

Steve W Cui

List of Publications by Year in descending order

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252
papers

12,506
citations

19636

61
h-index

37183

96
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260
all docs

260
docs citations

260
times ranked

10498
citing authors

#	ARTICLE	IF	CITATIONS
1	Antitumor polysaccharides from mushrooms: a review on their isolation process, structural characteristics and antitumor activity. <i>Trends in Food Science and Technology</i> , 2007, 18, 4-19.	7.8	808
2	Phenolic acid profiles and antioxidant activities of wheat bran extracts and the effect of hydrolysis conditions. <i>Food Chemistry</i> , 2006, 95, 466-473.	4.2	677
3	Slowly Digestible Starch—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1642-1657.	5.4	205
4	A review on the isolation and structure of tea polysaccharides and their bioactivities. <i>Food Hydrocolloids</i> , 2011, 25, 144-149.	5.6	202
5	Structural characterization, degree of esterification and some gelling properties of Krueo Ma Noy () pectin. <i>Carbohydrate Polymers</i> , 2004, 58, 391-400.	5.1	195
6	Loss of the tumor suppressor Vhlh leads to upregulation of Cxcr4 and rapidly progressive glomerulonephritis in mice. <i>Nature Medicine</i> , 2006, 12, 1081-1087.	15.2	191
7	Optimization of extraction process of crude polysaccharides from boat-fruited sterculia seeds by response surface methodology. <i>Food Chemistry</i> , 2007, 105, 1599-1605.	4.2	182
8	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. <i>Food Chemistry</i> , 2014, 151, 154-160.	4.2	165
9	Flaxseed gum from flaxseed hulls: Extraction, fractionation, and characterization. <i>Food Hydrocolloids</i> , 2012, 28, 275-283.	5.6	164
10	Extraction, fractionation, structural and physical characterization of wheat β -d-glucans. <i>Carbohydrate Polymers</i> , 2006, 63, 408-416.	5.1	158
11	Studies on the granular structure of resistant starches (type 4) from normal, high amylose and waxy corn starch citrates. <i>Food Research International</i> , 2006, 39, 332-341.	2.9	151
12	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014, 35, 453-462.	5.6	150
13	Fractionation and physicochemical characterization of psyllium gum. <i>Carbohydrate Polymers</i> , 2008, 73, 35-43.	5.1	147
14	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from <i>Dendrobium</i> plants. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013, 1, 131-147.	1.5	135
15	Heat induced gelling properties of soy protein isolates prepared from different defatted soybean flours. <i>Food Research International</i> , 2005, 38, 377-385.	2.9	129
16	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. <i>Food Hydrocolloids</i> , 2015, 48, 155-164.	5.6	127
17	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part I. Fractionation, chemical and physical characterization of the gum. <i>Food Hydrocolloids</i> , 2011, 25, 1984-1990.	5.6	122
18	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (<i>Dendronan</i> [®]): Part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , 2015, 117, 422-433.	5.1	114

