Steve W Cui

List of Publications by Year in Descending Order

241 papers	9,444 citations	53 h-index	84 g-index
259 ext. papers	10,934 ext. citations	8 avg, IF	6.39 L-index

#	Paper	IF	Citations
241	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. *Food Hydrocolloids*, **2022**, 128, 107557	10.6	0
240	Immunomodulatory and antivirus activities of bioactive polysaccharides and structure-function relationship. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 27, 100301	3.4	0
239	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. *Food Hydrocolloids*, **2022**, 123, 107049	10.6	9
238	Comparison of quercetin and rutin inhibitory influence on Tartary buckwheat starch digestion in vitro and their differences in binding sites with the digestive enzyme. *Food Chemistry*, **2022**, 367, 130762	8.5	9
237	Fermentation models of dietary fibre in vitro and in vivo - A review. *Food Hydrocolloids*, **2022**, 107685	10.6	1
236	Different thermal treatments of highland barley kernel affect its flour physicochemical properties by structural modification of starch and protein.. *Food Chemistry*, **2022**, 387, 132835	8.5	2
235	Antimicrobial and antioxidant films formed by bacterial cellulose, chitosan and tea polyphenol Shelf life extension of grass carp. *Food Packaging and Shelf Life*, **2022**, 33, 100866	8.2	2
234	Comparison of synergistic interactions of yellow mustard gum with locust bean gum or carrageenan**. *Food Hydrocolloids*, **2022**, 107804	10.6	0
233	Spray-drying microencapsulation of citral with soy protein-soy polysaccharide Maillard reaction products: Stability and release characteristics. *Food Hydrocolloids*, **2022**, 107842	10.6	1
232	Naringenin prolongs lifespan and delays aging mediated by IIS and MAPK in. *Food and Function*, **2021**, 12, 12127-12141	6.1	2
231	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2534-2559	16.4	7
230	Triple-helix polysaccharides: Formation mechanisms and analytical methods. *Carbohydrate Polymers* , **2021**, 262, 117962	10.3	13
229	Stability and bioaccessibility improvement of capsorubin using bovine serum albumin-dextran-gallic acid and sodium alginate. *International Journal of Biological Macromolecules*, **2021**, 182, 1362-1370	7.9	1
228	Purple sweet potato extract maintains intestinal homeostasis and extend lifespan through increasing autophagy in female Drosophila melanogaster. *Journal of Food Biochemistry*, **2021**, 45, e13861	3.3	3
227	Effects of soluble dietary fibers on the viscosity property and digestion kinetics of corn starch digesta. *Food Chemistry*, **2021**, 338, 127825	8.5	5
226	Diverse effects of rutin and quercetin on the pasting, rheological and structural properties of Tartary buckwheat starch. *Food Chemistry*, **2021**, 335, 127556	8.5	12
225	Purple Sweet Potato Extract extends lifespan by activating autophagy pathway in male Drosophila melanogaster. *Experimental Gerontology*, **2021**, 144, 111190	4.5	10

224	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. *Food Hydrocolloids*, **2021**, 112, 106289	10.6	12
223	Dendronan **2021**, 579-596		
222	Other emerging gums: Flaxseed gum, yellow mustard gum, and psyllium gums **2021**, 597-624		1
221	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
220	Glucomannan from Gel Promotes Intestinal Stem Cell-Mediated Epithelial Regeneration via the Wnt/β-Catenin Pathway. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10581-10591	5.7	1
219	Fractions from natural Cordyceps sinensis alleviated intestinal injury in cyclophosphamide-induced mice. *Bioactive Carbohydrates and Dietary Fibre*, **2021**, 26, 100271	3.4	0
218	Structure, Classification and Modification of Polysaccharides **2021**, 204-219		2
217	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. *Trends in Food Science and Technology*, **2020**, 99, 101-116	15.3	12
216	Reuteransucrase-catalytic kinetic modeling and functional characteristics for novel prebiotic gluco-oligomers. *Food and Function*, **2020**, 11, 7037-7047	6.1	1
215	Coating white shrimp (Litopenaeus vannamei) with edible fully deacetylated chitosan incorporated with clove essential oil and kojic acid improves preservation during cold storage. *International Journal of Biological Macromolecules*, **2020**, 162, 1276-1282	7.9	17
214	Biofabrication, structure and characterization of an amylopectin-based cyclic glucan. *Food and Function*, **2020**, 11, 2543-2554	6.1	3
213	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. *International Journal of Biological Macromolecules*, **2020**, 144, 483-490	7.9	27
212	Rosemary extract reverses oxidative stress through activation of Nrf2 signaling pathway in hamsters fed on high fat diet and HepG2 cells. *Journal of Functional Foods*, **2020**, 74, 104136	5.1	4
211	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
210	Pectin Bioactivity **2020**, 165-188		0
209	Structural characterization and conformational properties of a polysaccharide isolated from Dendrobium nobile Lindl.. *Food Hydrocolloids*, **2020**, 98, 104904	10.6	8
208	The protective effects against cyclophosphamide (CTX)-induced immunosuppression of three glucomannans. *Food Hydrocolloids*, **2020**, 100, 105445	10.6	7
207	Studies on O-acetyl-glucomannans from Amorphophallus species: Comparison of fine structure. *Food Hydrocolloids*, **2020**, 100, 105391	10.6	7

