

Ding-Tao Wu

List of Publications by Year in descending order

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127
papers

4,944
citations

66234

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h-index

128067

60
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127
all docs

127
docs citations

127
times ranked

3809
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of extraction methods on the physicochemical characteristics and biological activities of polysaccharides from okra (<i>Abelmoschus esculentus</i>). <i>International Journal of Biological Macromolecules</i> , 2019, 127, 178-186.	3.6	191
2	Citrus Flavonoids as Promising Phytochemicals Targeting Diabetes and Related Complications: A Systematic Review of In Vitro and In Vivo Studies. <i>Nutrients</i> , 2020, 12, 2907.	1.7	139
3	State-of-the-art review of dark tea: From chemistry to health benefits. <i>Trends in Food Science and Technology</i> , 2021, 109, 126-138.	7.8	121
4	Carbohydrates analysis in herbal glycomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 155-169.	5.8	106
5	A rapid and accurate method for the quantitative estimation of natural polysaccharides and their fractions using high performance size exclusion chromatography coupled with multi-angle laser light scattering and refractive index detector. <i>Journal of Chromatography A</i> , 2015, 1400, 98-106.	1.8	106
6	Protein glycosylation: a promising way to modify the functional properties and extend the application in food system. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2506-2533.	5.4	101
7	Preparation and characterization of chitosan films with three kinds of molecular weight for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 249-259.	3.6	100
8	Chain conformation and immunomodulatory activity of a hyperbranched polysaccharide from <i>Cordyceps sinensis</i> . <i>Carbohydrate Polymers</i> , 2014, 110, 405-414.	5.1	94
9	Phenolic profiles, β -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hulless) Tj ETQq1 1 0.784314 rgBJ/Overlo	1.8	89
10	Physical properties and structural characterization of starch/polyvinyl alcohol/graphene oxide composite films. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 569-575.	3.6	86
11	Preparation and characterization of TiO ₂ -Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 123-133.	3.6	83
12	Structural characteristics, rheological properties, and biological activities of polysaccharides from different cultivars of okra (<i>Abelmoschus esculentus</i>) collected in China. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 459-467.	3.6	82
13	In vitro simulated digestion and fecal fermentation of polysaccharides from loquat leaves: Dynamic changes in physicochemical properties and impacts on human gut microbiota. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 733-742.	3.6	77
14	Dynamic changes of structural characteristics of snow chrysanthemum polysaccharides during in vitro digestion and fecal fermentation and related impacts on gut microbiota. <i>Food Research International</i> , 2021, 141, 109888.	2.9	74
15	Green Extraction of Antioxidant Polyphenols from Green Tea (<i>Camellia sinensis</i>). <i>Antioxidants</i> , 2020, 9, 785.	2.2	73
16	In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra (<i>Abelmoschus esculentus</i>) and its impacts on human gut microbiota. <i>Food Hydrocolloids</i> , 2021, 114, 106577.	5.6	71
17	Evaluation of the non-aldehyde volatile compounds formed during deep-fat frying process. <i>Food Chemistry</i> , 2018, 243, 151-161.	4.2	70
18	Qualitation and quantification of specific polysaccharides from <i>Panax</i> species using GC-MS, saccharide mapping and HPSEC-RID-MALLS. <i>Carbohydrate Polymers</i> , 2016, 153, 47-54.	5.1	69

