Shao-Ping Nie

List of Publications by Year in Descending Order

367 papers	12,416 citations	58 h-index	87 g-index
385 ext. papers	15,881 ext. citations	6.8 avg, IF	6.98 L-index

#	Paper	IF	Citations
367	Mechanism of viscosity reduction of okra pectic polysaccharide by ascorbic acid.. *Carbohydrate Polymers*, **2022**, 284, 119196	10.3	1
366	Compound hydrogels derived from gelatin and gellan gum regulates the release of anthocyanins in simulated digestion. *Food Hydrocolloids*, **2022**, 127, 107487	10.6	1
365	Effects of tea polysaccharides in combination with polyphenols on dextran sodium sulfate-induced colitis in mice.. *Food Chemistry: X*, **2022**, 13, 100190	4.7	2
364	Structural characterization and rheological properties of an alkali-extracted Ɛglucan from Hypsizygus marmoreus. *Food Hydrocolloids*, **2022**, 126, 107475	10.6	
363	Short-term exposure to high relative humidity increases blood urea and influences colonic urea-nitrogen metabolism by altering the gut microbiota.. *Journal of Advanced Research*, **2022**, 35, 153-168	13	1
362	Revealing the architecture and solution properties of polysaccharide fractions from Macrolepiota albuminosa (Berk.) Pegler. *Food Chemistry*, **2022**, 368, 130772	8.5	7
361	A branched galactoglucan with flexible chains from the basidioma of Macrolepiota albuminosa (Berk.) Pegler. *Food Chemistry*, **2022**, 367, 130738	8.5	0
360	In vitro digestion of eight types of wholegrains and their dietary recommendations for different populations. *Food Chemistry*, **2022**, 370, 131069	8.5	4
359	Arabinoxylan ameliorates type 2 diabetes by regulating the gut microbiota and metabolites. *Food Chemistry*, **2022**, 371, 131106	8.5	9
358	Effect of acidity regulators on acrylamide and 5-hydroxymethylfurfural formation in French fries: The dual role of pH and acid radical ion. *Food Chemistry*, **2022**, 371, 131154	8.5	1
357	Natural Antioxidants and Hydrocolloids as a Mitigation Strategy to Inhibit Advanced Glycation End Products (AGEs) and 5-Hydroxymethylfurfural (HMF) in Butter Cookies.. *Foods*, **2022**, 11,	4.9	2
356	From universal recipes to customerised choices: Innovations, challenges and prospects of the polysaccharides-based food. *Food Bioscience*, **2022**, 46, 101613	4.9	
355	Resistant starches and gut microbiota.. *Food Chemistry*, **2022**, 387, 132895	8.5	2
354	Influence of Natural Polysaccharides on Intestinal Microbiota in Inflammatory Bowel Diseases: An Overview.. *Foods*, **2022**, 11,	4.9	2
353	Chain conformations and steady-shear viscosity properties of pectic polysaccharides from apple and tomato.. *Food Chemistry: X*, **2022**, 14, 100296	4.7	0
352	Structural Characterization of a Low Molecular Weight HG-Type Pectin From Gougunao Green Tea.. *Frontiers in Nutrition*, **2022**, 9, 878249	6.2	
351	Effects of baking factors and recipes on the quality of butter cookies and the formation of advanced glycation end products (AGEs) and 5-hydroxymethylfurfural (HMF). *Current Research in Food Science*, **2022**, 5, 940-948	5.6	0

350	Interaction between polysaccharides and toll-like receptor 4: Primary structural role, immune balance perspective, and 3D interaction model hypothesis. *Food Chemistry*, **2021**, 374, 131586	8.5	1
349	Efficient enrichment of total flavonoids from kale (Brassica oleracea L. var. acephala L.) extracts by NKA-9 resin and antioxidant activities of flavonoids extract in vitro.. *Food Chemistry*, **2021**, 374, 131508	8.5	4
348	Beneficial effects of seaweed-derived dietary fiber: Highlights of the sulfated polysaccharides. *Food Chemistry*, **2021**, 131608	8.5	3
347	Applications of infrared spectroscopy in polysaccharide structural analysis: Progress, challenge and perspective. *Food Chemistry: X*, **2021**, 12, 100168	4.7	15
346	Review of structure and bioactivity of the (Plantaginaceae) polysaccharides. *Food Chemistry: X*, **2021**, 12, 100158	4.7	2
345	Interaction between four galactans with different structural characteristics and gut microbiota. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-11	11.5	3
344	Lysosome-Mediated Cytotoxic Autophagy Contributes to Tea Polysaccharide-Induced Colon Cancer Cell Death via mTOR-TFEB Signaling. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 686-697	5.7	6
343	Utilization of four galactans by Bacteroides thetaiotaomicron A4 based on transcriptome. *Food Frontiers*, **2021**, 2, 218-231	4.2	0
342	Fucoidan Extracted From Sporophyll of Grown in Weihai, China - Chemical Composition and Comparison of Antioxidant Activity of Different Molecular Weight Fractions. *Frontiers in Nutrition*, **2021**, 8, 636930	6.2	1
341	Heteroglycans from the fruiting bodies of Agrocybe cylindracea: Fractionation, physicochemical properties and structural characterization. *Food Hydrocolloids*, **2021**, 114, 106568	10.6	4
340	Isolation, Physicochemical Properties, and Structural Characteristics of Arabinoxylan from Hull-Less Barley. *Molecules*, **2021**, 26,	4.8	1
339	A review of NMR analysis in polysaccharide structure and conformation: Progress, challenge and perspective. *Food Research International*, **2021**, 143, 110290	7	42
338	Utilizing relative ordered structure theory to guide polysaccharide purification for structural characterization. *Food Hydrocolloids*, **2021**, 115, 106603	10.6	10
337	An overview on interactions between natural product-derived β-glucan and small-molecule compounds. *Carbohydrate Polymers*, **2021**, 261, 117850	10.3	2
336	Bioactive Dietary Fibers Selectively Promote Gut Microbiota to Exert Antidiabetic Effects. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7000-7015	5.7	7
335	Structural characteristics of a highly branched and acetylated pectin from Portulaca oleracea L.. *Food Hydrocolloids*, **2021**, 116, 106659	10.6	8
334	Structural characteristics of three pectins isolated from white kidney bean. *International Journal of Biological Macromolecules*, **2021**, 182, 2151-2161	7.9	2
333	Exopolysaccharides from NCU116 Facilitate Intestinal Homeostasis by Modulating Intestinal Epithelial Regeneration and Microbiota. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7863-7873	5.7	11

332	Hypoglycemic mechanism of polysaccharide from Cyclocarya paliurus leaves in type 2 diabetic rats by gut microbiota and host metabolism alteration. *Science China Life Sciences*, **2021**, 64, 117-132	8.5	16
331	Probiotic fermentation modifies the structures of pectic polysaccharides from carrot pulp. *Carbohydrate Polymers*, **2021**, 251, 117116	10.3	4
330	Composition of bound polyphenols from carrot dietary fiber and its in vivo and in vitro antioxidant activity. *Food Chemistry*, **2021**, 339, 127879	8.5	16
329	Comprehensive evaluation of alkali-extracted polysaccharides from Agrocybe cylindracea: Comparison on structural characterization. *Carbohydrate Polymers*, **2021**, 255, 117502	10.3	5
328	Fractionation, physicochemical and structural characterization of polysaccharides from barley water-soluble fiber. *Food Hydrocolloids*, **2021**, 113, 106539	10.6	1
327	Lysosome-mediated mitochondrial apoptosis induced by tea polysaccharides promotes colon cancer cell death. *Food and Function*, **2021**, 12, 10524-10537	6.1	0
326	Polysaccharides from fermented Momordica charantia L. with Lactobacillus plantarum NCU116 ameliorate metabolic disorders and gut microbiota change in obese rats. *Food and Function*, **2021**, 12, 2617-2630	6.1	5
325	A polysaccharide from natural Cordyceps sinensis regulates the intestinal immunity and gut microbiota in mice with cyclophosphamide-induced intestinal injury. *Food and Function*, **2021**, 12, 6271-6282	6.1	7
324	Microbiota-related effects of prebiotic fibres in lipopolysaccharide-induced endotoxemic mice: short chain fatty acid production and gut commensal translocation. *Food and Function*, **2021**, 12, 7343-7357	6.1	1
323	Polysaccharides in Food **2021**, 1401-1430		
322	Multiomics Approach to Explore the Amelioration Mechanisms of Glucomannans on the Metabolic Disorder of Type 2 Diabetic Rats. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 2632-2645	5.7	12
321	gastrointestinal digestion and fermentation models and their applications in food carbohydrates. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-23	11.5	4
320	Isolation and structure characterization of glucuronoxylans from Dolichos lablab L. hull. *International Journal of Biological Macromolecules*, **2021**, 182, 1026-1036	7.9	2
319	Monosaccharide composition analysis of polysaccharides from natural sources: Hydrolysis condition and detection method development. *Food Hydrocolloids*, **2021**, 116, 106641	10.6	27
318	Dendrobium officinale polysaccharide triggers mitochondrial disorder to induce colon cancer cell death via ROS-AMPK-autophagy pathway. *Carbohydrate Polymers*, **2021**, 264, 118018	10.3	18
317	Changes in fatty acids and formation of carbonyl compounds during frying of rice cakes and hairtails. *Journal of Food Composition and Analysis*, **2021**, 101, 103937	4.1	3
316	Glucomannan from Gel Promotes Intestinal Stem Cell-Mediated Epithelial Regeneration via the Wnt/Catenin Pathway. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10581-10591	5.7	1
315	Seaweed polysaccharides: Emerging extraction technologies, chemical modifications and bioactive properties. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-29	11.5	8