206	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
205	Effect of milled flaxseed and storage conditions on sensory properties and selected bioactive compounds in banana and cinnamon muffins used in a clinical trial. *Journal of the Science of Food and Agriculture*, **2019**, 99, 831-843	4.3	2
204	Structural Characterization and Chain Conformation of Water-Soluble Glucan from Wild. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12520-12527	5.7	12
203	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. *Food Hydrocolloids*, **2019**, 94, 48-56	10.6	49
202	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. *Food Hydrocolloids*, **2019**, 90, 146-153	10.6	23
201	Protective approaches and mechanisms of microencapsulation to the survival of probiotic bacteria during processing, storage and gastrointestinal digestion: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2863-2878	11.5	58
200	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. *Food Chemistry*, **2018**, 254, 266-271	8.5	29
199	Methodologies for Studying Bioactive Polysaccharides **2018**, 51-97		
198	Beta-Glucans and Their Derivatives **2018**, 99-141		4
197	Cordyceps Polysaccharides **2018**, 143-204		1
196	Glucomannans From Dendrobium officinale and Aloe **2018**, 295-347		1
195	Psyllium Polysaccharide **2018**, 395-443		2
194	Cereal Beta-Glucan **2018**, 445-482		1
193	Other Herbal Polysaccharides **2018**, 483-526		
192	Triple helix conformation of -glucan from Ganoderma lucidum and effect of molecular weight on its immunostimulatory activity. *International Journal of Biological Macromolecules*, **2018**, 114, 1064-1070	7.9	27
191	Rheological behavior of dietary fibre in simulated small intestinal conditions. *Food Hydrocolloids*, **2018**, 76, 216-225	10.6	21
190	Impact of dietary fibre on in vitro digestibility of modified tapioca starch: viscosity effect. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 15, 2-11	3.4	10
189	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phytoglycogen nanoparticles. *Food Hydrocolloids*, **2018**, 76, 78-87	10.6	51