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19	Review of the structural characterization, quality evaluation, and industrial application of <i>Lycium barbarum</i> polysaccharides. <i>Trends in Food Science and Technology</i> , 2018, 79, 171-183.	7.8	69
20	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 832-859.	5.4	68
21	Preparation and characterization of Konjac glucomannan and pullulan composite films for strawberry preservation. <i>Carbohydrate Polymers</i> , 2020, 243, 116446.	5.1	67
22	In vitro fecal fermentation properties of polysaccharides from <i>Tremella fuciformis</i> and related modulation effects on gut microbiota. <i>Food Research International</i> , 2022, 156, 111185.	2.9	66
23	Comparison of Immunomodulatory Effects of Fresh Garlic and Black Garlic Polysaccharides on RAW 264.7 Macrophages. <i>Journal of Food Science</i> , 2017, 82, 765-771.	1.5	65
24	Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. <i>Carbohydrate Polymers</i> , 2020, 238, 116183.	5.1	65
25	Effects of microbial fermentation and microwave treatment on the composition, structural characteristics, and functional properties of modified okara dietary fiber. <i>LWT - Food Science and Technology</i> , 2020, 123, 109059.	2.5	64
26	Physicochemical characteristics and biological activities of polysaccharides from the leaves of different loquat (<i>Eriobotrya japonica</i>) cultivars. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 274-281.	3.6	63
27	Characterization, in vitro binding properties, and inhibitory activity on pancreatic lipase of β -glucans from different Qingke (Tibetan hulless barley) cultivars. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2517-2522.	3.6	62
28	Physicochemical characteristics and antioxidant activities of non-starch polysaccharides from different kiwifruits. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 891-900.	3.6	62
29	Simultaneous determination of molecular weights and contents of water-soluble polysaccharides and their fractions from <i>Lycium barbarum</i> collected in China. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 129, 210-218.	1.4	60
30	Characterization and discrimination of polysaccharides from different species of <i>Cordyceps</i> using saccharide mapping based on PACE and HPTLC. <i>Carbohydrate Polymers</i> , 2014, 103, 100-109.	5.1	58
31	Extraction Optimization and Effects of Extraction Methods on the Chemical Structures and Antioxidant Activities of Polysaccharides from Snow Chrysanthemum (<i>Coreopsis tinctoria</i>). <i>Polymers</i> , 2019, 11, 215.	2.0	57
32	Sweet tea (<i>Lithocarpus polystachyus</i> rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 917-934.	5.4	56
33	Influences of different drying methods on the structural characteristics and multiple bioactivities of polysaccharides from okra (<i>Abelmoschus esculentus</i>). <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1053-1063.	3.6	55
34	Study on physicochemical properties, antioxidant and antimicrobial activity of okara soluble dietary fiber/sodium carboxymethyl cellulose/thyme essential oil active edible composite films incorporated with pectin. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1241-1249.	3.6	53
35	Efficacy and Mechanism of Cinnamon Essential Oil on Inhibition of <i>Colletotrichum acutatum</i> Isolated From "Hongyang"™ Kiwifruit. <i>Frontiers in Microbiology</i> , 2018, 9, 1288.	1.5	52
36	Applicability of Rice Doughs as Promising Food Materials in Extrusion-Based 3D Printing. <i>Food and Bioprocess Technology</i> , 2020, 13, 548-563.	2.6	52

