

List of Publications by Year in
Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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

#	Paper	IF	Citations
119	Protective Effect of Polysaccharide on Acrolein-Induced Apoptosis and Autophagic Flux in IEC-6 Cells.. <i>Foods</i> , 2022 , 11,	4.9	2
118	Dry heat treatment induced the gelatinization, rheology and gel properties changes of chestnut starch.. <i>Current Research in Food Science</i> , 2022 , 5, 28-33	5.6	2
117	Enrichment of yogurt with carrot soluble dietary fiber prepared by three physical modified treatments: Microstructure, rheology and storage stability. <i>Innovative Food Science and Emerging Technologies</i> , 2022 , 75, 102901	6.8	3
116	Synergistic Effects of Combined Anthocyanin and Metformin Treatment for Hyperglycemia and .. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	2
115	Changes in polysaccharides structure and bioactivity during Benth storage.. <i>Current Research in Food Science</i> , 2022 , 5, 392-400	5.6	1
114	Effects of sulfation and carboxymethylation on Cyclocarya paliurus polysaccharides: Physicochemical properties, antitumor activities and protection against cellular oxidative stress.. <i>International Journal of Biological Macromolecules</i> , 2022 , 204, 103-115	7.9	1
113	Investigation of thermal contaminants in coffee beans induced by roasting: A kinetic modeling approach.. <i>Food Chemistry</i> , 2022 , 378, 132063	8.5	1
112	Effect of acidity regulators on acrylamide and 5-hydroxymethylfurfural formation in French fries: The dual role of pH and acid radical ion. <i>Food Chemistry</i> , 2022 , 371, 131154	8.5	1
111	Curcumin-Loaded pH-Sensitive Biopolymer Hydrogels: Fabrication, Characterization, and Release Properties. <i>ACS Food Science & Technology</i> , 2022 , 2, 512-520		0
110	Hypoglycemic bioactivity of anthocyanins: A review on proposed targets and potential signaling pathways.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-18	11.5	1
109	Mechanisms of RAW264.7 macrophages immunomodulation mediated by polysaccharide from mung bean skin based on RNA-seq analysis.. <i>Food Research International</i> , 2022 , 154, 111017	7	0
108	Metabonomics combined with 16S rRNA sequencing to elucidate the hypoglycemic effect of dietary fiber from tea residues.. <i>Food Research International</i> , 2022 , 155, 111122	7	1
107	Release characteristic and mechanism of bound polyphenols from insoluble dietary fiber of navel orange peel via mixed solid-state fermentation with <i>Trichoderma reesei</i> and <i>Aspergillus niger</i> . <i>LWT - Food Science and Technology</i> , 2022 , 161, 113387	5.4	1
106	Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review.. <i>International Journal of Biological Macromolecules</i> , 2022 ,	7.9	2
105	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.. <i>Food Research International</i> , 2022 , 155, 111080	7	2
104	Structure, function and advance application of microwave-treated polysaccharide: A review. <i>Trends in Food Science and Technology</i> , 2022 , 123, 198-209	15.3	5
103	Improvement of Properties of Chestnut Starch Gels Using Dual Effects: Combination of the Mesona chinensis Benth Polysaccharide and Sodium Chloride. <i>ACS Food Science & Technology</i> , 2022 , 2, 151-159		0

102	Zearalenone Degradation by Dielectric Barrier Discharge Cold Plasma: The Kinetics and Mechanism. <i>Foods</i> , 2022 , 11, 1494	4.9	0
101	RNA-seq based elucidation of mechanism underlying Mesona chinensis Benth polysaccharide protected H2O2-induced oxidative damage in L02 cells. <i>Food Research International</i> , 2022 , 157, 111383	7	0
100	Acrolein Promotes Aging and Oxidative Stress via the Stress Response Factor DAF-16/FOXO in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2022 , 11, 1590	4.9	2
