Yi Chen

List of Publications by Citations

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119	3,425	32	56
papers	citations	h-index	g-index
129	4,721	6.6	5.64
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
119	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
118	Microwave-assisted extraction used for the isolation of total triterpenoid saponins from Ganoderma atrum. *Journal of Food Engineering*, **2007**, 81, 162-170	6	230
117	Ultrasonic-assisted extraction, antimicrobial and antioxidant activities of Cyclocarya paliurus (Batal.) Iljinskaja polysaccharides. *Carbohydrate Polymers*, **2012**, 89, 177-84	10.3	169
116	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
115	Acetylation and carboxymethylation of the polysaccharide from Ganoderma atrum and their antioxidant and immunomodulating activities. *Food Chemistry*, **2014**, 156, 279-88	8.5	121
114	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
113	Sulfated modification of the polysaccharides from Ganoderma atrum and their antioxidant and immunomodulating activities. *Food Chemistry*, **2015**, 186, 231-8	8.5	91
112	Structural characterisation of a novel bioactive polysaccharide from Ganoderma atrum. *Carbohydrate Polymers*, **2012**, 88, 1047-1054	10.3	88
111	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
110	Pectin from Abelmoschus esculentus: optimization of extraction and rheological properties. *International Journal of Biological Macromolecules*, **2014**, 70, 498-505	7.9	81
109	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
108	Reactive oxygen species elicit apoptosis by concurrently disrupting topoisomerase II and DNA-dependent protein kinase. *Molecular Pharmacology*, **2005**, 68, 983-94	4.3	68
107	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
106	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
105	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
104	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
103	H NMR combined with chemometrics for the rapid detection of adulteration in camellia oils. *Food Chemistry*, **2018**, 242, 308-315	8.5	55

102	Two water-soluble polysaccharides from mung bean skin: Physicochemical characterization, antioxidant and antibacterial activities. *Food Hydrocolloids*, **2020**, 100, 105412	10.6	50
101	Sulfated modification enhanced the antioxidant activity of Mesona chinensis Benth polysaccharide and its protective effect on cellular oxidative stress. *International Journal of Biological Macromolecules*, **2019**, 136, 1000-1006	7.9	47
100	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
99	Review of the relationships among polysaccharides, gut microbiota, and human health. *Food Research International*, **2021**, 140, 109858	7	47
98	Comparison of (poly)phenolic compounds and antioxidant properties of pomace extracts from kiwi and grape juice. *Food Chemistry*, **2019**, 271, 425-432	8.5	46
97	Analysis of the monosaccharide composition of purified polysaccharides in Ganoderma atrum by capillary gas chromatography. *Phytochemical Analysis*, **2009**, 20, 503-10	3.4	45
96	Physicochemical properties and adsorption of cholesterol by okra (Abelmoschus esculentus) powder. *Food and Function*, **2015**, 6, 3728-36	6.1	44
95	Simultaneous determination of 16 nucleosides and nucleobases by hydrophilic interaction chromatography and its application to the quality evaluation of Ganoderma. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4243-52	5.7	43
94	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
93	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
92	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
91	An effective method for deproteinization of bioactive polysaccharides extracted from lingzhi (Ganoderma atrum). *Food Science and Biotechnology*, **2012**, 21, 191-198	3	34
90	Quantitative detection of binary and ternary adulteration of minced beef meat with pork and duck meat by NIR combined with chemometrics. *Food Control*, **2020**, 113, 107203	6.2	32
89	Ganoderma atrum polysaccharide attenuates oxidative stress induced by d-galactose in mouse brain. *Life Sciences*, **2011**, 88, 713-8	6.8	32
88	Ganoderma species discrimination by dual-mode chromatographic fingerprinting: a study on stationary phase effects in hydrophilic interaction chromatography and reduction of sample misclassification rate by additional use of reversed-phase chromatography. *Journal of Chromatography A*, **2010**, 1217, 1255-65	4.5	32
87	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
86	Prediction of fatty acid composition in camellia oil by H NMR combined with PLS regression. *Food Chemistry*, **2019**, 279, 339-346	8.5	28
85	Evaluation of the protective effects of Ganoderma atrum polysaccharide on acrylamide-induced injury in small intestine tissue of rats. *Food and Function*, **2019**, 10, 5863-5872	6.1	25