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37	Qualitative and quantitative analysis of specific polysaccharides in <i>Dendrobium huoshanense</i> by using saccharide mapping and chromatographic methods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2016, 129, 163-171.	1.4	50
38	Effects of molecular weight and degree of branching on microbial fermentation characteristics of okra pectic-polysaccharide and its selective impact on gut microbial composition. <i>Food Hydrocolloids</i> , 2022, 132, 107897.	5.6	50
39	Polysaccharides from loquat (<i>Eriobotrya japonica</i>) leaves: Impacts of extraction methods on their physicochemical characteristics and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 508-517.	3.6	49
40	Effects of sodium alginate and rice variety on the physicochemical characteristics and 3D printing feasibility of rice paste. <i>LWT - Food Science and Technology</i> , 2020, 127, 109360.	2.5	48
41	Characterization and comparison of polysaccharides from <i>Lycium barbarum</i> in China using saccharide mapping based on PACE and HPTLC. <i>Carbohydrate Polymers</i> , 2015, 134, 12-19.	5.1	46
42	Extraction Optimization, Physicochemical Characteristics, and Antioxidant Activities of Polysaccharides from Kiwifruit (<i>Actinidia chinensis</i> Planch.). <i>Molecules</i> , 2019, 24, 461.	1.7	46
43	Correlations of Molecular Weights of β -Glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , 2018, 23, 1710.	1.7	45
44	Deep Eutectic Solvent-Assisted Extraction, Partially Structural Characterization, and Bioactivities of Acidic Polysaccharides from Lotus Leaves. <i>Foods</i> , 2021, 10, 2330.	1.9	44
45	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 948-956.	3.6	43
46	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2471-2481.	5.4	43
47	The purification, structural characterization and antidiabetic activity of a polysaccharide from <i>Anoectochilus roxburghii</i> . <i>Food and Function</i> , 2020, 11, 3730-3740.	2.1	42
48	Purification and characterization of extracellular dextranase from a novel producer, <i>Hypocrea lixii</i> F1002, and its use in oligodextran production. <i>Process Biochemistry</i> , 2011, 46, 1942-1950.	1.8	41
49	Structural elucidation, chain conformation and immuno-modulatory activity of glucogalactomannan from cultured <i>Cordyceps sinensis</i> fungus UM01. <i>Journal of Functional Foods</i> , 2016, 25, 174-185.	1.6	40
50	Ultrasonic-Assisted Extraction, Structural Characterization, Chain Conformation, and Biological Activities of a Pectic-Polysaccharide from Okra (<i>Abelmoschus esculentus</i>). <i>Molecules</i> , 2020, 25, 1155.	1.7	40
51	Phytochemicals for the Prevention and Treatment of Gastric Cancer: Effects and Mechanisms. <i>International Journal of Molecular Sciences</i> , 2020, 21, 570.	1.8	40
52	Characterization of polysaccharides from <i>Ganoderma</i> spp. using saccharide mapping. <i>Carbohydrate Polymers</i> , 2013, 97, 398-405.	5.1	39
53	An evaluation system for characterization of polysaccharides from the fruiting body of <i>Hericium erinaceus</i> and identification of its commercial product. <i>Carbohydrate Polymers</i> , 2015, 124, 201-207.	5.1	39
54	Physicochemical properties, phenolic profiles, antioxidant capacities, and inhibitory effects on digestive enzymes of okra (<i>Abelmoschus esculentus</i>) fruit at different maturation stages. <i>Journal of Food Science and Technology</i> , 2019, 56, 1275-1286.	1.4	39

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55	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , 2018, 23, 2957.	1.7	38
56	Characterization of bioactive polysaccharides from <i>Cordyceps militaris</i> produced in China using saccharide mapping. <i>Journal of Functional Foods</i> , 2014, 9, 315-323.	1.6	37
57	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3817-3832.	5.4	36
58	Comparison of structural characteristics and bioactivities of polysaccharides from loquat leaves prepared by different drying techniques. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 611-619.	3.6	34
59	Effects of drying methods on the physicochemical characteristics and bioactivities of polyphenolic-protein-polysaccharide conjugates from <i>Hovenia dulcis</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1211-1221.	3.6	34
60	The research progress in mechanism and influence of biosorption between lactic acid bacteria and Pb(II): A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 395-410.	5.4	32
61	Investigation of the structural, physical properties, antioxidant, and antimicrobial activity of chitosan- nano-silicon aerogel composite edible films incorporated with okara powder. <i>Carbohydrate Polymers</i> , 2020, 250, 116842.	5.1	32
62	Study on the functional properties and structural characteristics of soybean soluble polysaccharides by mixed bacteria fermentation and microwave treatment. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 561-568.	3.6	32
63	Characterization and comparison of bioactive polysaccharides from the tubers of <i>Gymnadenia conopsea</i> . <i>Food Hydrocolloids</i> , 2015, 43, 199-206.	5.6	31
64	Effects of sulfated modification on the physicochemical properties and biological activities of β -glucans from Qingke (Tibetan hulless barley). <i>International Journal of Biological Macromolecules</i> , 2019, 141, 41-50.	3.6	30
65	Study on preparation and physicochemical properties of hydroxypropylated starch with different degree of substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 290-299.	3.6	30
66	Fermentation optimization for the production of bioactive polysaccharides from <i>Cordyceps sinensis</i> fungus UM01. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 180-185.	3.6	29
67	Evaluation on quality consistency of <i>Ganoderma lucidum</i> dietary supplements collected in the United States. <i>Scientific Reports</i> , 2017, 7, 7792.	1.6	29
68	Purification and characterization of neutral protease from <i>Aspergillus oryzae</i> Y1 isolated from naturally fermented broad beans. <i>AMB Express</i> , 2018, 8, 96.	1.4	29
69	High-speed shearing of soybean flour suspension disintegrates the component cell layers and modifies the hydration properties of okara fibers. <i>LWT - Food Science and Technology</i> , 2019, 116, 108505.	2.5	29
70	Polysaccharides from dandelion (<i>Taraxacum mongolicum</i>) leaves: Insights into innovative drying techniques on their structural characteristics and biological activities. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 995-1005.	3.6	29
71	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. <i>Food Reviews International</i> , 2021, 37, 67-90.	4.3	26
72	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed (<i>Cassia obtusifolia</i>). <i>Molecules</i> , 2019, 24, 2817.	1.7	25

