Jian-Hua xie

List of Publications by Citations

213 papers	5,953 citations	42 h-index	71 g-index
229 ext. papers	8,594 ext. citations	6.9 avg, IF	6.53 L-index

#	Paper	IF	Citations
213	Biological activities and pharmaceutical applications of polysaccharide from natural resources: A review. *Carbohydrate Polymers*, **2018**, 183, 91-101	10.3	464
212	Advances on Bioactive Polysaccharides from Medicinal Plants. *Critical Reviews in Food Science and Nutrition*, **2016**, 56 Suppl 1, S60-84	11.5	237
211	Isolation, chemical composition and antioxidant activities of a water-soluble polysaccharide from Cyclocarya paliurus (Batal.) Iljinskaja. *Food Chemistry*, **2010**, 119, 1626-1632	8.5	225
210	Hurdles and pitfalls in measuring antioxidant efficacy: A critical evaluation of ABTS, DPPH, and ORAC assays. *Journal of Functional Foods*, **2015**, 14, 111-125	5.1	207
209	Purification, physicochemical characterisation and anticancer activity of a polysaccharide from Cyclocarya paliurus leaves. *Food Chemistry*, **2013**, 136, 1453-60	8.5	184
208	Sulfated modification, characterization and antioxidant activities of polysaccharide from Cyclocarya paliurus. *Food Hydrocolloids*, **2016**, 53, 7-15	10.6	180
207	Ultrasonic-assisted extraction, antimicrobial and antioxidant activities of Cyclocarya paliurus (Batal.) Iljinskaja polysaccharides. *Carbohydrate Polymers*, **2012**, 89, 177-84	10.3	169
206	Functional, physicochemical properties and structure of cross-linked oxidized maize starch. *Food Hydrocolloids*, **2014**, 36, 45-52	10.6	128
205	Extraction, chemical composition and antioxidant activity of flavonoids from Cyclocarya paliurus (Batal.) Iljinskaja leaves. *Food Chemistry*, **2015**, 186, 97-105	8.5	119
204	Extraction, physicochemical characteristics and functional properties of Mung bean protein. *Food Hydrocolloids*, **2018**, 76, 131-140	10.6	117
203	Recent Advances in Momordica charantia: Functional Components and Biological Activities. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	117
202	Recent advances in bioactive polysaccharides from Lycium barbarum L., Zizyphus jujuba Mill, Plantago spp., and Morus spp.: Structures and functionalities. *Food Hydrocolloids*, **2016**, 60, 148-160	10.6	115
201	Sulfated modification of polysaccharides: Synthesis, characterization and bioactivities. *Trends in Food Science and Technology*, **2018**, 74, 147-157	15.3	110
200	Sulfated polysaccharide from Cyclocarya paliurus enhances the immunomodulatory activity of macrophages. *Carbohydrate Polymers*, **2017**, 174, 669-676	10.3	89
199	Immunomodulatory effects of an acetylated Cyclocarya paliurus polysaccharide on murine macrophages RAW264.7. *International Journal of Biological Macromolecules*, **2017**, 98, 576-581	7.9	87
198	Sulfated polysaccharides: Immunomodulation and signaling mechanisms. *Trends in Food Science and Technology*, **2019**, 92, 1-11	15.3	80
197	Physico-chemical properties, antioxidant activities and angiotensin-I converting enzyme inhibitory of protein hydrolysates from Mung bean (Vigna radiate). *Food Chemistry*, **2019**, 270, 243-250	8.5	80