314	Rapid profiling strategy for oligosaccharides and polysaccharides by MALDI TOF mass spectrometry. *Food Hydrocolloids*, **2021**, 124, 107237	10.6	3
313	Isolation and structure characterization of a low methyl-esterified pectin from the tuber of Dioscorea opposita Thunb. *Food Chemistry*, **2021**, 359, 129899	8.5	7
312	Effects of processing parameters on furan formation in canned strawberry jam. *Food Chemistry*, **2021**, 358, 129819	8.5	1
311	Prebiotic characteristics of arabinogalactans during in vitro fermentation through multi-omics analysis. *Food and Chemical Toxicology*, **2021**, 156, 112522	4.7	2
310	Mass spectrometry for structural elucidation and sequencing of carbohydrates. *TrAC - Trends in Analytical Chemistry*, **2021**, 144, 116436	14.6	4
309	Structural characterization and antioxidant activities of polysaccharides from okra (Abelmoschus esculentus (L.) Moench) pericarp. *Bioactive Carbohydrates and Dietary Fibre*, **2021**, 26, 100277	3.4	1
308	Fractions from natural Cordyceps sinensis alleviated intestinal injury in cyclophosphamide-induced mice. *Bioactive Carbohydrates and Dietary Fibre*, **2021**, 26, 100271	3.4	0
307	Polysaccharide from Artocarpus heterophyllus Lam. (jackfruit) pulp modulates gut microbiota composition and improves short-chain fatty acids production. *Food Chemistry*, **2021**, 364, 130434	8.5	10
306	Functional hydrocolloids, gut microbiota and health: picking food additives for personalized nutrition. *FEMS Microbiology Reviews*, **2021**, 45,	15.1	5
305	Comparative study on antidiabetic function of six legume crude polysaccharides. *International Journal of Biological Macromolecules*, **2020**, 154, 25-30	7.9	16
304	Ganoderma atrum polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. *Food and Chemical Toxicology*, **2020**, 138, 111244	4.7	23
303	Cordyceps sinensis polysaccharide inhibits colon cancer cells growth by inducing apoptosis and autophagy flux blockage via mTOR signaling. *Carbohydrate Polymers*, **2020**, 237, 116113	10.3	27
302	Purification of polysaccharide from Lentinus edodes water extract by membrane separation and its chemical composition and structure characterization. *Food Hydrocolloids*, **2020**, 105, 105851	10.6	25
301	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. *Trends in Food Science and Technology*, **2020**, 99, 101-116	15.3	12
300	Ascorbic acid induced degradation of polysaccharide from natural products: a review. *International Journal of Biological Macromolecules*, **2020**, 151, 483-491	7.9	10
299	Polysaccharide from the seeds of Plantago asiatica L. alleviates nonylphenol induced reproductive system injury of male rats via PI3K/Akt/mTOR pathway. *Journal of Functional Foods*, **2020**, 66, 103828	5.1	4
298	Comparison on structure and physicochemical properties of starches from adzuki bean and dolichos bean. *Food Hydrocolloids*, **2020**, 105, 105784	10.6	8
297	Indirectly stimulation of DCs by Ganoderma atrum polysaccharide in intestinal-like Caco-2/DCs co-culture model based on RNA-seq. *Journal of Functional Foods*, **2020**, 67, 103850	5.1	12

296	Preventive effects of pectin with various degrees of esterification on ulcerative colitis in mice. *Food and Function*, **2020**, 11, 2886-2897	6.1	24
295	Consecutive and progressive purification of food-derived natural polysaccharide: Based on material, extraction process and crude polysaccharide. *Trends in Food Science and Technology*, **2020**, 99, 76-87	15.3	29
294	Cultured Cordyceps sinensis polysaccharides modulate intestinal mucosal immunity and gut microbiota in cyclophosphamide-treated mice. *Carbohydrate Polymers*, **2020**, 235, 115957	10.3	61
293	Effects of Nondigestible Oligosaccharides on Obesity. *Annual Review of Food Science and Technology*, **2020**, 11, 205-233	14.7	14
292	Comparison of immunomodulatory effects of three polysaccharide fractions from Lentinula edodes water extracts. *Journal of Functional Foods*, **2020**, 66, 103791	5.1	14
291	Recent trends and applications of polysaccharides for microencapsulation of probiotics. *Food Frontiers*, **2020**, 1, 45-59	4.2	26
290	Molecular properties and gut health benefits of enzyme-hydrolyzed konjac glucomannans. *Carbohydrate Polymers*, **2020**, 237, 116117	10.3	18
289	Regulatory effects of Ganoderma atrum polysaccharides on LPS-induced inflammatory macrophages model and intestinal-like Caco-2/macrophages co-culture inflammation model. *Food and Chemical Toxicology*, **2020**, 140, 111321	4.7	15
288	65 Exploring molecular mechanisms behind Lactobacillus protection offered to Caenorhabditis elegans: the role of neurotransmitters. *Journal of Animal Science*, **2020**, 98, 40-41	0.7	
287	Polysaccharides in Food **2020**, 1-30		
286	Structural characteristics and rheological properties of high viscous glucan from fruit body of Dictyophora rubrovolvata. *Food Hydrocolloids*, **2020**, 101, 105514	10.6	20
285	Effects of insoluble and soluble fibers isolated from barley on blood glucose, serum lipids, liver function and caecal short-chain fatty acids in type 2 diabetic and normal rats. *Food and Chemical Toxicology*, **2020**, 135, 110937	4.7	27
284	Antidiabetic effects of polysaccharide from azuki bean (Vigna angularis) in type 2 diabetic rats via insulin/PI3K/AKT signaling pathway. *Food Hydrocolloids*, **2020**, 101, 105456	10.6	27
283	The effect of bound polyphenols on the fermentation and antioxidant properties of carrot dietary fiber in vivo and in vitro. *Food and Function*, **2020**, 11, 748-758	6.1	14
282	Physicochemical and rheological properties of pomelo albedo pectin and its interaction with konjac glucomannan. *International Journal of Biological Macromolecules*, **2020**, 151, 1205-1212	7.9	6
281	Effects of fermentation with Lactobacillus plantarum NCU137 on nutritional, sensory and stability properties of Coix (Coix lachryma-jobi L.) seed. *Food Chemistry*, **2020**, 314, 126037	8.5	5
280	Metabolism amelioration of Dendrobium officinale polysaccharide on type II diabetic rats. *Food Hydrocolloids*, **2020**, 102, 105582	10.6	16
279	Two-step hydrolysis method for monosaccharide composition analysis of natural polysaccharides rich in uronic acids. *Food Hydrocolloids*, **2020**, 101, 105524	10.6	13