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73	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas. <i>RSC Advances</i> , 2019, 9, 35443-35451.	1.7	25
74	Multiple fingerprint profiling for quality evaluation of polysaccharides and related biological activity analysis of Chinese patent drugs: Zishen Yutai Pills as a case study. <i>Journal of Ethnopharmacology</i> , 2020, 260, 113045.	2.0	25
75	Characterization of an antioxidant pectic polysaccharide from <i>Platycodon grandiflorus</i> . <i>International Journal of Biological Macromolecules</i> , 2021, 175, 473-480.	3.6	25
76	Phenolic Compounds, Antioxidant Activities, and Inhibitory Effects on Digestive Enzymes of Different Cultivars of Okra (<i>Abelmoschus esculentus</i>). <i>Molecules</i> , 2020, 25, 1276.	1.7	24
77	Physical, Mechanical, Structural and Antibacterial Properties of Polyvinyl Alcohol/Oregano Oil/Graphene Oxide Composite Films. <i>Journal of Polymers and the Environment</i> , 2020, 28, 638-646.	2.4	23
78	Preparation and purification of raffinose family oligosaccharides from <i>Rehmannia glutinosa</i> Libosch. by fast protein liquid chromatography coupled with refractive index detection. <i>Separation and Purification Technology</i> , 2014, 138, 98-103.	3.9	22
79	Preparation of xylooligosaccharides from xylan by controlled acid hydrolysis and fast protein liquid chromatography coupled with refractive index detection. <i>Separation and Purification Technology</i> , 2016, 171, 151-156.	3.9	22
80	Microwave-Assisted Extraction, Chemical Structures, and Chain Conformation of Polysaccharides from a Novel <i>Cordyceps Sinensis</i> Fungus UM01. <i>Journal of Food Science</i> , 2016, 81, C2167-74.	1.5	21
81	Molecular characterization of branched polysaccharides from <i>Tremella fuciformis</i> by asymmetrical flow field-flow fractionation and size exclusion chromatography. <i>Journal of Separation Science</i> , 2017, 40, 4272-4280.	1.3	21
82	Plant-Based Foods and Their Bioactive Compounds on Fatty Liver Disease: Effects, Mechanisms, and Clinical Application. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-23.	1.9	21
83	Effects of Polysaccharides in <i>Lycium Barbarum</i> Berries from Different Regions of China on Macrophages Function and their Correlation to the Glycosidic Linkages. <i>Journal of Food Science</i> , 2017, 82, 2411-2420.	1.5	20
84	Effects of different extraction methods on the structural properties and bioactivities of polysaccharides extracted from Qingke (Tibetan hulless barley). <i>Journal of Cereal Science</i> , 2020, 92, 102906.	1.8	20
85	Influence of soybean protein isolate-dextran conjugates on the characteristics of glucono- δ -lactone-induced tofu. <i>LWT - Food Science and Technology</i> , 2021, 139, 110588.	2.5	20
86	Recent development in zebrafish model for bioactivity and safety evaluation of natural products. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8646-8674.	5.4	20
87	Comparison of apple polyphenol-gelatin binary complex and apple polyphenol-gelatin-pectin ternary complex: Antioxidant and structural characterization. <i>LWT - Food Science and Technology</i> , 2021, 148, 111740.	2.5	20
88	Polyphenolic-Protein-Polysaccharide Complexes from <i>Hovenia dulcis</i> : Insights into Extraction Methods on Their Physicochemical Properties and In Vitro Bioactivities. <i>Foods</i> , 2020, 9, 456.	1.9	19
89	Effect of Soybean Soluble Polysaccharide on the Formation of Glucono- δ -Lactone-Induced Soybean Protein Isolate Gel. <i>Polymers</i> , 2019, 11, 1997.	2.0	18
90	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019, 8, 584.	2.2	18