99	Sulfation modification enhances the intestinal regulation of polysaccharides in cyclophosphamide-treated mice restoring intestinal mucosal barrier function and modulating gut microbiota. <i>Food and Function</i> , 2021 ,	6.1	7
98	Sulfated modification enhances the immunomodulatory effect of Cyclocarya paliurus polysaccharide on cyclophosphamide-induced immunosuppressed mice through MyD88-dependent MAPK/NF- κ B and PI3K-Akt signaling pathways. <i>Food Research International</i> , 2021 , 150, 110756	7	3
97	Advances in the regulation of natural polysaccharides on human health: The role of apoptosis/autophagy pathway. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	1
96	Comparison of chemical and fatty acid composition of green coffee bean (<i>Coffea arabica</i> L.) from different geographical origins. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110802	5.4	8
95	Bound Polyphenols from Insoluble Dietary Fiber of Defatted Rice Bran by Solid-State Fermentation with : Profile, Activity, and Release Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5026-5039	5.7	4
94	The recovery, catabolism and potential bioactivity of polyphenols from carrot subjected to in vitro simulated digestion and colonic fermentation. <i>Food Research International</i> , 2021 , 143, 110263	7	6
93	Effects of Casein on the Absorption of Blueberry Anthocyanins and Metabolites in Rat Plasma Based on Pharmacokinetic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6200-6213	5.7	1
92	Modification of tea residue dietary fiber by high-temperature cooking assisted enzymatic method: Structural, physicochemical and functional properties. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111314	5.4	5
91	"Dialogue" between Caco-2 and DCs regulated by Ganoderma atrum polysaccharide in intestinal-like Caco-2/DCs co-culture model. <i>Food Research International</i> , 2021 , 144, 110310	7	2
90	Composition of bound polyphenols from carrot dietary fiber and its in vivo and in vitro antioxidant activity. <i>Food Chemistry</i> , 2021 , 339, 127879	8.5	16
89	Adulteration detection of corn oil, rapeseed oil and sunflower oil in camellia oil by in situ diffuse reflectance near-infrared spectroscopy and chemometrics. <i>Food Control</i> , 2021 , 121, 107577	6.2	12
88	Optimization and identification of non-extractable polyphenols in the dietary fiber of jackfruit (<i>Artocarpus heterophyllus</i> Lam.) pulp released by alkaline, acid and enzymatic hydrolysis: Content, composition and antioxidant activities. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110400	5.4	7
87	The protective effects of the Ganoderma atrum polysaccharide against acrylamide-induced inflammation and oxidative damage in rats. <i>Food and Function</i> , 2021 , 12, 397-407	6.1	7
86	Review of the relationships among polysaccharides, gut microbiota, and human health. <i>Food Research International</i> , 2021 , 140, 109858	7	47
85	Differentiated Caco-2 cell models in food-intestine interaction study: Current applications and future trends. <i>Trends in Food Science and Technology</i> , 2021 , 107, 455-465	15.3	23

84	Sulfated <i>Mesona chinensis</i> Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. <i>Journal of Functional Foods</i> , 2021 , 76, 104321	5.1	5
83	The water-soluble non-starch polysaccharides from natural resources against excessive oxidative stress: A potential health-promoting effect and its mechanisms. <i>International Journal of Biological Macromolecules</i> , 2021 , 171, 320-330	7.9	16
82	Effect of Blueberry Anthocyanin-Rich Extracts on Peripheral and Hippocampal Antioxidant Defensiveness: The Analysis of the Serum Fatty Acid Species and Gut Microbiota Profile. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3658-3666	5.7	14
81	Effect of roasting duration on the solubility, structure, and IgE-binding capacity of cashew nut proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 68, 102635	6.8	2
