

Yuqing Duan

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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.

79
papers

2,026
citations

27
h-index

41
g-index

80
ext. papers

2,890
ext. citations

6.8
avg, IF

5.66
L-index

#	Paper	IF	Citations
79	Advances in ultrasound assisted extraction of bioactive compounds from cash crops - A review. <i>Ultrasonics Sonochemistry</i> , 2018 , 48, 538-549	8.9	212
78	The effects of ultrasound assisted extraction on yield, antioxidant, anticancer and antimicrobial activity of polyphenol extracts: A review. <i>Food Bioscience</i> , 2020 , 35, 100547	4.9	126
77	Recent advances in the extraction of bioactive compounds with subcritical water: A review. <i>Trends in Food Science and Technology</i> , 2020 , 95, 183-195	15.3	88
76	Latest developments in polyphenol recovery and purification from plant by-products: A review. <i>Trends in Food Science and Technology</i> , 2020 , 99, 375-388	15.3	71
75	Plant protein-derived antioxidant peptides: Isolation, identification, mechanism of action and application in food systems: A review. <i>Trends in Food Science and Technology</i> , 2020 , 105, 308-322	15.3	66
74	Effects of subcritical water extraction microenvironment on the structure and biological activities of polysaccharides from <i>Lentinus edodes</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 1002-1011	7.9	66
73	Ultrasound assisted extraction of polyphenolic compounds from red sorghum (<i>Sorghum bicolor</i> L.) bran and their biological activities and polyphenolic compositions. <i>Industrial Crops and Products</i> , 2018 , 112, 296-304	5.9	61
72	A Versatile Dynamic Mussel-Inspired Biointerface: From Specific Cell Behavior Modulation to Selective Cell Isolation. <i>Angewandte Chemie - International Edition</i> , 2018 , 57, 7878-7882	16.4	61
71	Advance in <i>Cordyceps militaris</i> (Linn) Link polysaccharides: Isolation, structure, and bioactivities: A review. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 906-914	7.9	59
70	Structural elucidation and immunostimulatory activity of polysaccharide isolated by subcritical water extraction from <i>Cordyceps militaris</i> . <i>Carbohydrate Polymers</i> , 2017 , 157, 794-802	10.3	55
69	Advances in renewable plant-derived protein source: The structure, physicochemical properties affected by ultrasonication. <i>Ultrasonics Sonochemistry</i> , 2019 , 53, 83-98	8.9	45
68	Effects of divergent ultrasound pretreatment on the structure of watermelon seed protein and the antioxidant activity of its hydrolysates. <i>Food Chemistry</i> , 2019 , 299, 125165	8.5	44
67	Effects of slit divergent ultrasound and enzymatic treatment on the structure and antioxidant activity of arrowhead protein. <i>Ultrasonics Sonochemistry</i> , 2018 , 49, 294-302	8.9	42
66	Structural characterization and immunostimulatory activity of a novel polysaccharide isolated with subcritical water from <i>Sagittaria sagittifolia</i> L. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 11-20	7.9	41
65	Purification and identification of novel antioxidant peptides from watermelon seed protein hydrolysates and their cytoprotective effects on HO-induced oxidative stress. <i>Food Chemistry</i> , 2020 , 327, 127059	8.5	39
64	Subcritical water extraction of polyphenolic compounds from sorghum (<i>Sorghum bicolor</i> L.) bran and their biological activities. <i>Food Chemistry</i> , 2018 , 262, 14-20	8.5	39
63	Comparison of characterization, antioxidant and immunological activities of three polysaccharides from <i>Sagittaria sagittifolia</i> L. <i>Carbohydrate Polymers</i> , 2020 , 235, 115939	10.3	36