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91	Changes of phenolic compounds, antioxidant capacities, and inhibitory effects on digestive enzymes of kiwifruits (<i>Actinidia chinensis</i>) during maturation. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1765-1774.	1.6	18
92	Carboxymethylation of Qingke Î²-glucans and their physicochemical properties and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 200-208.	3.6	18
93	Physicochemical and Biological Properties of Polysaccharides from <i>Dictyophora indusiata</i> Prepared by Different Extraction Techniques. <i>Polymers</i> , 2021, 13, 2357.	2.0	18
94	Xyloglucan affects gut-liver circulating bile acid metabolism to improve liver damage in mice fed with high-fat diet. <i>Journal of Functional Foods</i> , 2020, 64, 103651.	1.6	17
95	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from Chuanminshen violaceum collected from different regions. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 902-912.	3.6	17
96	Effect of radio frequency-assisted hot-air drying on drying kinetics and quality of Sichuan pepper (<i>Zanthoxylum bungeanum</i> maxim.). <i>LWT - Food Science and Technology</i> , 2021, 147, 111572.	2.5	17
97	Screening and identification of Lactic acid bacteria from Yaï™an pickle water to effectively remove Pb ²⁺ . <i>AMB Express</i> , 2019, 9, 10.	1.4	16
98	Cooking methods effect on the nutrients, bioaccessibility and antioxidant activity of <i>Craterellus cornucopioides</i> . <i>LWT - Food Science and Technology</i> , 2020, 131, 109768.	2.5	16
99	In vitro digestive characteristics and microbial degradation of polysaccharides from lotus leaves and related effects on the modulation of intestinal microbiota. <i>Current Research in Food Science</i> , 2022, 5, 752-762.	2.7	16
100	Comparison and characterization of the glycome of <i>Panax</i> species by high-performance thin-layer chromatography. <i>Journal of Planar Chromatography - Modern TLC</i> , 2014, 27, 449-453.	0.6	14
101	Comparison and Characterization of Compounds with Antioxidant Activity in <i>Lycium barbarum</i> Using High-Performance Thin Layer Chromatography Coupled with DPPH Bioautography and Tandem Mass Spectrometry. <i>Journal of Food Science</i> , 2016, 81, C1378-84.	1.5	14
102	Functional Components, Antioxidant Activity and Hypoglycemic Ability Following Simulated Gastro-Intestinal Digestion of Pigments from Walnut Brown Shell and Green Husk. <i>Antioxidants</i> , 2019, 8, 573.	2.2	14
103	Possible beneficial effects of xyloglucan from its degradation by gut microbiota. <i>Trends in Food Science and Technology</i> , 2020, 97, 65-75.	7.8	14
104	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , 2020, 10, 280.	1.2	14
105	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , 2019, 56, 233-244.	1.4	13
106	Interactive effects of molecular weight and degree of substitution on biological activities of arabinoxylan and its hydrolysates from triticale bran. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1409-1418.	3.6	13
107	Structural and Biological Properties of Water Soluble Polysaccharides from Lotus Leaves: Effects of Drying Techniques. <i>Molecules</i> , 2021, 26, 4395.	1.7	13
108	Analysis of Methanolic Extracts and Crude Polysaccharides from the Leaves of Chuanminshen violaceum and Their Antioxidant Activities. <i>Antioxidants</i> , 2019, 8, 266.	2.2	11