80	Cyclocarya paliurus polysaccharide improves metabolic function of gut microbiota by regulating short-chain fatty acids and gut microbiota composition. <i>Food Research International</i> , 2021 , 141, 110119	7	12
79	Cyanidin-3--glucoside and its phenolic metabolites ameliorate intestinal diseases via modulating intestinal mucosal immune system: potential mechanisms and therapeutic strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	3
78	Effect of acid/alkali shifting on function, gelation properties, and microstructure of <i>Mesona chinensis</i> polysaccharide-whey protein isolate gels. <i>Food Hydrocolloids</i> , 2021 , 117, 106699	10.6	5
77	Combined microwave and enzymatic treatment improve the release of insoluble bound phenolic compounds from the grapefruit peel insoluble dietary fiber. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111905	5.4	1
76	Acid/alkali shifting of <i>Mesona chinensis</i> polysaccharide-whey protein isolate gels: Characterization and formation mechanism. <i>Food Chemistry</i> , 2021 , 355, 129650	8.5	3
75	Fast determination of lipid and protein content in green coffee beans from different origins using NIR spectroscopy and chemometrics. <i>Journal of Food Composition and Analysis</i> , 2021 , 102, 104055	4.1	4
74	Fast quantification of total volatile basic nitrogen (TVB-N) content in beef and pork by near-infrared spectroscopy: Comparison of SVR and PLS model. <i>Meat Science</i> , 2021 , 180, 108559	6.4	8
73	Systematic review on modification methods of dietary fiber. <i>Food Hydrocolloids</i> , 2021 , 119, 106872	10.6	12
72	Interactions of blueberry anthocyanins with whey protein isolate and bovine serum protein: Color stability, antioxidant activity, in vitro simulation, and protein functionality. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112269	5.4	3
71	Effects of <i>Mesona chinensis</i> polysaccharide on the thermostability, gelling properties, and molecular forces of whey protein isolate gels. <i>Carbohydrate Polymers</i> , 2020 , 242, 116424	10.3	14
70	Comparison of structural, functional and in vitro digestion properties of bread incorporated with grapefruit peel soluble dietary fibers prepared by three microwave-assisted modifications. <i>Food and Function</i> , 2020 , 11, 6458-6466	6.1	9
69	Comparative study of the oxidation of cold-pressed and commercial refined camellia oil during storage with H and P NMR spectroscopy. <i>Food Chemistry</i> , 2020 , 321, 126640	8.5	9
68	Ganoderma atrum polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. <i>Food and Chemical Toxicology</i> , 2020 , 138, 111244	4.7	23
67	Release and metabolism of bound polyphenols from carrot dietary fiber and their potential activity in in vitro digestion and colonic fermentation. <i>Food and Function</i> , 2020 , 11, 6652-6665	6.1	14

66	Effects of fermentation on the structural characteristics and in vitro binding capacity of soluble dietary fiber from tea residues. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109818	5.4	16
65	Indirectly stimulation of DCs by Ganoderma atrum polysaccharide in intestinal-like Caco-2/DCs co-culture model based on RNA-seq. <i>Journal of Functional Foods</i> , 2020 , 67, 103850	5.1	12
64	Mesona chinensis Benth polysaccharides protect against oxidative stress and immunosuppression in cyclophosphamide-treated mice via MAPKs signal transduction pathways. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 766-774	7.9	15
63	Influence of different cooking methods on the nutritional and potentially harmful components of peanuts. <i>Food Chemistry</i> , 2020 , 316, 126269	8.5	10
62	Quantitative detection of binary and ternary adulteration of minced beef meat with pork and duck meat by NIR combined with chemometrics. <i>Food Control</i> , 2020 , 113, 107203	6.2	32
61	Regulatory effects of Ganoderma atrum polysaccharides on LPS-induced inflammatory macrophages model and intestinal-like Caco-2/macrophages co-culture inflammation model. <i>Food and Chemical Toxicology</i> , 2020 , 140, 111321	4.7	15