188	Improved survival of Lactobacillus zeae LB1 in a spray dried alginate-protein matrix. *Food Hydrocolloids*, **2018**, 78, 100-108	10.6	27
187	Maillard reaction of oat β-glucan and the rheological property of its amino acid/peptide conjugates. *Food Hydrocolloids*, **2018**, 76, 30-34	10.6	17
186	Structural characterisation of galacto-oligosaccharides (VITAGOS®) synthesized by transgalactosylation of lactose. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 14, 33-38	3.4	10
185	Gelation mechanism of polysaccharides from Auricularia auricula-judae. *Food Hydrocolloids*, **2018**, 76, 35-41	10.6	16
184	Structural characterization of an α-1, 6-linked galactomannan from natural Cordyceps sinensis. *Food Hydrocolloids*, **2018**, 78, 77-91	10.6	18
183	Partial Acid Hydrolysis and Molecular Degradation. *Springer Briefs in Molecular Science*, **2018**, 37-43	0.6	
182	Detailed Experimental Procedures. *Springer Briefs in Molecular Science*, **2018**, 73-79	0.6	
181	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. *Springer Briefs in Molecular Science*, **2018**, 69-71	0.6	8
180	Cordyceps sinensis: Anti-fibrotic and inflammatory effects of a cultured polysaccharide extract. *Bioactive Carbohydrates and Dietary Fibre*, **2018**, 14, 2-8	3.4	8
179	Methodology for Structural Analysis of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**,	0.6	3
178	MALDI-TOF-MS for Polysaccharides Analysis. *Springer Briefs in Molecular Science*, **2018**, 65-68	0.6	
177	Strategies for Structural Characterization of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**, 1-7	0.6	
176	Polysaccharide Extraction and Fractionation. *Springer Briefs in Molecular Science*, **2018**, 9-17	0.6	
175	Molecular Weight Distribution and Conformational Properties of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**, 19-27	0.6	
174	Monosaccharide Composition Analysis. *Springer Briefs in Molecular Science*, **2018**, 29-36	0.6	
173	Linkage Pattern Analysis. *Springer Briefs in Molecular Science*, **2018**, 45-51	0.6	
172	1D & 2D and Solid-State NMR. *Springer Briefs in Molecular Science*, **2018**, 53-63	0.6	1
171	Active pectin fragments of high in vitro antiproliferation activities toward human colon adenocarcinoma cells: Rhamnogalacturonan II. *Food Hydrocolloids*, **2018**, 83, 239-245	10.6	13

170	Conformational properties of a bioactive polysaccharide from Ganoderma atrum by light scattering and molecular modeling. *Food Hydrocolloids*, **2018**, 84, 16-25	10.6	35
169	Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough. *Food Hydrocolloids*, **2018**, 84, 545-551	10.6	13
168	Structural characterization and immunostimulatory activity of a glucan from natural Cordyceps sinensis. *Food Hydrocolloids*, **2017**, 67, 139-147	10.6	55
167	A novel emulsifier prepared from Acacia seyal polysaccharide through Maillard reaction with casein peptides. *Food Hydrocolloids*, **2017**, 69, 236-241	10.6	28
166	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. *Food and Function*, **2017**, 8, 2142-2154	6.1	28
165	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured. *Food Science and Biotechnology*, **2017**, 26, 55-62	3	26
164	Characterization of a bioactive polysaccharide from Ganoderma atrum: Re-elucidation of the fine structure. *Carbohydrate Polymers*, **2017**, 158, 58-67	10.3	34
163	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties. *Food Hydrocolloids*, **2017**, 67, 37-44	10.6	36
162	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for □gluco-poly- and oligosaccharides biosynthesis. *Food Chemistry*, **2017**, 222, 105-112	8.5	16
161	Antioxidant hydrocolloids from herb Graptopetalum paraguayense leaves show anti-colon cancer cells and anti-neuroinflammatory potentials. *Food Hydrocolloids*, **2017**, 73, 51-59	10.6	5
160	Analysis of □glucan molar mass from barley malt and brewer□s spent grain with asymmetric flow field-flow fractionation (AF4) and their association to proteins. *Carbohydrate Polymers*, **2017**, 157, 541-549	10.3	31
159	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars. *Food and Chemical Toxicology*, **2017**, 108, 467-477	4.7	33
158	Novel nano-particulated exopolysaccharide produced by Klebsiella sp. PHRC1.001. *Carbohydrate Polymers*, **2017**, 171, 252-258	10.3	13
157	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
156	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. *Carbohydrate Polymers*, **2016**, 151, 538-545	10.3	19
155	Structure features of the intracellular polysaccharide from Ganoderma lucidum and the irrelative immune-anticancer activities of GLPs. *Bioactive Carbohydrates and Dietary Fibre*, **2016**, 8, 43-50	3.4	8
154	Structural and physicochemical characteristics of a novel water-soluble gum from Lallemantia royleana seed. *International Journal of Biological Macromolecules*, **2016**, 83, 142-51	7.9	51
153	Investigation of the interaction between sage seed gum and guar gum: Steady and dynamic shear rheology. *Food Hydrocolloids*, **2016**, 60, 67-76	10.6	50

