

Yuge Niu

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.

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	The structural and functional characteristics of soluble dietary fibers modified from tomato pomace with increased content of lycopene.. <i>Food Chemistry</i> , 2022 , 382, 132333	8.5	2
38	Inhibition Mechanism of L-Cysteine on Maillard Reaction by Trapping 5-Hydroxymethylfurfural. <i>Foods</i> , 2021 , 10,	4.9	1
37	Novel double cross-linked gels of soybean protein isolates and soluble dietary fiber from soybean coats with their functionalities. <i>Food Hydrocolloids</i> , 2021 , 113, 106474	10.6	3
36	A novel fat replacer composed by gelatin and soluble dietary fibers from black bean coats with its application in meatballs. <i>LWT - Food Science and Technology</i> , 2020 , 122, 109000	5.4	10
35	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. <i>Food Hydrocolloids</i> , 2020 , 99, 105321	10.6	37
34	Gelling and bile acid binding properties of gelatin-alginate gels with interpenetrating polymer networks by double cross-linking. <i>Food Chemistry</i> , 2019 , 270, 223-228	8.5	23
33	Enzymatic, enzymatic-ultrasonic and alkaline extraction of soluble dietary fibre from flaxseed [A physicochemical approach. <i>Food Hydrocolloids</i> , 2019 , 90, 105-112	10.6	30
32	Polysaccharides-protein interaction of psyllium and whey protein with their texture and bile acid binding activity. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 215-220	7.9	14
31	Interpenetrating network gels composed of gelatin and soluble dietary fibers from tomato peels. <i>Food Hydrocolloids</i> , 2019 , 89, 95-99	10.6	16
30	Production, structure and morphology of exopolysaccharides yielded by submerged fermentation of <i>Antrodia cinnamomea</i> . <i>Carbohydrate Polymers</i> , 2019 , 205, 271-278	10.3	16
29	Novel composite gels of gelatin and soluble dietary fiber from black bean coats with interpenetrating polymer networks. <i>Food Hydrocolloids</i> , 2018 , 83, 72-78	10.6	15
28	Structural, rheological and functional properties of modified soluble dietary fiber from tomato peels. <i>Food Hydrocolloids</i> , 2018 , 77, 557-565	10.6	36
27	Physicochemical properties of dietary fibers extracted from gluten-free sources: quinoa (<i>Chenopodium quinoa</i>), amaranth (<i>Amaranthus caudatus</i>) and millet (<i>Panicum miliaceum</i>). <i>Food Hydrocolloids</i> , 2018 , 85, 321-330	10.6	41
26	Comparisons of three modifications on structural, rheological and functional properties of soluble dietary fibers from tomato peels. <i>LWT - Food Science and Technology</i> , 2018 , 88, 56-63	5.4	46
25	A new heteropolysaccharide from the seed husks of <i>Plantago asiatica</i> L. with its thermal and antioxidant properties. <i>Food and Function</i> , 2017 , 8, 4611-4618	6.1	7
24	Fatty Acid and Phytochemical Compositions of <i>Plantago</i> Seed Oils and Their Functionalities. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2017 , 94, 905-912	1.8	4
23	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. <i>Food Hydrocolloids</i> , 2017 , 62, 94-101	10.6	57

22	Formation of 3-MCPD Fatty Acid Esters from Monostearoyl Glycerol and the Thermal Stability of 3-MCPD Monoesters. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8918-8926	5.7	22
21	Immunomodulation activity of alkali extract polysaccharide from <i>Plantago asiatic</i> L. seeds. <i>RSC Advances</i> , 2016 , 6, 76312-76317	3.7	8
20	A novel alkali extractable polysaccharide from <i>Plantago asiatic</i> L. Seeds and its radical-scavenging and bile acid-binding activities. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 569-77	5.7	57
19	Liposome-like nanocapsules of dual drug-tailed betaine for cancer therapy. <i>International Journal of Pharmaceutics</i> , 2015 , 493, 460-5	6.5	6
18	Genotype, environment, and their interactions on the phytochemical compositions and radical scavenging properties of soft winter wheat bran. <i>LWT - Food Science and Technology</i> , 2015 , 60, 277-283	5.4	15
17	Separating four diastereomeric pairs of dihydroflavonol glycosides from <i>Engelhardia roxburghiana</i> using high performance counter-current chromatography. <i>Journal of Chromatography A</i> , 2015 , 1383, 79-87	4.5	6
16	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , 2014 , 142, 269-75	8.5	198
15	Simultaneous HPLC quantification of five major triterpene alcohol and sterol ferulates in rice bran oil using a single reference standard. <i>Food Chemistry</i> , 2014 , 148, 329-34	8.5	26
14	Characterization of a novel alkali-soluble heteropolysaccharide from tetraploid <i>Gynostemma pentaphyllum</i> Makino and its potential anti-inflammatory and antioxidant properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 3783-90	5.7	33
13	Partial least-squares-discriminant analysis differentiating Chinese wolfberries by UPLC-MS and flow injection mass spectrometric (FIMS) fingerprints. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9073-80	5.7	33
12	Cationic β -lactoglobulin nanoparticles as a bioavailability enhancer: comparison between ethylenediamine and polyethyleneimine as cationizers. <i>Food Chemistry</i> , 2014 , 159, 333-42	8.5	19
11	Effect of genotype, environment, and their interaction on phytochemical compositions and antioxidant properties of soft winter wheat flour. <i>Food Chemistry</i> , 2013 , 138, 454-62	8.5	33
10	Characterization of a heteropolysaccharide isolated from diploid <i>Gynostemma pentaphyllum</i> Makino. <i>Carbohydrate Polymers</i> , 2013 , 92, 2111-7	10.3	23
9	Identification and quantification of phytochemical composition and anti-inflammatory, cellular antioxidant, and radical scavenging activities of 12 <i>Plantago</i> species. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6693-702	5.7	39
8	Characterization of a novel polysaccharide from tetraploid <i>Gynostemma pentaphyllum</i> makino. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4882-9	5.7	61
7	Effects of structural modifications on physicochemical and bile acid-binding properties of psyllium. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 596-601	5.7	23
6	Characterization of lipopolysaccharide-stimulated cytokine expression in macrophages and monocytes. <i>Inflammation Research</i> , 2012 , 61, 1329-38	7.2	34
5	Phytochemical compositions, and antioxidant properties, and antiproliferative activities of wheat flour. <i>Food Chemistry</i> , 2012 , 135, 325-31	8.5	45

4	Preparation of succinylated derivatives of psyllium and their physicochemical and bile acid-binding properties. <i>Food Chemistry</i> , 2012 , 132, 1025-1032	8.5	11
3	Phenolic composition and nutraceutical properties of organic and conventional cinnamon and peppermint. <i>Food Chemistry</i> , 2012 , 132, 1442-1450	8.5	73
2	Structural analysis and bioactivity of a polysaccharide from the roots of <i>Astragalus membranaceus</i> (Fisch) Bge. var. <i>mongolicus</i> (Bge.) Hsiao. <i>Food Chemistry</i> , 2011 , 128, 620-626	8.5	60
1	Structure characterization and hypoglycemic activity of a polysaccharide isolated from the fruit of <i>Lycium barbarum</i> L.. <i>Carbohydrate Polymers</i> , 2010 , 80, 1161-1167	10.3	96