

Chun Chen

List of Publications by Year in descending order

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49
papers

2,577
citations

185998

28
h-index

197535

49
g-index

49
all docs

49
docs citations

49
times ranked

2093
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. <i>Carbohydrate Polymers</i> , 2015, 130, 122-132.	5.1	230
2	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <i>Food and Function</i> , 2016, 7, 530-539.	2.1	155
3	Optimization of microwave-assisted extraction of <i>Sargassum thunbergii</i> polysaccharides and its antioxidant and hypoglycemic activities. <i>Carbohydrate Polymers</i> , 2017, 173, 192-201.	5.1	155
4	Microwave-assisted extraction of polysaccharides from <i>Moringa oleifera</i> Lam. leaves: Characterization and hypoglycemic activity. <i>Industrial Crops and Products</i> , 2017, 100, 1-11.	2.5	154
5	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic mice. <i>Food and Function</i> , 2018, 9, 3732-3742.	2.1	116
6	Sulfated modification, characterization, antioxidant and hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 121, 407-414.	3.6	104
7	The effect of ultrasound irradiation on the physicochemical properties and α -glucosidase inhibitory effect of blackberry fruit polysaccharide. <i>Food Hydrocolloids</i> , 2019, 96, 568-576.	5.6	102
8	The digestibility of mulberry fruit polysaccharides and its impact on lipolysis under simulated saliva, gastric and intestinal conditions. <i>Food Hydrocolloids</i> , 2016, 58, 171-178.	5.6	101
9	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 326-335.	3.6	94
10	The inhibitory effects of flavonoids on α -amylase and α -glucosidase. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 695-708.	5.4	93
11	Structural characterization of a novel acidic polysaccharide from <i>Rosa roxburghii</i> Tratt fruit and its α -glucosidase inhibitory activity. <i>Food and Function</i> , 2018, 9, 3974-3985.	2.1	87
12	Immobilization of chitosan grafted carboxylic Zr-MOF to porous starch for sulfanilamide adsorption. <i>Carbohydrate Polymers</i> , 2021, 253, 117305.	5.1	80
13	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. <i>Food and Function</i> , 2016, 7, 4637-4643.	2.1	78
14	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from <i>Fructus Mori</i> at different temperatures. <i>Food and Function</i> , 2019, 10, 410-421.	2.1	67
15	A novel polysaccharide isolated from mulberry fruits (<i>Morus alba</i> L.) and its selenide derivative: structural characterization and biological activities. <i>Food and Function</i> , 2016, 7, 2886-2897.	2.1	65
16	A comparison study on polysaccharides extracted from <i>Fructus Mori</i> using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , 2019, 10, 3684-3695.	2.1	61
17	Physicochemical characterization, antioxidant and hypoglycemic activities of selenized polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 132, 308-315.	3.6	61
18	Bioaccessibility, antioxidant activity and modulation effect on gut microbiota of bioactive compounds from <i>Moringa oleifera</i> Lam. leaves during digestion and fermentation in vitro. <i>Food and Function</i> , 2019, 10, 5070-5079.	2.1	54

