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## 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.

41  
papers

779  
citations

18  
h-index

27  
g-index

43  
ext. papers

1,171  
ext. citations

7.6  
avg, IF

4.59  
L-index

#	Paper	IF	Citations
41	Rheological properties and critical concentrations of a hyperbranched polysaccharide from <i>Lignosus rhinocerotis sclerotia</i> .. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 202, 46-54	7.9	1
40	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> , <b>2022</b> , 284, 119176	10.3	6
39	Effect of micro- and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp. <i>Food Chemistry</i> , <b>2022</b> , 366, 130579	8.5	13
38	Structure and physicochemical properties of cross-linked and acetylated tapioca starches affected by oil modification.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132848	8.5	1
37	Effects of different recovered sarcoplasmic proteins on the gel performance, water distribution and network structure of silver carp surimi. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107835	10.6	1
36	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> , <b>2021</b> , 363, 130304	8.5	27
35	Selenium release kinetics and mechanism from <i>Cordyceps sinensis</i> exopolysaccharide-selenium composite nanoparticles in simulated gastrointestinal conditions. <i>Food Chemistry</i> , <b>2021</b> , 350, 129223	8.5	9
34	Fabrication and characterization of electrospun nanofibers of <i>Hypophthalmichthys molitrix</i> sarcoplasmic protein recovered by acid-chitosan flocculation coupling treatment. <i>Journal of Applied Polymer Science</i> , <b>2021</b> , 138, 51472	2.9	3
33	A polysaccharide from <i>Lignosus rhinocerotis sclerotia</i> : Self-healing properties and the effect of temperature on its rheological behavior. <i>Carbohydrate Polymers</i> , <b>2021</b> , 267, 118223	10.3	2
32	Structure, size and aggregated morphology of a $\beta$ -D-glucan from <i>Lignosus rhinocerotis</i> as affected by ultrasound. <i>Carbohydrate Polymers</i> , <b>2021</b> , 269, 118344	10.3	3
31	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 191, 925-933	7.9	3
30	Different molecular sizes and chain conformations of water-soluble yeast $\beta$ -glucan fractions and their interactions with receptor Dectin-1. <i>Carbohydrate Polymers</i> , <b>2021</b> , 273, 118568	10.3	2
29	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , <b>2020</b> , 332, 127401	8.5	11
28	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> , <b>2020</b> , 13, 1421-1434	5.1	3
27	Adsorption kinetics and thermodynamics of yeast $\beta$ -glucan for off-odor compounds in silver carp mince. <i>Food Chemistry</i> , <b>2020</b> , 319, 126232	8.5	8
26	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13354	2.4	4
25	Structure characteristics, solution properties and morphology of oxidized yeast $\beta$ -glucans derived from controlled TEMPO-mediated oxidation. <i>Carbohydrate Polymers</i> , <b>2020</b> , 250, 116924	10.3	5

24	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> , <b>2019</b> , 99, 3926-3932	4.3	4
23	Hierarchical structure and slowly digestible features of rice starch following microwave cooking with storage. <i>Food Chemistry</i> , <b>2019</b> , 295, 475-483	8.5	49
22	Supramolecular structure and pasting/digestion behaviors of rice starches following concurrent microwave and heat moisture treatment. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 135, 437-444	7.9	18
21	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> , <b>2019</b> , 96, 604-616	10.6	18
20	Structural and biochemical properties of silver carp surimi as affected by comminution method. <i>Food Chemistry</i> , <b>2019</b> , 287, 85-92	8.5	19
19	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp ( <i>Ctenopharyngodon idellus</i> ). <i>Food Chemistry</i> , <b>2019</b> , 272, 84-92	8.5	28
18	Effects and mechanisms of ultrasound- and alkali-assisted enzymolysis on production of water-soluble yeast $\beta$ -glucan. <i>Bioresource Technology</i> , <b>2019</b> , 273, 394-403	11	28
17	Water-soluble yeast $\beta$ -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> , <b>2019</b> , 123, 269-279	7.9	10
16	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> , <b>2019</b> , 121, 882-888	7.9	20
15	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> , <b>2019</b> , 99, 2158-2164	4.3	9
14	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> , <b>2018</b> , 42, 823-831	8.9	45
13	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp ( <i>Hypophthalmichthys molitrix</i> ). <i>Food Chemistry</i> , <b>2018</b> , 245, 557-563	8.5	25
12	An insight into the multi-scale structures and pasting behaviors of starch following citric acid treatment. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 116, 793-800	7.9	17
11	A hyperbranched $\beta$ -glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , <b>2017</b> , 225, 267-275	8.5	23
10	Construction of a <i>Cordyceps sinensis</i> exopolysaccharide-conjugated selenium nanoparticles and enhancement of their antioxidant activities. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 99, 483-491	7.9	65
9	Structure, molecular conformation, and immunomodulatory activity of four polysaccharide fractions from <i>Lignosus rhinocerotis sclerotia</i> . <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 94, 423-430	7.9	36
8	Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. <i>Food Chemistry</i> , <b>2017</b> , 218, 221-230	8.5	57
7	Chemical interactions and gel properties of black carp actomyosin affected by MTGase and their relationships. <i>Food Chemistry</i> , <b>2016</b> , 196, 1180-7	8.5	38

6	A comb-like branched $\beta$ -D-glucan produced by a <i>Cordyceps sinensis</i> fungus and its protective effect against cyclophosphamide-induced immunosuppression in mice. <i>Carbohydrate Polymers</i> , <b>2016</b> , 142, 259-267	19.3	36
5	Texture and flavor characteristics of rice cake fermented by <i>Brettanomyces custersii</i> ZSM-001. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7113-7122	3.3	8
4	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> , <b>2015</b> , 5, 69790-69799	3.7	32
3	Effects and mechanism of modified starches on the gel properties of myofibrillar protein from grass carp. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 64, 17-24	7.9	54
2	Rheological behaviors of an exopolysaccharide from fermentation medium of a <i>Cordyceps sinensis</i> fungus (Cs-HK1). <i>Carbohydrate Polymers</i> , <b>2014</b> , 114, 506-513	10.3	34
1	Comparative study on molecular size, multi-branched structure, and chain conformation of amylopectins from three rice cultivars. <i>Starch/Staerke</i> , <b>2014</b> , 66, 841-848	2.3	4