152	Inhibitor or promoter? The performance of polysaccharides from Ganoderma lucidum on human tumor cells with different p53 statuses. *Food and Function*, **2016**, 7, 1872-5	6.1	11
151	Structure□prebiotic properties relationship for □D-glucan from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2016**, 57, 246-252	10.6	10
150	Rheological properties of □d-glucan from the fruiting bodies of Ganoderma lucidum. *Food Hydrocolloids*, **2016**, 58, 120-125	10.6	20
149	Chemical and rheological properties of polysaccharides from fruit body of Auricularia auricular-judae. *Food Hydrocolloids*, **2016**, 57, 30-37	10.6	52
148	Structure characterization of exopolysaccharides from Lactobacillus casei LC2W from skim milk. *Food Hydrocolloids*, **2016**, 56, 134-143	10.6	35
147	Elucidating molecular structure and prebiotics properties of bioengineered □D-glucan from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2016**, 54, 227-233	10.6	17
146	Incorporation of polysaccharides into sodium caseinate-low melting point fat microparticles improves probiotic bacterial survival during simulated gastrointestinal digestion and storage. *Food Hydrocolloids*, **2016**, 54, 328-337	10.6	28
145	Fenugreek fibre in bread: Effects on dough development and bread quality. *LWT - Food Science and Technology*, **2016**, 71, 274-280	5.4	51
144	Water-soluble yellow mustard mucilage: A novel ingredient with potent antioxidant properties. *International Journal of Biological Macromolecules*, **2016**, 91, 710-5	7.9	15
143	Leuconostoc citreum SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of □glucan. *International Journal of Biological Macromolecules*, **2016**, 91, 123-31	7.9	17
142	In vitro evaluation of the antioxidant activities of carbohydrates. *Bioactive Carbohydrates and Dietary Fibre*, **2016**, 7, 19-27	3.4	27
141	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. *Carbohydrate Polymers*, **2016**, 147, 392-400	10.3	28
140	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
139	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. *Food Hydrocolloids*, **2015**, 51, 459-467	10.6	39
138	Calibration of pre-equilibrium HF-LPME and its application to the rapid determination of free analytes in biological fluids. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2015**, 980, 28-33	3.2	11
137	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
136	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
135	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

134	Physicochemical characteristics of a high molecular weight bioengineered β-D-glucan from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2015**, 50, 37-43	10.6	49
133	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
132	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. *Food Hydrocolloids*, **2015**, 48, 155-164	10.6	106
131	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
130	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
129	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
128	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
127	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. *Food Hydrocolloids*, **2015**, 44, 320-327	10.6	56
126	Slowly digestible starch--a review. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 1642-57	11.5	139
125	New studies on gum ghatti (Anogeissus latifolia) part 5: The conformational properties of gum ghatti. *Food Hydrocolloids*, **2015**, 43, 25-30	10.6	14
124	New studies on gum ghatti (Anogeissuslatifolia) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. *Food Hydrocolloids*, **2015**, 44, 237-243	10.6	7
123	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)-β-d-glucans. *Food Hydrocolloids*, **2015**, 50, 166-173	10.6	22
122	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
121	Physicochemical properties of a water soluble extracellular homopolysaccharide from Lactobacillus reuteri SK24.003. *Carbohydrate Polymers*, **2015**, 131, 377-83	10.3	31
120	Short-chain fatty acid profiles from flaxseed dietary fibres after in vitro fermentation of pig colonic digesta: Structure–function relationship. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 62-68	3.4	12
119	A molecular modeling approach to understand the structure and conformation relationship of (GlcpA)Xylan. *Carbohydrate Polymers*, **2015**, 134, 175-81	10.3	6
118	Structural elucidation and in vitro fermentation of extracellular β-d-glucan from Lactobacillus reuteri SK24.003. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 109-116	3.4	16
117	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan®): Part III—Immunomodulatory activity in vitro. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 5, 99-105	3.4	30