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19	Elucidation of the structure of a bioactive hydrophilic polysaccharide from <i>Cordyceps sinensis</i> by methylation analysis and NMR spectroscopy. <i>Carbohydrate Polymers</i> , 2011, 84, 894-899.	5.1	112
20	Extraction and physicochemical characterization of Krueo Ma Noy pectin. <i>Food Hydrocolloids</i> , 2005, 19, 793-801.	5.6	110
21	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (<i>Dendronan</i> ®): Part I. Extraction, purification, and partial structural characterization. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 4, 74-83.	1.5	108
22	Microstructure and rheological properties of psyllium polysaccharide gel. <i>Food Hydrocolloids</i> , 2009, 23, 1542-1547.	5.6	107
23	Cell wall polysaccharides in cereals: chemical structures and functional properties. <i>Structural Chemistry</i> , 2009, 20, 291-297.	1.0	105
24	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. <i>Food Hydrocolloids</i> , 2019, 94, 48-56.	5.6	105
25	A further amendment to the classical core structure of gum arabic (<i>Acacia senegal</i>). <i>Food Hydrocolloids</i> , 2013, 31, 42-48.	5.6	103
26	Characterisation and properties of <i>Acacia senegal</i> (L.) Willd. var. <i>senegal</i> with enhanced properties (<i>Acacia</i> (sen) SUPERGUM [®] , Φ): Part 4. Spectroscopic characterisation of <i>Acacia senegal</i> var. <i>senegal</i> and <i>Acacia</i> (sen) SUPERGUM [®] , Φ arabic. <i>Food Hydrocolloids</i> , 2007, 21, 347-352.	5.6	102
27	Protective approaches and mechanisms of microencapsulation to the survival of probiotic bacteria during processing, storage and gastrointestinal digestion: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2863-2878.	5.4	102
28	Physicochemical characterization of a high molecular weight bioactive β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , 2014, 101, 968-974.	5.1	100
29	Structural characterization of a highly branched polysaccharide from the seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , 2012, 87, 2416-2424.	5.1	97
30	In vitro assessment of antimicrobial activity of carvacrol, thymol and cinnamaldehyde towards <i>Salmonella</i> serotype Typhimurium DT104: effects of pig diets and emulsification in hydrocolloids. <i>Journal of Applied Microbiology</i> , 2006, 101, 1282-1291.	1.4	93
31	A new isolation method of β -D-glucans from spent yeast <i>Saccharomyces cerevisiae</i> . <i>Food Hydrocolloids</i> , 2008, 22, 239-247.	5.6	93
32	Covalent attachment of fenugreek gum to soy whey protein isolate through natural Maillard reaction for improved emulsion stability. <i>Food Hydrocolloids</i> , 2013, 30, 552-558.	5.6	92
33	Effect of concentration, ionic strength and freeze-drying on the heat-induced aggregation of soy proteins. <i>Food Chemistry</i> , 2007, 104, 1410-1417.	4.2	91
34	Effects of oat β -D-glucan on endurance exercise and its anti-fatigue properties in trained rats. <i>Carbohydrate Polymers</i> , 2013, 92, 1159-1165.	5.1	88
35	Emulsifying properties of soy whey protein isolate- β -D-glucan conjugates in oil-in-water emulsion model system. <i>Food Hydrocolloids</i> , 2013, 30, 691-697.	5.6	84
36	Characterization of the Surface-Active Components of Sugar Beet Pectin and the Hydrodynamic Thickness of the Adsorbed Pectin Layer. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8111-8120.	2.4	82

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37	Structural characterization and immunostimulatory activity of a glucan from natural <i>Cordyceps sinensis</i> . <i>Food Hydrocolloids</i> , 2017, 67, 139-147.	5.6	82
38	Characterisation of a novel water-soluble polysaccharide from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2014, 36, 265-272.	5.6	81
39	Chemical and rheological properties of polysaccharides from fruit body of <i>Auricularia auricular-judae</i> . <i>Food Hydrocolloids</i> , 2016, 57, 30-37.	5.6	80
40	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011, 86, 831-836.	5.1	79
41	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015, 44, 320-327.	5.6	78
42	Triple-helix polysaccharides: Formation mechanisms and analytical methods. <i>Carbohydrate Polymers</i> , 2021, 262, 117962.	5.1	78
43	Fractionation and physicochemical characterization of peach gum polysaccharides. <i>Food Hydrocolloids</i> , 2011, 25, 1285-1290.	5.6	77
44	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012, 350, 31-39.	1.1	73
45	Elimination of aggregates of (1 \rightarrow 3) (1 \rightarrow 4)- β -D-glucan in dilute solutions for light scattering and size exclusion chromatography study. <i>Food Hydrocolloids</i> , 2006, 20, 361-368.	5.6	72
46	Studies of aggregation behaviours of cereal β -glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. <i>Food Hydrocolloids</i> , 2011, 25, 189-195.	5.6	72
47	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phytoglycogen nanoparticles. <i>Food Hydrocolloids</i> , 2018, 76, 78-87.	5.6	72
48	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , 2011, 25, 1991-1998.	5.6	71
49	A comparison of chemical composition, bioactive components and antioxidant activity of natural and cultured <i>Cordyceps sinensis</i> . <i>LWT - Food Science and Technology</i> , 2015, 63, 2-7.	2.5	71
50	Protective effect of three glucomannans from different plants against DSS induced colitis in female BALB/c mice. <i>Food and Function</i> , 2019, 10, 1928-1939.	2.1	71
51	Isolation and characterization of wheat bran starch. <i>Food Research International</i> , 2008, 41, 882-887.	2.9	70
52	Extraction and physicochemical characterisation of polysaccharide gum from Yanang (<i>Tiliacora</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 4.2 69	4.2	69
53	Purification and partial physicochemical characteristics of protein free fenugreek gums. <i>Food Hydrocolloids</i> , 2009, 23, 2049-2053.	5.6	68
54	Fenugreek fibre in bread: Effects on dough development and bread quality. <i>LWT - Food Science and Technology</i> , 2016, 71, 274-280.	2.5	68