196	Anti-diabetic properties of Momordica charantia L. polysaccharide in alloxan-induced diabetic mice. *International Journal of Biological Macromolecules*, **2015**, 81, 538-43	7.9	79
195	Reprint of Hurdles and pitfalls in measuring antioxidant efficacy: A critical evaluation of ABTS, DPPH, and ORAC assays *Journal of Functional Foods*, **2015**, 18, 782-796	5.1	78
194	Polysaccharide from Mesona chinensis: Extraction optimization, physicochemical characterizations and antioxidant activities. *International Journal of Biological Macromolecules*, **2017**, 99, 665-673	7.9	75
193	Gel properties and interactions of Mesona blumes polysaccharide-soy protein isolates mixed gel: The effect of salt addition. *Carbohydrate Polymers*, **2018**, 192, 193-201	10.3	75
192	Chemical modifications of polysaccharides and their anti-tumor activities. *Carbohydrate Polymers*, **2020**, 229, 115436	10.3	75
191	Analysis of monosaccharide composition of Cyclocarya paliurus polysaccharide with anion exchange chromatography. *Carbohydrate Polymers*, **2013**, 98, 976-81	10.3	74
190	A mini-review of chemical and biological properties of polysaccharides from Momordica charantia. *International Journal of Biological Macromolecules*, **2016**, 92, 246-253	7.9	73
189	Sulfated polysaccharides from Cyclocarya paliurus reduce H2O2-induced oxidative stress in RAW264.7 cells. *International Journal of Biological Macromolecules*, **2015**, 80, 410-7	7.9	70
188	Ethanol modified supercritical carbon dioxide extraction of flavonoids from Momordica charantia L. and its antioxidant activity. *Food and Bioproducts Processing*, **2012**, 90, 579-587	4.9	69
187	Preparation, characterization and antioxidant activities of acetylated polysaccharides from Cyclocarya paliurus leaves. *Carbohydrate Polymers*, **2015**, 133, 596-604	10.3	66
186	Carboxymethylation of polysaccharide from Cyclocarya paliurus and their characterization and antioxidant properties evaluation. *Carbohydrate Polymers*, **2016**, 136, 988-94	10.3	66
185	Natural polysaccharides exhibit anti-tumor activity by targeting gut microbiota. *International Journal of Biological Macromolecules*, **2019**, 121, 743-751	7.9	66
184	Effect of ultrasonic treatment on the physicochemical properties and antioxidant activities of polysaccharide from Cyclocarya paliurus. *Carbohydrate Polymers*, **2016**, 151, 305-312	10.3	63
183	Sulfated Cyclocarya paliurus polysaccharides markedly attenuates inflammation and oxidative damage in lipopolysaccharide-treated macrophage cells and mice. *Scientific Reports*, **2017**, 7, 40402	4.9	62
182	Optimisation of microwave-assisted extraction of polysaccharides from Cyclocarya paliurus (Batal.) Iljinskaja using response surface methodology. *Journal of the Science of Food and Agriculture*, **2010**, 90, 1353-60	4.3	62
181	Review on cell models to evaluate the potential antioxidant activity of polysaccharides. *Food and Function*, **2017**, 8, 915-926	6.1	55
180	Effects of Mesona chinensis Benth polysaccharide on physicochemical and rheological properties of sweet potato starch and its interactions. *Food Hydrocolloids*, **2020**, 99, 105371	10.6	54
179	Two water-soluble polysaccharides from mung bean skin: Physicochemical characterization, antioxidant and antibacterial activities. *Food Hydrocolloids*, **2020**, 100, 105412	10.6	50