116	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. *Food Hydrocolloids*, **2015**, 47, 158-167	10.6	26
115	Stability of citral in oil-in-water emulsions protected by a soy protein–polysaccharide Maillard reaction product. *Food Research International*, **2015**, 69, 357-363	7	39
114	The polysaccharides from fermented Ganoderma lucidum mycelia induced miRNAs regulation in suppressed HepG2 cells. *Carbohydrate Polymers*, **2014**, 103, 319-24	10.3	35
113	Structural investigation of a neutral extracellular glucan from Lactobacillus reuteri SK24.003. *Carbohydrate Polymers*, **2014**, 106, 384-92	10.3	46
112	Dual-enzymatic modification of maize starch for increasing slow digestion property. *Food Hydrocolloids*, **2014**, 38, 180-185	10.6	53
111	Physicochemical characterization of a high molecular weight bioactive β-D-glucan from the fruiting bodies of Ganoderma lucidum. *Carbohydrate Polymers*, **2014**, 101, 968-74	10.3	71
110	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
109	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. *Food Research International*, **2014**, 56, 166-173	7	32
108	Physicochemical properties and regulatory effects on db/db diabetic mice of β-glucans extracted from oat, wheat and barley. *Food Hydrocolloids*, **2014**, 37, 60-68	10.6	31
107	Cordyceps sinensis: In-vitro anti-fibrotic bioactivity of natural and cultured preparations. *Food Hydrocolloids*, **2014**, 35, 444-452	10.6	14
106	Physicochemical evaluation of fenugreek gum and extrusion modified fenugreek gum and effects on starch degradation in bread. *Bioactive Carbohydrates and Dietary Fibre*, **2014**, 4, 176-183	3.4	8
105	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
104	Dietary flaxseed intake exacerbates acute colonic mucosal injury and inflammation induced by dextran sodium sulfate. *American Journal of Physiology - Renal Physiology*, **2014**, 306, G1042-55	5.1	39
103	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. *Food Chemistry*, **2014**, 151, 154-60	8.5	122
102	Characterisation of a novel water-soluble polysaccharide from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2014**, 36, 265-272	10.6	62
101	Emulsifying and structural properties of pectin enzymatically extracted from pumpkin. *LWT - Food Science and Technology*, **2014**, 58, 396-403	5.4	39
100	Improved the slow digestion property of maize starch using partially β-amylolysis. *Food Chemistry*, **2014**, 152, 128-32	8.5	21
99	Understanding the structure–emulsification relationship of gum ghatti – A review of recent advances. *Food Hydrocolloids*, **2014**, 42, 187-195	10.6	29

98	Structure and biological activities of a pectic polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru. *Carbohydrate Polymers*, **2014**, 105, 276-84	10.3	21
97	Structure and digestibility of endosperm water-soluble □glucans from different sugary maize mutants. *Food Chemistry*, **2014**, 143, 156-62	8.5	36
96	Classical Methods for Food Carbohydrate Analysis **2014**, 284-299		4
95	Phytonutrients for controlling starch digestion: evaluation of grape skin extract. *Food Chemistry*, **2014**, 145, 205-11	8.5	40
94	Structure elucidation of catechins for modulation of starch digestion. *LWT - Food Science and Technology*, **2014**, 57, 188-193	5.4	34
93	Development of maize starch with a slow digestion property using maltogenic □amylase. *Carbohydrate Polymers*, **2014**, 103, 164-9	10.3	32
92	Some physicochemical properties of sage (Salvia macrosiphon) seed□gum. *Food Hydrocolloids*, **2014**, 35, 453-462	10.6	118
91	Polysaccharides From Dendrobium Officinal, Cordyceps Sinensis and Ganoderma: Structures and Bioactivities. *Special Publication - Royal Society of Chemistry*, **2014**, 303-318	0.1	2
90	Elucidation of structural difference in theaflavins for modulation of starch digestion. *Journal of Functional Foods*, **2013**, 5, 2024-2029	5.1	39
89	Effects of oat □glucan on endurance exercise and its anti-fatigue properties in trained rats. *Carbohydrate Polymers*, **2013**, 92, 1159-65	10.3	67
88	Covalent attachment of fenugreek gum to soy whey protein isolate through natural Maillard reaction for improved emulsion stability. *Food Hydrocolloids*, **2013**, 30, 552-558	10.6	74
87	Emulsifying properties of soy whey protein isolate□fenugreek gum conjugates in oil-in-water emulsion model system. *Food Hydrocolloids*, **2013**, 30, 691-697	10.6	67
86	A further amendment to the classical core structure of gum arabic (Acacia senegal). *Food Hydrocolloids*, **2013**, 31, 42-48	10.6	83
85	Study of the mechanism of formation of hyaluronan putty at pH 2.5: part II--theoretical analysis. *Carbohydrate Polymers*, **2013**, 98, 1683-8	10.3	7
84	Study of the mechanism of formation of hyaluronan putty at pH 2.5: part I. Experimental measurements. *Carbohydrate Polymers*, **2013**, 98, 1677-82	10.3	14
83	Structural analysis of a pectic polysaccharide from boat-fruited sterculia seeds. *International Journal of Biological Macromolecules*, **2013**, 56, 76-82	7.9	29
82	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. *Food Hydrocolloids*, **2013**, 32, 155-161	10.6	38
81	Bioactive polysaccharides from Cordyceps sinensis: Isolation, structure features and bioactivities. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 38-52	3.4	56

