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List of Publications by Year
in descending order

43	1,585	236612	301761
papers	citations	25 h-index	39 g-index

43	43	43	1292
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Construction of a Cordyceps sinensis exopolysaccharide-conjugated selenium nanoparticles and enhancement of their antioxidant activities. International Journal of Biological Macromolecules, 2017, 99, 483-491.	3.6	111
2	Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. Food Chemistry, 2017, 218, 221-230.	4.2	105
3	Effects and mechanism of modified starches on the gel properties of myofibrillar protein from grass carp. International Journal of Biological Macromolecules, 2014, 64, 17-24.	3.6	97
4	Effect of ultrasound on size, morphology, stability and antioxidant activity of selenium nanoparticles dispersed by a hyperbranched polysaccharide from Lignosus rhinocerotis. Ultrasonics Sonochemistry, 2018, 42, 823-831.	3.8	85
5	Hierarchical structure and slowly digestible features of rice starch following microwave cooking with storage. Food Chemistry, 2019, 295, 475-483.	4.2	76
6	Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. Food Chemistry, 2021, 363, 130304.	4.2	69
7	Chemical interactions and gel properties of black carp actomyosin affected by MTGase and their relationships. Food Chemistry, 2016, 196, 1180-1187.	4.2	67
8	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp (Ctenopharyngodon idellus). Food Chemistry, 2019, 272, 84-92.	4.2	66
9	Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from Lignosus rhinocerotis sclerotia. International Journal of Biological Macromolecules, 2017, 94, 423-430.	3.6	59
10	Gel properties of myofibrillar protein as affected by gelatinization and retrogradation behaviors of modified starches with different crosslinking and acetylation degrees. Food Hydrocolloids, 2019, 96, 604-616.	5.6	51
11	Effect of micro- and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp. Food Chemistry, 2022, 366, 130579.	4.2	50
12	Rheological behaviors of an exopolysaccharide from fermentation medium of a Cordyceps sinensis fungus (Cs-HK1). Carbohydrate Polymers, 2014, 114, 506-513.	5.1	48
13	A comb-like branched Î²-d-glucan produced by a Cordyceps sinensis fungus and its protective effect against cyclophosphamide-induced immunosuppression in mice. Carbohydrate Polymers, 2016, 142, 259-267.	5.1	45
14	Water-soluble yeast Î²â€˜glucan fractions with different molecular weights: Extraction and separation by acidolysis assisted-size exclusion chromatography and their association with proliferative activity. International Journal of Biological Macromolecules, 2019, 123, 269-279.	3.6	41
15	Structural and biochemical properties of silver carp surimi as affected by comminution method. Food Chemistry, 2019, 287, 85-92.	4.2	40
16	Influence of Lactobacillus/Candida fermentation on the starch structure of rice and the related noodle features. International Journal of Biological Macromolecules, 2019, 121, 882-888.	3.6	40
17	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (Hypophthalmichthys molitrix). Food Chemistry, 2018, 245, 557-563.	4.2	39
18	Effects and mechanisms of ultrasound- and alkali-assisted enzymolysis on production of water-soluble yeast Î²-glucan. Bioresource Technology, 2019, 273, 394-403.	4.8	39