278	Microwave assisted extraction with three modifications on structural and functional properties of soluble dietary fibers from grapefruit peel. *Food Hydrocolloids*, **2020**, 101, 105549	10.6	39
277	The Role of Neurotransmitters in the Protection of for Infection by. *Frontiers in Cellular and Infection Microbiology*, **2020**, 10, 554052	5.9	3
276	Deciphering diet-gut microbiota-host interplay: Investigations of pectin. *Trends in Food Science and Technology*, **2020**, 106, 171-181	15.3	18
275	Comparative study on glucomannans with different structural characteristics: Functional properties and intestinal production of short chain fatty acids. *International Journal of Biological Macromolecules*, **2020**, 164, 826-835	7.9	6
274	Polysaccharide from white kidney bean can improve hyperglycemia and hyperlipidemia in diabetic rats. *Bioactive Carbohydrates and Dietary Fibre*, **2020**, 24, 100222	3.4	3
273	Intervention of five strains of Lactobacillus on obesity in mice induced by high-fat diet. *Journal of Functional Foods*, **2020**, 72, 104078	5.1	13
272	Oxidative Stress and Apoptosis Contributed to Nonylphenol-Induced Cell Damage in Mouse NCTC Clone 1469 Cells. *Journal of Chemistry*, **2020**, 2020, 1-14	2.3	
271	A comparative study on nutritive peculiarities of 24 Chinese cowpea cultivars. *Food and Chemical Toxicology*, **2020**, 146, 111841	4.7	3
270	Dendrobium officinale polysaccharide ameliorates the liver metabolism disorders of type II diabetic rats. *International Journal of Biological Macromolecules*, **2020**, 164, 1939-1948	7.9	23
269	Polysaccharide from the seeds of Plantago asiatica L. alleviates nonylphenol induced intestinal barrier injury by regulating tight junctions in human Caco-2 cell line. *International Journal of Biological Macromolecules*, **2020**, 164, 2134-2140	7.9	11
268	Structural characteristics and rheological properties of alkali-extracted arabinoxylan from dehulled barley kernel. *Carbohydrate Polymers*, **2020**, 249, 116813	10.3	10
267	Polysaccharides from fermented with NCU116 alleviated liver injury modulation of glutathione homeostasis, bile acid metabolism, and SCFA production. *Food and Function*, **2020**, 11, 7681-7695	6.1	7
266	Hypoglycemic and Hypolipidemic Mechanism of Tea Polysaccharides on Type 2 Diabetic Rats via Gut Microbiota and Metabolism Alteration. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 10015-10028	5.7	32
265	Combined application of gallate ester and ⊟tocopherol in oil-in-water emulsion: Their distribution and antioxidant efficiency. *Journal of Dispersion Science and Technology*, **2020**, 41, 909-917	1.5	9
264	Physical quality and in vitro starch digestibility of biscuits as affected by addition of soluble dietary fiber from defatted rice bran. *Food Hydrocolloids*, **2020**, 99, 105349	10.6	24
263	Interactions between ascorbic acid and water soluble polysaccharide from the seeds of Plantago asiatica L.: Effects on polysaccharide physicochemical properties and stability. *Food Hydrocolloids*, **2020**, 99, 105351	10.6	9
262	The protective effects against cyclophosphamide (CTX)-induced immunosuppression of three glucomannans. *Food Hydrocolloids*, **2020**, 100, 105445	10.6	7
261	Studies on O-acetyl-glucomannans from Amorphophallus species: Comparison of fine structure. *Food Hydrocolloids*, **2020**, 100, 105391	10.6	7

260	Antioxidant and antibacterial capabilities of phenolic compounds and organic acids from cake. *Food Science and Biotechnology*, **2020**, 29, 17-25	3	8
259	Effects of polysaccharides on glycometabolism based on gut microbiota alteration. *Trends in Food Science and Technology*, **2019**, 92, 65-70	15.3	52
258	Metabolomics and Lipidomics Profiling Reveals Hypocholesterolemic and Hypolipidemic Effects of Arabinoxylan on Type 2 Diabetic Rats. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10614-10623	5.7	18
257	Protective effect of Ganoderma atrum polysaccharide on acrolein-induced macrophage injury via autophagy-dependent apoptosis pathway. *Food and Chemical Toxicology*, **2019**, 133, 110757	4.7	14
256	Polysaccharides from fermented Momordica charantia ameliorate obesity in high-fat induced obese rats. *Food and Function*, **2019**, 10, 448-457	6.1	25
255	Comparison of Furans Formation and Volatile Aldehydes Profiles of Four Different Vegetable Oils During Thermal Oxidation. *Journal of Food Science*, **2019**, 84, 1966-1978	3.4	15
254	pH and lipid unsaturation impact the formation of acrylamide and 5-hydroxymethylfurfural in model system at frying temperature. *Food Research International*, **2019**, 123, 403-413	7	7
253	Effect of fatty acids and triglycerides on the formation of lysine-derived advanced glycation end-products in model systems exposed to frying temperature.. *RSC Advances*, **2019**, 9, 15162-15170	3.7	10
252	High-performance liquid chromatography for food quality evaluation **2019**, 267-299		2
251	Glucomannans Alleviated the Progression of Diabetic Kidney Disease by Improving Kidney Metabolic Disturbance. *Molecular Nutrition and Food Research*, **2019**, 63, e1801008	5.9	10
250	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removal-Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatography-Tandem Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5017-5025	5.7	20
249	Removal of bound polyphenols and its effect on antioxidant and prebiotics properties of carrot dietary fiber. *Food Hydrocolloids*, **2019**, 93, 284-292	10.6	48
248	Structural characteristics and functional properties of soluble dietary fiber from defatted rice bran obtained through Trichoderma viride fermentation. *Food Hydrocolloids*, **2019**, 94, 468-474	10.6	47
247	Protective effect of three glucomannans from different plants against DSS induced colitis in female BALB/c mice. *Food and Function*, **2019**, 10, 1928-1939	6.1	38
246	Hypoglycemic and Hypolipidemic Effects of Glucomannan Extracted from Konjac on Type 2 Diabetic Rats. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5278-5288	5.7	42
245	Protective effects of β-glucan isolated from highland barley on ethanol-induced gastric damage in rats and its benefits to mice gut conditions. *Food Research International*, **2019**, 122, 157-166	7	26
244	Fermented Momordica charantia L. juice modulates hyperglycemia, lipid profile, and gut microbiota in type 2 diabetic rats. *Food Research International*, **2019**, 121, 367-378	7	27
243	Momordica charantia juice with Lactobacillus plantarum fermentation: Chemical composition, antioxidant properties and aroma profile. *Food Bioscience*, **2019**, 29, 62-72	4.9	25

242	Structure identification of -glucans from Dictyophora echinovolvata by methylation and 1D/2D NMR spectroscopy. *Food Chemistry*, **2019**, 271, 338-344	8.5	44
241	Mucosal. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9831-9839	5.7	21
240	Physicochemical, structural and rheological properties of alkali-extracted polysaccharide from fruiting body of Hericium erinaceus. *LWT - Food Science and Technology*, **2019**, 115, 108330	5.4	16
239	Polysaccharide from the Seeds of L. Protect Against Lipopolysaccharide-Induced Liver Injury. *Journal of Medicinal Food*, **2019**, 22, 1058-1066	2.8	7
238	Cultured Cordyceps sinensis polysaccharides attenuate cyclophosphamide-induced intestinal barrier injury in mice. *Journal of Functional Foods*, **2019**, 62, 103523	5.1	21
237	Structural Characterization and Chain Conformation of Water-Soluble -Glucan from Wild. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12520-12527	5.7	12
236	RNA-seq based elucidation of mechanism underlying Ganoderma atrum polysaccharide induced immune activation of murine myeloid-derived dendritic cells. *Journal of Functional Foods*, **2019**, 55, 104-116	5.1	16
235	Inappropriateness of RNAlater to preserve for RNA extraction. *MethodsX*, **2019**, 6, 2460-2467	1.9	5
234	Hydrophobically Modified Glucan as an Amphiphilic Carbohydrate Polymer for Micellar Delivery of Myricetin. *Molecules*, **2019**, 24,	4.8	4
233	Determination of multi-pesticide residues in green tea with a modified QuEChERS protocol coupled to HPLC-MS/MS. *Food Chemistry*, **2019**, 275, 255-264	8.5	102
232	Structure characterization of a polysaccharide extracted from noni (Morinda citrifolia L.) and its protective effect against DSS-induced bowel disease in mice. *Food Hydrocolloids*, **2019**, 90, 189-197	10.6	42
231	Comparison of hypoglycemic effects of polysaccharides from four legume species. *Food Hydrocolloids*, **2019**, 90, 299-304	10.6	29
230	Dietary compounds and traditional Chinese medicine ameliorate type 2 diabetes by modulating gut microbiota. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 848-863	11.5	66
229	Studies on O-acetyl-glucomannans from Amorphophallus species: Comparison of physicochemical properties and primary structures. *Food Hydrocolloids*, **2019**, 89, 503-511	10.6	23
228	Recent developments in polysaccharides: extraction, purification, structural characteristics and biological activities. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, S96-S115	11.5	31
227	Polysaccharide from natural Cordyceps sinensis ameliorated intestinal injury and enhanced antioxidant activity in immunosuppressed mice. *Food Hydrocolloids*, **2019**, 89, 661-667	10.6	28
226	Origin of Hypoglycemic Benefits of Probiotic-Fermented Carrot Pulp. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 895-904	5.7	11
225	Inhibition of dextran sodium sulfate-induced colitis in mice by baker's yeast polysaccharides. *Carbohydrate Polymers*, **2019**, 207, 371-381	10.3	36

