

Qingbing Guo

List of Publications by Year in descending order

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66
papers

1,951
citations

236925

25
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276875

41
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69
all docs

69
docs citations

69
times ranked

1714
citing authors

#	ARTICLE	IF	CITATIONS
1	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. <i>Environmental Science and Pollution Research</i> , 2022, 29, 3051-3061.	5.3	3
2	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107049.	10.7	46
3	Immunomodulatory and antiviral activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100301.	2.7	16
4	Insight into the mechanisms of the excellent emulsification properties of whey protein isolate-arabinoxylan conjugates. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100312.	2.7	7
5	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. <i>Food Hydrocolloids</i> , 2022, 128, 107557.	10.7	12
6	Polyphenol-Polysaccharide Complex: Preparation, Characterization, and Potential Utilization in Food and Health. <i>Annual Review of Food Science and Technology</i> , 2022, 13, 59-87.	9.9	38
7	Fermentation models of dietary fibre in vitro and in vivo - A review. <i>Food Hydrocolloids</i> , 2022, 131, 107685.	10.7	12
8	Fungus Polygalacturonase-Generated Oligogalacturonide Restrains Fruit Softening in Ripening Tomato. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 759-769.	5.2	5
9	In Vitro Fermentability of Soybean Oligosaccharides from Wastewater of Tofu Production. <i>Polymers</i> , 2022, 14, 1704.	4.5	7
10	Oligogalacturonide-accelerated healing of mechanical wounding in tomato fruit requires calcium-dependent systemic acquired resistance. <i>Food Chemistry</i> , 2021, 337, 127992.	8.2	11
11	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. <i>Food Hydrocolloids</i> , 2021, 112, 106289.	10.7	29
12	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 <i>Monascus</i> yellow pigments. <i>Food and Function</i> , 2021, 12, 3692-3704.	4.6	8
13	Anthocyanins Are Converted into Anthocyanidins and Phenolic Acids and Effectively Absorbed in the Jejunum and Ileum. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 992-1002.	5.2	24
14	Fractionation, structural characteristics and immunomodulatory activity of polysaccharide fractions from asparagus (<i>Asparagus officinalis</i> L.) skin. <i>Carbohydrate Polymers</i> , 2021, 256, 117514.	10.2	31
15	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2534-2559.	11.7	20
16	Structural characterisation of EPS of <i>Streptococcus thermophilus</i> S-3 and its application in milk fermentation. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 263-269.	7.5	18
17	Structural characterization and immunomodulatory activity of mycelium polysaccharide from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Carbohydrate Polymers</i> , 2021, 262, 117945.	10.2	22
18	Triple-helix polysaccharides: Formation mechanisms and analytical methods. <i>Carbohydrate Polymers</i> , 2021, 262, 117962.	10.2	78

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19	Catechin-grafted arabinoxylan conjugate: Preparation, structural characterization and property investigation. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 796-805.	7.5	17
20	Fluorescent labeling affected the structural/conformational properties of arabinoxylans. <i>Carbohydrate Polymers</i> , 2021, 265, 118064.	10.2	13
21	Comparative metabolomics analysis reveals the metabolic regulation mechanism of yellow pigment overproduction by <i>Monascus</i> using ammonium chloride as a nitrogen source. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 6369-6379.	3.6	8
22	Isolation, Structural, Functional, and Bioactive Properties of Cereal Arabinoxylan—A Critical Review. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15437-15457.	5.2	21
23	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. <i>Food Hydrocolloids</i> , 2020, 98, 104904.	10.7	25
24	Structural characterisation and immunomodulatory activity of polysaccharides from white asparagus skin. <i>Carbohydrate Polymers</i> , 2020, 227, 115314.	10.2	72
25	Structural characterisation and immunomodulatory activity of exopolysaccharides from liquid fermentation of <i>Monascus purpureus</i> (Hong Qu). <i>Food Hydrocolloids</i> , 2020, 103, 105636.	10.7	37
26	The bioactive compounds and biological functions of <i>Asparagus officinalis</i> L. —A review. <i>Journal of Functional Foods</i> , 2020, 65, 103727.	3.4	59
27	Polysaccharide from <i>Pleurotus nebrodensis</i> : Physicochemical, structural characterization and in vitro fermentation characteristics. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1960-1969.	7.5	19
28	Arabinoxylan from wheat bran: molecular degradation and functional investigation. <i>Food Hydrocolloids</i> , 2020, 107, 105914.	10.7	39
29	Modulation of the Gut Microbiota and Liver Transcriptome by Red Yeast Rice and <i>Monascus</i> Pigment Fermented by Purple <i>Monascus</i> SHM1105 in Rats Fed with a High-Fat Diet. <i>Frontiers in Pharmacology</i> , 2020, 11, 599760.	3.5	11
30	Molecular insight on the binding of monascin to bovine serum albumin (BSA) and its effect on antioxidant characteristics of monascin. <i>Food Chemistry</i> , 2020, 315, 126228.	8.2	32
31	Dextran as an elicitor of phenylpropanoid and flavonoid biosynthesis in tomato fruit against gray mold infection. <i>Carbohydrate Polymers</i> , 2019, 225, 115236.	10.2	12
32	The antibiotic activity and mechanisms of active metabolites (<i>Streptomyces alboflavus</i> TD-1) against <i>Ralstonia solanacearum</i> . <i>Biotechnology Letters</i> , 2019, 41, 1213-1222.	2.2	4
33	The Effect of Blue Light on the Production of Citrinin in <i>Monascus purpureus</i> M9 by Regulating the <i>mraox</i> Gene through lncRNA AOANCR. <i>Toxins</i> , 2019, 11, 536.	3.4	18
34	RQ3, A Natural Rebaudioside D Isomer, Was Obtained from Glucosylation of Rebaudioside A Catalyzed by the CGTase Toruzyme 3.0 L. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8020-8028.	5.2	17
35	Biocontrol activity of volatile organic compounds from <i>Streptomyces alboflavus</i> TD-1 against <i>Aspergillus flavus</i> growth and aflatoxin production. <i>Journal of Microbiology</i> , 2019, 57, 396-404.	2.8	41
36	NMR and methylation analysis of hemicellulose purified from corn bran. <i>Food Hydrocolloids</i> , 2019, 94, 613-621.	10.7	13

