Xingbin Yang

List of Publications by Year
in descending order

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153 papers	7,027 citations	47 h-index	73 g-index
		47004	79691
154 all docs	154 docs citations	154 times ranked	7820 citing authors

#	Article	IF	Citations
1	Preparation and characterization of chitosan film incorporated with thinned young apple polyphenols as an active packaging material. Carbohydrate Polymers, 2017, 163, 81-91.	10.2	388
2	Separation and quantification of component monosaccharides of the tea polysaccharides from Gynostemma pentaphyllum by HPLC with indirect UV detection. Food Chemistry, 2009, 112, 742-746.	8.2	237
3	Flavonoid-rich apples and nitrate-rich spinach augment nitric oxide status and improve endothelial function in healthy men and women: a randomized controlled trial. Free Radical Biology and Medicine, 2012, 52, 95-102.	2.9	226
4	Antitumor activities of quercetin and quercetin-5â€²,8-disulfonate in human colon and breast cancer cell lines. Food and Chemical Toxicology, 2012, 50, 1589-1599.	3.6	153
5	Emulsions stabilized by nanofibers from bacterial cellulose: New potential food-grade Pickering emulsions. Food Research International, 2018, 103, 12-20.	6.2	144
6	Interactions between polyphenols in thinned young apples and porcine pancreatic Î±-amylase: Inhibition, detailed kinetics and fluorescence quenching. Food Chemistry, 2016, 208, 51-60.	8.2	143
7	A comparative study on the antioxidant activities of an acidic polysaccharide and various solvent extracts derived from herbal Houttuynia cordata. Carbohydrate Polymers, 2011, 83, 537-544.	10.2	133
8	Bacterial cellulose in food industry: Current research and future prospects. International Journal of Biological Macromolecules, 2020, 158, 1007-1019.	7.5	129
9	Analysis of the Monosaccharide Components in Angelica Polysaccharides by High Performance Liquid Chromatography. Analytical Sciences, 2005, 21, 1177-1180.	1.6	122
10	Effects of thinned young apple polyphenols on the quality of grass carp (Ctenopharyngodon idellus) surimi during cold storage. Food Chemistry, 2017, 224, 372-381.	8.2	119
11	Molecular imprinting technology for microorganism analysis. TrAC - Trends in Analytical Chemistry, 2018, 106, 190-201.	11.4	118
12	Antioxidative and hepatoprotective effects of the polysaccharides from Zizyphus jujube cv. Shaanbeitanzao. Carbohydrate Polymers, 2012, 88, 1453-1459.	10.2	108
13	Compositional characterisation of soluble apple polysaccharides, and their antioxidant and hepatoprotective effects on acute CCl4-caused liver damage in mice. Food Chemistry, 2013, 138, 1256-1264.	8.2	103
14	A molecular imprinting fluorescence sensor based on quantum dots and a mesoporous structure for selective and sensitive detection of 2,4-dichlorophenoxyacetic acid. Sensors and Actuators B: Chemical, 2017, 252, 934-943.	7.8	93
15	Characterizations of bacterial cellulose nanofibers reinforced edible films based on konjac glucomannan. International Journal of Biological Macromolecules, 2020, 145, 634-645.	7.5	93
16	Fuzhuan Brick Tea Polysaccharide Improved Ulcerative Colitis in Association with Gut Microbiota-Derived Tryptophan Metabolism. Journal of Agricultural and Food Chemistry, 2021, 69, 8448-8459.	5.2	88
17	Chemical Composition and Hepatoprotective Effects of Polyphenol-Rich Extract from Houttuynia cordata Tea. Journal of Agricultural and Food Chemistry, 2012, 60, 4641-4648.	5.2	87
18	Different antitumor effects of quercetin, quercetin-3â€²-sulfate and quercetin-3-glucuronide in human breast cancer MCF-7 cells. Food and Function, 2018, 9, 1736-1746.	4.6	85