178	Physicochemical characterization, antioxidant activity of polysaccharides from Mesona chinensis Benth and their protective effect on injured NCTC-1469 cells induced by HO. *Carbohydrate Polymers*, **2017**, 175, 538-546	10.3	48
177	Comparison of functional and structural properties of native and industrial process-modified proteins from long-grain indica rice. *Journal of Cereal Science*, **2012**, 56, 568-575	3.8	48
176	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
175	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
174	Review of the relationships among polysaccharides, gut microbiota, and human health. *Food Research International*, **2021**, 140, 109858	7	47
173	An acidic heteropolysaccharide from Mesona chinensis: Rheological properties, gelling behavior and texture characteristics. *International Journal of Biological Macromolecules*, **2018**, 107, 1591-1598	7.9	44
172	Effect of sodium carbonate on the gelation, rheology, texture and structural properties of maize starch-Mesona chinensis polysaccharide gel. *Food Hydrocolloids*, **2019**, 87, 943-951	10.6	44
171	Recent advance in delivery system and tissue engineering applications of chondroitin sulfate. *Carbohydrate Polymers*, **2020**, 230, 115650	10.3	42
170	Effect of high-pressure microfluidization treatment on the physicochemical properties and antioxidant activities of polysaccharide from Mesona chinensis Benth. *Carbohydrate Polymers*, **2018** , 200, 191-199	10.3	40
169	Separation of water-soluble polysaccharides from Cyclocarya paliurus by ultrafiltration process. *Carbohydrate Polymers*, **2014**, 101, 479-83	10.3	40
168	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
167	Enhancing the oxidative stability of food emulsions with rice dreg protein hydrolysate. *Food Research International*, **2012**, 48, 876-884	7	37
166	Effect of Mesona chinensis polysaccharide on the pasting, thermal and rheological properties of wheat starch. *International Journal of Biological Macromolecules*, **2018**, 118, 945-951	7.9	37
165	Decolorization of polysaccharides solution from Cyclocarya paliurus (Batal.) Iljinskaja using ultrasound/H2O2 process. *Carbohydrate Polymers*, **2011**, 84, 255-261	10.3	36
164	In vitro fermentation of the polysaccharides from Cyclocarya paliurus leaves by human fecal inoculums. *Carbohydrate Polymers*, **2014**, 112, 563-8	10.3	35
163	Protective effect of flavonoids from Cyclocarya paliurus leaves against carbon tetrachloride-induced acute liver injury in mice. *Food and Chemical Toxicology*, **2018**, 119, 392-399	4.7	34
162	Characterizations and hepatoprotective effect of polysaccharides from Mesona blumes against tetrachloride-induced acute liver injury in mice. *International Journal of Biological Macromolecules*, **2019**, 124, 788-795	7.9	34
161	Effect of different Mesona chinensis polysaccharides on pasting, gelation, structural properties and in vitro digestibility of tapioca starch-Mesona chinensis polysaccharides gels. *Food Hydrocolloids*, **2020**, 99, 105327	10.6	34

160	Simultaneous analysis of 18 mineral elements in Cyclocarya paliurus polysaccharide by ICP-AES. *Carbohydrate Polymers*, **2013**, 94, 216-20	10.3	29
159	Effect of Mesona chinensis polysaccharide on pasting, rheological and structural properties of corn starches varying in amylose contents. *Carbohydrate Polymers*, **2020**, 230, 115713	10.3	29
158	Recent progress in the research of yam mucilage polysaccharides: Isolation, structure and bioactivities. *International Journal of Biological Macromolecules*, **2020**, 155, 1262-1269	7.9	27
157	Phytosterols Suppress Phagocytosis and Inhibit Inflammatory Mediators via ERK Pathway on LPS-Triggered Inflammatory Responses in RAW264.7 Macrophages and the Correlation with Their Structure. *Foods*, **2019**, 8,	4.9	26
156	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
155	Interaction between rice starch and Mesona chinensis Benth polysaccharide gels: Pasting and gelling properties. *Carbohydrate Polymers*, **2020**, 240, 116316	10.3	25
154	Advanced applications of chitosan-based hydrogels: From biosensors to intelligent food packaging system. *Trends in Food Science and Technology*, **2021**, 110, 822-832	15.3	25
153	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
152	Ganoderma atrum polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. *Food and Chemical Toxicology*, **2020**, 138, 111244	4.7	23
151	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
150	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
149	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
148	Simultaneous determination of furan and 2-alkylfurans in heat-processed foods by automated static headspace gas chromatography-mass spectrometry. *LWT - Food Science and Technology*, **2016** , 72, 44-54	5.4	21
147	Physicochemical, rheological and thermal properties of Mesona chinensis polysaccharides obtained by sodium carbonate assisted and cellulase assisted extraction. *International Journal of Biological Macromolecules*, **2019**, 126, 30-36	7.9	21
146	Isolation, structure, and bioactivities of polysaccharides from Cyclocarya paliurus (Batal.) Iljinskaja. *Annals of the New York Academy of Sciences*, **2017**, 1398, 20-29	6.5	20
145	Influence of Mesona blumes polysaccharide on the gel properties and microstructure of acid-induced soy protein isolate gels. *Food Chemistry*, **2020**, 313, 126125	8.5	20
144	Effect of Mesona chinensis polysaccharide on the retrogradation properties of maize and waxy maize starches during storage. *Food Hydrocolloids*, **2020**, 101, 105538	10.6	20
143	Physicochemical characterization and immunomodulatory activity of sulfated Chinese yam polysaccharide. *International Journal of Biological Macromolecules*, **2020**, 165, 635-644	7.9	19

