

Steve W Cui

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241
papers

9,444
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259
ext. papers

10,934
ext. citations

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avg. IF

6.39
L-index

#	Paper	IF	Citations
241	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	15.3	687
240	Phenolic acid profiles and antioxidant activities of wheat bran extracts and the effect of hydrolysis conditions. <i>Food Chemistry</i> , 2006 , 95, 466-473	8.5	528
239	A review on the isolation and structure of tea polysaccharides and their bioactivities. <i>Food Hydrocolloids</i> , 2011 , 25, 144-149	10.6	173
238	Loss of the tumor suppressor Vhlh leads to upregulation of Cxcr4 and rapidly progressive glomerulonephritis in mice. <i>Nature Medicine</i> , 2006 , 12, 1081-7	50.5	171
237	Structural characterization, degree of esterification and some gelling properties of Krueo Ma Noy (<i>Cissampelos pareira</i>) pectin. <i>Carbohydrate Polymers</i> , 2004 , 58, 391-400	10.3	158
236	Optimization of extraction process of crude polysaccharides from boat-fruited sterculia seeds by response surface methodology. <i>Food Chemistry</i> , 2007 , 105, 1599-1605	8.5	150
235	Extraction, fractionation, structural and physical characterization of wheat β -glucans. <i>Carbohydrate Polymers</i> , 2006 , 63, 408-416	10.3	142
234	Slowly digestible starch--a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1642-57	11.5	139
233	Fractionation and physicochemical characterization of psyllium gum. <i>Carbohydrate Polymers</i> , 2008 , 73, 35-43	10.3	128
232	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. <i>Food Chemistry</i> , 2014 , 151, 154-60	8.5	122
231	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	7	122
230	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014 , 35, 453-462	10.6	118
229	Flaxseed gum from flaxseed hulls: Extraction, fractionation, and characterization. <i>Food Hydrocolloids</i> , 2012 , 28, 275-283	10.6	118
228	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	3.4	109
227	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	10.6	106
226	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	10.6	106
225	Heat induced gelling properties of soy protein isolates prepared from different defatted soybean flours. <i>Food Research International</i> , 2005 , 38, 377-385	7	99

224	Extraction and physicochemical characterization of Krueo Ma Noy pectin. <i>Food Hydrocolloids</i> , 2005 , 19, 793-801	10.6	94
223	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	10.3	93
222	Microstructure and rheological properties of psyllium polysaccharide gel. <i>Food Hydrocolloids</i> , 2009 , 23, 1542-1547	10.6	92
221	Characterisation and properties of Acacia senegal (L.) Willd. var. senegal with enhanced properties (Acacia (sen) SUPERGUM [®] Part 4. Spectroscopic characterisation of Acacia senegal var. senegal and Acacia (sen) SUPERGUM [®] arabic. <i>Food Hydrocolloids</i> , 2007 , 21, 347-352	10.6	89
220	Cell wall polysaccharides in cereals: chemical structures and functional properties. <i>Structural Chemistry</i> , 2009 , 20, 291-297	1.8	87
219	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): Part I. Extraction, purification, and partial structural characterization. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 4, 74-83	3.4	84
218	A further amendment to the classical core structure of gum arabic (Acacia senegal). <i>Food Hydrocolloids</i> , 2013 , 31, 42-48	10.6	83
217	Structural characterization of a highly branched polysaccharide from the seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , 2012 , 87, 2416-2424	10.3	82
216	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, 1282-91	4.7	82
215	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , 2015 , 117, 422-433	10.3	80
214	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	10.6	74
213	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, 968-74	10.3	71
212	A new isolation method of β -D-glucans from spent yeast <i>Saccharomyces cerevisiae</i> . <i>Food Hydrocolloids</i> , 2008 , 22, 239-247	10.6	69
211	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, 8111-20	5.7	68
210	Effect of concentration, ionic strength and freeze-drying on the heat-induced aggregation of soy proteins. <i>Food Chemistry</i> , 2007 , 104, 1410-1417	8.5	68
209	Elimination of aggregates of (1- β)-(1- ϕ)- β -D-glucan in dilute solutions for light scattering and size exclusion chromatography study. <i>Food Hydrocolloids</i> , 2006 , 20, 361-368	10.6	68
208	Effects of oat β -glucan on endurance exercise and its anti-fatigue properties in trained rats. <i>Carbohydrate Polymers</i> , 2013 , 92, 1159-65	10.3	67
207	Emulsifying properties of soy whey protein isolate-fenugreek gum conjugates in oil-in-water emulsion model system. <i>Food Hydrocolloids</i> , 2013 , 30, 691-697	10.6	67