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19	Inhibitory Effects and Molecular Mechanisms of Selenium-Containing Tea Polysaccharides on Human Breast Cancer MCF-7 Cells. Journal of Agricultural and Food Chemistry, 2013, 61, 579-588.	5.2	84
20	Isolation and Characterization of Immunostimulatory Polysaccharide from an Herb Tea, Gynostemma pentaphyllum Makino. Journal of Agricultural and Food Chemistry, 2008, 56, 6905-6909.	5.2	80
21	Chemical characterization of Pleurotus eryngii polysaccharide and its tumor-inhibitory effects against human hepatoblastoma HepG-2 cells. Carbohydrate Polymers, 2016, 138, 123-133.	10.2	72
22	Protective effects of Keemun black tea polysaccharides on acute carbon tetrachloride-caused oxidative hepatotoxicity in mice. Food and Chemical Toxicology, 2013, 58, 184-192.	3.6	71
23	Stachyose-Enriched Î±-Galacto-oligosaccharides Regulate Gut Microbiota and Relieve Constipation in Mice. Journal of Agricultural and Food Chemistry, 2013, 61, 11825-11831.	5.2	71
24	Regulatory Effects of Stachyose on Colonic and Hepatic Inflammation, Gut Microbiota Dysbiosis, and Peripheral CD4⁺ T Cell Distribution Abnormality in High-Fat Diet-Fed Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 11665-11674.	5.2	71
25	Characterizations of novel konjac glucomannan emulsion films incorporated with high internal phase Pickering emulsions. Food Hydrocolloids, 2020, 109, 106088.	10.7	70
26	Deposition of CdTe quantum dots on microfluidic paper chips for rapid fluorescence detection of pesticide 2,4-D. Analyst, The, 2019, 144, 1282-1291.	3.5	68
27	Antitumor effect and molecular mechanism of antioxidant polysaccharides from Salvia miltiorrhiza Bunge in human colorectal carcinoma LoVo cells. International Journal of Biological Macromolecules, 2018, 108, 625-634.	7.5	65
28	Chemical Composition and Antioxidant Activity of an Acidic Polysaccharide Extracted from Cucurbita moschata Duchesne ex Poiret. Journal of Agricultural and Food Chemistry, 2007, 55, 4684-4690.	5.2	64
29	Isolation, Characterization, and Hepatoprotective Effects of the Raffinose Family Oligosaccharides from Rehmannia glutinosa Libosch. Journal of Agricultural and Food Chemistry, 2013, 61, 7786-7793.	5.2	64
30	Chemical characterization of a novel polysaccharide ASKP-1 from Artemisia sphaerocephala Krasch seed and its macrophage activation via MAPK, PI3k/Akt and NF-Î¹B signaling pathways in RAW264.7 cells. Food and Function, 2017, 8, 1299-1312.	4.6	64
31	Î±-terpineol and terpene-4-ol, the critical components of tea tree oil, exert antifungal activities in vitro and in vivo against Aspergillus niger in grapes by inducing morphous damage and metabolic changes of fungus. Food Control, 2019, 98, 42-53.	5.5	64
32	Bacterial cellulose nanofibers improved the emulsifying capacity of soy protein isolate as a stabilizer for pickering high internal-phase emulsions. Food Hydrocolloids, 2021, 112, 106279.	10.7	63
33	Protective effects of Ziyang tea polysaccharides on CCl4-induced oxidative liver damage in mice. Food Chemistry, 2014, 143, 371-378.	8.2	62
34	Selenium-containing polysaccharides from Ziyang green tea ameliorate high-fructose diet induced insulin resistance and hepatic oxidative stress in mice. Food and Function, 2015, 6, 3342-3350.	4.6	62
35	Isoorientin Prevents Hyperlipidemia and Liver Injury by Regulating Lipid Metabolism, Antioxidant Capability, and Inflammatory Cytokine Release in High-Fructose-Fed Mice. Journal of Agricultural and Food Chemistry, 2016, 64, 2682-2689.	5.2	62
36	Effects of Dietary Fiber Supplementation on Fatty Acid Metabolism and Intestinal Microbiota Diversity in C57BL/6J Mice Fed with a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2018, 66, 12706-12718.	5.2	62