84	Protective effects of a Ganoderma atrum polysaccharide against acrylamide induced oxidative damage via a mitochondria mediated intrinsic apoptotic pathway in IEC-6 cells. *Food and Function*, **2018**, 9, 1133-1143	6.1	25
83	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
82	Recovery of dietary fiber and polyphenol from grape juice pomace and evaluation of their functional properties and polyphenol compositions. *Food and Function*, **2017**, 8, 341-351	6.1	23
81	H NMR combined with PLS for the rapid determination of squalene and sterols in vegetable oils. *Food Chemistry*, **2019**, 287, 46-54	8.5	23
80	Ganoderma atrum polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. *Food and Chemical Toxicology*, **2020**, 138, 111244	4.7	23
79	Cyclocarya paliurus polysaccharide alleviates liver inflammation in mice via beneficial regulation of gut microbiota and TLR4/MAPK signaling pathways. *International Journal of Biological Macromolecules*, **2020**, 160, 164-174	7.9	23
78	Differentiated Caco-2 cell models in food-intestine interaction study: Current applications and future trends. *Trends in Food Science and Technology*, **2021**, 107, 455-465	15.3	23
77	Study on discrimination of white tea and albino tea based on near-infrared spectroscopy and chemometrics. *Journal of the Science of Food and Agriculture*, **2014**, 94, 1026-33	4.3	22
76	Ameliorative effect of Cyclocarya paliurus polysaccharides against carbon tetrachloride induced oxidative stress in liver and kidney of mice. *Food and Chemical Toxicology*, **2020**, 135, 111014	4.7	22
75	Immunomodulatory activities of sulfated Cyclocarya paliurus polysaccharides with different degrees of substitution on mouse spleen lymphocytes. *Journal of Functional Foods*, **2020**, 64, 103706	5.1	18
74	Physicochemical and functional properties of a water-soluble polysaccharide extracted from Mung bean (Vigna radiate L.) and its antioxidant activity. *International Journal of Biological Macromolecules*, **2019**, 138, 874-880	7.9	17
73	Effects of fermentation on the structural characteristics and in vitro binding capacity of soluble dietary fiber from tea residues. *LWT - Food Science and Technology*, **2020**, 131, 109818	5.4	16
72	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
71	The water-soluble non-starch polysaccharides from natural resources against excessive oxidative stress: A potential health-promoting effect and its mechanisms. *International Journal of Biological Macromolecules*, **2021**, 171, 320-330	7.9	16
70	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
69	Mesona chinensis Benth polysaccharides protect against oxidative stress and immunosuppression in cyclophosphamide-treated mice via MAPKs signal transduction pathways. *International Journal of Biological Macromolecules*, **2020**, 152, 766-774	7.9	15
68	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
67	A Ganoderma atrum polysaccharide alleviated DSS-induced ulcerative colitis by protecting the apoptosis/autophagy-regulated physical barrier and the DC-related immune barrier. *Food and Function*, **2020**, 11, 10690-10699	6.1	15

66	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
65	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
64	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
63	Effects of Mesona chinensis polysaccharide on the thermostability, gelling properties, and molecular forces of whey protein isolate gels. *Carbohydrate Polymers*, **2020**, 242, 116424	10.3	14
62	Release and metabolism of bound polyphenols from carrot dietary fiber and their potential activity in in vitro digestion and colonic fermentation. *Food and Function*, **2020**, 11, 6652-6665	6.1	14
61	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
60	Antioxidant, □amylase and □glucosidase inhibitory activities of bound polyphenols extracted from mung bean skin dietary fiber. *LWT - Food Science and Technology*, **2020**, 132, 109943	5.4	14
59	Effect of Blueberry Anthocyanin-Rich Extracts on Peripheral and Hippocampal Antioxidant Defensiveness: The Analysis of the Serum Fatty Acid Species and Gut Microbiota Profile. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3658-3666	5.7	14
58	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. *Foods*, **2019**, 9,	4.9	13
57	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
56	Adulteration detection of corn oil, rapeseed oil and sunflower oil in camellia oil by in situ diffuse reflectance near-infrared spectroscopy and chemometrics. *Food Control*, **2021**, 121, 107577	6.2	12
55	Cyclocarya paliurus polysaccharide improves metabolic function of gut microbiota by regulating short-chain fatty acids and gut microbiota composition. *Food Research International*, **2021**, 141, 110119	7	12
54	Systematic review on modification methods of dietary fiber. *Food Hydrocolloids*, **2021**, 119, 106872	10.6	12
53	Copper-Complexed Hydrogen Sulfide in Wine: Measurement by Gas Detection Tubes and Comparison of Release Approaches. *American Journal of Enology and Viticulture*, **2017**, 68, 91-99	2.2	11
52	Influence of different cooking methods on the nutritional and potentially harmful components of peanuts. *Food Chemistry*, **2020**, 316, 126269	8.5	10
51	4-Hydroxy-2-nonenal in food products: A review of the toxicity, occurrence, mitigation strategies and analysis methods. *Trends in Food Science and Technology*, **2020**, 96, 188-198	15.3	10
50	Comparison of structural, functional and in vitro digestion properties of bread incorporated with grapefruit peel soluble dietary fibers prepared by three microwave-assisted modifications. *Food and Function*, **2020**, 11, 6458-6466	6.1	9
49	Comparative study of the oxidation of cold-pressed and commercial refined camellia oil during storage with H and P NMR spectroscopy. *Food Chemistry*, **2020**, 321, 126640	8.5	9

