Guijie Chen

List of Publications by Year
in descending order

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64 papers	3,106 citations	147566 31 h-index	161609 54 g-index
66 all docs	66 docs citations	66 times ranked	2845 citing authors

#	Article	IF	Citations
1	A critical review of Fuzhuan brick tea: processing, chemical constituents, health benefits and potential risk. Critical Reviews in Food Science and Nutrition, 2023, 63, 5447-5464.	5.4	24
2	Immunomodulatory activity of polysaccharides from the mycelium of Aspergillus cristatus, isolated from Fuzhuan brick tea, associated with the regulation of intestinal barrier function and gut microbiota. Food Research International, 2022, 152, 110901.	2.9	23
3	Characterization and Evaluation of Antioxidant and Anti-Inflammatory Activities of Flavonoids from the Fruits of Lycium barbarum. Foods, 2022, 11, 306.	1.9	17
4	Anti-inflammatory and gut microbiota modulatory effects of polysaccharides from Fuzhuan brick tea on colitis in mice induced by dextran sulfate sodium. Food and Function, 2022, 13, 649-663.	2.1	16
5	Effects of polysaccharides from Fuzhuan brick tea on immune function and gut microbiota of cyclophosphamide-treated mice. Journal of Nutritional Biochemistry, 2022, 101, 108947.	1.9	24
6	Fermentation characteristics and probiotic activity of a purified fraction of polysaccharides from Fuzhuan brick tea. Food Science and Human Wellness, 2022, 11, 727-737.	2.2	16
7	Fuzhuan brick tea polysaccharides serve as a promising candidate for remodeling the gut microbiota from colitis subjects in vitro: Fermentation characteristic and anti-inflammatory activity. Food Chemistry, 2022, 391, 133203.	4.2	18
8	(â˜')-5-O-(3-O-Î²-d-Glucopyranosylcaffeoyl)-quinic acid from the fruits of Lycium barbarum L. var. auranticarpum K. F. Ching: Purification, identification and in vitro bioactivities. Food Chemistry, 2022, 389, 133081.	4.2	1
9	Effects of long-term consumption of polysaccharides from the fruit of Lycium barbarum on hostâ€™s health. Food Research International, 2021, 139, 109913.	2.9	15
10	Structural Characterization and Immunostimulatory Activity of Heteropolysaccharides from Fuzhuan Brick Tea. Journal of Agricultural and Food Chemistry, 2021, 69, 1368-1378.	2.4	32
11	The beneficial or detrimental fluoride to gut microbiota depends on its dosages. Ecotoxicology and Environmental Safety, 2021, 209, 111732.	2.9	7
12	Improvement of Metabolic Syndrome in High-Fat Diet-Induced Mice by Yeast Î²-Glucan Is Linked to Inhibited Proliferation of Lactobacillus and Lactococcus in Gut Microbiota. Journal of Agricultural and Food Chemistry, 2021, 69, 7581-7592.	2.4	19
13	Application of protein-polysaccharide Maillard conjugates as emulsifiers: Source, preparation and functional properties. Food Research International, 2021, 150, 110740.	2.9	74
14	Tea components influencing bioavailability of fluoride and potential transport mechanism in the Caco2 cell line model. International Journal of Food Science and Technology, 2020, 55, 1792-1799.	1.3	7
15	The antidiabetic effect and potential mechanisms of natural polysaccharides based on the regulation of gut microbiota. Journal of Functional Foods, 2020, 75, 104222.	1.6	32
16	Modulation of gut homeostasis by exopolysaccharides from Aspergillus cristatus (MK346334), a strain of fungus isolated from Fuzhuan brick tea, contributes to immunomodulatory activity in cyclophosphamide-treated mice. Food and Function, 2020, 11, 10397-10412.	2.1	29
17	Physiological genetics, chemical composition, health benefits and toxicology of tea (Camellia sinensis) Tj ETQq1 1 0.784314 rgBT /Ov	2.9	47
18	Commensal Relationship of Three Bifidobacterial Species Leads to Increase of Bifidobacterium in Vitro Fermentation of Sialylated Immunoglobulin G by Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2020, 68, 9110-9119.	2.4	8

