Qingbing Guo

List of Publications by Year in Descending Order

63 papers	1,086 citations	18 h-index	31 g-index
69 ext. papers	1,493 ext. citations	7.4 avg, IF	4.7 L-index

#	Paper	IF	Citations
63	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. *Food Hydrocolloids*, **2022**, 128, 107557	10.6	0
62	Immunomodulatory and antivirus activities of bioactive polysaccharides and structure-function relationship. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 27, 100301	3.4	0
61	Insight into the mechanisms of the excellent emulsification properties of whey protein isolate-arabinoxylan conjugates. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 27, 100312	3.4	0
60	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. *Food Hydrocolloids*, **2022**, 123, 107049	10.6	9
59	Fermentation models of dietary fibre in vitro and in vivo - A review. *Food Hydrocolloids*, **2022**, 107685	10.6	1
58	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (Asparagus officinalis L.) skin. *Carbohydrate Polymers*, **2021**, 256, 117514	10.3	9
57	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2534-2559	16.4	7
56	Structural characterisation of EPS of Streptococcus thermophilus S-3 and its application in milk fermentation. *International Journal of Biological Macromolecules*, **2021**, 178, 263-269	7.9	8
55	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of Monascus purpureus (Hong Qu). *Carbohydrate Polymers*, **2021**, 262, 117945	10.3	2
54	Triple-helix polysaccharides: Formation mechanisms and analytical methods. *Carbohydrate Polymers* , **2021**, 262, 117962	10.3	13
53	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. *International Journal of Biological Macromolecules*, **2021**, 182, 796-805	7.9	3
52	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. *Food Chemistry*, **2021**, 337, 127992	8.5	4
51	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. *Food Hydrocolloids*, **2021**, 112, 106289	10.6	12
50	The noncovalent conjugations of human serum albumin (HSA) with MS/AK and the effect on anti-oxidant capacity as well as anti-glycation activity of Monascus yellow pigments. *Food and Function*, **2021**, 12, 3692-3704	6.1	2
49	Anthocyanins Are Converted into Anthocyanidins and Phenolic Acids and Effectively Absorbed in the Jejunum and Ileum. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 992-1002	5.7	6
48	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. *Carbohydrate Polymers*, **2021**, 265, 118064	10.3	3
47	Comparative metabolomics analysis reveals the metabolic regulation mechanism of yellow pigment overproduction by Monascus using ammonium chloride as a nitrogen source. *Applied Microbiology and Biotechnology*, **2021**, 105, 6369-6379	5.7	2

46	Isotherm, kinetics, and adsorption mechanism studies of diethylenetriaminepentaacetic acid-modified banana/pomegranate peels as efficient adsorbents for removing Cd(II) and Ni(II) from aqueous solution. *Environmental Science and Pollution Research*, **2021**, 1	5.1	1
45	Arabinoxylan from wheat bran: molecular degradation and functional investigation. *Food Hydrocolloids*, **2020**, 107, 105914	10.6	15
44	Molecular insight on the binding of monascin to bovine serum albumin (BSA) and its effect on antioxidant characteristics of monascin. *Food Chemistry*, **2020**, 315, 126228	8.5	12
43	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of Monascus purpureus (Hong Qu). *Food Hydrocolloids*, **2020**, 103, 105636	10.6	16
42	The bioactive compounds and biological functions of Asparagus officinalis L. □A review. *Journal of Functional Foods*, **2020**, 65, 103727	5.1	23
41	Polysaccharide from Pleurotus nebrodensis: Physicochemical, structural characterization and in vitro fermentation characteristics. *International Journal of Biological Macromolecules*, **2020**, 165, 1960-1969	7.9	11
40	Structural characterization and conformational properties of a polysaccharide isolated from Dendrobium nobile Lindl.. *Food Hydrocolloids*, **2020**, 98, 104904	10.6	8
39	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. *Carbohydrate Polymers*, **2020**, 227, 115314	10.3	37
38	Modulation of the Gut Microbiota and Liver Transcriptome by Red Yeast Rice and Monascus Pigment Fermented by Purple Monascus SHM1105 in Rats Fed with a High-Fat Diet. *Frontiers in Pharmacology*, **2020**, 11, 599760	5.6	3
37	The antibiotic activity and mechanisms of active metabolites (Streptomyces alboflavus TD-1) against Ralstonia solanacearum. *Biotechnology Letters*, **2019**, 41, 1213-1222	3	2
36	The Effect of Blue Light on the Production of Citrinin in M9 by Regulating the Gene through lncRNA. *Toxins*, **2019**, 11,	4.9	8
35	RQ3, A Natural Rebaudioside D Isomer, Was Obtained from Glucosylation of Rebaudioside A Catalyzed by the CGTase Toruzyme 3.0 L. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 8020-8028	5.7	12
34	Biocontrol activity of volatile organic compounds from Streptomyces alboflavus TD-1 against Aspergillus flavus growth and aflatoxin production. *Journal of Microbiology*, **2019**, 57, 396-404	3	20
33	NMR and methylation analysis of hemicellulose purified from corn bran. *Food Hydrocolloids*, **2019**, 94, 613-621	10.6	4
32	Transcriptomic Insights into Benzenamine Effects on the Development, Aflatoxin Biosynthesis, and Virulence of. *Toxins*, **2019**, 11,	4.9	8
31	Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. *Carbohydrate Polymers*, **2019**, 225, 115236	10.3	6
30	Depression of Fungal Polygalacturonase Activity in Solanum lycopersicum Contributes to Antagonistic Yeast-Mediated Fruit Immunity to Botrytis. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 3293-3304	5.7	3
29	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. *Cereal Chemistry*, **2019**, 96, 349-357	2.4	4