80	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
79	The core carbohydrate structure of Acacia seyal var. seyal (Gum arabic). *Food Hydrocolloids*, **2013**, 32, 221-227	10.6	49
78	Effects of pig colonic digesta and dietary fibres on in vitro microbial fermentation profiles. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 120-130	3.4	9
77	The range of dietary fibre ingredients and a comparison of their technical functionality **2013**, 96-119		20
76	Extraction, partial characterization and bioactivity of polysaccharides from boat-fruited sterculia seeds. *International Journal of Biological Macromolecules*, **2012**, 51, 815-8	7.9	20
75	Structure and functional properties of starches from Chinese ginkgo (Ginkgo biloba L.) nuts. *Food Research International*, **2012**, 49, 303-310	7	32
74	Structural investigation of a glycoprotein from gum ghatti. *Carbohydrate Polymers*, **2012**, 89, 749-58	10.3	17
73	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
72	Structural elucidation of rhamnogalacturonans from flaxseed hulls. *Carbohydrate Research*, **2012**, 362, 47-55	2.9	52
71	Structural characterization of a highly branched polysaccharide from the seeds of Plantago asiatica L.. *Carbohydrate Polymers*, **2012**, 87, 2416-2424	10.3	82
70	Functional characteristics of starches from the root of Cynanchum auriculatum Royle ex Wight grown in China. *Carbohydrate Polymers*, **2012**, 88, 568-575	10.3	6
69	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited sterculia seeds. *Carbohydrate Polymers*, **2012**, 88, 926-930	10.3	36
68	Methylation and 2D NMR analysis of arabinoxylan from the seeds of Plantago asiatica L.. *Carbohydrate Polymers*, **2012**, 88, 1395-1401	10.3	43
67	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. *Carbohydrate Research*, **2012**, 350, 31-9	2.9	55
66	Study of conformational properties of cereal β-glucans by computer modeling. *Food Hydrocolloids*, **2012**, 26, 377-382	10.6	11
65	The influence of fenugreek gum and extrusion modified fenugreek gum on bread. *Food Hydrocolloids*, **2012**, 26, 350-358	10.6	35
64	Flaxseed gum from flaxseed hulls: Extraction, fractionation, and characterization. *Food Hydrocolloids*, **2012**, 28, 275-283	10.6	118
63	Chapter 11: β-Glucans. *RSC Polymer Chemistry Series*, **2011**, 319-345	1.3	1