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55	Investigation of the interaction between sage seed gum and guar gum: Steady and dynamic shear rheology. <i>Food Hydrocolloids</i> , 2016, 60, 67-76.	5.6	67
56	Isolation and structural characterization of water unextractable arabinoxylans from Chinese black-grained wheat bran. <i>Carbohydrate Polymers</i> , 2011, 85, 615-621.	5.1	66
57	In-vitro assessment of the effects of dietary fibers on microbial fermentation and communities from large intestinal digesta of pigs. <i>Food Hydrocolloids</i> , 2011, 25, 180-188.	5.6	65
58	Sulfated modification, characterization and property of a water-insoluble polysaccharide from <i>Ganoderma atrum</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 79, 248-255.	3.6	65
59	Dual-enzymatic modification of maize starch for increasing slow digestion property. <i>Food Hydrocolloids</i> , 2014, 38, 180-185.	5.6	64
60	Structural and physicochemical characteristics of a novel water-soluble gum from <i>Lallemantia royleana</i> seed. <i>International Journal of Biological Macromolecules</i> , 2016, 83, 142-151.	3.6	64
61	New studies on gum ghatti (<i>Anogeissus latifolia</i>) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , 2011, 25, 1999-2007.	5.6	63
62	Bioactive polysaccharides from <i>Cordyceps sinensis</i> : Isolation, structure features and bioactivities. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013, 1, 38-52.	1.5	63
63	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars. <i>Food and Chemical Toxicology</i> , 2017, 108, 467-477.	1.8	63
64	Interaction of wheat and rice starches with yellow mustard mucilage. <i>Food Hydrocolloids</i> , 2003, 17, 863-869.	5.6	62
65	Structural elucidation of rhamnogalacturonans from flaxseed hulls. <i>Carbohydrate Research</i> , 2012, 362, 47-55.	1.1	62
66	Effects of yellow mustard mucilage on functional and rheological properties of buckwheat and pea starches. <i>Food Chemistry</i> , 2006, 95, 83-93.	4.2	61
67	Fractionation, partial characterization and bioactivity of water-soluble polysaccharides and polysaccharide-protein complexes from <i>Pleurotus geesteranus</i> . <i>International Journal of Biological Macromolecules</i> , 2011, 48, 5-12.	3.6	61
68	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. <i>Food Hydrocolloids</i> , 2015, 51, 459-467.	5.6	60
69	Preparation, partial characterization and bioactivity of water-soluble polysaccharides from boat-fruited <i>sterculia</i> seeds. <i>Carbohydrate Polymers</i> , 2007, 70, 437-443.	5.1	59
70	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (<i>Dendronan</i> [®]): Part VI. Protective effects against oxidative stress in immunosuppressed mice. <i>Food Research International</i> , 2015, 72, 168-173.	2.9	59
71	Physicochemical characteristics of a high molecular weight bioengineered β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2015, 50, 37-43.	5.6	59
72	Structural investigation of a neutral extracellular glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2014, 106, 384-392.	5.1	58