62	Antioxidant activities of <i>Sagittaria sagittifolia</i> L. polysaccharides with subcritical water extraction. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 172-179	7.9	35
61	Effects of ultrasound-assisted α -amylase degradation treatment with multiple modes on the extraction of rice protein. <i>Ultrasonics Sonochemistry</i> , 2018 , 40, 890-899	8.9	35
60	Subcritical water extraction-based methods affect the physicochemical and functional properties of soluble dietary fibers from wheat bran. <i>Food Chemistry</i> , 2019 , 298, 124987	8.5	34
59	Ultrasonic-enhanced subcritical water extraction of polysaccharides by two steps and its characterization from <i>Lentinus edodes</i> . <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 2269-2277	7.9	34
58	Modification of garlic skin dietary fiber with twin-screw extrusion process and in vivo evaluation of Pb binding. <i>Food Chemistry</i> , 2018 , 268, 550-557	8.5	33
57	Review of isolation, structural properties, chain conformation, and bioactivities of psyllium polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2019 , 139, 409-420	7.9	32
56	Inhibition effect of procyanidins from lotus seedpod on mouse B16 melanoma in vivo and in vitro. <i>Food Chemistry</i> , 2010 , 122, 84-91	8.5	32
55	Extremely low frequency electromagnetic field exposure causes cognitive impairment associated with alteration of the glutamate level, MAPK pathway activation and decreased CREB phosphorylation in mice hippocampus: reversal by procyanidins extracted from the lotus seedpod. <i>Food and Function</i> , 2014 , 5, 2088-2097	6.1	31
54	The preventive effect of lotus seedpod procyanidins on cognitive impairment and oxidative damage induced by extremely low frequency electromagnetic field exposure. <i>Food and Function</i> , 2013 , 4, 1252-62	6.1	29
53	Structure and functional properties of soy protein isolate-lentinan conjugates obtained in Maillard reaction by slit divergent ultrasonic assisted wet heating and the stability of oil-in-water emulsions. <i>Food Chemistry</i> , 2020 , 331, 127374	8.5	28
52	Preparation, characterization and bioactivity of polysaccharide fractions from <i>Sagittaria sagittifolia</i> L. <i>Carbohydrate Polymers</i> , 2020 , 229, 115355	10.3	27
51	Purification, characterization, antioxidant and immunological activity of polysaccharide from <i>Sagittaria sagittifolia</i> L. <i>Food Research International</i> , 2020 , 136, 109345	7	25
50	Structure of the zein protein as treated with subcritical water. <i>International Journal of Food Properties</i> , 2018 , 21, 128-138	3	22
49	A Mini-Review on Brewer's Spent Grain Protein: Isolation, Physicochemical Properties, Application of Protein, and Functional Properties of Hydrolysates. <i>Journal of Food Science</i> , 2019 , 84, 3330-3340	3.4	22
48	Optimization, characterization, rheological study and immune activities of polysaccharide from <i>Sagittaria sagittifolia</i> L. <i>Carbohydrate Polymers</i> , 2020 , 246, 116595	10.3	21
47	Procyanidins, from <i>Castanea mollissima</i> Bl. shell, induces autophagy following apoptosis associated with PI3K/AKT/mTOR inhibition in HepG2 cells. <i>Biomedicine and Pharmacotherapy</i> , 2016 , 81, 15-24	7.5	18
46	Antioxidant Peptide Fractions Isolated from Wheat Germ Protein with Subcritical Water Extraction and Its Transport Across Caco-2 Cells. <i>Journal of Food Science</i> , 2019 , 84, 2139-2146	3.4	17
45	A Magnetic Dynamic Microbiointerface with Biofeedback Mechanism for Cancer Cell Capture and Release. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 41019-41029	9.5	17