62	Functional Properties of Dietary Fiber **2011**, 517-525		9
61	Fractionation, partial characterization and bioactivity of water-soluble polysaccharides and polysaccharide-protein complexes from Pleurotus geesteranus. *International Journal of Biological Macromolecules*, **2011**, 48, 5-12	7.9	56
60	Antioxidant effects of Artemis sphaerocephala Krasch. gum, on streptozotocin-induced type 2 diabetic rats. *Food Hydrocolloids*, **2011**, 25, 207-213	10.6	25
59	Studies of aggregation behaviours of cereal β-glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. *Food Hydrocolloids*, **2011**, 25, 189-195	10.6	66
58	In-vitro assessment of the effects of dietary fibers on microbial fermentation and communities from large intestinal digesta of pigs. *Food Hydrocolloids*, **2011**, 25, 180-188	10.6	53
57	A review on the isolation and structure of tea polysaccharides and their bioactivities. *Food Hydrocolloids*, **2011**, 25, 144-149	10.6	173
56	Fractionation and physicochemical characterization of peach gum polysaccharides. *Food Hydrocolloids*, **2011**, 25, 1285-1290	10.6	65
55	New studies on gum ghatti (Anogeissus latifolia) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1999-2007	10.6	53
54	New studies on gum ghatti (Anogeissus latifolia) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1991-1998	10.6	62
53	Evaluation of extrusion-modified fenugreek gum. *Food Hydrocolloids*, **2011**, 25, 1296-1301	10.6	44
52	New studies on gum ghatti (Anogeissus latifolia) part I. Fractionation, chemical and physical characterization of the gum. *Food Hydrocolloids*, **2011**, 25, 1984-1990	10.6	106
51	Steady and dynamic shear rheological properties of extrusion modified fenugreek gum solutions. *Food Science and Biotechnology*, **2011**, 20, 1663-1668	3	17
50	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
49	Isolation and structural characterization of water unextractable arabinoxylans from Chinese black-grained wheat bran. *Carbohydrate Polymers*, **2011**, 85, 615-621	10.3	49
48	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 742-746	10.3	34
47	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 831-836	10.3	65
46	Effects of oat bran, processed to different molecular weights of beta-glucan, on plasma lipids and caecal formation of SCFA in mice. *British Journal of Nutrition*, **2010**, 104, 364-73	3.6	42
45	Structural features of pectic polysaccharide from Angelica sinensis (Oliv.) Diels. *Carbohydrate Polymers*, **2010**, 80, 544-550	10.3	40

44	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. *Journal of Dairy Research*, **2009**, 76, 257-64	1.6	30
43	Effect of ionic strength on the heat-induced soy protein aggregation and the phase separation of soy protein aggregate/dextran mixtures. *Food Hydrocolloids*, **2009**, 23, 1015-1023	10.6	38
42	Microstructure and rheological properties of psyllium polysaccharide gel. *Food Hydrocolloids*, **2009**, 23, 1542-1547	10.6	92
41	Purification and partial physicochemical characteristics of protein free fenugreek gums. *Food Hydrocolloids*, **2009**, 23, 2049-2053	10.6	62
40	Cell wall polysaccharides in cereals: chemical structures and functional properties. *Structural Chemistry*, **2009**, 20, 291-297	1.8	87
39	Extraction and physicochemical characterisation of polysaccharide gum from Yanang (Tiliacora triandra) leaves. *Food Chemistry*, **2009**, 114, 1301-1307	8.5	54
38	Extraction of □Glucan from Oat Bran in Laboratory Scale. *Cereal Chemistry*, **2009**, 86, 601-608	2.4	22
37	Dietary Fiber **2009**, 399-448		11
36	A new isolation method of □d-glucans from spent yeast Saccharomyces cerevisiae. *Food Hydrocolloids*, **2008**, 22, 239-247	10.6	69
35	Phase behavior and microstructure of preheated soy proteins and □carrageenan mixtures. *Food Hydrocolloids*, **2008**, 22, 845-853	10.6	20
34	Chemical, molecular, and structural characterization of alkali extractable nonstarch polysaccharides from Job□s tears. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8549-57	5.7	27
33	Solution properties of conventional gum arabic and a matured gum arabic (Acacia (sen) SUPER GUM). *Biomacromolecules*, **2008**, 9, 1163-9	6.9	28
32	Isolation and characterization of wheat bran starch. *Food Research International*, **2008**, 41, 882-887	7	57
31	Characterization of the surface-active components of sugar beet pectin and the hydrodynamic thickness of the adsorbed pectin layer. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8111-20	5.7	68
30	Effect of molecular weight of dextran on the phase behavior and microstructure of preheated soy protein/dextran mixtures. *Carbohydrate Polymers*, **2008**, 72, 160-168	10.3	15
29	Fractionation and physicochemical characterization of psyllium gum. *Carbohydrate Polymers*, **2008**, 73, 35-43	10.3	128
28	Preparation, partial characterization and bioactivity of water-soluble polysaccharides from boat-fruited sterculia seeds. *Carbohydrate Polymers*, **2007**, 70, 437-443	10.3	53
27	Carbanilation of cereal beta-glucans for molecular weight determination and conformational studies. *Carbohydrate Research*, **2007**, 342, 1434-41	2.9	4