28	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. *Food Hydrocolloids*, **2019**, 90, 146-153	10.6	23
27	Exopolysaccharide produced by Streptococcus thermophiles S-3: Molecular, partial structural and rheological properties. *Carbohydrate Polymers*, **2018**, 194, 132-138	10.3	38
26	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. *Food Hydrocolloids*, **2018**, 80, 53-59	10.6	10
25	Extruded corn soy blends: physicochemical and molecular characterization. *Journal of Cereal Science*, **2018**, 79, 486-493	3.8	4
24	Structural characterisation of galacto-oligosaccharides (VITAGOS) synthesized by transgalactosylation of lactose. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 14, 33-38	3.4	10
23	A systematical rheological study of polysaccharide from Sophora alopecuroides L. seeds. *Carbohydrate Polymers*, **2018**, 180, 63-71	10.3	33
22	Partial Acid Hydrolysis and Molecular Degradation. *Springer Briefs in Molecular Science*, **2018**, 37-43	0.6	
21	Detailed Experimental Procedures. *Springer Briefs in Molecular Science*, **2018**, 73-79	0.6	
20	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. *Springer Briefs in Molecular Science*, **2018**, 69-71	0.6	8
19	Characterization of a yogurt-quality improving exopolysaccharide from Streptococcus thermophilus AR333. *Food Hydrocolloids*, **2018**, 81, 220-228	10.6	28
18	Methodology for Structural Analysis of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**,	0.6	3
17	Polysaccharide Extraction and Fractionation. *Springer Briefs in Molecular Science*, **2018**, 9-17	0.6	
16	The Antioxidation of Different Fractions of Dill (Anethum graveolens) and Their Influences on Cytokines in Macrophages RAW264.7. *Journal of Oleo Science*, **2018**, 67, 1535-1541	1.6	5
15	Conformational properties of a bioactive polysaccharide from Ganoderma atrum by light scattering and molecular modeling. *Food Hydrocolloids*, **2018**, 84, 16-25	10.6	35
14	Tetra-detector size exclusion chromatography characterization of molecular and solution properties of soluble microbial polysaccharides from an anaerobic membrane bioreactor. *Frontiers of Environmental Science and Engineering*, **2017**, 11, 1	5.8	11
13	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. *Carbohydrate Polymers*, **2016**, 151, 538-545	10.3	19
12	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. *Food Hydrocolloids*, **2015**, 44, 320-327	10.6	56
11	A molecular modeling approach to understand the structure and conformation relationship of (GlcpA)Xylan. *Carbohydrate Polymers*, **2015**, 134, 175-81	10.3	6

10	Physicochemical characterization of a high molecular weight bioactive β-D-glucan from the fruiting bodies of Ganoderma lucidum. *Carbohydrate Polymers*, **2014**, 101, 968-74	10.3	71
9	Classical Methods for Food Carbohydrate Analysis **2014**, 284-299		4
8	Some physicochemical properties of sage (Salvia macrosiphon) seed gum. *Food Hydrocolloids*, **2014**, 35, 453-462	10.6	118
7	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. *Food Hydrocolloids*, **2013**, 32, 155-161	10.6	38
6	Structural investigation of a glycoprotein from gum ghatti. *Carbohydrate Polymers*, **2012**, 89, 749-58	10.3	17
5	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. *Carbohydrate Research*, **2012**, 350, 31-9	2.9	55
4	New studies on gum ghatti (Anogeissus latifolia) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1999-2007	10.6	53
3	New studies on gum ghatti (Anogeissus latifolia) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1991-1998	10.6	62
2	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 742-746	10.3	34
1	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 831-836	10.3	65