Jian-Hua xie

List of Publications by Year in Descending Order

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	Protective Effect of Polysaccharide on Acrolein-Induced Apoptosis and Autophagic Flux in IEC-6 Cells.. *Foods*, **2022**, 11,	4.9	2
212	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
211	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
210	Quantitative assessment of furosine, furfurals, and advanced glycation end products in different types of commercially available cheeses. *Food Control*, **2022**, 136, 108866	6.2	1
209	Immunomodulation effect of polysaccharides from liquid fermentation of Monascus purpureus 40269 via membrane TLR-4 to activate the MAPK and NF-B signaling pathways.. *International Journal of Biological Macromolecules*, **2022**, 201, 480-491	7.9	2
208	Changes in polysaccharides structure and bioactivity during Benth storage.. *Current Research in Food Science*, **2022**, 5, 392-400	5.6	1
207	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
206	Maillard reaction harmful products in dairy products: Formation, occurrence, analysis, and mitigation strategies.. *Food Research International*, **2022**, 151, 110839	7	5
205	Investigation of thermal contaminants in coffee beans induced by roasting: A kinetic modeling approach.. *Food Chemistry*, **2022**, 378, 132063	8.5	1
204	Formation mechanism of AGEs in Maillard reaction model systems containing ascorbic acid.. *Food Chemistry*, **2022**, 378, 132108	8.5	1
203	Effect of calcium chloride on heat-induced Mesona chinensis polysaccharide-whey protein isolation gels: Gel properties and interactions. *LWT - Food Science and Technology*, **2022**, 155, 112907	5.4	0
202	Cross-linked corn bran arabinoxylan improves the pasting, rheological, gelling properties of corn starch and reduces its in vitro digestibility. *Food Hydrocolloids*, **2022**, 126, 107440	10.6	1
201	Effects of chitosan modification, cross-linking, and oxidation on the structure, thermal stability, and adsorption properties of porous maize starch. *Food Hydrocolloids*, **2022**, 124, 107288	10.6	2
200	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
199	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
198	Mesona chinensis Benth polysaccharides alleviates liver injury by beneficial regulation of gut microbiota in cyclophosphamide-induced mice. *Food Science and Human Wellness*, **2022**, 11, 74-84	8.3	2
197	A comprehensive review of advanced glycosylation end products and N- Nitrosamines in thermally processed meat products. *Food Control*, **2022**, 131, 108449	6.2	5

196	Evaluation of trans fatty acids, carbonyl compounds and bioactive minor components in commercial linseed oils. *Food Chemistry*, **2022**, 369, 130930	8.5	2
195	Curcumin-Loaded pH-Sensitive Biopolymer Hydrogels: Fabrication, Characterization, and Release Properties. *ACS Food Science & Technology*, **2022**, 2, 512-520		0
194	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
193	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
192	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
191	Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review.. *International Journal of Biological Macromolecules*, **2022**,	7.9	2
190	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
189	Structure, function and advance application of microwave-treated polysaccharide: A review. *Trends in Food Science and Technology*, **2022**, 123, 198-209	15.3	5
188	Quasi-periodic solutions and homoclinic bifurcation in an impact inverted pendulum. *Physica D: Nonlinear Phenomena*, **2022**, 434, 133210	3.3	0
187	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
186	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
185	Acrolein Promotes Aging and Oxidative Stress via the Stress Response Factor DAF-16/FOXO in Caenorhabditis elegans. *Foods*, **2022**, 11, 1590	4.9	2
184	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
183	Effects of xanthan, guar and Mesona chinensis Benth gums on the pasting, rheological, texture properties and microstructure of pea starch gels. *Food Hydrocolloids*, **2021**, 125, 107391	10.6	1
182	Eggshell powder improves the gel properties and microstructure of pea starch-Mesona chinensis Benth polysaccharide gels. *Food Hydrocolloids*, **2021**, 107375	10.6	1
181	Stability analysis of the breathing circle billiard. *Chaos, Solitons and Fractals*, **2021**, 155, 111643	9.3	1
180	Effects of carboxymethyl chitosan on physicochemical, rheological properties and in vitro digestibility of yam starch. *International Journal of Biological Macromolecules*, **2021**, 192, 537-545	7.9	0
179	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