142	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
141	Fabrication of a soluble crosslinked corn bran arabinoxylan matrix supports a shift to butyrogenic gut bacteria. *Food and Function*, **2019**, 10, 4497-4504	6.1	17
140	Effect of maize, potato, and pea starches with Mesona chinensis polysaccharide on pasting, gelatinization properties, granular morphology and digestion. *Food Hydrocolloids*, **2020**, 108, 106047	10.6	17
139	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
138	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
137	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
136	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
135	Enzymatic synthesis of PEG-poly(amine-co-thioether esters) as highly efficient pH and ROS dual-responsive nanocarriers for anticancer drug delivery. *Journal of Materials Chemistry B*, **2019**, 7, 651-664	7.3	15
134	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
133	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
132	Influences of Operating Parameters on the Formation of Furan During Heating Based on Models of Polyunsaturated Fatty Acids. *Journal of Food Science*, **2015**, 80, T1432-7	3.4	15
131	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
130	Effects of □amylase and glucoamylase on the characterization and function of maize porous starches. *Food Hydrocolloids*, **2021**, 116, 106661	10.6	15
129	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
128	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
127	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
126	Harmonic and subharmonic solutions of the SD oscillator. *Nonlinear Dynamics*, **2016**, 84, 2477-2486	5	14
125	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

124	Differences between phytosterols with different structures in regulating cholesterol synthesis, transport and metabolism in Caco-2 cells. *Journal of Functional Foods*, **2020**, 65, 103715	5.1	14
123	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
122	Enzymatic multifunctional biodegradable polymers for pH- and ROS-responsive anticancer drug delivery. *Colloids and Surfaces B: Biointerfaces*, **2020**, 193, 111067	6	13
121	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. *Foods*, **2019**, 9,	4.9	13
120	Preparation, characterization, antioxidant activity and protective effect against cellular oxidative stress of phosphorylated polysaccharide from Cyclocarya paliurus. *Food and Chemical Toxicology*, **2020**, 145, 111754	4.7	13
119	Interactions between tapioca starch and Mesona chinensis polysaccharide: Effects of urea and NaCl. *Food Hydrocolloids*, **2021**, 111, 106268	10.6	13
118	Role of salt ions and molecular weights on the formation of Mesona chinensis polysaccharide-chitosan polyelectrolyte complex hydrogel. *Food Chemistry*, **2020**, 333, 127493	8.5	12
117	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
116	Coexistence of strange nonchaotic attractors and a special mixed attractor caused by a new intermittency in a periodically driven vibro-impact system. *Nonlinear Dynamics*, **2017**, 87, 1187-1207	5	12
115	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
114	Systematic review on modification methods of dietary fiber. *Food Hydrocolloids*, **2021**, 119, 106872	10.6	12
113	Rheological behavior, microstructure characterization and formation mechanism of Mesona blumes polysaccharide gels induced by calcium ions. *Food Hydrocolloids*, **2019**, 94, 136-143	10.6	11
112	Gelling mechanism and interactions of polysaccharides from Mesona blumes: Role of urea and calcium ions. *Carbohydrate Polymers*, **2019**, 212, 270-276	10.3	11
111	Purification and identification of novel antioxidative peptide released from Black-bone silky fowl (Gallus gallus domesticus Brisson). *European Food Research and Technology*, **2013**, 237, 253-263	3.4	11
110	Symmetry restoring bifurcations and quasiperiodic chaos induced by a new intermittency in a vibro-impact system. *Chaos*, **2016**, 26, 113121	3.3	11
109	Influence of different cooking methods on the nutritional and potentially harmful components of peanuts. *Food Chemistry*, **2020**, 316, 126269	8.5	10
108	Effect of Mesona chinensis polysaccharide on the pasting, rheological, and structural properties of tapioca starch varying in gelatinization temperatures. *International Journal of Biological Macromolecules*, **2020**, 156, 137-143	7.9	10
107	Comparative study of the effects of antioxidants on furan formation during thermal processing in model systems. *LWT - Food Science and Technology*, **2017**, 75, 286-292	5.4	10

