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41
papers

779
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27
g-index

43
ext. papers

1,171
ext. citations

7.6
avg, IF

4.59
L-index

| # | Paper | IF | Citations |
|----|---|------|-----------|
| 41 | Construction of a <i>Cordyceps sinensis</i> exopolysaccharide-conjugated selenium nanoparticles and enhancement of their antioxidant activities. <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 483-491 | 7.9 | 65 |
| 40 | Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. <i>Food Chemistry</i> , 2017 , 218, 221-230 | 8.5 | 57 |
| 39 | Effects and mechanism of modified starches on the gel properties of myofibrillar protein from grass carp. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 17-24 | 7.9 | 54 |
| 38 | Hierarchical structure and slowly digestible features of rice starch following microwave cooking with storage. <i>Food Chemistry</i> , 2019 , 295, 475-483 | 8.5 | 49 |
| 37 | Effect of ultrasound on size, morphology, stability and antioxidant activity of selenium nanoparticles dispersed by a hyperbranched polysaccharide from <i>Lignosus rhinocerotis</i> . <i>Ultrasonics Sonochemistry</i> , 2018 , 42, 823-831 | 8.9 | 45 |
| 36 | Chemical interactions and gel properties of black carp actomyosin affected by MTGase and their relationships. <i>Food Chemistry</i> , 2016 , 196, 1180-7 | 8.5 | 38 |
| 35 | A comb-like branched β -D-glucan produced by a <i>Cordyceps sinensis</i> fungus and its protective effect against cyclophosphamide-induced immunosuppression in mice. <i>Carbohydrate Polymers</i> , 2016 , 142, 259-67 | 10.3 | 36 |
| 34 | Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from <i>Lignosus rhinocerotis sclerotia</i> . <i>International Journal of Biological Macromolecules</i> , 2017 , 94, 423-430 | 7.9 | 36 |
| 33 | Rheological behaviors of an exopolysaccharide from fermentation medium of a <i>Cordyceps sinensis</i> fungus (Cs-HK1). <i>Carbohydrate Polymers</i> , 2014 , 114, 506-513 | 10.3 | 34 |
| 32 | In situ synthesis of silver nanoparticles dispersed or wrapped by a <i>Cordyceps sinensis</i> exopolysaccharide in water and their catalytic activity. <i>RSC Advances</i> , 2015 , 5, 69790-69799 | 3.7 | 32 |
| 31 | Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp (<i>Ctenopharyngodon idellus</i>). <i>Food Chemistry</i> , 2019 , 272, 84-92 | 8.5 | 28 |
| 30 | Effects and mechanisms of ultrasound- and alkali-assisted enzymolysis on production of water-soluble yeast β -glucan. <i>Bioresource Technology</i> , 2019 , 273, 394-403 | 11 | 28 |
| 29 | Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. <i>Food Chemistry</i> , 2021 , 363, 130304 | 8.5 | 27 |
| 28 | Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Food Chemistry</i> , 2018 , 245, 557-563 | 8.5 | 25 |
| 27 | A hyperbranched β -D-glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , 2017 , 225, 267-275 | 8.5 | 23 |
| 26 | Influence of <i>Lactobacillus/Candida</i> fermentation on the starch structure of rice and the related noodle features. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 882-888 | 7.9 | 20 |
| 25 | Structural and biochemical properties of silver carp surimi as affected by comminution method. <i>Food Chemistry</i> , 2019 , 287, 85-92 | 8.5 | 19 |