178	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
177	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
176	Simultaneous Determination of Tocopherols, Phytosterols, and Squalene in Vegetable Oils by High Performance Liquid Chromatography-Tandem Mass Spectrometry. *Food Analytical Methods*, **2021**, 14, 1567-1576	3.4	3
175	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
174	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
173	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
172	High arabinoxylan fine structure specificity to gut bacteria driven by corn genotypes but not environment. *Carbohydrate Polymers*, **2021**, 257, 117667	10.3	3
171	STRANGE NONCHAOTIC ATTRACTORS AND MULTISTABILITY IN A TWO-DEGREE-OF-FREEDOM QUASIPERIODICALLY FORCED VIBRO-IMPACT SYSTEM. *Fractals*, **2021**, 29, 2150103	3.2	1
170	Construction and characterization of Mesona chinensis polysaccharide-chitosan hydrogels, role of chitosan deacetylation degree. *Carbohydrate Polymers*, **2021**, 257, 117608	10.3	7
169	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
168	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
167	Invariant torus and its destruction for an oscillator with dry friction. *Nonlinear Dynamics*, **2021**, 104, 3467	5	
166	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
165	Strange Nonchaotic Attractors From a Family of Quasiperiodically Forced Piecewise Linear Maps. *International Journal of Bifurcation and Chaos in Applied Sciences and Engineering*, **2021**, 31, 2150111	2	
164	"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
163	Natural Food Polysaccharides Ameliorate Inflammatory Bowel Disease and Its Mechanisms. *Foods*, **2021**, 10,	4.9	10
162	Sulfated modification enhances the modulatory effect of yam polysaccharide on gut microbiota in cyclophosphamide-treated mice. *Food Research International*, **2021**, 145, 110393	7	7
161	Effects of □amylase and glucoamylase on the characterization and function of maize porous starches. *Food Hydrocolloids*, **2021**, 116, 106661	10.6	15

160	Mesona chinensis polysaccharide on the thermal, structural and digestibility properties of waxy and normal maize starches. *Food Hydrocolloids*, **2021**, 112, 106317	10.6	7
159	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
158	Interactions between tapioca starch and Mesona chinensis polysaccharide: Effects of urea and NaCl. *Food Hydrocolloids*, **2021**, 111, 106268	10.6	13
157	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
156	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
155	Review of the relationships among polysaccharides, gut microbiota, and human health. *Food Research International*, **2021**, 140, 109858	7	47
154	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
153	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
152	Sulfated Mesona chinensis Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. *Journal of Functional Foods*, **2021**, 76, 104321	5.1	5
151	Structural Characterization and Health Effects of Polysaccharides from Momordica charantia on Diabetes Mellitus **2021**, 129-145		
150	Electropolymerization of poly(methylene blue) on flower-like nickel-based MOFs used for ratiometric electrochemical sensing of total polyphenolic content in chrysanthemum tea. *Analytical Methods*, **2021**, 13, 1154-1163	3.2	2
149	Characterization and identification of different Chinese fermented vinegars based on their volatile components. *Journal of Food Biochemistry*, **2021**, 45, e13670	3.3	1
148	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
147	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
146	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
145	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
144	Existence of Periodic Solutions in the Systems of the Billiard Type. *Qualitative Theory of Dynamical Systems*, **2021**, 20, 1	0.8	1
143	Changes in fatty acids and formation of carbonyl compounds during frying of rice cakes and hairtails. *Journal of Food Composition and Analysis*, **2021**, 101, 103937	4.1	3

142	Mesona chinensis polysaccharides promote molecular crosslinking and gel formation of debranched waxy maize starch. *LWT - Food Science and Technology*, **2021**, 148, 111773	5.4	1
141	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
140	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
139	Acid/alkali shifting of Mesona chinensis polysaccharide-whey protein isolate gels: Characterization and formation mechanism. *Food Chemistry*, **2021**, 355, 129650	8.5	3
138	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
137	Structure, function and food applications of carboxymethylated polysaccharides: A comprehensive review. *Trends in Food Science and Technology*, **2021**, 118, 539-539	15.3	9
136	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
135	Systematic review on modification methods of dietary fiber. *Food Hydrocolloids*, **2021**, 119, 106872	10.6	12
134	Effects of processing parameters on furan formation in canned strawberry jam. *Food Chemistry*, **2021**, 358, 129819	8.5	1
133	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
132	Preparation and characterization of hyacinth bean starch film incorporated with TiO nanoparticles and Mesona chinensis Benth polysaccharide. *International Journal of Biological Macromolecules*, **2021**, 190, 151-158	7.9	3
131	Effects of different hydrocolloids on gelatinization and gels structure of chestnut starch. *Food Hydrocolloids*, **2021**, 120, 106925	10.6	9
130	The Existence of Aubry Mather sets for the Fermi Ulam Model. *Qualitative Theory of Dynamical Systems*, **2021**, 20, 1	0.8	1
129	The existence of strange nonchaotic attractors in the quasiperiodically forced Ricker family. *Chaos*, **2020**, 30, 053124	3.3	3
128	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
127	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
126	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
125	Enzymatic multifunctional biodegradable polymers for pH- and ROS-responsive anticancer drug delivery. *Colloids and Surfaces B: Biointerfaces*, **2020**, 193, 111067	6	13