48	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
47	Comparison of chemical and fatty acid composition of green coffee bean (Coffea arabica L.) from different geographical origins. *LWT - Food Science and Technology*, **2021**, 140, 110802	5.4	8
46	Fast quantification of total volatile basic nitrogen (TVB-N) content in beef and pork by near-infrared spectroscopy: Comparison of SVR and PLS model. *Meat Science*, **2021**, 180, 108559	6.4	8
45	Sulfation modification enhances the intestinal regulation of polysaccharides in cyclophosphamide-treated mice restoring intestinal mucosal barrier function and modulating gut microbiota. *Food and Function*, **2021**,	6.1	7
44	Optimization and identification of non-extractable polyphenols in the dietary fiber of jackfruit (Artocarpus heterophyllus Lam.) pulp released by alkaline, acid and enzymatic hydrolysis: Content, composition and antioxidant activities. *LWT - Food Science and Technology*, **2021**, 138, 110400	5.4	7
43	The protective effects of the Ganoderma atrum polysaccharide against acrylamide-induced inflammation and oxidative damage in rats. *Food and Function*, **2021**, 12, 397-407	6.1	7
42	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
41	The recovery, catabolism and potential bioactivity of polyphenols from carrot subjected to in vitro simulated digestion and colonic fermentation. *Food Research International*, **2021**, 143, 110263	7	6
40	Modification of tea residue dietary fiber by high-temperature cooking assisted enzymatic method: Structural, physicochemical and functional properties. *LWT - Food Science and Technology*, **2021**, 145, 111314	5.4	5
39	Sulfated Mesona chinensis Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. *Journal of Functional Foods*, **2021**, 76, 104321	5.1	5
38	Effect of acid/alkali shifting on function, gelation properties, and microstructure of Mesona chinensis polysaccharide-whey protein isolate gels. *Food Hydrocolloids*, **2021**, 117, 106699	10.6	5
37	Structure, function and advance application of microwave-treated polysaccharide: A review. *Trends in Food Science and Technology*, **2022**, 123, 198-209	15.3	5
36	Determination of the Polar Compounds in Vegetable Oil by Ultra-Performance Liquid Chromatography□Quadrupole-Time-of-Flight-Mass Spectrometry with Chemometrics. *Analytical Letters*, **2019**, 52, 465-478	2.2	4
35	Bound Polyphenols from Insoluble Dietary Fiber of Defatted Rice Bran by Solid-State Fermentation with : Profile, Activity, and Release Mechanism. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5028-5039	5.7	4
34	Dietary polysaccharide from Mung bean [Vigna radiate (Linn.) Wilczek] skin modulates gut microbiota and short-chain fatty acids in mice. *International Journal of Food Science and Technology*,	3.8	4
33	Fast determination of lipid and protein content in green coffee beans from different origins using NIR spectroscopy and chemometrics. *Journal of Food Composition and Analysis*, **2021**, 102, 104055	4.1	4
32	Determination of Polysaccharide Hydrolyzates in Chinese Herbal Medicine by UltraHigh-Performance Liquid Chromatography-Quadrupole Time-of-Flight Mass Spectrometry and Evaporative Light Scattering Detection. *Analytical Letters*, **2018**, 51, 1826-1839	2.2	3
31	Enrichment of yogurt with carrot soluble dietary fiber prepared by three physical modified treatments: Microstructure, rheology and storage stability. *Innovative Food Science and Emerging Technologies*, **2022**, 75, 102901	6.8	3