60	Cyclocarya paliurus polysaccharide alleviates liver inflammation in mice via beneficial regulation of gut microbiota and TLR4/MAPK signaling pathways. <i>International Journal of Biological Macromolecules</i> , 2020 , 160, 164-174	7.9	23
59	The effect of bound polyphenols on the fermentation and antioxidant properties of carrot dietary fiber in vivo and in vitro. <i>Food and Function</i> , 2020 , 11, 748-758	6.1	14
58	Dual modifications on the gelatinization, textural, and morphology properties of pea starch by sodium carbonate and Mesona chinensis polysaccharide. <i>Food Hydrocolloids</i> , 2020 , 102, 105601	10.6	3
57	4-Hydroxy-2-nonenal in food products: A review of the toxicity, occurrence, mitigation strategies and analysis methods. <i>Trends in Food Science and Technology</i> , 2020 , 96, 188-198	15.3	10
56	Determination of the Oxidative Stability of Camellia Oils Using a Chemometrics Tool Based on H NMR Spectra and Tocopherol Content. <i>Analytical Chemistry</i> , 2020 , 92, 932-939	7.8	2
55	Immunomodulatory activities of sulfated Cyclocarya paliurus polysaccharides with different degrees of substitution on mouse spleen lymphocytes. <i>Journal of Functional Foods</i> , 2020 , 64, 103706	5.1	18
54	Ameliorative effect of Cyclocarya paliurus polysaccharides against carbon tetrachloride induced oxidative stress in liver and kidney of mice. <i>Food and Chemical Toxicology</i> , 2020 , 135, 111014	4.7	22
53	Microwave assisted extraction with three modifications on structural and functional properties of soluble dietary fibers from grapefruit peel. <i>Food Hydrocolloids</i> , 2020 , 101, 105549	10.6	39
52	A Ganoderma atrum polysaccharide alleviated DSS-induced ulcerative colitis by protecting the apoptosis/autophagy-regulated physical barrier and the DC-related immune barrier. <i>Food and Function</i> , 2020 , 11, 10690-10699	6.1	15
51	Antioxidant, Amylase and Glucosidase inhibitory activities of bound polyphenols extracted from mung bean skin dietary fiber. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109943	5.4	14
50	Combined application of gallate ester and Tocopherol in oil-in-water emulsion: Their distribution and antioxidant efficiency. <i>Journal of Dispersion Science and Technology</i> , 2020 , 41, 909-917	1.5	9
49	Physical quality and in vitro starch digestibility of biscuits as affected by addition of soluble dietary fiber from defatted rice bran. <i>Food Hydrocolloids</i> , 2020 , 99, 105349	10.6	24

48	Two water-soluble polysaccharides from mung bean skin: Physicochemical characterization, antioxidant and antibacterial activities. <i>Food Hydrocolloids</i> , 2020 , 100, 105412	10.6	50
47	Evaluation of the protective effects of Ganoderma atrum polysaccharide on acrylamide-induced injury in small intestine tissue of rats. <i>Food and Function</i> , 2019 , 10, 5863-5872	6.1	25
46	Protective effect of Ganoderma atrum polysaccharide on acrolein-induced macrophage injury via autophagy-dependent apoptosis pathway. <i>Food and Chemical Toxicology</i> , 2019 , 133, 110757	4.7	14
45	Determination of the Polar Compounds in Vegetable Oil by Ultra-Performance Liquid Chromatography-Quadrupole-Time-of-Flight-Mass Spectrometry with Chemometrics. <i>Analytical Letters</i> , 2019 , 52, 465-478	2.2	4
44	Comparison of Furans Formation and Volatile Aldehydes Profiles of Four Different Vegetable Oils During Thermal Oxidation. <i>Journal of Food Science</i> , 2019 , 84, 1966-1978	3.4	15
43	Sulfated modification enhanced the antioxidant activity of Mesona chinensis Benth polysaccharide and its protective effect on cellular oxidative stress. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 1000-1006	7.9	47
42	Structural characteristics and functional properties of soluble dietary fiber from defatted rice bran obtained through Trichoderma viride fermentation. <i>Food Hydrocolloids</i> , 2019 , 94, 468-474	10.6	47