206	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	10.6	66
205	Fractionation and physicochemical characterization of peach gum polysaccharides. <i>Food Hydrocolloids</i> , 2011 , 25, 1285-1290	10.6	65
204	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 831-836	10.3	65
203	Characterisation of a novel water-soluble polysaccharide from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2014 , 36, 265-272	10.6	62
202	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	10.6	62
201	Purification and partial physicochemical characteristics of protein free fenugreek gums. <i>Food Hydrocolloids</i> , 2009 , 23, 2049-2053	10.6	62
200	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	11.5	58
199	Isolation and characterization of wheat bran starch. <i>Food Research International</i> , 2008 , 41, 882-887	7	57
198	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015 , 44, 320-327	10.6	56
197	Bioactive polysaccharides from <i>Cordyceps sinensis</i> : Isolation, structure features and bioactivities. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2013 , 1, 38-52	3.4	56
196	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	7.9	56
195	Structural characterization and immunostimulatory activity of a glucan from natural <i>Cordyceps sinensis</i> . <i>Food Hydrocolloids</i> , 2017 , 67, 139-147	10.6	55
194	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012 , 350, 31-9	2.9	55
193	Extraction and physicochemical characterisation of polysaccharide gum from Yanang (<i>Tiliacora triandra</i>) leaves. <i>Food Chemistry</i> , 2009 , 114, 1301-1307	8.5	54
192	Interaction of wheat and rice starches with yellow mustard mucilage. <i>Food Hydrocolloids</i> , 2003 , 17, 863-869	10.6	54
191	Dual-enzymatic modification of maize starch for increasing slow digestion property. <i>Food Hydrocolloids</i> , 2014 , 38, 180-185	10.6	53
190	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	10.6	53
189	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	10.6	53

188	Preparation, partial characterization and bioactivity of water-soluble polysaccharides from boat-fruited sterculia seeds. <i>Carbohydrate Polymers</i> , 2007 , 70, 437-443	10.3	53
187	Chemical and rheological properties of polysaccharides from fruit body of <i>Auricularia auricular-judae</i> . <i>Food Hydrocolloids</i> , 2016 , 57, 30-37	10.6	52
186	Structural elucidation of rhamnogalacturonans from flaxseed hulls. <i>Carbohydrate Research</i> , 2012 , 362, 47-55	2.9	52
185	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phyto-glycogen nanoparticles. <i>Food Hydrocolloids</i> , 2018 , 76, 78-87	10.6	51
184	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, 142-51	7.9	51
183	Effects of yellow mustard mucilage on functional and rheological properties of buckwheat and pea starches. <i>Food Chemistry</i> , 2006 , 95, 83-93	8.5	51
182	Fenugreek fibre in bread: Effects on dough development and bread quality. <i>LWT - Food Science and Technology</i> , 2016 , 71, 274-280	5.4	51
181	Investigation of the interaction between sage seed gum and guar gum: Steady and dynamic shear rheology. <i>Food Hydrocolloids</i> , 2016 , 60, 67-76	10.6	50
180	Solution and conformational properties of wheat beta-D-glucans studied by light scattering and viscometry. <i>Biomacromolecules</i> , 2006 , 7, 446-52	6.9	50
179	Physicochemical characteristics of a high molecular weight bioengineered D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2015 , 50, 37-43	10.6	49
178	Sulfated modification, characterization and property of a water-insoluble polysaccharide from <i>Ganoderma atrum</i> . <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 248-55	7.9	49
177	The core carbohydrate structure of <i>Acacia seyal</i> var. <i>seyal</i> (Gum arabic). <i>Food Hydrocolloids</i> , 2013 , 32, 221-227	10.6	49
176	Isolation and structural characterization of water unextractable arabinoxylans from Chinese black-grained wheat bran. <i>Carbohydrate Polymers</i> , 2011 , 85, 615-621	10.3	49
175	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. <i>Food Hydrocolloids</i> , 2019 , 94, 48-56	10.6	49
174	Structural investigation of a neutral extracellular glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2014 , 106, 384-92	10.3	46
173	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	5.4	46
172	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan β): Part VI. Protective effects against oxidative stress in immunosuppressed mice. <i>Food Research International</i> , 2015 , 72, 168-173	7	44
171	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, 229-34	5.7	44