224	Studies on polysaccharides from leaf skin of Aloe barbadensis Miller: Part II. Structural characteristics and molecular properties of two lower molecular weight fractions. *Food Hydrocolloids*, **2019**, 86, 50-61	10.6	20
223	Application of atomic force microscopy in microscopic analysis of polysaccharide. *Trends in Food Science and Technology*, **2019**, 87, 35-46	15.3	35
222	Molecular properties and immunomodulatory activities of a water-soluble heteropolysaccharide isolated from L. leaves. *Natural Product Research*, **2019**, 33, 1678-1681	2.3	7
221	Polysaccharide from Plantago asiatica L. attenuates hyperglycemia, hyperlipidemia and affects colon microbiota in type 2 diabetic rats. *Food Hydrocolloids*, **2019**, 86, 34-42	10.6	84
220	Antidiabetic Mechanism of Dietary Polysaccharides Based on Their Gastrointestinal Functions. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4781-4786	5.7	46
219	Coix polysaccharides: Gut microbiota regulation and immunomodulatory. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 16, 53-61	3.4	23
218	Tea Polysaccharides Inhibit Colitis-Associated Colorectal Cancer via Interleukin-6/STAT3 Pathway. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4384-4393	5.7	38
217	Immunomodulatory effect of Ganoderma atrum polysaccharides on Th17/Treg balance. *Journal of Functional Foods*, **2018**, 45, 215-222	5.1	15
216	Protective properties of combined fungal polysaccharides from Cordyceps sinensis and Ganoderma atrum on colon immune dysfunction. *International Journal of Biological Macromolecules*, **2018**, 114, 1049-1055	7.9	24
215	Comparative study on the chemical composition, anthocyanins, tocopherols and carotenoids of selected legumes. *Food Chemistry*, **2018**, 260, 317-326	8.5	44
214	Serum metabolomics analysis for biomarker of Lactobacillus plantarum NCU116 on hyperlipidaemic rat model feed by high fat diet. *Journal of Functional Foods*, **2018**, 42, 171-176	5.1	11
213	Protective effect of flavonoids from Cyclocarya paliurus leaves against carbon tetrachloride-induced acute liver injury in mice. *Food and Chemical Toxicology*, **2018**, 119, 392-399	4.7	34
212	Sulfated modification of polysaccharides: Synthesis, characterization and bioactivities. *Trends in Food Science and Technology*, **2018**, 74, 147-157	15.3	110
211	Gastroprotective activity of polysaccharide from Hericium erinaceus against ethanol-induced gastric mucosal lesion and pylorus ligation-induced gastric ulcer, and its antioxidant activities. *Carbohydrate Polymers*, **2018**, 186, 100-109	10.3	56
210	Ultrasonic irradiation induces degradation and improves prebiotic properties of polysaccharide from seeds of Plantago asiatica L. during in vitro fermentation by human fecal microbiota. *Food Hydrocolloids*, **2018**, 76, 60-66	10.6	35
209	Structure and conformation characterization of galactomannan from seeds of Cassia obtusifolia. *Food Hydrocolloids*, **2018**, 76, 67-77	10.6	32
208	Bioactive polysaccharide from edible Dictyophora spp.: Extraction, purification, structural features and bioactivities. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 14, 25-32	3.4	14
207	Structural characterization of an α-1, 6-linked galactomannan from natural Cordyceps sinensis. *Food Hydrocolloids*, **2018**, 78, 77-91	10.6	18

206	Enzymatic purification and structure characterization of glucuronoxylan from water extract of Cassia obtusifolia seeds. *International Journal of Biological Macromolecules*, **2018**, 107, 1438-1446	7.9	11
205	Polysaccharide isolated from seeds of L. induces maturation of dendritic cells through MAPK and NF-Β pathway. *Saudi Journal of Biological Sciences*, **2018**, 25, 1202-1207	4	9
204	Isolation, purification and physicochemical properties of polysaccharide from fruiting body of Hericium erinaceus and its effect on colonic health of mice. *International Journal of Biological Macromolecules*, **2018**, 107, 1310-1319	7.9	38
203	Tea Polysaccharide Prevents Colitis-Associated Carcinogenesis in Mice by Inhibiting the Proliferation and Invasion of Tumor Cells. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	18
202	Exopolysaccharides from Lactobacillus plantarum NCU116 Regulate Intestinal Barrier Function via STAT3 Signaling Pathway. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9719-9727	5.7	52
201	Polysaccharide from fermented Momordica charantia L. with Lactobacillus plantarum NCU116 ameliorates type 2 diabetes in rats. *Carbohydrate Polymers*, **2018**, 201, 624-633	10.3	59
200	Genistein Promotes Proliferation of Human Cervical Cancer Cells Through Estrogen Receptor-Mediated PI3K/Akt-NF-Β Pathway. *Journal of Cancer*, **2018**, 9, 288-295	4.5	13
199	Cordyceps sinensis: Anti-fibrotic and inflammatory effects of a cultured polysaccharide extract. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 14, 2-8	3.4	8
198	Triple-Helix Conformation of a Polysaccharide Determined with Light Scattering, AFM, and Molecular Dynamics Simulation. *Macromolecules*, **2018**, 51, 10150-10159	5.5	27
197	Fucoidan Extracted from the New Zealand -Physicochemical Comparison against Five Other Fucoidans: Unique Low Molecular Weight Fraction Bioactivity in Breast Cancer Cell Lines. *Marine Drugs*, **2018**, 16,	6	29
196	Immune Activation of RAW264.7 Macrophages by Low Molecular Weight Fucoidan Extracted from New Zealand Undaria pinnatifida. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 10721-10728	5.7	40
195	Effect of Lactobacillus plantarum NCU116 Fermentation on Asparagus officinalis Polysaccharide: Characterization, Antioxidative, and Immunoregulatory Activities. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 10703-10711	5.7	17
194	Attenuation of intestinal inflammation of polysaccharides from the seeds of Plantago asiatica L. as affected by ultrasonication. *Journal of Food Biochemistry*, **2018**, 42, e12656	3.3	3
193	Arabinoxylan Attenuates Type 2 Diabetes by Improvement of Carbohydrate, Lipid, and Amino Acid Metabolism. *Molecular Nutrition and Food Research*, **2018**, 62, e1800222	5.9	30
192	Cell Signaling of in Response to Enterotoxigenic Infection and Protection. *Frontiers in Immunology*, **2018**, 9, 1745	8.4	18
191	Structural and conformational characterization of linear O-acetyl-glucomannan purified from gel of Aloe barbadensis Miller. *International Journal of Biological Macromolecules*, **2018**, 120, 2373-2380	7.9	28
190	Combinatorial usage of fungal polysaccharides from Cordyceps sinensis and Ganoderma atrum ameliorate drug-induced liver injury in mice. *Food and Chemical Toxicology*, **2018**, 119, 66-72	4.7	19
189	Conformational properties of a bioactive polysaccharide from Ganoderma atrum by light scattering and molecular modeling. *Food Hydrocolloids*, **2018**, 84, 16-25	10.6	35