106	Determining Lyapunov spectrum and Lyapunov dimension based on the Poincar map in a vibro-impact system. *Nonlinear Dynamics*, **2012**, 69, 743-753	5	10
105	Discrimination of Different Ganoderma Species and their Region Based on GC-MS Profiles of Sterols and Pattern Recognition Techniques. *Analytical Letters*, **2011**, 44, 863-873	2.2	10
104	Controlling Hopf Hopf interaction bifurcations of a two-degree-of-freedom self-excited system with dry friction. *Nonlinear Dynamics*, **2011**, 64, 49-57	5	10
103	Hopf-flip bifurcation of high dimensional maps and application to vibro-impact systems. *Acta Mechanica Sinica/Lixue Xuebao*, **2005**, 21, 402-410	2	10
102	Natural Food Polysaccharides Ameliorate Inflammatory Bowel Disease and Its Mechanisms. *Foods*, **2021**, 10,	4.9	10
101	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
100	Vibro-impact dynamics near a strong resonance point. *Acta Mechanica Sinica/Lixue Xuebao*, **2007**, 23, 329-341	2	9
99	Rapid simultaneous detection of fumonisin B and deoxynivalenol in grain by immunochromatographic test strip. *Analytical Biochemistry*, **2020**, 606, 113878	3.1	9
98	Structure, function and food applications of carboxymethylated polysaccharides: A comprehensive review. *Trends in Food Science and Technology*, **2021**, 118, 539-539	15.3	9
97	Effects of different hydrocolloids on gelatinization and gels structure of chestnut starch. *Food Hydrocolloids*, **2021**, 120, 106925	10.6	9
96	Metabolomics analysis based on UHPLC-Q-TOF-MS/MS reveals effects of genistein on reducing mycotoxin citrinin production by Monascus aurantiacus Li AS3.4384. *LWT - Food Science and Technology*, **2020**, 130, 109613	5.4	8
95	Effects of some flavonoids on the mycotoxin citrinin reduction by Monascus aurantiacus Li AS3.4384 during liquid-state fermentation. *AMB Express*, **2020**, 10, 26	4.1	8
94	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
93	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
92	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
91	Construction and characterization of Mesona chinensis polysaccharide-chitosan hydrogels, role of chitosan deacetylation degree. *Carbohydrate Polymers*, **2021**, 257, 117608	10.3	7
90	Sulfated modification enhances the modulatory effect of yam polysaccharide on gut microbiota in cyclophosphamide-treated mice. *Food Research International*, **2021**, 145, 110393	7	7
89	Mesona chinensis polysaccharide on the thermal, structural and digestibility properties of waxy and normal maize starches. *Food Hydrocolloids*, **2021**, 112, 106317	10.6	7

