

Ding-Tao Wu

List of Publications by Year in Descending Order

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

122
papers

2,526
citations

29
h-index

41
g-index

127
ext. papers

3,771
ext. citations

6.5
avg, IF

5.49
L-index

#	Paper	IF	Citations
122	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	2.8	0
121	In vitro fecal fermentation properties of polysaccharides from Tremella fuciformis and related modulation effects on gut microbiota. <i>Food Research International</i> , 2022 , 156, 111185	7	5
120	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	5.6	0
119	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	11.5	18
118	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	5.4	5
117	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, 6621644	6.7	6
116	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	15.3	35
115	Characterization of an antioxidant pectic polysaccharide from Platycodon grandiflorus. <i>International Journal of Biological Macromolecules</i> , 2021 , 175, 473-480	7.9	4
114	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	10.6	17
113	Recent development in zebrafish model for bioactivity and safety evaluation of natural products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-29	11.5	4
112	Structural and Biological Properties of Water Soluble Polysaccharides from Lotus Leaves: Effects of Drying Techniques. <i>Molecules</i> , 2021 , 26,	4.8	4
111	Physicochemical and Biological Properties of Polysaccharides from Prepared by Different Extraction Techniques. <i>Polymers</i> , 2021 , 13,	4.5	2
110	Effect of radio frequency-assisted hot-air drying on drying kinetics and quality of Sichuan pepper (<i>Zanthoxylum bungeanum maxim.</i>). <i>LWT - Food Science and Technology</i> , 2021 , 147, 111572	5.4	4
109	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	3.3	3
108	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. <i>Food Hydrocolloids</i> , 2021 , 111, 106383	10.6	5
107	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	7.9	6
106	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	7.9	20

105	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	7.9	13
104	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	7	18
103	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. <i>Food Reviews International</i> , 2021 , 37, 67-90	5.5	8
102	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	6
101	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	5.4	6
100	Deep Eutectic Solvent-Assisted Extraction, Partially Structural Characterization, and Bioactivities of Acidic Polysaccharides from Lotus Leaves. <i>Foods</i> , 2021 , 10,	4.9	9
99	Changes in Physicochemical and Biological Properties of Polyphenolic-Protein-Polysaccharide Ternary Complexes from after In Vitro Simulated Saliva-Gastrointestinal Digestion. <i>Foods</i> , 2021 , 10,	4.9	2
98	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	3.8	4
97	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	5.3	5
96	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	5	11
95	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	2.8	3
94	Preparation and characterization of TiO-Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 123-133	7.9	45
93	Ultrasonic-Assisted Extraction, Structural Characterization, Chain Conformation, and Biological Activities of a Pectic-Polysaccharide from Okra (). <i>Molecules</i> , 2020 , 25,	4.8	19
92	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	2.8	7
91	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	7.9	53
90	Phenolic Compounds, Antioxidant Activities, and Inhibitory Effects on Digestive Enzymes of Different Cultivars of Okra (). <i>Molecules</i> , 2020 , 25,	4.8	8
89	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	5.1	3
88	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	5.4	4

87	Applicability of Rice Doughs as Promising Food Materials in Extrusion-Based 3D Printing. <i>Food and Bioprocess Technology</i> , 2020 , 13, 548-563	5.1	24
86	Phytochemicals for the Prevention and Treatment of Gastric Cancer: Effects and Mechanisms. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	14
85	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	5.4	26
84	Carboxymethylation of Qingke Eglucans and their physicochemical properties and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 200-208	7.9	9
83	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , 2020 , 10, 280	2.9	7
82	Polyphenolic-Protein-Polysaccharide Complexes from : Insights into Extraction Methods on Their Physicochemical Properties and In Vitro Bioactivities. <i>Foods</i> , 2020 , 9,	4.9	16
81	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	5.4	17
80	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	7.9	15
79	The purification, structural characterization and antidiabetic activity of a polysaccharide from <i>Anoectochilus roxburghii</i> . <i>Food and Function</i> , 2020 , 11, 3730-3740	6.1	23
78	Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. <i>Carbohydrate Polymers</i> , 2020 , 238, 116183	10.3	26
77	Preparation and characterization of Konjac glucomannan and pullulan composite films for strawberry preservation. <i>Carbohydrate Polymers</i> , 2020 , 243, 116446	10.3	30
76	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	5.1	7
75	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from <i>Chuanminshen violaceum</i> collected from different regions. <i>International Journal of Biological Macromolecules</i> , 2020 , 143, 902-912	7.9	9
74	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	7.9	20
73	Possible beneficial effects of xyloglucan from its degradation by gut microbiota. <i>Trends in Food Science and Technology</i> , 2020 , 97, 65-75	15.3	10
72	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	3.8	9
71	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	7.9	12
70	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	4.5	14

