Yuge Niu

List of Publications by Citations

39 papers	1,279 citations	22 h-index	35 g-index
39 ext. papers	1,539 ext. citations	7.5 avg, IF	4.58 L-index

#	Paper	IF	Citations
39	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. *Food Chemistry*, **2014**, 142, 269-75	8.5	198
38	Structure characterization and hypoglycemic activity of a polysaccharide isolated from the fruit of Lycium barbarum L.. *Carbohydrate Polymers*, **2010**, 80, 1161-1167	10.3	96
37	Phenolic composition and nutraceutical properties of organic and conventional cinnamon and peppermint. *Food Chemistry*, **2012**, 132, 1442-1450	8.5	73
36	Characterization of a novel polysaccharide from tetraploid Gynostemma pentaphyllum makino. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4882-9	5.7	61
35	Structural analysis and bioactivity of a polysaccharide from the roots of Astragalus membranaceus (Fisch) Bge. var. mongolicus (Bge.) Hsiao. *Food Chemistry*, **2011**, 128, 620-626	8.5	60
34	A novel alkali extractable polysaccharide from Plantago asiatic L. Seeds and its radical-scavenging and bile acid-binding activities. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 569-77	5.7	57
33	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. *Food Hydrocolloids*, **2017**, 62, 94-101	10.6	57
32	Comparisons of three modifications on structural, rheological and functional properties of soluble dietary fibers from tomato peels. *LWT - Food Science and Technology*, **2018**, 88, 56-63	5.4	46
31	Phytochemical compositions, and antioxidant properties, and antiproliferative activities of wheat flour. *Food Chemistry*, **2012**, 135, 325-31	8.5	45
30	Physicochemical properties of dietary fibers extracted from gluten-free sources: quinoa (Chenopodium quinoa), amaranth (Amaranthus caudatus) and millet (Panicum miliaceum). *Food Hydrocolloids*, **2018**, 85, 321-330	10.6	41
29	Identification and quantification of phytochemical composition and anti-inflammatory, cellular antioxidant, and radical scavenging activities of 12 Plantago species. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 6693-702	5.7	39
28	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. *Food Hydrocolloids*, **2020**, 99, 105321	10.6	37
27	Structural, rheological and functional properties of modified soluble dietary fiber from tomato peels. *Food Hydrocolloids*, **2018**, 77, 557-565	10.6	36
26	Characterization of lipopolysaccharide-stimulated cytokine expression in macrophages and monocytes. *Inflammation Research*, **2012**, 61, 1329-38	7.2	34
25	Characterization of a novel alkali-soluble heteropolysaccharide from tetraploid Gynostemma pentaphyllum Makino and its potential anti-inflammatory and antioxidant properties. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3783-90	5.7	33
24	Partial least-squares-discriminant analysis differentiating Chinese wolfberries by UPLC-MS and flow injection mass spectrometric (FIMS) fingerprints. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9073-80	5.7	33
23	Effect of genotype, environment, and their interaction on phytochemical compositions and antioxidant properties of soft winter wheat flour. *Food Chemistry*, **2013**, 138, 454-62	8.5	33

22	Enzymatic, enzymatic-ultrasonic and alkaline extraction of soluble dietary fibre from flaxseed □A physicochemical approach. *Food Hydrocolloids*, **2019**, 90, 105-112	10.6	30
21	Simultaneous HPLC quantification of five major triterpene alcohol and sterol ferulates in rice bran oil using a single reference standard. *Food Chemistry*, **2014**, 148, 329-34	8.5	26
20	Gelling and bile acid binding properties of gelatin-alginate gels with interpenetrating polymer networks by double cross-linking. *Food Chemistry*, **2019**, 270, 223-228	8.5	23
19	Characterization of a heteropolysaccharide isolated from diploid Gynostemma pentaphyllum Makino. *Carbohydrate Polymers*, **2013**, 92, 2111-7	10.3	23
18	Effects of structural modifications on physicochemical and bile acid-binding properties of psyllium. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 596-601	5.7	23
17	Formation of 3-MCPD Fatty Acid Esters from Monostearoyl Glycerol and the Thermal Stability of 3-MCPD Monoesters. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 8918-8926	5.7	22
16	Cationic □lactoglobulin nanoparticles as a bioavailability enhancer: comparison between ethylenediamine and polyethyleneimine as cationizers. *Food Chemistry*, **2014**, 159, 333-42	8.5	19
15	Interpenetrating network gels composed of gelatin and soluble dietary fibers from tomato peels. *Food Hydrocolloids*, **2019**, 89, 95-99	10.6	16
14	Production, structure and morphology of exopolysaccharides yielded by submerged fermentation of Antrodia cinnamomea. *Carbohydrate Polymers*, **2019**, 205, 271-278	10.3	16
13	Genotype, environment, and their interactions on the phytochemical compositions and radical scavenging properties of soft winter wheat bran. *LWT - Food Science and Technology*, **2015**, 60, 277-283	5.4	15
12	Novel composite gels of gelatin and soluble dietary fiber from black bean coats with interpenetrating polymer networks. *Food Hydrocolloids*, **2018**, 83, 72-78	10.6	15
11	Polysaccharides-protein interaction of psyllium and whey protein with their texture and bile acid binding activity. *International Journal of Biological Macromolecules*, **2019**, 126, 215-220	7.9	14
10	Preparation of succinylated derivatives of psyllium and their physicochemical and bile acid-binding properties. *Food Chemistry*, **2012**, 132, 1025-1032	8.5	11
9	A novel fat replacer composed by gelatin and soluble dietary fibers from black bean coats with its application in meatballs. *LWT - Food Science and Technology*, **2020**, 122, 109000	5.4	10
8	Immunomodulation activity of alkali extract polysaccharide from Plantago asiatic L. seeds. *RSC Advances*, **2016**, 6, 76312-76317	3.7	8
7	A new heteropolysaccharide from the seed husks of Plantago asiatica L. with its thermal and antioxidant properties. *Food and Function*, **2017**, 8, 4611-4618	6.1	7
6	Liposome-like nanocapsules of dual drug-tailed betaine for cancer therapy. *International Journal of Pharmaceutics*, **2015**, 493, 460-5	6.5	6
5	Separating four diastereomeric pairs of dihydroflavonol glycosides from Engelhardia roxburghiana using high performance counter-current chromatography. *Journal of Chromatography A*, **2015**, 1383, 79-87	4.5	6

4	Fatty Acid and Phytochemical Compositions of Plantago Seed Oils and Their Functionalities. *JAOCS, Journal of the American Oil ChemistsySociety*, **2017**, 94, 905-912	1.8	4
3	Novel double cross-linked gels of soybean protein isolates and soluble dietary fiber from soybean coats with their functionalities. *Food Hydrocolloids*, **2021**, 113, 106474	10.6	3
2	The structural and functional characteristics of soluble dietary fibers modified from tomato pomace with increased content of lycopene.. *Food Chemistry*, **2022**, 382, 132333	8.5	2
1	Inhibition Mechanism of L-Cysteine on Maillard Reaction by Trapping 5-Hydroxymethylfurfural. *Foods*, **2021**, 10,	4.9	1