188	Acetylation Modification Improves Immunoregulatory Effect of Polysaccharide from Seeds of Plantago asiatica L.. *Journal of Chemistry*, **2018**, 2018, 1-10	2.3	6
187	Metabolism and health effects of phyto-estrogens. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2432-2454	11.5	22
186	Interaction between gut immunity and polysaccharides. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2943-2955	11.5	38
185	Downregulation of steroid hormone receptor expression and activation of cell signal transduction pathways induced by a chiral nonylphenol isomer in mouse sertoli TM4 cells. *Environmental Toxicology*, **2017**, 32, 469-476	4.2	7
184	Review on cell models to evaluate the potential antioxidant activity of polysaccharides. *Food and Function*, **2017**, 8, 915-926	6.1	55
183	Structural characterization and immunostimulatory activity of a glucan from natural Cordyceps sinensis. *Food Hydrocolloids*, **2017**, 67, 139-147	10.6	55
182	Polysaccharide purified from Ganoderma atrum induced activation and maturation of murine myeloid-derived dendritic cells. *Food and Chemical Toxicology*, **2017**, 108, 478-485	4.7	19
181	Ganoderma atrum polysaccharide ameliorates anoxia/reoxygenation-mediated oxidative stress and apoptosis in human umbilical vein endothelial cells. *International Journal of Biological Macromolecules*, **2017**, 98, 398-406	7.9	6
180	The Agr-Like Quorum Sensing System Is Required for Pathogenesis of Necrotic Enteritis Caused by Clostridium perfringens in Poultry. *Infection and Immunity*, **2017**, 85,	3.7	29
179	Gastroprotective effect of gamma-aminobutyric acid against ethanol-induced gastric mucosal injury. *Chemico-Biological Interactions*, **2017**, 272, 125-134	5	21
178	Exogenous interleukin 37 ameliorates atherosclerosis via inducing the Treg response in ApoE-deficient mice. *Scientific Reports*, **2017**, 7, 3310	4.9	36
177	Isolation, structure, and bioactivities of polysaccharides from Cyclocarya paliurus (Batal.) Iljinskaja. *Annals of the New York Academy of Sciences*, **2017**, 1398, 20-29	6.5	20
176	Immunomodulatory Activity of Ganoderma atrum Polysaccharide on Purified T Lymphocytes through Ca/CaN and Mitogen-Activated Protein Kinase Pathway Based on RNA Sequencing. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5306-5315	5.7	37
175	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured. *Food Science and Biotechnology*, **2017**, 26, 55-62	3	26
174	Ganoderma atrum polysaccharide ameliorates ROS generation and apoptosis in spleen and thymus of immunosuppressed mice. *Food and Chemical Toxicology*, **2017**, 99, 199-208	4.7	49
173	Characterization of a bioactive polysaccharide from Ganoderma atrum: Re-elucidation of the fine structure. *Carbohydrate Polymers*, **2017**, 158, 58-67	10.3	34
172	Mannose Receptor Mediates the Immune Response to Ganoderma atrum Polysaccharides in Macrophages. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 348-357	5.7	42
171	Exopolysaccharides from Lactobacillus plantarum NCU116 induce c-Jun dependent Fas/Fasl-mediated apoptosis via TLR2 in mouse intestinal epithelial cancer cells. *Scientific Reports*, **2017**, 7, 14247	4.9	36

170	Characteristics and catalytic behavior of different platinum supported catalysts in the selective hydrogenation of soybean oil. *Reaction Kinetics, Mechanisms and Catalysis*, **2017**, 122, 915-930	1.6	6
169	Plant non-starch polysaccharides that inhibit key enzymes linked to type 2 diabetes mellitus. *Annals of the New York Academy of Sciences*, **2017**, 1401, 28-36	6.5	24
168	Direct inhibition of Keap1–Nrf2 interaction by egg-derived peptides DKK and DDW revealed by molecular docking and fluorescence polarization. *RSC Advances*, **2017**, 7, 34963-34971	3.7	20
167	Polysaccharide from leaf skin of Aloe barbadensis Miller: Part I. Extraction, fractionation, physicochemical properties and structural characterization. *Food Hydrocolloids*, **2017**, 73, 176-183	10.6	55
166	In-vitro and in-vivo gastrointestinal digestion and fermentation of the polysaccharide from Ganoderma atrum. *Food Hydrocolloids*, **2017**, 63, 646-655	10.6	67
165	Physicochemical properties and in vitro antioxidant activities of polysaccharide from Artocarpus heterophyllus Lam. pulp. *Carbohydrate Polymers*, **2017**, 155, 354-361	10.3	54
164	Comparative study of the effects of antioxidants on furan formation during thermal processing in model systems. *LWT - Food Science and Technology*, **2017**, 75, 286-292	5.4	10
163	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars. *Food and Chemical Toxicology*, **2017**, 108, 467-477	4.7	33
162	Effect of fermentation and sterilization on anthocyanins in blueberry. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1459-1466	4.3	9
161	Gamma-Aminobutyric Acid Increases the Production of Short-Chain Fatty Acids and Decreases pH Values in Mouse Colon. *Molecules*, **2017**, 22,	4.8	12
160	Novel nano-particulated exopolysaccharide produced by Klebsiella sp. PHRC1.001. *Carbohydrate Polymers*, **2017**, 171, 252-258	10.3	13
159	Study on Dendrobium officinale O-Acetyl-glucomannan (Dendronan). 7. Improving Effects on Colonic Health of Mice. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 2485-91	5.7	28
158	Advances on Bioactive Polysaccharides from Medicinal Plants. *Critical Reviews in Food Science and Nutrition*, **2016**, 56 Suppl 1, S60-84	11.5	237
157	Tumor Microenvironment as a New Target for Tumor Immunotherapy of Polysaccharides. *Critical Reviews in Food Science and Nutrition*, **2016**, 56 Suppl 1, S85-94	11.5	17
156	Determination of 3-Monochloropropane-1,2-Diol Esters in Edible Oil—Method Validation and Estimation of Measurement Uncertainty. *Food Analytical Methods*, **2016**, 9, 845-855	3.4	6
155	Chemical constituents and health effects of sweet potato. *Food Research International*, **2016**, 89, 90-1167		116
154	Mineral analysis of hulless barley grown in different areas and its β-glucan concentrates. *Cogent Food and Agriculture*, **2016**, 2,	1.8	2
153	Fractionation, physicochemical property and immunological activity of polysaccharides from Cassia obtusifolia. *International Journal of Biological Macromolecules*, **2016**, 91, 946-53	7.9	39

152	Effect of encapsulated carvacrol on the incidence of necrotic enteritis in broiler chickens. *Avian Pathology*, **2016**, 45, 357-64	2.4	14
151	Ganoderma atrum polysaccharide modulates TNF-α secretion and mRNA expression in macrophages of S-180 tumor-bearing mice. *Food Hydrocolloids*, **2016**, 53, 24-30	10.6	15
150	The functional and nutritional aspects of hydrocolloids in foods. *Food Hydrocolloids*, **2016**, 53, 46-61	10.6	205
149	Effect of polysaccharide from Ganoderma atrum on the serum metabolites of type 2 diabetic rats. *Food Hydrocolloids*, **2016**, 53, 31-36	10.6	21
148	Sulfated modification, characterization and antioxidant activities of polysaccharide from Cyclocarya paliurus. *Food Hydrocolloids*, **2016**, 53, 7-15	10.6	180
147	Lactobacillus plantarum NCU116 fermented carrot juice evokes changes of metabolites in serum from type 2 diabetic rats. *Food Research International*, **2016**, 80, 36-40	7	20
146	A Polysaccharide from Ganoderma atrum Improves Liver Function in Type 2 Diabetic Rats via Antioxidant Action and Short-Chain Fatty Acids Excretion. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1938-44	5.7	76
145	Lactobacillus plantarum NCU116 Attenuates Cyclophosphamide-Induced Immunosuppression and Regulates Th17/Treg Cell Immune Responses in Mice. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1291-7	5.7	26
144	Lactobacillus plantarum NCU116 attenuates cyclophosphamide-induced intestinal mucosal injury, metabolism and intestinal microbiota disorders in mice. *Food and Function*, **2016**, 7, 1584-92	6.1	28
143	Formation of 3-chloropropane-1,2-diol esters in model systems simulating thermal processing of edible oil. *LWT - Food Science and Technology*, **2016**, 69, 586-592	5.4	23
142	Structure Characterization and Immunomodulating Effects of Polysaccharides Isolated from Dendrobium officinale. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 881-9	5.7	83
141	Formation and reduction of 3-monochloropropane-1,2-diol esters in peanut oil during physical refining. *Food Chemistry*, **2016**, 199, 605-11	8.5	29
140	Fractionation, physicochemical properties and structural features of non-arabinoxylan polysaccharide from the seeds of Plantago asiatica L.. *Food Hydrocolloids*, **2016**, 55, 128-135	10.6	31
139	Carboxymethylation of polysaccharide from Cyclocarya paliurus and their characterization and antioxidant properties evaluation. *Carbohydrate Polymers*, **2016**, 136, 988-94	10.3	66
138	Bidirectional Estrogen-Like Effects of Genistein on Murine Experimental Autoimmune Ovarian Disease. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	4
137	Reviews on Mechanisms of In Vitro Antioxidant Activity of Polysaccharides. *Oxidative Medicine and Cellular Longevity*, **2016**, 2016, 5692852	6.7	241
136	Structural Features of Alkaline Extracted Polysaccharide from the Seeds of Plantago asiatica L. and Its Rheological Properties. *Molecules*, **2016**, 21,	4.8	17
135	Transcriptome Analysis Reveals Regulation of Gene Expression for Lipid Catabolism in Young Broilers by Butyrate Glycerides. *PLoS ONE*, **2016**, 11, e0160751	3.7	19