44	Subcritical water extraction, identification and antiproliferation ability on HepG2 of polyphenols from lotus seed epicarp. <i>Industrial Crops and Products</i> , 2019 , 129, 472-479	5.9	17
43	Effects of ultrasound-assisted extraction on the structural, functional and antioxidant properties of <i>Dolichos lablab</i> L. Protein. <i>Process Biochemistry</i> , 2021 , 101, 274-284	4.8	17
42	Antioxidant activity of arrowhead protein hydrolysates produced by a novel multi-frequency S-type ultrasound-assisted enzymolysis. <i>Natural Product Research</i> , 2020 , 34, 3000-3003	2.3	16
41	The physicochemical characterization, equilibrium, and kinetics of heavy metal ions adsorption from aqueous solution by arrowhead plant (<i>Sagittaria trifolia</i> L.) stalk. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12448	3.3	16
40	Protective effects of radish (<i>Raphanus sativus</i> L.) leaves extract against hydrogen peroxide-induced oxidative damage in human fetal lung fibroblast (MRC-5) cells. <i>Biomedicine and Pharmacotherapy</i> , 2018 , 103, 406-414	7.5	15
39	Autophagic cell death of human hepatoma G2 cells mediated by procyanidins from <i>Castanea mollissima</i> Bl. Shell-induced reactive oxygen species generation. <i>Chemico-Biological Interactions</i> , 2014 , 224, 13-23	5	15
38	Determination of epigallocatechin-3-gallate with a high-efficiency electrochemical sensor based on a molecularly imprinted poly(o-phenylenediamine) film. <i>Journal of Applied Polymer Science</i> , 2013 , 129, 2882-2890	2.9	15
37	Neuroprotective effects of lotus seedpod procyanidins on extremely low frequency electromagnetic field-induced neurotoxicity in primary cultured hippocampal neurons. <i>Biomedicine and Pharmacotherapy</i> , 2016 , 82, 628-39	7.5	14
36	Production of ACE inhibitory peptides from corn germ meal by an enzymatic membrane reactor with a novel gradient diafiltration feeding working-mode and in vivo evaluation of antihypertensive effect. <i>Journal of Functional Foods</i> , 2020 , 64, 103584	5.1	14
35	Subcritical water extraction, identification, antioxidant and antiproliferative activity of polyphenols from lotus seedpod. <i>Separation and Purification Technology</i> , 2020 , 236, 116217	8.3	14
34	Enzymolysis of walnut (<i>Juglans regia</i> L.) meal protein: Ultrasonication-assisted alkaline pretreatment impact on kinetics and thermodynamics. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12948	3.3	13
33	Structural characterization and physicochemical properties of arrowhead resistant starch prepared by different methods. <i>International Journal of Biological Macromolecules</i> , 2020 , 157, 96-105	7.9	13
32	Protective effect of procyanidins extracted from the lotus seedpod on immune function injury induced by extremely low frequency electromagnetic field. <i>Biomedicine and Pharmacotherapy</i> , 2016 , 82, 364-72	7.5	13
31	Chemoprotective action of lotus seedpod procyanidins on oxidative stress in mice induced by extremely low-frequency electromagnetic field exposure. <i>Biomedicine and Pharmacotherapy</i> , 2016 , 82, 640-8	7.5	13
30	Molecularly imprinted polymer prepared by Pickering emulsion polymerization for removal of acetate residues from contaminated waters. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	13
29	Effect of a multi-frequency counter-current S-type ultrasound pretreatment on the defatted corn germ protein: enzymatic hydrolysis, ACE inhibitory activity and structural characterization. <i>Food and Function</i> , 2019 , 10, 6020-6029	6.1	12
28	Procyanidins from <i>Nelumbo nucifera</i> Gaertn. Seedpod induce autophagy mediated by reactive oxygen species generation in human hepatoma G2 cells. <i>Biomedicine and Pharmacotherapy</i> , 2016 , 79, 135-52	7.5	11
27	Lotus seedpod proanthocyanidins protect against neurotoxicity after methyl-mercuric chloride injury. <i>Ecotoxicology and Environmental Safety</i> , 2019 , 183, 109560	7	10