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19	Yeast Î²-glucan, a potential prebiotic, showed a similar probiotic activity to inulin. Food and Function, 2020, 11, 10386-10396.	2.1	37
20	Prebiotics effects in vitro of polysaccharides from tea flowers on gut microbiota of healthy persons and patients with inflammatory bowel disease. International Journal of Biological Macromolecules, 2020, 158, 968-976.	3.6	38
21	Phenolics and Carbohydrates in Buckwheat Honey Regulate the Human Intestinal Microbiota. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-11.	0.5	26
22	Preparation of theasinensin A and theasinensin B and exploration of their inhibitory mechanism on Î±-glucosidase. Food and Function, 2020, 11, 3527-3538.	2.1	22
23	Antioxidant and anti-inflammatory activities of target anthocyanins di-glucosides isolated from Syzygium cumini pulp by high speed counter-current chromatography. Journal of Food Biochemistry, 2020, 44, e13209.	1.2	28
24	Purification, characterization and molecular cloning of a dicaffeoylquinic acid-hydrolyzing esterase from human-derived Lactobacillus fermentum LF-12. Food and Function, 2020, 11, 3235-3244.	2.1	4
25	Effects of impregnate temperature on extraction of caffeoylquinic acid derivatives from Moringa oleifera leaves and evaluation of inhibitory activity on digestive enzyme, antioxidant, antiâ€proliferative and antibacterial activities of the extract. International Journal of Food Science and Technology, 2020, 55, 3082-3090.	1.3	16
26	Components identification and nutritional value exploration of tea (Camellia sinensis L.) flower extract: Evidence for functional food. Food Research International, 2020, 132, 109100.	2.9	25
27	Immunomodulatory Activity in vitro and in vivo of Polysaccharides from Kabuli Chickpea (Cicer) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.9	6
28	Modulation of gut microbiota by Ilex kudingcha improves dextran sulfate sodium-induced colitis. Food Research International, 2019, 126, 108595.	2.9	52
29	Dicaffeoylquinic acids from Ilex kudingcha attenuate dextran sulfate sodium-induced colitis in C57BL/6 mice in association with the modulation of gut microbiota. Journal of Functional Foods, 2019, 61, 103468.	1.6	20
30	Polysaccharides from the flowers of tea (Camellia sinensis L.) modulate gut health and ameliorate cyclophosphamide-induced immunosuppression. Journal of Functional Foods, 2019, 61, 103470.	1.6	78
31	Purified fraction of polysaccharides from Fuzhuan brick tea modulates the composition and metabolism of gut microbiota in anaerobic fermentation in vitro. International Journal of Biological Macromolecules, 2019, 140, 858-870.	3.6	58
32	Simulated digestion and fermentation in vitro by human gut microbiota of intra- and extra-cellular polysaccharides from Aspergillus cristatus. LWT - Food Science and Technology, 2019, 116, 108508.	2.5	36
33	Extraction, purification by macrospores resin and in vitro antioxidant activity of flavonoids from Moringa oliefera leaves. South African Journal of Botany, 2019, 124, 270-279.	1.2	30
34	Physicochemical, functional, structural, thermal characterization and Î±-amylase inhibition of polysaccharides from chickpea (Cicer arietinum L.) hulls. LWT - Food Science and Technology, 2019, 113, 108265.	2.5	36
35	Analysis of bacterial and fungal communities by Illumina MiSeq platforms and characterization of Aspergillus cristatus in Fuzhuan brick tea. LWT - Food Science and Technology, 2019, 110, 168-174.	2.5	39
36	Adsorption of nitrate and phosphate from aqueous solution using amine cross-linked tea wastes. Applied Surface Science, 2019, 483, 114-122.	3.1	88