134	The antioxidant potential of the New Zealand surf clams. *Food Chemistry*, **2016**, 204, 141-149	8.5	12
133	In vitro evaluation of the antioxidant activities of carbohydrates. *Bioactive Carbohydrates and Dietary Fibre*, **2016**, 7, 19-27	3.4	27
132	Are Chinese edible oils safe? A survey of trans fatty acid contents in Chinese edible oils. *Food Science and Biotechnology*, **2016**, 25, 631-636	3	2
131	Identification of pivotal components on the antioxidant activity of polysaccharide extract from Ganoderma atrum. *Bioactive Carbohydrates and Dietary Fibre*, **2016**, 7, 9-18	3.4	15
130	Simultaneous determination of furan and 2-alkylfurans in heat-processed foods by automated static headspace gas chromatography-mass spectrometry. *LWT - Food Science and Technology*, **2016** , 72, 44-54	5.4	21
129	Antioxidant activities and anthocyanins composition of seed coats from twenty-six kidney bean cultivars. *Journal of Functional Foods*, **2016**, 26, 622-631	5.1	22
128	Signaling pathway involved in the immunomodulatory effect of Ganoderma atrum polysaccharide in spleen lymphocytes. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2734-40	5.7	44
127	Preparation, characterization and antioxidant activities of acetylated polysaccharides from Cyclocarya paliurus leaves. *Carbohydrate Polymers*, **2015**, 133, 596-604	10.3	66
126	Sulfated polysaccharides from Cyclocarya paliurus reduce H2O2-induced oxidative stress in RAW264.7 cells. *International Journal of Biological Macromolecules*, **2015**, 80, 410-7	7.9	70
125	Total flavonoids content, antioxidant and antimicrobial activities of extracts from Mosla chinensis Maxim. cv. Jiangxiangru. *LWT - Food Science and Technology*, **2015**, 64, 1022-1027	5.4	37
124	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of Plantago asiatica L. *Carbohydrate Polymers*, **2015**, 124, 331-6	10.3	38
123	Molecular mechanism underlying chemoprotective effects of Ganoderma atrum polysaccharide in cyclophosphamide-induced immunosuppressed mice. *Journal of Functional Foods*, **2015**, 15, 52-60	5.1	47
122	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): Part VI. Protective effects against oxidative stress in immunosuppressed mice. *Food Research International*, **2015**, 72, 168-173	7	44
121	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): Part IV. Immunomodulatory activity in vivo. *Journal of Functional Foods*, **2015**, 15, 525-532	5.1	43
120	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): Part V. Fractionation and structural heterogeneity of different fractions. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 5, 106-115	3.4	15
119	Effect of Lactobacillus plantarum NCU116 on loperamide-induced constipation in mice. *International Journal of Food Sciences and Nutrition*, **2015**, 66, 533-8	3.7	39
118	Sulfated modification, characterization and property of a water-insoluble polysaccharide from Ganoderma atrum. *International Journal of Biological Macromolecules*, **2015**, 79, 248-55	7.9	49
117	Mitogen-activated protein kinase and Akt pathways are involved in 4-n-nonyphenol induced apoptosis in mouse Sertoli TM4 cells. *Environmental Toxicology and Pharmacology*, **2015**, 39, 815-24	5.8	13

116	Modulation of cytokine gene expression by selected Lactobacillus isolates in the ileum, caecal tonsils and spleen of Salmonella-challenged broilers. *Avian Pathology*, **2015**, 44, 463-9	2.4	19
115	Biocompatible and biodegradable nanoparticles for enhancement of anti-cancer activities of phytochemicals. *Chinese Journal of Natural Medicines*, **2015**, 13, 641-52	2.8	71
114	Antioxidants Inhibit Formation of 3-Monochloropropane-1,2-diol Esters in Model Reactions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9850-4	5.7	14
113	The structure of mushroom polysaccharides and their beneficial role in health. *Food and Function*, **2015**, 6, 3205-17	6.1	52
112	Ganoderma atrum Polysaccharide Ameliorates Hyperglycemia-Induced Endothelial Cell Death via a Mitochondria-ROS Pathway. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 8182-91	5.7	33
111	Sulfated modification of the polysaccharides from Ganoderma atrum and their antioxidant and immunomodulating activities. *Food Chemistry*, **2015**, 186, 231-8	8.5	91
110	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan□): part II. Fine structures of O-acetylated residues. *Carbohydrate Polymers*, **2015**, 117, 422-433	10.3	80
109	Exposure assessment of 3-monochloropropane-1, 2-diol esters from edible oils and fats in China. *Food and Chemical Toxicology*, **2015**, 75, 8-13	4.7	30
108	Extraction, chemical composition and antioxidant activity of flavonoids from Cyclocarya paliurus (Batal.) Iljinskaja leaves. *Food Chemistry*, **2015**, 186, 97-105	8.5	119
107	Nonylphenol regulates cyclooxygenase-2 expression via Ros-activated NF-B pathway in sertoli TM4 cells. *Environmental Toxicology*, **2015**, 30, 1144-52	4.2	7
106	Influences of Operating Parameters on the Formation of Furan During Heating Based on Models of Polyunsaturated Fatty Acids. *Journal of Food Science*, **2015**, 80, T1432-7	3.4	15
105	A comparison of chemical composition, bioactive components and antioxidant activity of natural and cultured Cordyceps sinensis. *LWT - Food Science and Technology*, **2015**, 63, 2-7	5.4	46
104	Activity prediction and molecular mechanism of bovine blood derived angiotensin I-converting enzyme inhibitory peptides. *PLoS ONE*, **2015**, 10, e0119598	3.7	10
103	Effects of Lactobacillus plantarum NCU116 on Intestine Mucosal Immunity in Immunosuppressed Mice. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10914-20	5.7	32
102	Toll-like receptor 4 mediates the antitumor host response induced by Ganoderma atrum polysaccharide. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 517-25	5.7	39
101	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan□): Part III□mmunomodulatory activity in vitro. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 5, 99-105	3.4	30
100	A novel polysaccharide from Ganoderma atrum exerts antitumor activity by activating mitochondria-mediated apoptotic pathway and boosting the immune system. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1581-9	5.7	59
99	A novel polysaccharide from the seeds of Plantago asiatica L. induces dendritic cells maturation through toll-like receptor 4. *International Immunopharmacology*, **2014**, 18, 236-43	5.8	39