26	A new kinetic model of ultrasound-assisted pretreatment on rice protein. <i>Ultrasonics Sonochemistry</i> , 2018 , 40, 644-650	8.9	10
25	A Versatile Dynamic Mussel-Inspired Biointerface: From Specific Cell Behavior Modulation to Selective Cell Isolation. <i>Angewandte Chemie</i> , 2018 , 130, 8004-8008	3.6	10
24	Ultrasound Pretreatment Increases the Bioavailability of Dietary Proteins by Dissociating Protein Structure and Composition. <i>Food Biophysics</i> , 2020 , 15, 409-415	3.2	9
23	Enzymolysis reaction kinetics and thermodynamics of rapeseed protein with sequential dual-frequency ultrasound pretreatment. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 72-80	3.8	9
22	Slit divergent ultrasound pretreatment assisted watermelon seed protein enzymolysis and the antioxidant activity of its hydrolysates in vitro and in vivo. <i>Food Chemistry</i> , 2020 , 328, 127135	8.5	9
21	In vitro inhibitory effect of tea extracts on starch digestibility. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13023	2.4	7
20	Effect of multi-frequency countercurrent ultrasound treatment on extraction optimization, functional and structural properties of protein isolates from Walnut (<i>Juglans regia</i> L.) meal. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13210	3.3	7
19	Ultrasound-, subcritical water- and ultrasound assisted subcritical water-derived Tartary buckwheat polyphenols show superior antioxidant activity and cytotoxicity in human liver carcinoma cells. <i>Food Research International</i> , 2020 , 137, 109598	7	7
18	Effects of simultaneous dual-frequency divergent ultrasound-assisted extraction on the structure, thermal and antioxidant properties of protein from <i>Chlorella pyrenoidosa</i> . <i>Algal Research</i> , 2021 , 56, 102294	5.94	7
17	Influence of extremely low frequency magnetic fields on Ca signaling and double messenger system in mice hippocampus and reversal function of procyanidins extracted from lotus seedpod. <i>Bioelectromagnetics</i> , 2017 , 38, 436-446	1.6	6
16	A computational approach to design an electrochemical sensor and determination of acephate in aqueous solution based on a molecularly imprinted poly(o-phenylenediamine) film. <i>Analytical Methods</i> , 2013 , 5, 6449	3.2	6
15	The composition, extraction, analysis, bioactivities, bioavailability and applications in food system of flaxseed (<i>Linum usitatissimum</i> L.) oil: A review. <i>Trends in Food Science and Technology</i> , 2021 , 118, 252-260	15.3	6
14	Binding affinity, antioxidative capacity and in vitro digestion of complexes of grape seed procyanidins and pork, chicken and fish protein. <i>Food Research International</i> , 2020 , 136, 109530	7	6
13	Enhanced screening of key ultrasonication parameters: total phenol content and antioxidant activity assessment of Tartary buckwheat (<i>Fagopyrum tataricum</i>) water extract. <i>Separation Science and Technology</i> , 2020 , 55, 3242-3251	2.5	5
12	Effects of pretreatment and type of hydrolysis on the composition, antioxidant potential and HepG2 cytotoxicity of bound polyphenols from Tartary buckwheat (<i>Fagopyrum tataricum</i> L. Gaerth) hulls. <i>Food Research International</i> , 2021 , 142, 110187	7	5
11	A dynamic electrochemical cell sensor for selective capture, rapid detection and noninvasive release of tumor cells. <i>Sensors and Actuators B: Chemical</i> , 2021 , 330, 129345	8.5	4
10	Study on the structure-activity relationship of watermelon seed antioxidant peptides by using molecular simulations. <i>Food Chemistry</i> , 2021 , 364, 130432	8.5	4
9	Ultrasound-induced lipid peroxidation: Effects on phenol content and extraction kinetics and antioxidant activity of Tartary buckwheat (<i>Fagopyrum tataricum</i>) water extract. <i>Food Bioscience</i> , 2020 , 37, 100719	4.9	3

8	Effects of multi-mode divergent ultrasound pretreatment on the physicochemical and functional properties of polysaccharides from <i>Sagittaria sagittifolia</i> L. <i>Food Bioscience</i> , 2021 , 42, 101145	4.9	3
7	Protein Hydrolysates Absorption Characteristics in the Dynamic Small Intestine In Vivo. <i>Molecules</i> , 2018 , 23,	4.8	2
6	Synthesis, characterization and application of organic-inorganic hybrid and carbaryl-imprinted capillary monolithic column. <i>Chemical Research in Chinese Universities</i> , 2014 , 30, 374-378	2.2	2
5	Characterization, antioxidant, antineoplastic and immune activities of selenium modified <i>Sagittaria sagittifolia</i> L. polysaccharides.. <i>Food Research International</i> , 2022 , 153, 110913	7	1
4	Structure and functional properties of watermelon seed protein-glucose conjugates prepared by different methods. <i>LWT - Food Science and Technology</i> , 2022 , 155, 113004	5.4	1
3	Coix Seed: A Review of Its Physicochemical Composition, Bioactivity, Processing, Application, Functionality, and Safety Aspects. <i>Food Reviews International</i> , 1-19	5.5	1
2	The Preparation, Antioxidant Activity Evaluation, and Iron-Deficient Anemic Improvement of Oat (L.) Peptides-Ferrous Chelate. <i>Frontiers in Nutrition</i> , 2021 , 8, 687133	6.2	1
1	Rheology, In Vitro Digestion and Functional Properties of <i>Sagittaria sagittifolia</i> L. Resistant Starch as Affected by Different Preparation Methods. <i>Starch/Staerke</i> , 2100181	2.3	1