41	H NMR combined with PLS for the rapid determination of squalene and sterols in vegetable oils. <i>Food Chemistry</i> , 2019 , 287, 46-54	8.5	23
40	Comparison of (poly)phenolic compounds and antioxidant properties of pomace extracts from kiwi and grape juice. <i>Food Chemistry</i> , 2019 , 271, 425-432	8.5	46
39	Physicochemical and functional properties of a water-soluble polysaccharide extracted from Mung bean (<i>Vigna radiate</i> L.) and its antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 874-880	7.9	17
38	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. <i>Foods</i> , 2019 , 9,	4.9	13
37	Determination of multi-pesticide residues in green tea with a modified QuEChERS protocol coupled to HPLC-MS/MS. <i>Food Chemistry</i> , 2019 , 275, 255-264	8.5	102
36	Prediction of fatty acid composition in camellia oil by H NMR combined with PLS regression. <i>Food Chemistry</i> , 2019 , 279, 339-346	8.5	28
35	Determination of Polysaccharide Hydrolyzates in Chinese Herbal Medicine by UltraHigh-Performance Liquid Chromatography-Quadrupole Time-of-Flight Mass Spectrometry and Evaporative Light Scattering Detection. <i>Analytical Letters</i> , 2018 , 51, 1826-1839	2.2	3
34	Protective effects of a Ganoderma atrum polysaccharide against acrylamide induced oxidative damage via a mitochondria mediated intrinsic apoptotic pathway in IEC-6 cells. <i>Food and Function</i> , 2018 , 9, 1133-1143	6.1	25
33	H NMR combined with chemometrics for the rapid detection of adulteration in camellia oils. <i>Food Chemistry</i> , 2018 , 242, 308-315	8.5	55
32	Recovery of dietary fiber and polyphenol from grape juice pomace and evaluation of their functional properties and polyphenol compositions. <i>Food and Function</i> , 2017 , 8, 341-351	6.1	23
31	Characteristics and catalytic behavior of different platinum supported catalysts in the selective hydrogenation of soybean oil. <i>Reaction Kinetics, Mechanisms and Catalysis</i> , 2017 , 122, 915-930	1.6	6

30	Copper-Complexed Hydrogen Sulfide in Wine: Measurement by Gas Detection Tubes and Comparison of Release Approaches. <i>American Journal of Enology and Viticulture</i> , 2017 , 68, 91-99	2.2	11
29	Identification of pivotal components on the antioxidant activity of polysaccharide extract from <i>Ganoderma atrum</i> . <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2016 , 7, 9-18	3.4	15
28	Antioxidants Inhibit Formation of 3-Monochloropropane-1,2-diol Esters in Model Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9850-4	5.7	14
27	Physicochemical properties and adsorption of cholesterol by okra (<i>Abelmoschus esculentus</i>) powder. <i>Food and Function</i> , 2015 , 6, 3728-36	6.1	44
26	Sulfated modification of the polysaccharides from <i>Ganoderma atrum</i> and their antioxidant and immunomodulating activities. <i>Food Chemistry</i> , 2015 , 186, 231-8	8.5	91
25	The analysis of trans fatty acid profiles in deep frying palm oil and chicken fillets with an improved gas chromatography method. <i>Food Control</i> , 2014 , 44, 191-197	6.2	69
24	Pectin from <i>Abelmoschus esculentus</i> : optimization of extraction and rheological properties. <i>International Journal of Biological Macromolecules</i> , 2014 , 70, 498-505	7.9	81
23	Study on discrimination of white tea and albino tea based on near-infrared spectroscopy and chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 1026-33	4.3	22
22	Acetylation and carboxymethylation of the polysaccharide from <i>Ganoderma atrum</i> and their antioxidant and immunomodulating activities. <i>Food Chemistry</i> , 2014 , 156, 279-88	8.5	121
21	An effective method for deproteinization of bioactive polysaccharides extracted from lingzhi (<i>Ganoderma atrum</i>). <i>Food Science and Biotechnology</i> , 2012 , 21, 191-198	3	34