#	Article	IF	Citations
19	In situ synthesis of silver nanoparticles dispersed or wrapped by a Cordyceps sinensis exopolysaccharide in water and their catalytic activity. RSC Advances, 2015, 5, 69790-69799.	1.7	33
20	An insight into the multi-scale structures and pasting behaviors of starch following citric acid treatment. International Journal of Biological Macromolecules, 2018, 116, 793-800.	3.6	33
21	Adsorption kinetics and thermodynamics of yeast Î²-glucan for off-odor compounds in silver carp mince. Food Chemistry, 2020, 319, 126232.	4.2	33
22	Effects of different recovered sarcoplasmic proteins on the gel performance, water distribution and network structure of silver carp surimi. Food Hydrocolloids, 2022, 131, 107835.	5.6	33
23	Supramolecular structure and pasting/digestion behaviors of rice starches following concurrent microwave and heat moisture treatment. International Journal of Biological Macromolecules, 2019, 135, 437-444.	3.6	31
24	Effects of wet-media milling on multi-scale structures and in vitro digestion of tapioca starch and the structure-digestion relationship. Carbohydrate Polymers, 2022, 284, 119176.	5.1	30
25	A hyperbranched Î²-d-glucan with compact coil conformation from Lignosus rhinocerotis sclerotia. Food Chemistry, 2017, 225, 267-275.	4.2	29
26	Selenium release kinetics and mechanism from Cordyceps sinensis exopolysaccharide-selenium composite nanoparticles in simulated gastrointestinal conditions. Food Chemistry, 2021, 350, 129223.	4.2	28
27	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. Food Chemistry, 2020, 332, 127401.	4.2	25
28	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. International Journal of Biological Macromolecules, 2021, 191, 925-933.	3.6	24
29	Studies on the Binding Interactions of Grass Carp (Ctenopharyngodon idella) Myosin with Chlorogenic Acid and Rosmarinic Acid. Food and Bioprocess Technology, 2020, 13, 1421-1434.	2.6	20
30	A polysaccharide from Lignosus rhinocerotis sclerotia: Self-healing properties and the effect of temperature on its rheological behavior. Carbohydrate Polymers, 2021, 267, 118223.	5.1	17
31	Chitosanâ€glucose Maillard reaction products and their preservative effects on fresh grass carp (Ctenopharyngodon idellus) fillets during cold storage. Journal of the Science of Food and Agriculture, 2019, 99, 2158-2164.	1.7	16
32	Structure and physicochemical properties of cross-linked and acetylated tapioca starches affected by oil modification. Food Chemistry, 2022, 386, 132848.	4.2	16
33	Different molecular sizes and chain conformations of water-soluble yeast Î²-glucan fractions and their interactions with receptor Dectin-1. Carbohydrate Polymers, 2021, 273, 118568.	5.1	14
34	Texture and flavor characteristics of rice cake fermented by Brettanomyces custersii ZSM-001. Journal of Food Science and Technology, 2015, 52, 7113-7122.	1.4	13
35	Rheological properties and critical concentrations of a hyperbranched polysaccharide from Lignosus rhinocerotis sclerotia. International Journal of Biological Macromolecules, 2022, 202, 46-54.	3.6	13
36	Structure, size and aggregated morphology of a Î²-D-glucan from Lignosus rhinocerotis as affected by ultrasound. Carbohydrate Polymers, 2021, 269, 118344.	5.1	12

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37	Mechanism on releasing and solubilizing of fish bone calcium during nanoâ€milling. Journal of Food Process Engineering, 2020, 43, e13354.	1.5	10
38	Structure characteristics, solution properties and morphology of oxidized yeast Î²-glucans derived from controlled TEMPO-mediated oxidation. Carbohydrate Polymers, 2020, 250, 116924.	5.1	9
39	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. Journal of the Science of Food and Agriculture, 2019, 99, 3926-3932.	1.7	8
40	Comparative study on molecular size, multiâ€branched structure, and chain conformation of amylopectins from three rice cultivars. Starch/Staerke, 2014, 66, 841-848.	1.1	4
41	Fabrication and characterization of electrospun nanofibers of Hypophthalmichthys molitrix sarcoplasmic protein recovered by acidâ€chitosan flocculation coupling treatment. Journal of Applied Polymer Science, 2021, 138, 51472.	1.3	4
42	Yeast Î²-glucan with different degrees of oxidation: Capability of adsorbing lead ions and protective effect against lead-induced PC12 cytotoxicity. International Journal of Biological Macromolecules, 2022, 208, 1063-1071.	3.6	1
43	Effects of repeated deboning on structure, composition, and gelling properties of silver carp surimi. Journal of the Science of Food and Agriculture, 2022, , .	1.7	1