170	Evaluation of extrusion-modified fenugreek gum. <i>Food Hydrocolloids</i> , 2011 , 25, 1296-1301	10.6	44
169	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	5.1	43
168	Methylation and 2D NMR analysis of arabinoxylan from the seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , 2012 , 88, 1395-1401	10.3	43
167	Effects of oat bran, processed to different molecular weights of beta-glucan, on plasma lipids and caecal formation of SCFA in mice. <i>British Journal of Nutrition</i> , 2010 , 104, 364-73	3.6	42
166	Phytonutrients for controlling starch digestion: evaluation of grape skin extract. <i>Food Chemistry</i> , 2014 , 145, 205-11	8.5	40
165	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, 7981-7	5.7	40
164	Structural features of pectic polysaccharide from <i>Angelica sinensis</i> (Oliv.) Diels. <i>Carbohydrate Polymers</i> , 2010 , 80, 544-550	10.3	40
163	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. <i>Food Hydrocolloids</i> , 2015 , 51, 459-467	10.6	39
162	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, G1042-55	5.1	39
161	Emulsifying and structural properties of pectin enzymatically extracted from pumpkin. <i>LWT - Food Science and Technology</i> , 2014 , 58, 396-403	5.4	39
160	Elucidation of structural difference in theaflavins for modulation of starch digestion. <i>Journal of Functional Foods</i> , 2013 , 5, 2024-2029	5.1	39
159	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	7	39
158	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	6.1	38
157	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of <i>Plantago asiatica</i> L. <i>Carbohydrate Polymers</i> , 2015 , 124, 331-6	10.3	38
156	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013 , 32, 155-161	10.6	38
155	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	10.6	38
154	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties. <i>Food Hydrocolloids</i> , 2017 , 67, 37-44	10.6	36
153	Structure and digestibility of endosperm water-soluble β -glucans from different sugary maize mutants. <i>Food Chemistry</i> , 2014 , 143, 156-62	8.5	36

152	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited sterculia seeds. <i>Carbohydrate Polymers</i> , 2012 , 88, 926-930	10.3	36
151	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, 249-56	14.3	36
150	Gelling property of soy protein-gum mixtures. <i>Food Hydrocolloids</i> , 2003 , 17, 889-894	10.6	36
149	Influence of genotype on chemical composition and rheological properties of flaxseed gums. <i>Food Hydrocolloids</i> , 1996 , 10, 221-227	10.6	36
148	Structure characterization of exopolysaccharides from <i>Lactobacillus casei</i> LC2W from skim milk. <i>Food Hydrocolloids</i> , 2016 , 56, 134-143	10.6	35
147	The polysaccharides from fermented <i>Ganoderma lucidum</i> mycelia induced miRNAs regulation in suppressed HepG2 cells. <i>Carbohydrate Polymers</i> , 2014 , 103, 319-24	10.3	35
146	The influence of fenugreek gum and extrusion modified fenugreek gum on bread. <i>Food Hydrocolloids</i> , 2012 , 26, 350-358	10.6	35
145	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , 2018 , 84, 16-25	10.6	35
144	Characterization of a bioactive polysaccharide from <i>Ganoderma atrum</i> : Re-elucidation of the fine structure. <i>Carbohydrate Polymers</i> , 2017 , 158, 58-67	10.3	34
143	Structure elucidation of catechins for modulation of starch digestion. <i>LWT - Food Science and Technology</i> , 2014 , 57, 188-193	5.4	34
142	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 742-746	10.3	34
141	<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, 8182-91	5.7	33
140	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars. <i>Food and Chemical Toxicology</i> , 2017 , 108, 467-477	4.7	33
139	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	7	32
138	Development of maize starch with a slow digestion property using maltogenic α -amylase. <i>Carbohydrate Polymers</i> , 2014 , 103, 164-9	10.3	32
137	Structure and functional properties of starches from Chinese ginkgo (<i>Ginkgo biloba</i> L.) nuts. <i>Food Research International</i> , 2012 , 49, 303-310	7	32
136	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	10.6	31
135	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	10.3	31