69	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	7.9	27
68	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	7.9	21
67	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	10.3	19
66	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,	6.7	47
65	Sweet tea (rehd.) as a new natural source of bioactive dihydrochalcones with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-18	11.5	21
64	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	7.9	21
63	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-28	11.5	19
62	Use of ethanol extract of Chuanminshen <i>Viola</i> to inhibit the deterioration of frying oil. <i>Industrial Crops and Products</i> , 2020 , 155, 112808	5.9	4
61	Green Extraction of Antioxidant Polyphenols from Green Tea (). <i>Antioxidants</i> , 2020 , 9,	7.1	27
60	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	5.4	17
59	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	7.9	19
58	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , 2019 , 56, 233-244	3.3	10
57	Extraction Optimization and Effects of Extraction Methods on the Chemical Structures and Antioxidant Activities of Polysaccharides from Snow Chrysanthemum (). <i>Polymers</i> , 2019 , 11,	4.5	39
56	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 948-956	7.9	19
55	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3- β -glucans from Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019 , 11,	4.5	6
54	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	7.9	36
53	Physicochemical characteristics and antioxidant activities of non-starch polysaccharides from different kiwifruits. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 891-900	7.9	29
52	Optimizing the Extraction and Encapsulation of Mucilage from. <i>Polymers</i> , 2019 , 11,	4.5	3

51	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. <i>Indian Journal of Microbiology</i> , 2019 , 59, 250-253	3-7	
50	Physicochemical properties, phenolic profiles, antioxidant capacities, and inhibitory effects on digestive enzymes of okra () fruit at different maturation stages. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1275-1286	3-3	26
49	Extraction Optimization, Physicochemical Characteristics, and Antioxidant Activities of Polysaccharides from Kiwifruit (Planch.). <i>Molecules</i> , 2019 , 24,	4-8	29
48	Screening and identification of Lactic acid bacteria from Yalan pickle water to effectively remove Pb. <i>AMB Express</i> , 2019 , 9, 10	4-1	9
47	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	7-9	48
46	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed (). <i>Molecules</i> , 2019 , 24,	4-8	15
45	Analysis of Methanolic Extracts and Crude Polysaccharides from the Leaves of and Their Antioxidant Activities. <i>Antioxidants</i> , 2019 , 8,	7-1	5
44	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	3-3	4
43	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	3-2	5
42	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	7-9	111
41	Effect of Soybean Soluble Polysaccharide on the Formation of Glucono- δ -Lactone-Induced Soybean Protein Isolate Gel. <i>Polymers</i> , 2019 , 11,	4-5	7
40	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,	7-1	10
39	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019 , 8,	7-1	7
38	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas.. <i>RSC Advances</i> , 2019 , 9, 35443-35451	3-7	12
37	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	11-5	43
36	Physical properties and structural characterization of starch/polyvinyl alcohol/graphene oxide composite films. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 569-575	7-9	51
35	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	7-9	18
34	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	11-5	20

33	Phenolic profiles, β -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hulless barley) cultivars. <i>Journal of Cereal Science</i> , 2018 , 81, 69-75	3.8	57
32	Evaluation of the non-aldehyde volatile compounds formed during deep-fat frying process. <i>Food Chemistry</i> , 2018 , 243, 151-161	8.5	41
31	Review of the structural characterization, quality evaluation, and industrial application of Lycium barbarum polysaccharides. <i>Trends in Food Science and Technology</i> , 2018 , 79, 171-183	15.3	36
30	Efficacy and Mechanism of Cinnamon Essential Oil on Inhibition of Isolated From β -HongyangU Kiwifruit. <i>Frontiers in Microbiology</i> , 2018 , 9, 1288	5.7	23
29	Correlations of Molecular Weights of β -Glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , 2018 , 23,	4.8	28
28	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	4.1	12
27	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , 2018 , 23,	4.8	26
26	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	7.9	37
25	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	3.4	37
24	Effects of Polysaccharides in Lycium Barbarum 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	3.4	15
23	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	3.4	11
22	Evaluation on quality consistency of <i>Ganoderma lucidum</i> dietary supplements collected in the United States. <i>Scientific Reports</i> , 2017 , 7, 7792	4.9	17
21	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	3.4	17
20	<i>Cordyceps</i> collected from Bhutan, an appropriate alternative of <i>Cordyceps sinensis</i> . <i>Scientific Reports</i> , 2016 , 6, 37668	4.9	5
19	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	10.3	53
18	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	3.5	30
17	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	5.1	33
16	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	3.5	42

15	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	8.3	17
14	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	3.4	13
13	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, 201-7	10.3	35
12	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, 12-9	10.3	36
11	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	4.5	80
10	Fermentation optimization for the production of bioactive polysaccharides from <i>Cordyceps sinensis</i> fungus UM01. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 180-5	7.9	22
9	Characterization and comparison of bioactive polysaccharides from the tubers of <i>Gymnadenia conopsea</i> . <i>Food Hydrocolloids</i> , 2015 , 43, 199-206	10.6	25
8	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	8.3	15
7	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	5.1	32
6	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	0.9	11
5	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, 100-9	10.3	45
4	Chain conformation and immunomodulatory activity of a hyperbranched polysaccharide from <i>Cordyceps sinensis</i> . <i>Carbohydrate Polymers</i> , 2014 , 110, 405-14	10.3	73
3	Carbohydrates analysis in herbal glycomics. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 52, 155-169	14.6	87
2	Characterization of polysaccharides from <i>Ganoderma</i> spp. using saccharide mapping. <i>Carbohydrate Polymers</i> , 2013 , 97, 398-405	10.3	27
1	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	4.8	30