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73	Evaluation of extrusion-modified fenugreek gum. <i>Food Hydrocolloids</i> , 2011, 25, 1296-1301.	5.6	55
74	Methylation and 2D NMR analysis of arabinoxylan from the seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , 2012, 88, 1395-1401.	5.1	55
75	The core carbohydrate structure of <i>Acacia seyal</i> var. <i>seyal</i> (Gum arabic). <i>Food Hydrocolloids</i> , 2013, 32, 221-227.	5.6	54
76	Polysaccharide from Seeds of <i>Plantago asiatica</i> L. Affects Lipid Metabolism and Colon Microbiota of Mouse. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 229-234.	2.4	53
77	Emulsifying and structural properties of pectin enzymatically extracted from pumpkin. <i>LWT - Food Science and Technology</i> , 2014, 58, 396-403.	2.5	53
78	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): Part IV. Immunomodulatory activity in vivo. <i>Journal of Functional Foods</i> , 2015, 15, 525-532.	1.6	53
79	Characterization of a bioactive polysaccharide from <i>Ganoderma atrum</i> : Re-elucidation of the fine structure. <i>Carbohydrate Polymers</i> , 2017, 158, 58-67.	5.1	52
80	Solution and Conformational Properties of Wheat β -D-Glucans Studied by Light Scattering and Viscometry. <i>Biomacromolecules</i> , 2006, 7, 446-452.	2.6	51
81	Stability of citral in oil-in-water emulsions protected by a soy protein-polysaccharide Maillard reaction product. <i>Food Research International</i> , 2015, 69, 357-363.	2.9	51
82	Incorporation of polysaccharides into sodium caseinate-low melting point fat microparticles improves probiotic bacterial survival during simulated gastrointestinal digestion and storage. <i>Food Hydrocolloids</i> , 2016, 54, 328-337.	5.6	50
83	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties. <i>Food Hydrocolloids</i> , 2017, 67, 37-44.	5.6	50
84	Improved survival of <i>Lactobacillus zeae</i> LB1 in a spray dried alginate-protein matrix. <i>Food Hydrocolloids</i> , 2018, 78, 100-108.	5.6	50
85	Effects of oat bran, processed to different molecular weights of β -glucan, on plasma lipids and caecal formation of SCFA in mice. <i>British Journal of Nutrition</i> , 2010, 104, 364-373.	1.2	49
86	Physicochemical properties of a water soluble extracellular homopolysaccharide from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2015, 131, 377-383.	5.1	49
87	Coating white shrimp (<i>Litopenaeus vannamei</i>) with edible fully deacetylated chitosan incorporated with clove essential oil and kojic acid improves preservation during cold storage. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1276-1282.	3.6	49
88	Effect of ionic strength on the heat-induced soy protein aggregation and the phase separation of soy protein aggregate/dextran mixtures. <i>Food Hydrocolloids</i> , 2009, 23, 1015-1023.	5.6	48
89	Mechanism of Interactions between Calcium and Viscous Polysaccharide from the Seeds of <i>Plantago asiatica</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7981-7987.	2.4	48
90	Structure and digestibility of endosperm water-soluble β -glucans from different sugary maize mutants. <i>Food Chemistry</i> , 2014, 143, 156-162.	4.2	48

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91	Triple helix conformation of β -D-glucan from <i>Ganoderma lucidum</i> and effect of molecular weight on its immunostimulatory activity. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1064-1070.	3.6	48
92	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.	5.6	48
93	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019, 90, 146-153.	5.6	47
94	The influence of fenugreek gum and extrusion modified fenugreek gum on bread. <i>Food Hydrocolloids</i> , 2012, 26, 350-358.	5.6	46
95	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , 2015, 124, 331-336.	5.1	46
96	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 483-490.	3.6	46
97	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107049.	5.6	46
98	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited <i>sterculia</i> seeds. <i>Carbohydrate Polymers</i> , 2012, 88, 926-930.	5.1	45
99	Elucidation of structural difference in theaflavins for modulation of starch digestion. <i>Journal of Functional Foods</i> , 2013, 5, 2024-2029.	1.6	45
100	Phytonutrients for controlling starch digestion: Evaluation of grape skin extract. <i>Food Chemistry</i> , 2014, 145, 205-211.	4.2	45
101	Development of maize starch with a slow digestion property using maltogenic α -amylase. <i>Carbohydrate Polymers</i> , 2014, 103, 164-169.	5.1	45
102	Dietary flaxseed intake exacerbates acute colonic mucosal injury and inflammation induced by dextran sodium sulfate. <i>American Journal of Physiology - Renal Physiology</i> , 2014, 306, G1042-G1055.	1.6	45
103	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013, 32, 155-161.	5.6	44
104	Structure elucidation of catechins for modulation of starch digestion. <i>LWT - Food Science and Technology</i> , 2014, 57, 188-193.	2.5	44
105	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , 2018, 254, 266-271.	4.2	44
106	Structural features of pectic polysaccharide from <i>Angelica sinensis</i> (Oliv.) Diels. <i>Carbohydrate Polymers</i> , 2010, 80, 544-550.	5.1	43
107	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. <i>Food Research International</i> , 2014, 56, 166-173.	2.9	43
108	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. <i>Carbohydrate Polymers</i> , 2016, 147, 392-400.	5.1	43