26	Effect of concentration, ionic strength and freeze-drying on the heat-induced aggregation of soy proteins. *Food Chemistry*, **2007**, 104, 1410-1417	8.5	68
25	Optimization of extraction process of crude polysaccharides from boat-fruited sterculia seeds by response surface methodology. *Food Chemistry*, **2007**, 105, 1599-1605	8.5	150
24	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. *Food Hydrocolloids*, **2007**, 21, 347-352	10.6	89
23	Antitumor polysaccharides from mushrooms: a review on their isolation process, structural characteristics and antitumor activity. *Trends in Food Science and Technology*, **2007**, 18, 4-19	15.3	687
22	Elimination of aggregates of (1-3) (1-4)-□D-glucan in dilute solutions for light scattering and size exclusion chromatography study. *Food Hydrocolloids*, **2006**, 20, 361-368	10.6	68
21	Solution and conformational properties of wheat beta-D-glucans studied by light scattering and viscometry. *Biomacromolecules*, **2006**, 7, 446-52	6.9	50
20	Studies on the granular structure of resistant starches (type 4) from normal, high amylose and waxy corn starch citrates. *Food Research International*, **2006**, 39, 332-341	7	122
19	Detection and Determination of Polysaccharides in Foods **2006**, 675-712		1
18	In vitro assessment of antimicrobial activity of carvacrol, thymol and cinnamaldehyde towards Salmonella serotype Typhimurium DT104: effects of pig diets and emulsification in hydrocolloids. *Journal of Applied Microbiology*, **2006**, 101, 1282-91	4.7	82
17	Loss of the tumor suppressor Vhlh leads to upregulation of Cxcr4 and rapidly progressive glomerulonephritis in mice. *Nature Medicine*, **2006**, 12, 1081-7	50.5	171
16	Phenolic acid profiles and antioxidant activities of wheat bran extracts and the effect of hydrolysis conditions. *Food Chemistry*, **2006**, 95, 466-473	8.5	528
15	Extraction, fractionation, structural and physical characterization of wheat □-glucans. *Carbohydrate Polymers*, **2006**, 63, 408-416	10.3	142
14	Synergisms between yellow mustard mucilage and galactomannans and applications in food products--a mini review. *Advances in Colloid and Interface Science*, **2006**, 128-130, 249-56	14.3	36
13	Effects of yellow mustard mucilage on functional and rheological properties of buckwheat and pea starches. *Food Chemistry*, **2006**, 95, 83-93	8.5	51
12	Heat induced gelling properties of soy protein isolates prepared from different defatted soybean flours. *Food Research International*, **2005**, 38, 377-385	7	99
11	Structural Analysis of Polysaccharides **2005**,		16
10	Understanding Carbohydrate Analysis **2005**,		8
9	Extraction and physicochemical characterization of Krueo Ma Noy pectin. *Food Hydrocolloids*, **2005**, 19, 793-801	10.6	94

8	Understanding the Physical Properties of Food Polysaccharides **2005**,		4
7	Understanding the Conformation of Polysaccharides **2005**,		1
6	Structural characterization, degree of esterification and some gelling properties of Krueo Ma Noy (Cissampelos pareira) pectin. *Carbohydrate Polymers*, **2004**, 58, 391-400	10.3	158
5	Influence of culture and environmental conditions on the composition of exopolysaccharide produced by Agrobacterium radiobacter. *Food Hydrocolloids*, **2003**, 17, 429-437	10.6	19
4	Interaction of wheat and rice starches with yellow mustard mucilage. *Food Hydrocolloids*, **2003**, 17, 863-869	10.6	54
3	Gelling property of soy protein gum mixtures. *Food Hydrocolloids*, **2003**, 17, 889-894	10.6	36
2	Influence of genotype on chemical composition and rheological properties of flaxseed gums. *Food Hydrocolloids*, **1996**, 10, 221-227	10.6	36
1	Polysaccharide Gums from Agricultural Products		14