98	Toll-like receptor 4-mediated ROS signaling pathway involved in Ganoderma atrum polysaccharide-induced tumor necrosis factor- secretion during macrophage activation. *Food and Chemical Toxicology*, **2014**, 66, 14-22	4.7	61
97	Formation of trans fatty acids during the frying of chicken fillet in corn oil. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 306-10	3.7	5
96	The analysis of trans fatty acid profiles in deep frying palm oil and chicken fillets with an improved gas chromatography method. *Food Control*, **2014**, 44, 191-197	6.2	69
95	Separation of water-soluble polysaccharides from Cyclocarya paliurus by ultrafiltration process. *Carbohydrate Polymers*, **2014**, 101, 479-83	10.3	40
94	Polysaccharide from seeds of Plantago asiatica L. affects lipid metabolism and colon microbiota of mouse. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 229-34	5.7	44
93	Study on colon health benefit of polysaccharide from Cyclocarya paliurus leaves in vivo. *Journal of Functional Foods*, **2014**, 11, 203-209	5.1	20
92	A polysaccharide from Ganoderma atrum inhibits tumor growth by induction of apoptosis and activation of immune response in CT26-bearing mice. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9296-304	5.7	24
91	In vitro fermentation of the polysaccharides from Cyclocarya paliurus leaves by human fecal inoculums. *Carbohydrate Polymers*, **2014**, 112, 563-8	10.3	35
90	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): Part I. Extraction, purification, and partial structural characterization. *Bioactive Carbohydrates and Dietary Fibre*, **2014**, 4, 74-83	3.4	84
89	Effect of gum arabic on glucose levels and microbial short-chain fatty acid production in white rice porridge model and mixed grain porridge model. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6408-16	5.7	11
88	Carboxymethylation enhances the maturation-inducing activity in dendritic cells of polysaccharide from the seeds of Plantago asiatica L. *International Immunopharmacology*, **2014**, 22, 324-31	5.8	23
87	Effects of 4-nonylphenol isomers on cell receptors and mitogen-activated protein kinase pathway in mouse Sertoli TM4 cells. *Toxicology*, **2014**, 326, 1-8	4.4	8
86	Effects of nonylphenol exposure on expression of cell receptors and secretory function in mouse Sertoli TM4 cells. *Environmental Toxicology and Pharmacology*, **2014**, 37, 608-16	5.8	15
85	Chemoprotective effects of Ganoderma atrum polysaccharide in cyclophosphamide-induced mice. *International Journal of Biological Macromolecules*, **2014**, 64, 395-401	7.9	89
84	Ganoderma atrum polysaccharide evokes antitumor activity via cAMP-PKA mediated apoptotic pathway and down-regulation of Ca(2+)/PKC signal pathway. *Food and Chemical Toxicology*, **2014**, 68, 239-46	4.7	23
83	Structural characterization of a heterogalactan purified from fruiting bodies of Ganoderma atrum. *Food Hydrocolloids*, **2014**, 36, 339-347	10.6	49
82	Structure and biological activities of a pectic polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru. *Carbohydrate Polymers*, **2014**, 105, 276-84	10.3	21
81	Lactobacillus plantarum NCU116 improves liver function, oxidative stress and lipid metabolism in rats with high fat diet induced non-alcoholic fatty liver disease. *Food and Function*, **2014**, 5, 3216-23	6.1	62

80	Assessment of dietary phytoestrogen intake via plant-derived foods in China. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2014**, 31, 1325-35	3.2	20
79	Carrot juice fermented with Lactobacillus plantarum NCU116 ameliorates type 2 diabetes in rats. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 11884-91	5.7	82
78	Acetylation and carboxymethylation of the polysaccharide from Ganoderma atrum and their antioxidant and immunomodulating activities. *Food Chemistry*, **2014**, 156, 279-88	8.5	121
77	Ganoderma atrum polysaccharide improves aortic relaxation in diabetic rats via PI3K/Akt pathway. *Carbohydrate Polymers*, **2014**, 103, 520-7	10.3	43
76	Isolation and partial characterization of a neutral polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru and its antioxidant and immunomodulatory activities. *Journal of Functional Foods*, **2014**, 6, 410-418	5.1	65
75	Cholesterol-lowering effect of Lactobacillus plantarum NCU116 in a hyperlipidaemic rat model. *Journal of Functional Foods*, **2014**, 8, 340-347	5.1	47
74	Macrophage immunomodulatory activity of a purified polysaccharide isolated from Ganoderma atrum. *Phytotherapy Research*, **2013**, 27, 186-91	6.7	69
73	Purification and identification of novel antioxidative peptide released from Black-bone silky fowl (Gallus gallus domesticus Brisson). *European Food Research and Technology*, **2013**, 237, 253-263	3.4	11
72	Properties of : A review. *Journal of Functional Foods*, **2013**, 5, 550-569	5.1	86
71	Antidiabetic and pancreas-protective effects of zinc threoninate chelate in diabetic rats may be associated with its antioxidative stress ability. *Biological Trace Element Research*, **2013**, 153, 291-8	4.5	15
70	Analysis of monosaccharide composition of Cyclocarya paliurus polysaccharide with anion exchange chromatography. *Carbohydrate Polymers*, **2013**, 98, 976-81	10.3	74
69	Effect of pH, temperature and heating time on the formation of furan in sugar□glycine model systems. *Food Science and Human Wellness*, **2013**, 2, 87-92	8.3	52
68	In vitro effects of a novel polysaccharide from the seeds of Plantago asiatica L. on intestinal function. *International Journal of Biological Macromolecules*, **2013**, 54, 264-9	7.9	53
67	High pressure homogenization increases antioxidant capacity and short-chain fatty acid yield of polysaccharide from seeds of Plantago asiatica L. *Food Chemistry*, **2013**, 138, 2338-45	8.5	49
66	Analysis of furan in heat-processed foods in China by automated headspace gas chromatography-mass spectrometry (HS-GC-MS). *Food Control*, **2013**, 30, 62-68	6.2	27
65	A further amendment to the classical core structure of gum arabic (Acacia senegal). *Food Hydrocolloids*, **2013**, 31, 42-48	10.6	83
64	Stimulatory effects of genistein and quercetin on the proliferation of MCF-7 cells. *Food Bioscience*, **2013**, 2, 15-23	4.9	2
63	Artificial simulated saliva, gastric and intestinal digestion of polysaccharide from the seeds of Plantago asiatica L. *Carbohydrate Polymers*, **2013**, 92, 1143-50	10.3	102

62	Chemical composition and antioxidant activities in immumosuppressed mice of polysaccharides isolated from Mosla chinensis Maxim cv. jiangxiangru. *International Immunopharmacology*, **2013**, 17, 267-74	5.8	23
61	Simultaneous analysis of 18 mineral elements in Cyclocarya paliurus polysaccharide by ICP-AES. *Carbohydrate Polymers*, **2013**, 94, 216-20	10.3	29
60	In vitro fermentation of polysaccharide from the seeds of Plantago asiatica L. by human fecal microbiota. *Food Hydrocolloids*, **2013**, 33, 384-392	10.6	68
59	A newly identified polysaccharide from Ganoderma atrum attenuates hyperglycemia and hyperlipidemia. *International Journal of Biological Macromolecules*, **2013**, 57, 142-50	7.9	72
58	Diverse food-based applications of nuclear magnetic resonance (NMR) technology. *Food Research International*, **2013**, 51, 729-747	7	199
57	Purification, physicochemical characterisation and anticancer activity of a polysaccharide from Cyclocarya paliurus leaves. *Food Chemistry*, **2013**, 136, 1453-60	8.5	184
56	Bioactive polysaccharides from Cordyceps sinensis: Isolation, structure features and bioactivities. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 38-52	3.4	56
55	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from Dendrobium plants. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 131-147	3.4	109
54	Current development of polysaccharides from Ganoderma: Isolation, structure and bioactivities. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 10-20	3.4	81
53	Microbial short-chain fatty acid production and extracellular enzymes activities during in vitro fermentation of polysaccharides from the seeds of Plantago asiatica L. treated with microwave irradiation. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6092-101	5.7	26
52	Immunomodulatory effect of Ganoderma atrum polysaccharide on CT26 tumor-bearing mice. *Food Chemistry*, **2013**, 136, 1213-9	8.5	65
51	The core carbohydrate structure of Acacia seyal var. seyal (Gum arabic). *Food Hydrocolloids*, **2013**, 32, 221-227	10.6	49
50	Polysaccharide from Ganoderma atrum evokes antitumor activity via Toll-like receptor 4-mediated NF-B and mitogen-activated protein kinase signaling pathways. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 3676-82	5.7	48
49	Extraction of saponin from Camellia oleifera cake and evaluation of its antioxidant activity. *International Journal of Food Science and Technology*, **2012**, 47, 1676-1687	3.8	35
48	An effective method for deproteinization of bioactive polysaccharides extracted from lingzhi (Ganoderma atrum). *Food Science and Biotechnology*, **2012**, 21, 191-198	3	34
47	Polysaccharide from seeds of Plantago asiatica L. increases short-chain fatty acid production and fecal moisture along with lowering pH in mouse colon. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11525-32	5.7	104
46	Regulation of maturation and function of dendritic cells by tea glycoprotein. *European Food Research and Technology*, **2012**, 235, 1023-1032	3.4	5
45	Ganoderma atrum polysaccharide improves age-related oxidative stress and immune impairment in mice. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1413-8	5.7	38