88	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
87	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
86	Characterization and authentication of olive, camellia and other vegetable oils by combination of chromatographic and chemometric techniques: role of fatty acids, tocopherols, sterols and squalene. *European Food Research and Technology*, **2021**, 247, 411-426	3.4	7
85	A thermophilic fungal GH36 □-galactosidase from Lichtheimia ramosa and its synergistic hydrolysis of locust bean gum. *Carbohydrate Research*, **2020**, 491, 107911	2.9	6
84	H NMR-based metabolomic study of the effects of flavonoids on citrinin production by Monascus. *Food Research International*, **2020**, 137, 109532	7	6
83	Improve properties of sweet potato starch film using dual effects: Combination Mesona chinensis Benth polysaccharide and sodium carbonate. *LWT - Food Science and Technology*, **2021**, 140, 110679	5.4	6
82	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
81	Enzymatic synthesis of PEGylated lactide-diester-diol copolyesters for highly efficient targeted anticancer drug delivery. *Materials Science and Engineering C*, **2020**, 115, 111125	8.3	5
80	Symmetry, cusp bifurcation and chaos of an impact oscillator between two rigid sides. *Applied Mathematics and Mechanics (English Edition)*, **2007**, 28, 1109-1117	3.2	5
79	Maillard reaction harmful products in dairy products: Formation, occurrence, analysis, and mitigation strategies.. *Food Research International*, **2022**, 151, 110839	7	5
78	Gelation characteristics of Mesona chinensis polysaccharide-maize starches gels: Influences of KCl and NaCl. *Journal of Cereal Science*, **2020**, 96, 103108	3.8	5
77	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
76	Sulfated Mesona chinensis Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. *Journal of Functional Foods*, **2021**, 76, 104321	5.1	5
75	The role of alkali in sweet potato starch-Mesona chinensis Benth polysaccharide gels: Gelation, rheological and structural properties. *International Journal of Biological Macromolecules*, **2021**, 170, 366-374	7.9	5
74	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
73	Role of chitosan-based hydrogels in pollutants adsorption and freshwater harvesting: A critical review. *International Journal of Biological Macromolecules*, **2021**, 189, 53-64	7.9	5
72	A comprehensive review of advanced glycosylation end products and N- Nitrosamines in thermally processed meat products. *Food Control*, **2022**, 131, 108449	6.2	5
71	Structure, function and advance application of microwave-treated polysaccharide: A review. *Trends in Food Science and Technology*, **2022**, 123, 198-209	15.3	5

70	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
69	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
68	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
67	Chestnut starch modification with dry heat treatment and addition of xanthan gum: Gelatinization, structural and functional properties. *Food Hydrocolloids*, **2022**, 124, 107205	10.6	4
66	Controlling the pasting, rheological, gel, and structural properties of corn starch by incorporation of debranched waxy corn starch. *Food Hydrocolloids*, **2022**, 123, 107136	10.6	4
65	The existence of strange nonchaotic attractors in the quasiperiodically forced Ricker family. *Chaos*, **2020**, 30, 053124	3.3	3
64	Generalized Hopf bifurcation of a non-smooth railway wheelset system. *Nonlinear Dynamics*, **2020**, 100, 3277-3293	5	3
63	Neimark-Sacker (N-S) bifurcation of oscillator with dry friction in 1:4 strong resonance. *Applied Mathematics and Mechanics (English Edition)*, **2013**, 34, 27-36	3.2	3
62	Codimension two bifurcation of a vibro-bounce system. *Acta Mechanica Sinica/Lixue Xuebao*, **2005**, 21, 197-206	2	3
61	Symmetry and horseshoe in the model of bouncing ball. *Science Bulletin*, **1999**, 44, 315-317		3
60	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
59	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
58	Existence of invariant curves for a Fermi-type impact absorber. *Nonlinear Dynamics*, **2020**, 99, 2647-2656	5	3
57	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
56	Fetal and neonatal genistein exposure aggravates to interfere with ovarian follicle development of obese female mice induced by high-fat diet. *Food and Chemical Toxicology*, **2020**, 135, 110982	4.7	3
55	Investigation into the contents of nutrients, N-carboxymethyllysine and N-carboxyethyllysine in various commercially canned fishes to find the correlation between them. *Journal of Food Composition and Analysis*, **2021**, 96, 103737	4.1	3
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