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37	Transcriptomic Insights into Benzenamine Effects on the Development, Aflatoxin Biosynthesis, and Virulence of <i>Aspergillus flavus</i> . <i>Toxins</i> , 2019, 11, 70.	3.4	12
38	Depression of Fungal Polygalacturonase Activity in <i>Solanum lycopersicum</i> Contributes to Antagonistic Yeast-Mediated Fruit Immunity to <i>Botrytis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3293-3304.	5.2	11
39	Effect of oatmeal on texture, water mobility, and starch retrogradation properties of Chinese steamed bread. <i>Cereal Chemistry</i> , 2019, 96, 349-357.	2.2	7
40	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019, 90, 146-153.	10.7	47
41	Exopolysaccharide produced by <i>Streptococcus thermophiles</i> S-3: Molecular, partial structural and rheological properties. <i>Carbohydrate Polymers</i> , 2018, 194, 132-138.	10.2	57
42	Molecular and conformational properties of hemicellulose fiber gum from dried distillers grains with solubles. <i>Food Hydrocolloids</i> , 2018, 80, 53-59.	10.7	15
43	Extruded corn soy blends: physicochemical and molecular characterization. <i>Journal of Cereal Science</i> , 2018, 79, 486-493.	3.7	6
44	Structural characterisation of galacto-oligosaccharides (VITAGOS [®]) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 33-38.	2.7	12
45	A systematical rheological study of polysaccharide from <i>Sophora alopecuroides</i> L. seeds. <i>Carbohydrate Polymers</i> , 2018, 180, 63-71.	10.2	57
46	Characterization of a yogurt-quality improving exopolysaccharide from <i>Streptococcus thermophilus</i> AR333. <i>Food Hydrocolloids</i> , 2018, 81, 220-228.	10.7	42
47	Methodology for Structural Analysis of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, , .	0.1	6
48	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , 2018, , 9-17.	0.1	1
49	The Antioxidation of Different Fractions of Dill (<i>Anethum graveolens</i>) and Their Influences on Cytokines in Macrophages RAW264.7. <i>Journal of Oleo Science</i> , 2018, 67, 1535-1541.	1.4	8
50	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , 2018, 84, 16-25.	10.7	48
51	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 69-71.	0.1	12
52	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , 2018, , 37-43.	0.1	0
53	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , 2018, , 73-79.	0.1	0
54	Tetra-detector size exclusion chromatography characterization of molecular and solution properties of soluble microbial polysaccharides from an anaerobic membrane bioreactor. <i>Frontiers of Environmental Science and Engineering</i> , 2017, 11, 1.	6.0	12

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55	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. Carbohydrate Polymers, 2016, 151, 538-545.	10.2	26
56	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	10.2	6
57	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. Food Hydrocolloids, 2015, 44, 320-327.	10.7	78
58	Some physicochemical properties of sage (Salvia macrosiphon) seed gum. Food Hydrocolloids, 2014, 35, 453-462.	10.7	150
59	Physicochemical characterization of a high molecular weight bioactive β -D-glucan from the fruiting bodies of Ganoderma lucidum. Carbohydrate Polymers, 2014, 101, 968-974.	10.2	100
60	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. Food Hydrocolloids, 2013, 32, 155-161.	10.7	44
61	Structural investigation of a glycoprotein from gum ghatti. Carbohydrate Polymers, 2012, 89, 749-758.	10.2	19
62	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. Carbohydrate Research, 2012, 350, 31-39.	2.3	73
63	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.	10.7	63
64	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.	10.7	71
65	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 742-746.	10.2	37
66	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 831-836.	10.2	79