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37	Effects of Dicaffeoylquinic Acids from Ilex kudingcha on Lipid Metabolism and Intestinal Microbiota in High-Fat-Diet-Fed Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 171-183.	2.4	41
38	Tea Polysaccharides as Potential Therapeutic Options for Metabolic Diseases. Journal of Agricultural and Food Chemistry, 2019, 67, 5350-5360.	2.4	48
39	Anti-inflammatory effects of dicaffeoylquinic acids from Ilex kudingcha on lipopolysaccharide-treated RAW264.7 macrophages and potential mechanisms. Food and Chemical Toxicology, 2019, 126, 332-342.	1.8	44
40	Simulated digestion and fermentation in vitro with human gut microbiota of polysaccharides from Coralline pilulifera. LWT - Food Science and Technology, 2019, 100, 167-174.	2.5	46
41	Fuzhuan Brick Tea Polysaccharides Attenuate Metabolic Syndrome in High-Fat Diet Induced Mice in Association with Modulation in the Gut Microbiota. Journal of Agricultural and Food Chemistry, 2018, 66, 2783-2795.	2.4	166
42	Digestibility of sulfated polysaccharide from the brown seaweed Ascophyllum nodosum and its effect on the human gut microbiota in vitro. International Journal of Biological Macromolecules, 2018, 112, 1055-1061.	3.6	94
43	Kudingcha and Fuzhuan Brick Tea Prevent Obesity and Modulate Gut Microbiota in Highâ€Fat Diet Fed Mice. Molecular Nutrition and Food Research, 2018, 62, e1700485.	1.5	161
44	In vitro digestion by saliva, simulated gastric and small intestinal juices and fermentation by human fecal microbiota of sulfated polysaccharides from Gracilaria rubra. Journal of Functional Foods, 2018, 40, 18-27.	1.6	135
45	Evaluation of chemical property, cytotoxicity and antioxidant activity in vitro and in vivo of polysaccharides from Fuzhuan brick teas. International Journal of Biological Macromolecules, 2018, 116, 120-127.	3.6	70
46	Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro by human intestinal microbiota of polysaccharides from Fuzhuan brick tea. Food Chemistry, 2018, 244, 331-339.	4.2	280
47	Characterization of Bovine Serum Albumin and (â˜)-Epigallocatechin Gallate/3,4-O-Dicaffeoylquinic Acid/Tannic Acid Layer by Layer Assembled Microcapsule for Protecting Immunoglobulin G in Stomach Digestion and Release in Small Intestinal Tract. Journal of Agricultural and Food Chemistry, 2018, 66, 11141-11150.	2.4	11
48	SAXS characterization of the interactions among digested food compounds and the anti-oxidant and anti-inflammatory activities of the formed nanocomplexes. Food and Function, 2018, 9, 3408-3418.	2.1	4
49	Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides. International Journal of Biological Macromolecules, 2018, 118, 469-477.	3.6	100
50	Physicochemical Characterization, Antioxidant and Immunostimulatory Activities of Sulfated Polysaccharides Extracted from Ascophyllum nodosum. Molecules, 2018, 23, 1912.	1.7	13
51	Determination of 11 photoinitiators and their migration into tea and milk by gas chromatography-tandem mass spectrometry (MSPD-GC-MS/MS). Analytical Methods, 2017, 9, 2957-2963.	1.3	15
52	Adsorptive removal of fluoride from drinking water using porous starch loaded with common metal ions. Carbohydrate Polymers, 2017, 160, 82-89.	5.1	76
53	Modulating Effects of Dicaffeoylquinic Acids from Ilex kudingcha on Intestinal Microecology in Vitro. Journal of Agricultural and Food Chemistry, 2017, 65, 10185-10196.	2.4	56
54	Digestion under saliva, simulated gastric and small intestinal conditions and fermentation in vitro of polysaccharides from the flowers of Camellia sinensis induced by human gut microbiota. Food and Function, 2017, 8, 4619-4629.	2.1	82

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55	Highly selective defluoridation of brick tea infusion by tea waste supported aluminum oxides. Journal of the Science of Food and Agriculture, 2017, 97, 1509-1516.	1.7	15
56	Antioxidant and immunostimulating activities in vitro of sulfated polysaccharides isolated from Gracilaria rubra. Journal of Functional Foods, 2017, 28, 64-75.	1.6	119
57	Hydrolysis of Dicaffeoylquinic Acids from Ilex kudingcha Happens in the Colon by Intestinal Microbiota. Journal of Agricultural and Food Chemistry, 2016, 64, 9624-9630.	2.4	25
58	Recent advances in tea polysaccharides: Extraction, purification, physicochemical characterization and bioactivities. Carbohydrate Polymers, 2016, 153, 663-678.	5.1	136
59	Biosorption of fluoride from drinking water using spent mushroom compost biochar coated with aluminum hydroxide. Desalination and Water Treatment, 2016, 57, 12385-12395.	1.0	37
60	Removal of fluoride from drinking water using modified ultrafine tea powder processed using a ball-mill. Applied Surface Science, 2016, 375, 74-84.	3.1	66
61	Enhanced fluoride removal by loading Al/Zr onto carboxymethyl starch sodium: synergistic interactions between Al and Zr. RSC Advances, 2015, 5, 101819-101825.	1.7	26
62	Enhanced removal of fluoride by tea waste supported hydrous aluminium oxide nanoparticles: anionic polyacrylamide mediated aluminium assembly and adsorption mechanism. RSC Advances, 2015, 5, 29266-29275.	1.7	48
63	Determination of 10 photo-initiator residues in food plastic packaging by gel permeation chromatography extraction coupled with gas chromatography-mass spectrometry. Analytical Methods, 2015, 7, 9026-9031.	1.3	5
64	Removal of fluoride from drinking water using tea waste loaded with Al/Fe oxides: A novel, safe and efficient biosorbent. Applied Surface Science, 2015, 328, 34-44.	3.1	138