44	Antimicrobial properties, antioxidant activity and cytotoxicity of ethanol-soluble acidic components from Ganoderma atrum. *Food and Chemical Toxicology*, **2012**, 50, 689-94	4.7	33
43	Quantification of total polysaccharides and triterpenoids in Ganoderma lucidum and Ganoderma atrum by near infrared spectroscopy and chemometrics. *Food Chemistry*, **2012**, 135, 268-275	8.5	66
42	Mechanism of interactions between calcium and viscous polysaccharide from the seeds of Plantago asiatica L. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7981-7	5.7	40
41	Polysaccharide from Ganoderma atrum induces tumor necrosis factor-α secretion via phosphoinositide 3-kinase/Akt, mitogen-activated protein kinase and nuclear factor-κB signaling pathways in RAW264.7 cells. *International Immunopharmacology*, **2012**, 14, 362-8	5.8	39
40	Antimicrobial activity of saponin-rich fraction from Camellia oleifera cake and its effect on cell viability of mouse macrophage RAW 264.7. *Journal of the Science of Food and Agriculture*, **2012**, 92, 2443-9	4.3	29
39	Analysis and Formation of trans Fatty Acids in Corn Oil During the Heating Process. *JAOCS, Journal of the American Oil Chemists' Society*, **2012**, 89, 859-867	1.8	10
38	Structural characterization of a highly branched polysaccharide from the seeds of Plantago asiatica L.. *Carbohydrate Polymers*, **2012**, 87, 2416-2424	10.3	82
37	Structural characterisation of a novel bioactive polysaccharide from Ganoderma atrum. *Carbohydrate Polymers*, **2012**, 88, 1047-1054	10.3	88
36	Methylation and 2D NMR analysis of arabinoxylan from the seeds of Plantago asiatica L.. *Carbohydrate Polymers*, **2012**, 88, 1395-1401	10.3	43
35	Ultrasonic-assisted extraction, antimicrobial and antioxidant activities of Cyclocarya paliurus (Batal.) Iljinskaja polysaccharides. *Carbohydrate Polymers*, **2012**, 89, 177-84	10.3	169
34	Discrimination of Different Ganoderma Species and their Region Based on GC-MS Profiles of Sterols and Pattern Recognition Techniques. *Analytical Letters*, **2011**, 44, 863-873	2.2	10
33	Characterization and in vitro antioxidation of papain hydrolysate from black-bone silky fowl (Gallus gallus domesticus Brisson) muscle and its fractions. *Food Research International*, **2011**, 44, 133-138	7	23
32	Ganoderma atrum polysaccharide attenuates oxidative stress induced by d-galactose in mouse brain. *Life Sciences*, **2011**, 88, 713-8	6.8	32
31	A review on the isolation and structure of tea polysaccharides and their bioactivities. *Food Hydrocolloids*, **2011**, 25, 144-149	10.6	173
30	Ganoderma atrum polysaccharide induces anti-tumor activity via the mitochondrial apoptotic pathway related to activation of host immune response. *Journal of Cellular Biochemistry*, **2011**, 112, 860-71	4.7	59
29	Enhancement of cyclophosphamide-induced antitumor effect by a novel polysaccharide from Ganoderma atrum in sarcoma 180-bearing mice. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3707-16	5.7	63
28	Extraction optimization, characterization and bioactivity of crude polysaccharides from Herba Moslae. *Carbohydrate Polymers*, **2011**, 83, 1201-1206	10.3	15
27	Decolorization of polysaccharides solution from Cyclocarya paliurus (Batal.) Iljinskaja using ultrasound/H2O2 process. *Carbohydrate Polymers*, **2011**, 84, 255-261	10.3	36

26	Elucidation of the structure of a bioactive hydrophilic polysaccharide from Cordyceps sinensis by methylation analysis and NMR spectroscopy. *Carbohydrate Polymers*, **2011**, 84, 894-899	10.3	93
25	Safety evaluation of zinc threoninate chelate. *International Journal of Toxicology*, **2010**, 29, 372-9	2.4	3
24	A major green tea component, (-)-epigallocatechin-3-gallate, ameliorates doxorubicin-mediated cardiotoxicity in cardiomyocytes of neonatal rats. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8977-82	5.7	42
23	Optimization of Supercritical Fluid Extraction of Essential Oil from Herba Moslae by Response Surface Methodology and Its Chemical Composition Analysis. *Food Science and Technology Research* , **2010**, 16, 185-190	0.8	5
22	Near-infrared spectroscopy and partial least-squares regression for determination of arachidonic acid in powdered oil. *Lipids*, **2010**, 45, 559-65	1.6	5
21	Ganoderma atrum polysaccharide protects cardiomyocytes against anoxia/reoxygenation-induced oxidative stress by mitochondrial pathway. *Journal of Cellular Biochemistry*, **2010**, 110, 191-200	4.7	30
20	Chemical characteristics and antioxidant activities of polysaccharide purified from the seeds of Plantago asiatica L. *Journal of the Science of Food and Agriculture*, **2010**, 90, 210-7	4.3	77
19	Optimisation of microwave-assisted extraction of polysaccharides from Cyclocarya paliurus (Batal.) Iljinskaja using response surface methodology. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1353-60	4.3	62
18	Antimicrobial and antioxidant activities of the essential oil from Herba Moslae. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1347-52	4.3	20
17	Isolation, chemical composition and antioxidant activities of a water-soluble polysaccharide from Cyclocarya paliurus (Batal.) Iljinskaja. *Food Chemistry*, **2010**, 119, 1626-1632	8.5	225
16	Effect of phenylethanoid glycosides and polysaccharides from the seed of Plantago asiatica L. on the maturation of murine bone marrow-derived dendritic cells. *European Journal of Pharmacology*, **2009**, 620, 105-11	5.3	44
15	(-)-Epigallocatechin-3-gallate induces apoptosis of human hepatoma cells by mitochondrial pathways related to reactive oxygen species. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 6685-91	5.7	49
14	The protective effect of Ganoderma atrum polysaccharide against anoxia/reoxygenation injury in neonatal rat cardiomyocytes. *Life Sciences*, **2009**, 85, 634-41	6.8	22
13	Immunomodulatory activity of the seeds of Plantago asiatica L. *Journal of Ethnopharmacology*, **2009**, 124, 493-8	5	41
12	Analysis of the monosaccharide composition of purified polysaccharides in Ganoderma atrum by capillary gas chromatography. *Phytochemical Analysis*, **2009**, 20, 503-10	3.4	45
11	Development of a chromatographic fingerprint for the chloroform extracts of Ganoderma lucidum by HPLC and LC-MS. *Journal of Pharmaceutical and Biomedical Analysis*, **2008**, 47, 469-77	3.5	63
10	Study on the purification and chemical compositions of tea glycoprotein. *Carbohydrate Polymers*, **2008**, 71, 626-633	10.3	53
9	Discrimination of Ganoderma lucidum according to geographical origin with near infrared diffuse reflectance spectroscopy and pattern recognition techniques. *Analytica Chimica Acta*, **2008**, 618, 121-30	6.6	84

8	Quality control and original discrimination of Ganoderma lucidum based on high-performance liquid chromatographic fingerprints and combined chemometrics methods. *Analytica Chimica Acta*, **2008**, 623, 146-56	6.6	141
7	Purification, composition analysis and antioxidant activity of a polysaccharide from the fruiting bodies of Ganoderma atrum. *Food Chemistry*, **2008**, 107, 231-241	8.5	448
6	Separation and Identification of Ergosta-4,6,8(14),22-tetraen-3-one from Ganoderma atrum by High-Speed Counter-Current Chromatography and Spectroscopic Methods. *Chromatographia*, **2008**, 67, 999-1001	2.1	2
5	In vitro antioxidative and anticancer activities of tea glycoprotein in green tea. *European Food Research and Technology*, **2007**, 224, 437-442	3.4	23
4	Determination of speciation of elements related to blood sugar in bioactive extracts from Cyclocarya paliurus leaves by FIA-ICP-MS. *European Food Research and Technology*, **2006**, 223, 202-209	3.4	39
3	Preparation of tea glycoprotein and its application as a calibration standard for the quantification and molecular weight determination of tea glycoprotein in different tea samples by high-performance gel-permeation chromatography. *Analytical and Bioanalytical Chemistry*, **2005**, 383, 680-6	4.4	25
2	Primary structure and configuration of tea polysaccharide. *Science in China Series C: Life Sciences*, **2004**, 47, 416-24		17
1	A narrative review on conformational structure characterization of natural polysaccharides. *Food Frontiers*,	4.2	0