20	<i>Ganoderma atrum</i> polysaccharide improves age-related oxidative stress and immune impairment in mice. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 1413-8	5.7	38
19	Quantification of total polysaccharides and triterpenoids in <i>Ganoderma lucidum</i> and <i>Ganoderma atrum</i> by near infrared spectroscopy and chemometrics. <i>Food Chemistry</i> , 2012 , 135, 268-275	8.5	66
18	Simultaneous determination of 16 nucleosides and nucleobases by hydrophilic interaction chromatography and its application to the quality evaluation of <i>Ganoderma</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4243-52	5.7	43
17	Structural characterisation of a novel bioactive polysaccharide from <i>Ganoderma atrum</i> . <i>Carbohydrate Polymers</i> , 2012 , 88, 1047-1054	10.3	88
16	Ultrasonic-assisted extraction, antimicrobial and antioxidant activities of <i>Cyclocarya paliurus</i> (Batal.) Iljinskaja polysaccharides. <i>Carbohydrate Polymers</i> , 2012 , 89, 177-84	10.3	169
15	<i>Ganoderma atrum</i> polysaccharide attenuates oxidative stress induced by d-galactose in mouse brain. <i>Life Sciences</i> , 2011 , 88, 713-8	6.8	32
14	<i>Ganoderma atrum</i> polysaccharide induces anti-tumor activity via the mitochondrial apoptotic pathway related to activation of host immune response. <i>Journal of Cellular Biochemistry</i> , 2011 , 112, 860-47	4.7	59
13	Enhancement of cyclophosphamide-induced antitumor effect by a novel polysaccharide from <i>Ganoderma atrum</i> in sarcoma 180-bearing mice. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 3707-16	5.7	63

12	A major green tea component, (-)-epigallocatechin-3-gallate, ameliorates doxorubicin-mediated cardiotoxicity in cardiomyocytes of neonatal rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8977-82	5.7	42
11	Ganoderma atrum polysaccharide protects cardiomyocytes against anoxia/reoxygenation-induced oxidative stress by mitochondrial pathway. <i>Journal of Cellular Biochemistry</i> , 2010 , 110, 191-200	4.7	30
10	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. <i>Journal of Chromatography A</i> , 2010 , 1217, 1255-65	4.5	32
9	Analysis of the monosaccharide composition of purified polysaccharides in Ganoderma atrum by capillary gas chromatography. <i>Phytochemical Analysis</i> , 2009 , 20, 503-10	3.4	45
8	Development of a chromatographic fingerprint for the chloroform extracts of Ganoderma lucidum by HPLC and LC-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008 , 47, 469-77	3.5	63
7	Discrimination of Ganoderma lucidum according to geographical origin with near infrared diffuse reflectance spectroscopy and pattern recognition techniques. <i>Analytica Chimica Acta</i> , 2008 , 618, 121-30	6.6	84
6	Quality control and original discrimination of Ganoderma lucidum based on high-performance liquid chromatographic fingerprints and combined chemometrics methods. <i>Analytica Chimica Acta</i> , 2008 , 623, 146-56	6.6	141
5	Purification, composition analysis and antioxidant activity of a polysaccharide from the fruiting bodies of Ganoderma atrum. <i>Food Chemistry</i> , 2008 , 107, 231-241	8.5	448
4	Microwave-assisted extraction used for the isolation of total triterpenoid saponins from Ganoderma atrum. <i>Journal of Food Engineering</i> , 2007 , 81, 162-170	6	230
3	Reactive oxygen species elicit apoptosis by concurrently disrupting topoisomerase II and DNA-dependent protein kinase. <i>Molecular Pharmacology</i> , 2005 , 68, 983-94	4.3	68
2	Dietary polysaccharide from Mung bean [Vigna radiate (Linn.) Wilczek] skin modulates gut microbiota and short-chain fatty acids in mice. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 100-106	3.8	4
1	Mesona chinensis Benth polysaccharides alleviate DSS-induced ulcerative colitis via inhibiting of TLR4/MAPK/NF- κ B signaling pathways and modulating intestinal microbiota. <i>Molecular Nutrition and Food Research</i> , 2004 , 48, 2200-2207	5.9	3