

Chun Chen

List of Publications by Citations

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47
papers

1,397
citations

22
h-index

37
g-index

49
ext. papers

1,993
ext. citations

6.8
avg, IF

5.31
L-index

#	Paper	IF	Citations
47	Optimization for ultrasound extraction of polysaccharides from mulberry fruits with antioxidant and hyperglycemic activity in vitro. <i>Carbohydrate Polymers</i> , 2015 , 130, 122-32	10.3	178
46	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <i>Food and Function</i> , 2016 , 7, 530-9	6.1	113
45	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	5.9	106
44	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	10.3	98
43	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic db/db mice. <i>Food and Function</i> , 2018 , 9, 3732-3742	6.1	74
42	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	10.6	68
41	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	10.6	59
40	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. <i>Food and Function</i> , 2016 , 7, 4637-4643	6.1	53
39	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	7.9	53
38	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, 2886-97	6.1	48
37	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	6.1	47
36	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	6.1	46
35	The chemical structure and biological activities of a novel polysaccharide obtained from <i>Fructus Mori</i> and its zinc derivative. <i>Journal of Functional Foods</i> , 2019 , 54, 64-73	5.1	44
34	Hypoglycemic effects of a <i>Fructus Mori</i> polysaccharide in vitro and in vivo. <i>Food and Function</i> , 2017 , 8, 2523-2535	6.1	36
33	The inhibitory effects of flavonoids on α -amylase and α -glucosidase. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 695-708	11.5	36
32	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	7.9	34
31	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	6.1	32

30	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	7.9	28
29	Immobilization of chitosan grafted carboxylic Zr-MOF to porous starch for sulfanilamide adsorption. <i>Carbohydrate Polymers</i> , 2021 , 253, 117305	10.3	28
28	Fructus mori 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	6.1	26
27	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	6.1	26
26	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	10.3	22
25	Mechanisms of vapor-phase antibacterial action of essential oil from <i>Cinnamomum camphora</i> var. against. <i>Food Science and Nutrition</i> , 2019 , 7, 2546-2555	3.2	21
24	Digestive Property and Bioactivity of Blackberry Polysaccharides with Different Molecular Weights. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12428-12440	5.7	18
23	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	6.3	15
22	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, 761-769	7.9	12
21	Comparative assessment of phytochemical profiles and antioxidant and antiproliferative activities of kiwifruit (<i>Actinidia deliciosa</i>) cultivars. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13025	3.3	12
20	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	5.4	12
19	Spheroidization on Fructus Mori polysaccharides to enhance bioavailability and bioactivity by anti-solvent precipitation method. <i>Food Chemistry</i> , 2019 , 300, 125245	8.5	11
18	Identification of polyphenols from <i>Rosa roxburghii</i> Tratt pomace and evaluation of in vitro and in vivo antioxidant activity.. <i>Food Chemistry</i> , 2021 , 377, 131922	8.5	9
17	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	7.9	5
16	The effect of geographic variation on chemical composition, antioxidant and hypoglycemic activities of <i>Morus alba</i> L. polysaccharides. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14206	2.1	4
15	The structure, conformation, and hypoglycemic activity of a novel heteropolysaccharide from the blackberry fruit. <i>Food and Function</i> , 2021 , 12, 5451-5464	6.1	3
14	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	10.6	3
13	Digestibility, bioactivity and prebiotic potential of phenolics released from whole gold kiwifruit and pomace by gastrointestinal digestion and colonic fermentation. <i>Food and Function</i> , 2020 , 11, 9613-9623	6.1	2

12	A study on the FeO@Fructus mori L. polysaccharide particles with enhanced antioxidant activity and bioavailability. <i>Food and Function</i> , 2020 , 11, 2268-2278	6.1	2
11	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	6.1	2
10	Study on the bioaccessibility of phenolic compounds and bioactivities of passion fruit juices from different regions in vitro digestion. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	2
9	Study on a novel spherical polysaccharide from Fructus Mori with good antioxidant activity. <i>Carbohydrate Polymers</i> , 2021 , 256, 117516	10.3	2
8	Study on the pharmacokinetics of mulberry fruit polysaccharides through fluorescence labeling. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 462-471	7.9	2
7	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	8.5	2
6	Recent advances on bioactive polysaccharides from mulberry. <i>Food and Function</i> , 2021 , 12, 5219-5235	6.1	1
5	Investigation into the mechanisms of quercetin-3-O-glucuronide inhibiting α -glucosidase activity and non-enzymatic glycation by spectroscopy and molecular docking. <i>Food and Function</i> , 2021 , 12, 7825-7835	6.1	1
4	A dynamic view on the chemical composition and bioactive properties of mulberry fruit using an digestion and fermentation model.. <i>Food and Function</i> , 2022 , 13, 4142-4157	6.1	1
3	Influence of and the synergistic interaction mechanism of 6-gingerol and pericolic acid A on inhibiting ovalbumin glycation. <i>Food and Function</i> , 2021 , 12, 9315-9326	6.1	0
2	Preparation and characterization of Sargassum pallidum polysaccharide nanoparticles with enhanced antioxidant activity and adsorption capacity.. <i>International Journal of Biological Macromolecules</i> , 2022 , 208, 196-207	7.9	0
1	Physical and oxidative stability of chicken oil-in-water emulsion stabilized by chicken protein hydrolysates. <i>Food Science and Nutrition</i> , 2020 , 8, 371-378	3.2	