134	Physicochemical properties of a water soluble extracellular homopolysaccharide from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2015 , 131, 377-83	10.3	31
133	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	3.4	30
132	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, 257-64	1.6	30
131	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , 2018 , 254, 266-271	8.5	29
130	Understanding the structure–emulsification relationship of gum ghatti – A review of recent advances. <i>Food Hydrocolloids</i> , 2014 , 42, 187-195	10.6	29
129	Structural analysis of a pectic polysaccharide from boat-fruited <i>sterculia</i> seeds. <i>International Journal of Biological Macromolecules</i> , 2013 , 56, 76-82	7.9	29
128	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, 2485-91	5.7	28
127	A novel emulsifier prepared from <i>Acacia seyal</i> polysaccharide through Maillard reaction with casein peptides. <i>Food Hydrocolloids</i> , 2017 , 69, 236-241	10.6	28
126	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. <i>Food and Function</i> , 2017 , 8, 2142-2154	6.1	28
125	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	10.6	28
124	Solution properties of conventional gum arabic and a matured gum arabic (<i>Acacia</i> (sen) SUPER GUM). <i>Biomacromolecules</i> , 2008 , 9, 1163-9	6.9	28
123	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. <i>Carbohydrate Polymers</i> , 2016 , 147, 392-400	10.3	28
122	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	7.9	27
121	Improved survival of <i>Lactobacillus zeae</i> LB1 in a spray dried alginate-protein matrix. <i>Food Hydrocolloids</i> , 2018 , 78, 100-108	10.6	27
120	Chemical, molecular, and structural characterization of alkali extractable nonstarch polysaccharides from Job's tears. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8549-57	5.7	27
119	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	7.9	27
118	In vitro evaluation of the antioxidant activities of carbohydrates. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2016 , 7, 19-27	3.4	27
117	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured. <i>Food Science and Biotechnology</i> , 2017 , 26, 55-62	3	26

116	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , 2015 , 47, 158-167	10.6	26
115	Antioxidant effects of Artemis sphaerocephala Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , 2011 , 25, 207-213	10.6	25
114	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019 , 90, 146-153	10.6	23
113	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)- β -D-glucans. <i>Food Hydrocolloids</i> , 2015 , 50, 166-173	10.6	22
112	Extraction of β -Glucan from Oat Bran in Laboratory Scale. <i>Cereal Chemistry</i> , 2009 , 86, 601-608	2.4	22
111	Rheological behavior of dietary fibre in simulated small intestinal conditions. <i>Food Hydrocolloids</i> , 2018 , 76, 216-225	10.6	21
110	Improved the slow digestion property of maize starch using partially β -amylolysis. <i>Food Chemistry</i> , 2014 , 152, 128-32	8.5	21
109	Structure and biological activities of a pectic polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru. <i>Carbohydrate Polymers</i> , 2014 , 105, 276-84	10.3	21
108	Rheological properties of β -D-glucan from the fruiting bodies of Ganoderma lucidum. <i>Food Hydrocolloids</i> , 2016 , 58, 120-125	10.6	20
107	Extraction, partial characterization and bioactivity of polysaccharides from boat-fruited sterculia seeds. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 815-8	7.9	20
106	The range of dietary fibre ingredients and a comparison of their technical functionality 2013 , 96-119		20
105	Phase behavior and microstructure of preheated soy proteins and κ -carrageenan mixtures. <i>Food Hydrocolloids</i> , 2008 , 22, 845-853	10.6	20
104	Modulation of cytokine gene expression by selected Lactobacillus isolates in the ileum, caecal tonsils and spleen of Salmonella-challenged broilers. <i>Avian Pathology</i> , 2015 , 44, 463-9	2.4	19
103	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016 , 151, 538-545	10.3	19
102	Influence of culture and environmental conditions on the composition of exopolysaccharide produced by Agrobacterium radiobacter. <i>Food Hydrocolloids</i> , 2003 , 17, 429-437	10.6	19
101	Structural characterization of an β 1, 6-linked galactomannan from natural Cordyceps sinensis. <i>Food Hydrocolloids</i> , 2018 , 78, 77-91	10.6	18
100	Coating white shrimp (Litopenaeus vannamei) 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	7.9	17
99	Maillard reaction of oat β -glucan and the rheological property of its amino acid/peptide conjugates. <i>Food Hydrocolloids</i> , 2018 , 76, 30-34	10.6	17

98	Elucidating molecular structure and prebiotics properties of bioengineered β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2016 , 54, 227-233	10.6	17
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