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| 24 | Supramolecular structure and pasting/digestion behaviors of rice starches following concurrent microwave and heat moisture treatment. <i>International Journal of Biological Macromolecules</i> , 2019 , 135, 437-444 | 7.9 | 18 |
| 23 | Gel properties of myofibrillar protein as affected by gelatinization and retrogradation behaviors of modified starches with different crosslinking and acetylation degrees. <i>Food Hydrocolloids</i> , 2019 , 96, 604-616 | 10.6 | 18 |
| 22 | An insight into the multi-scale structures and pasting behaviors of starch following citric acid treatment. <i>International Journal of Biological Macromolecules</i> , 2018 , 116, 793-800 | 7.9 | 17 |
| 21 | Effect of micro- and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp. <i>Food Chemistry</i> , 2022 , 366, 130579 | 8.5 | 13 |
| 20 | Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , 2020 , 332, 127401 | 8.5 | 11 |
| 19 | Water-soluble yeast β -glucan fractions with different molecular weights: Extraction and separation by acidolysis assisted-size exclusion chromatography and their association with proliferative activity. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 269-279 | 7.9 | 10 |
| 18 | Selenium release kinetics and mechanism from <i>Cordyceps sinensis</i> exopolysaccharide-selenium composite nanoparticles in simulated gastrointestinal conditions. <i>Food Chemistry</i> , 2021 , 350, 129223 | 8.5 | 9 |
| 17 | Chitosan-glucose Maillard reaction products and their preservative effects on fresh grass carp (<i>Ctenopharyngodon idellus</i>) fillets during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2158-2164 | 4.3 | 9 |
| 16 | Texture and flavor characteristics of rice cake fermented by <i>Brettanomyces custersii</i> ZSM-001. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7113-7122 | 3.3 | 8 |
| 15 | Adsorption kinetics and thermodynamics of yeast β -glucan for off-odor compounds in silver carp mince. <i>Food Chemistry</i> , 2020 , 319, 126232 | 8.5 | 8 |
| 14 | Effects of wet-media milling on multi-scale structures and in vitro digestion of tapioca starch and the structure-digestion relationship. <i>Carbohydrate Polymers</i> , 2022 , 284, 119176 | 10.3 | 6 |
| 13 | Structure characteristics, solution properties and morphology of oxidized yeast β -glucans derived from controlled TEMPO-mediated oxidation. <i>Carbohydrate Polymers</i> , 2020 , 250, 116924 | 10.3 | 5 |
| 12 | Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3926-3932 | 4.3 | 4 |
| 11 | Comparative study on molecular size, multi-branched structure, and chain conformation of amylopectins from three rice cultivars. <i>Starch/Staerke</i> , 2014 , 66, 841-848 | 2.3 | 4 |
| 10 | Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13354 | 2.4 | 4 |
| 9 | Studies on the Binding Interactions of Grass Carp (<i>Ctenopharyngodon idella</i>) Myosin with Chlorogenic Acid and Rosmarinic Acid. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1421-1434 | 5.1 | 3 |
| 8 | Fabrication and characterization of electrospun nanofibers of Hypophthalmichthys molitrix sarcoplasmic protein recovered by acid-chitosan flocculation coupling treatment. <i>Journal of Applied Polymer Science</i> , 2021 , 138, 51472 | 2.9 | 3 |
| 7 | Structure, size and aggregated morphology of a β -D-glucan from <i>Lignosus rhinocerotis</i> as affected by ultrasound. <i>Carbohydrate Polymers</i> , 2021 , 269, 118344 | 10.3 | 3 |

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| 6 | Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 925-933 | 7.9 | 3 |
| 5 | A polysaccharide from <i>Lignosus rhinocerotis sclerotia</i> : Self-healing properties and the effect of temperature on its rheological behavior. <i>Carbohydrate Polymers</i> , 2021 , 267, 118223 | 10.3 | 2 |
| 4 | Different molecular sizes and chain conformations of water-soluble yeast β -glucan fractions and their interactions with receptor Dectin-1. <i>Carbohydrate Polymers</i> , 2021 , 273, 118568 | 10.3 | 2 |
| 3 | Rheological properties and critical concentrations of a hyperbranched polysaccharide from <i>Lignosus rhinocerotis sclerotia</i> .. <i>International Journal of Biological Macromolecules</i> , 2022 , 202, 46-54 | 7.9 | 1 |
| 2 | Structure and physicochemical properties of cross-linked and acetylated tapioca starches affected by oil modification.. <i>Food Chemistry</i> , 2022 , 386, 132848 | 8.5 | 1 |
| 1 | Effects of different recovered sarcoplasmic proteins on the gel performance, water distribution and network structure of silver carp surimi. <i>Food Hydrocolloids</i> , 2022 , 131, 107835 | 10.6 | 1 |