30	Sulfated modification enhances the immunomodulatory effect of Cyclocarya paliurus polysaccharide on cyclophosphamide-induced immunosuppressed mice through MyD88-dependent MAPK/NF-B and PI3K-Akt signaling pathways. *Food Research International*, **2021**, 150, 110756	7	3
29	Dual modifications on the gelatinization, textural, and morphology properties of pea starch by sodium carbonate and Mesona chinensis polysaccharide. *Food Hydrocolloids*, **2020**, 102, 105601	10.6	3
28	Cyanidin-3--glucoside and its phenolic metabolites ameliorate intestinal diseases via modulating intestinal mucosal immune system: potential mechanisms and therapeutic strategies. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-19	11.5	3
27	Acid/alkali shifting of Mesona chinensis polysaccharide-whey protein isolate gels: Characterization and formation mechanism. *Food Chemistry*, **2021**, 355, 129650	8.5	3
26	Interactions of blueberry anthocyanins with whey protein isolate and bovine serum protein: Color stability, antioxidant activity, in vitro simulation, and protein functionality. *LWT - Food Science and Technology*, **2021**, 152, 112269	5.4	3
25	Mesona chinensis Benth polysaccharides alleviate DSS-induced ulcerative colitis via inhibiting of TLR4/MAPK/NF-B signaling pathways and modulating intestinal microbiota. *Molecular Nutrition and Food Research*,2200047	5.9	3
24	Protective Effect of Polysaccharide on Acrolein-Induced Apoptosis and Autophagic Flux in IEC-6 Cells.. *Foods*, **2022**, 11,	4.9	2
23	Dry heat treatment induced the gelatinization, rheology and gel properties changes of chestnut starch.. *Current Research in Food Science*, **2022**, 5, 28-33	5.6	2
22	Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia and .. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	2
21	Determination of the Oxidative Stability of Camellia Oils Using a Chemometrics Tool Based on H NMR Spectra and Tocopherol Content. *Analytical Chemistry*, **2020**, 92, 932-939	7.8	2
20	"Dialogue" between Caco-2 and DCs regulated by Ganoderma atrum polysaccharide in intestinal-like Caco-2/DCs co-culture model. *Food Research International*, **2021**, 144, 110310	7	2
19	Effect of roasting duration on the solubility, structure, and IgE-binding capacity of cashew nut proteins. *Innovative Food Science and Emerging Technologies*, **2021**, 68, 102635	6.8	2
18	Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review.. *International Journal of Biological Macromolecules*, **2022**,	7.9	2
17	Combined RNA-seq and molecular biology technology revealed the protective effect of Cyclocarya paliurus polysaccharide on HO-induced oxidative damage in L02 cells thought regulating mitochondrial function, oxidative stress and PI3K/Akt and MAPK signaling pathways.. *Food Research International*, **2022**, 155, 111080	7	2
16	Acrolein Promotes Aging and Oxidative Stress via the Stress Response Factor DAF-16/FOXO in Caenorhabditis elegans. *Foods*, **2022**, 11, 1590	4.9	2
15	Changes in polysaccharides structure and bioactivity during Benth storage.. *Current Research in Food Science*, **2022**, 5, 392-400	5.6	1
14	Effects of sulfation and carboxymethylation on Cyclocarya paliurus polysaccharides: Physicochemical properties, antitumor activities and protection against cellular oxidative stress.. *International Journal of Biological Macromolecules*, **2022**, 204, 103-115	7.9	1
13	Investigation of thermal contaminants in coffee beans induced by roasting: A kinetic modeling approach.. *Food Chemistry*, **2022**, 378, 132063	8.5	1

12	Advances in the regulation of natural polysaccharides on human health: The role of apoptosis/autophagy pathway. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12	11.5	1
11	Effects of □Casein on the Absorption of Blueberry Anthocyanins and Metabolites in Rat Plasma Based on Pharmacokinetic Analysis. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 6200-6213	5.7	1
10	Combined microwave and enzymatic treatment improve the release of insoluble bound phenolic compounds from the grapefruit peel insoluble dietary fiber. *LWT - Food Science and Technology*, **2021**, 149, 111905	5.4	1
9	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
8	Hypoglycemic bioactivity of anthocyanins: A review on proposed targets and potential signaling pathways.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-18	11.5	1
7	Metabonomics combined with 16S rRNA sequencing to elucidate the hypoglycemic effect of dietary fiber from tea residues.. *Food Research International*, **2022**, 155, 111122	7	1
6	Release characteristic and mechanism of bound polyphenols from insoluble dietary fiber of navel orange peel via mixed solid-state fermentation with Trichoderma reesei and Aspergillus niger. *LWT - Food Science and Technology*, **2022**, 161, 113387	5.4	1
5	Curcumin-Loaded pH-Sensitive Biopolymer Hydrogels: Fabrication, Characterization, and Release Properties. *ACS Food Science & Technology*, **2022**, 2, 512-520		0
4	Mechanisms of RAW264.7 macrophages immunomodulation mediated by polysaccharide from mung bean skin based on RNA-seq analysis.. *Food Research International*, **2022**, 154, 111017	7	0
3	Improvement of Properties of Chestnut Starch Gels Using Dual Effects: Combination of the Mesona chinensis Benth Polysaccharide and Sodium Chloride. *ACS Food Science & Technology*, **2022**, 2, 151-159		0
2	Zearalenone Degradation by Dielectric Barrier Discharge Cold Plasma: The Kinetics and Mechanism. *Foods*, **2022**, 11, 1494	4.9	0
1	RNA-seq based elucidation of mechanism underlying Mesona chinensis Benth polysaccharide protected H2O2-induced oxidative damage in L02 cells. *Food Research International*, **2022**, 157, 111383	7	0