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19	The chemical structure and biological activities of a novel polysaccharide obtained from Fructus Mori and its zinc derivative. <i>Journal of Functional Foods</i> , 2019, 54, 64-73.	1.6	54
20	Hypoglycemic effects of a Fructus Mori polysaccharide in vitro and in vivo. <i>Food and Function</i> , 2017, 8, 2523-2535.	2.1	47
21	Identification of polyphenols from <i>Rosa roxburghii</i> Tratt pomace and evaluation of in vitro and in vivo antioxidant activity. <i>Food Chemistry</i> , 2022, 377, 131922.	4.2	47
22	Digestive Property and Bioactivity of Blackberry Polysaccharides with Different Molecular Weights. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12428-12440.	2.4	46
23	<i>Fructus mori</i> L. polysaccharide-iron chelates formed by self-embedding with iron(III) as the core exhibit good antioxidant activity. <i>Food and Function</i> , 2019, 10, 3150-3160.	2.1	43
24	Mechanisms of vapor-phase antibacterial action of essential oil from <i>Cinnamomum camphora</i> var. <i>linaloofera</i> Fujita against <i>Escherichia coli</i> . <i>Food Science and Nutrition</i> , 2019, 7, 2546-2555.	1.5	42
25	Comparative study on the effect of extraction solvent on the physicochemical properties and bioactivity of blackberry fruit polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1548-1559.	3.6	41
26	Screening α -glucosidase inhibitors from four edible brown seaweed extracts by ultra-filtration and molecular docking. <i>LWT - Food Science and Technology</i> , 2021, 138, 110654.	2.5	36
27	Chemical property and impacts of different polysaccharide fractions from Fructus Mori. on lipolysis with digestion model in vitro. <i>Carbohydrate Polymers</i> , 2017, 178, 360-367.	5.1	34
28	Effect of Fructus Mori. bioactive polysaccharide conjugation on improving functional and antioxidant activity of whey protein. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 761-767.	3.6	32
29	In vitro digestion of the whole blackberry fruit: bioaccessibility, bioactive variation of active ingredients and impacts on human gut microbiota. <i>Food Chemistry</i> , 2022, 370, 131001.	4.2	29
30	Spheroidization on Fructus Mori polysaccharides to enhance bioavailability and bioactivity by anti-solvent precipitation method. <i>Food Chemistry</i> , 2019, 300, 125245.	4.2	28
31	Recent advances on bioactive polysaccharides from mulberry. <i>Food and Function</i> , 2021, 12, 5219-5235.	2.1	27
32	The Effects of Different Purifying Methods on the Chemical Properties, in Vitro Anti-Tumor and Immunomodulatory Activities of <i>Abrus cantoniensis</i> Polysaccharide Fractions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 511.	1.8	25
33	Glycation mechanism of lactoferrin-chitosan oligosaccharide conjugates with improved antioxidant activity revealed by high-resolution mass spectroscopy. <i>Food and Function</i> , 2020, 11, 10886-10895.	2.1	25
34	Effect of <i>Rosa Roxburghii</i> juice on starch digestibility: A focus on the binding of polyphenols to amylose and porcine pancreatic α -amylase by molecular modeling. <i>Food Hydrocolloids</i> , 2022, 123, 106966.	5.6	21
35	Study on a novel spherical polysaccharide from Fructus Mori with good antioxidant activity. <i>Carbohydrate Polymers</i> , 2021, 256, 117516.	5.1	20
36	Effect of chitosan oligosaccharide glycosylation on the emulsifying property of lactoferrin. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 93-106.	3.6	19

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37	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit (<i>Actinidia deliciosa</i>) cultivars. Journal of Food Biochemistry, 2019, 43, e13025.	1.2	17
38	Study on the pharmacokinetics of mulberry fruit polysaccharides through fluorescence labeling. International Journal of Biological Macromolecules, 2021, 186, 462-471.	3.6	14
39	Glycosylation with bioactive polysaccharide obtained from <i>Rosa roxburghii</i> Tratt fruit to enhance the oxidative stability of whey protein isolate emulsion. International Journal of Biological Macromolecules, 2022, 218, 259-268.	3.6	13
40	Investigation into the mechanisms of quercetin-3-O-glucuronide inhibiting α -glucosidase activity and non-enzymatic glycation by spectroscopy and molecular docking. Food and Function, 2021, 12, 7825-7835.	2.1	10
41	Digestibility, bioactivity and prebiotic potential of phenolics released from whole gold kiwifruit and pomace by <i>in vitro</i> gastrointestinal digestion and colonic fermentation. Food and Function, 2020, 11, 9613-9623.	2.1	9
42	The structure, conformation, and hypoglycemic activity of a novel heteropolysaccharide from the blackberry fruit. Food and Function, 2021, 12, 5451-5464.	2.1	9
43	Preparation and characterization of <i>Sargassum pallidum</i> polysaccharide nanoparticles with enhanced antioxidant activity and adsorption capacity. International Journal of Biological Macromolecules, 2022, 208, 196-207.	3.6	9
44	The effect of geographic variation on chemical composition, antioxidant and hypoglycemic activities of <i>Morus alba</i> L. polysaccharides. Journal of Food Processing and Preservation, 2019, 43, e14206.	0.9	8
45	Study on the bioaccessibility of phenolic compounds and bioactivities of passion fruit juices from different regions <i>in vitro</i> digestion. Journal of Food Processing and Preservation, 2021, 45, .	0.9	4
46	A dynamic view on the chemical composition and bioactive properties of mulberry fruit using an <i>in vitro</i> digestion and fermentation model. Food and Function, 2022, 13, 4142-4157.	2.1	4
47	A study on the Fe ₃ O ₄ @ <i>Fructus mori</i> L. polysaccharide particles with enhanced antioxidant activity and bioavailability. Food and Function, 2020, 11, 2268-2278.	2.1	3
48	Influence of <i>Sargassum pallidum</i> and the synergistic interaction mechanism of 6-gingerol and poricoic acid A on inhibiting ovalbumin glycation. Food and Function, 2021, 12, 9315-9326.	2.1	3
49	Physical and oxidative stability of chicken oil-in-water emulsion stabilized by chicken protein hydrolysates. Food Science and Nutrition, 2020, 8, 371-378.	1.5	1