124	Interaction between rice starch and Mesona chinensis Benth polysaccharide gels: Pasting and gelling properties. *Carbohydrate Polymers*, **2020**, 240, 116316	10.3	25
123	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
122	Generalized Hopf bifurcation of a non-smooth railway wheelset system. *Nonlinear Dynamics*, **2020**, 100, 3277-3293	5	3
121	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
120	Ganoderma atrum polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. *Food and Chemical Toxicology*, **2020**, 138, 111244	4.7	23
119	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
118	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
117	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
116	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
115	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
114	Influence of different cooking methods on the nutritional and potentially harmful components of peanuts. *Food Chemistry*, **2020**, 316, 126269	8.5	10
113	A thermophilic fungal GH36 α-galactosidase from Lichtheimia ramosa and its synergistic hydrolysis of locust bean gum. *Carbohydrate Research*, **2020**, 491, 107911	2.9	6
112	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
111	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
110	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
109	Physicochemical characterization and immunomodulatory activity of sulfated Chinese yam polysaccharide. *International Journal of Biological Macromolecules*, **2020**, 165, 635-644	7.9	19
108	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
107	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

106	Existence of invariant curves for a Fermi-type impact absorber. *Nonlinear Dynamics*, **2020**, 99, 2647-26565		3
105	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
104	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
103	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
102	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
101	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
100	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
99	Recent advance in delivery system and tissue engineering applications of chondroitin sulfate. *Carbohydrate Polymers*, **2020**, 230, 115650	10.3	42
98	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
97	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
96	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
95	Gelation characteristics of Mesona chinensis polysaccharide-maize starches gels: Influences of KCl and NaCl. *Journal of Cereal Science*, **2020**, 96, 103108	3.8	5
94	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
93	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
92	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
91	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
90	Rapid simultaneous detection of fumonisin B and deoxynivalenol in grain by immunochromatographic test strip. *Analytical Biochemistry*, **2020**, 606, 113878	3.1	9
89	H NMR-based metabolomic study of the effects of flavonoids on citrinin production by Monascus. *Food Research International*, **2020**, 137, 109532	7	6

88	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
87	Chemical modifications of polysaccharides and their anti-tumor activities. *Carbohydrate Polymers*, **2020**, 229, 115436	10.3	75
86	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
85	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
84	Two water-soluble polysaccharides from mung bean skin: Physicochemical characterization, antioxidant and antibacterial activities. *Food Hydrocolloids*, **2020**, 100, 105412	10.6	50
83	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
82	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
81	Sulfated polysaccharides: Immunomodulation and signaling mechanisms. *Trends in Food Science and Technology*, **2019**, 92, 1-11	15.3	80
80	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	7.2	15
79	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
78	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
77	Smale Horseshoe in a Piecewise Smooth Map. *International Journal of Bifurcation and Chaos in Applied Sciences and Engineering*, **2019**, 29, 1950051	2	2
76	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
75	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
74	Gelling mechanism and interactions of polysaccharides from Mesona blumes: Role of urea and calcium ions. *Carbohydrate Polymers*, **2019**, 212, 270-276	10.3	11
73	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
72	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
71	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. *Foods*, **2019**, 9,	4.9	13

70	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
69	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
68	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
67	Natural polysaccharides exhibit anti-tumor activity by targeting gut microbiota. *International Journal of Biological Macromolecules*, **2019**, 121, 743-751	7.9	66
66	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
65	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
64	On the Singularity Theory Applied in Rail Vehicle Bifurcation Problem. *Journal of Computational and Nonlinear Dynamics*, **2018**, 13,	1.4	2
63	Sulfated modification of polysaccharides: Synthesis, characterization and bioactivities. *Trends in Food Science and Technology*, **2018**, 74, 147-157	15.3	110
62	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
61	Extraction, physicochemical characteristics and functional properties of Mung bean protein. *Food Hydrocolloids*, **2018**, 76, 131-140	10.6	117
60	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
59	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
58	Biological activities and pharmaceutical applications of polysaccharide from natural resources: A review. *Carbohydrate Polymers*, **2018**, 183, 91-101	10.3	464
57	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
56	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
55	Review on cell models to evaluate the potential antioxidant activity of polysaccharides. *Food and Function*, **2017**, 8, 915-926	6.1	55
54	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
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