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109	Synergisms between yellow mustard mucilage and galactomannans and applications in food products – A mini review. <i>Advances in Colloid and Interface Science</i> , 2006, 128-130, 249-256.	7.0	42
110	Structure characterization of exopolysaccharides from <i>Lactobacillus casei</i> LC2W from skim milk. <i>Food Hydrocolloids</i> , 2016, 56, 134-143.	5.6	42
111	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured <i>Cordyceps sinensis</i> . <i>Food Science and Biotechnology</i> , 2017, 26, 55-62.	1.2	42
112	Influence of genotype on chemical composition and rheological properties of flaxseed gums. <i>Food Hydrocolloids</i> , 1996, 10, 221-227.	5.6	41
113	The polysaccharides from fermented <i>Ganoderma lucidum</i> mycelia induced miRNAs regulation in suppressed HepG2 cells. <i>Carbohydrate Polymers</i> , 2014, 103, 319-324.	5.1	41
114	Study on <i>Dendrobium officinale</i> O-Acetyl-glucomannan (Dendronan). 7. Improving Effects on Colonic Health of Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2485-2491.	2.4	40
115	Physicochemical properties and regulatory effects on db/db diabetic mice of β -glucans extracted from oat, wheat and barley. <i>Food Hydrocolloids</i> , 2014, 37, 60-68.	5.6	39
116	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. <i>Food and Function</i> , 2017, 8, 2142-2154.	2.1	39
117	Gelling property of soy protein-gum mixtures. <i>Food Hydrocolloids</i> , 2003, 17, 889-894.	5.6	38
118	Structure and functional properties of starches from Chinese ginkgo (<i>Ginkgo biloba</i> L.) nuts. <i>Food Research International</i> , 2012, 49, 303-310.	2.9	38
119	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): Part III – Immunomodulatory activity in vitro. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 5, 99-105.	1.5	38
120	<i>Ganoderma atrum</i> Polysaccharide Ameliorates Hyperglycemia-Induced Endothelial Cell Death via a Mitochondria-ROS Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8182-8191.	2.4	38
121	Analysis of β -glucan molar mass from barley malt and brewer's spent grain with asymmetric flow field-flow fractionation (AF4) and their association to proteins. <i>Carbohydrate Polymers</i> , 2017, 157, 541-549.	5.1	38
122	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011, 86, 742-746.	5.1	37
123	The range of dietary fibre ingredients and a comparison of their technical functionality. , 2013, , 96-119.		37
124	In vitro evaluation of the antioxidant activities of carbohydrates. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2016, 7, 19-27.	1.5	36
125	A novel emulsifier prepared from <i>Acacia seyal</i> polysaccharide through Maillard reaction with casein peptides. <i>Food Hydrocolloids</i> , 2017, 69, 236-241.	5.6	35
126	Understanding the structure-emulsification relationship of gum ghatti – A review of recent advances. <i>Food Hydrocolloids</i> , 2014, 42, 187-195.	5.6	34

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127	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , 2015, 47, 158-167.	5.6	34
128	Solution Properties of Conventional Gum Arabic and a Matured Gum Arabic (<i>Acacia</i> (sen) SUPER) Tj ETQq0 0.0 rgBT /Overlock 10	2.6	33
129	Milk concentration of the mammalian lignan enterolactone, milk production, milk fatty acid profile, and digestibility in dairy cows fed diets containing whole flaxseed or flaxseed meal. <i>Journal of Dairy Research</i> , 2009, 76, 257-264.	0.7	33
130	Diverse effects of rutin and quercetin on the pasting, rheological and structural properties of Tartary buckwheat starch. <i>Food Chemistry</i> , 2021, 335, 127556.	4.2	33
131	Comparison of quercetin and rutin inhibitory influence on Tartary buckwheat starch digestion in vitro and their differences in binding sites with the digestive enzyme. <i>Food Chemistry</i> , 2022, 367, 130762.	4.2	33
132	Structural analysis of a pectic polysaccharide from boat-fruited sterculia seeds. <i>International Journal of Biological Macromolecules</i> , 2013, 56, 76-82.	3.6	32
133	Chemical, Molecular, and Structural Characterization of Alkali Extractable Nonstarch Polysaccharides from Jobâ€™s Tears. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8549-8557.	2.4	31
134	Antioxidant effects of <i>Artemis sphaerocephala</i> Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , 2011, 25, 207-213.	5.6	30
135	Rheological properties of β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Food Hydrocolloids</i> , 2016, 58, 120-125.	5.6	30
136	Gelation mechanism of polysaccharides from <i>Auricularia auricula-judae</i> . <i>Food Hydrocolloids</i> , 2018, 76, 35-41.	5.6	30
137	Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough. <i>Food Hydrocolloids</i> , 2018, 84, 545-551.	5.6	30
138	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. <i>Trends in Food Science and Technology</i> , 2020, 99, 101-116.	7.8	30
139	Structure and biological activities of a pectic polysaccharide from <i>Mosla chinensis</i> Maxim. cv. Jiangxiangru. <i>Carbohydrate Polymers</i> , 2014, 105, 276-284.	5.1	29
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