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109	Effect of arabinoxylan on colonic bacterial metabolites and mucosal barrier in high-fat diet-induced rats. <i>Food Science and Nutrition</i> , 2019, 7, 3052-3061.	1.5	11
110	Nutritional evaluation of whole soybean curd made from different soybean materials based on amino acid profiles. <i>Food Quality and Safety</i> , 2020, 4, 41-50.	0.6	11
111	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3-β-glucans from <i>Dictyophora indusiata</i> Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019, 11, 864.	2.0	10
112	Evaluation of seed nitrate assimilation and stimulation of phenolic-linked antioxidant on pentose phosphate pathway and nitrate reduction in three feed-plant species. <i>BMC Plant Biology</i> , 2020, 20, 267.	1.6	9
113	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. <i>Food Hydrocolloids</i> , 2021, 111, 106383.	5.6	9
114	Cordyceps collected from Bhutan, an appropriate alternative of <i>Cordyceps sinensis</i> . <i>Scientific Reports</i> , 2016, 6, 37668.	1.6	7
115	Use of ethanol extract of <i>Chuanminshen</i> <i>Viola</i> to inhibit the deterioration of frying oil. <i>Industrial Crops and Products</i> , 2020, 155, 112808.	2.5	7
116	Influence of okara with varying particle sizes on the gelling, rheological, and microstructural properties of glucono-δ-lactone-induced tofu. <i>Journal of Food Science and Technology</i> , 2021, 58, 520-531.	1.4	7
117	Physicochemical properties and in vitro bioactivities of polysaccharides from lotus leaves extracted by different techniques and solvents. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1583-1594.	1.6	7
118	Incorporation of High-Speed Shearing in the Fabrication of Whole Soybean Curd: Effects on Aggregation Behaviors and Microstructures. <i>Food and Bioprocess Technology</i> , 2020, 13, 611-624.	2.6	6
119	Fecal fermentation characteristics of <i>Rheum tanguticum</i> polysaccharide and its effect on the modulation of gut microbial composition. <i>Chinese Medicine</i> , 2022, 17, .	1.6	6
120	Optimizing the Extraction and Encapsulation of Mucilage from <i>Brasenia Schreberi</i> . <i>Polymers</i> , 2019, 11, 822.	2.0	5
121	Quality assessment of frying oil using short-chain fatty acid profile and infrared spectrum coupled with partial least squares. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2289-2299.	1.6	5
122	Changes in Physicochemical and Biological Properties of Polyphenolic-Protein-Polysaccharide Ternary Complexes from <i>Hovenia dulcis</i> after In Vitro Simulated Saliva-Gastrointestinal Digestion. <i>Foods</i> , 2021, 10, 2322.	1.9	5
123	Shelf life prediction and food safety risk assessment of an innovative whole soybean curd based on predictive models. <i>Journal of Food Science and Technology</i> , 2019, 56, 4233-4241.	1.4	4
124	Effect of different drying techniques on structural characteristics and bioactivities of polysaccharides extracted from (<i>Lithocarpus litseifolius</i> [Hance] Chun) sweet tea leaves. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 4050-4063.	1.6	3
125	Preparation and Characterization of Highly Ordered Mercapto-Modified Bridged Silsesquioxane for Removing Ammonia-Nitrogen from Water. <i>Polymers</i> , 2018, 10, 819.	2.0	2
126	A comparison on the physicochemical characteristics and biological functions of polysaccharides extracted from <i>Taraxacum mongolicum</i> by different extraction technologies. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3182-3195.	1.6	1

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127	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. Indian Journal of Microbiology, 2019, 59, 250-253.	1.5	0