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37	Differential Effects of Quercetin and Two of Its Derivatives, Isorhamnetin and Isorhamnetin-3-glucuronide, in Inhibiting the Proliferation of Human Breast-Cancer MCF-7 Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 7181-7189.	5.2	62
38	Supplementation of Inulin with Various Degree of Polymerization Ameliorates Liver Injury and Gut Microbiota Dysbiosis in High Fat-Fed Obese Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 779-787.	5.2	62
39	Antioxidant and antitumor effects of polysaccharides from the fungus Pleurotus abalonus. Chemico-Biological Interactions, 2015, 237, 166-174.	4.0	61
40	ROS-Dependent Mitochondria Molecular Mechanisms Underlying Antitumor Activity of Pleurotus abalonus Acidic Polysaccharides in Human Breast Cancer MCF-7 Cells. PLoS ONE, 2013, 8, e64266.	2.5	60
41	Component and Antioxidant Properties of Polysaccharide Fractions Isolated from Angelica sinensis (OLIV.) DIELS. Biological and Pharmaceutical Bulletin, 2007, 30, 1884-1890.	1.4	59
42	Preparation of a Near-Infrared Fluorescent Probe Based on IR-780 for Highly Selective and Sensitive Detection of Bisulfiteâ€“Sulfite in Food, Living Cells, and Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 3062-3067.	5.2	59
43	Hepatotoxicity and endothelial dysfunction induced by high choline diet and the protective effects of phloretin in mice. Food and Chemical Toxicology, 2016, 94, 203-212.	3.6	56
44	Optimization for pectinase-assisted extraction of polysaccharides from pomegranate peel with chemical composition and antioxidant activity. International Journal of Biological Macromolecules, 2018, 109, 244-253.	7.5	55
45	Protective effects of polyphenols-enriched extract from Huangshan Maofeng green tea against CCl4-induced liver injury in mice. Chemico-Biological Interactions, 2014, 220, 75-83.	4.0	53
46	Characterization of a novel konjac glucomannan film incorporated with Pickering emulsions: Effect of the emulsion particle sizes. International Journal of Biological Macromolecules, 2021, 179, 377-387.	7.5	53
47	Bacterial Cellulose Relieves Diphenoxylate-Induced Constipation in Rats. Journal of Agricultural and Food Chemistry, 2018, 66, 4106-4117.	5.2	52
48	Gut microbiota-dependent catabolites of tryptophan play a predominant role in the protective effects of turmeric polysaccharides against DSS-induced ulcerative colitis. Food and Function, 2021, 12, 9793-9807.	4.6	52
49	Composition and Systemic Immune Activity of the Polysaccharides from an Herbal Tea (Lycopus) Tj ETQq1 1 0.784314 rgBT /Overlock	5.2	50
50	Improved characterization of nanofibers from bacterial cellulose and its potential application in fresh-cut apples. International Journal of Biological Macromolecules, 2020, 149, 178-186.	7.5	50
51	The extraction efficiency enhancement of polyphenols from Ulmus pumila L. barks by trienzyme-assisted extraction. Industrial Crops and Products, 2017, 97, 401-408.	5.2	48
52	Non-extractable polyphenols of green tea and their antioxidant, anti-Î±-glucosidase capacity, and release during in vitro digestion. Journal of Functional Foods, 2018, 42, 129-136.	3.4	48
53	Hypoglycemic and hepatoprotective effects of polysaccharides from Artemisia sphaerocephala Krasch seeds. International Journal of Biological Macromolecules, 2014, 69, 296-306.	7.5	47
54	Fu Brick Tea Alleviates Chronic Kidney Disease of Rats with High Fat Diet Consumption through Attenuating Insulin Resistance in Skeletal Muscle. Journal of Agricultural and Food Chemistry, 2019, 67, 2839-2847.	5.2	47

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55	Fubrick tea attenuates high-fat diet induced fat deposition and metabolic disorder by regulating gut microbiota and caffeine metabolism. Food and Function, 2020, 11, 6971-6986.	4.6	47
56	Protective effects of tartary buckwheat flavonoids on high TMAO diet-induced vascular dysfunction and liver injury in mice. Food and Function, 2015, 6, 3359-3372.	4.6	46
57	Imaging and Detection of Carboxylesterase in Living Cells and Zebrafish Pretreated with Pesticides by a New Near-Infrared Fluorescence Offâ€“On Probe. Journal of Agricultural and Food Chemistry, 2017, 65, 4209-4215.	5.2	46
58	Optimization for ultrasound-assisted extraction of polysaccharides with chemical composition and antioxidant activity from the Artemisia sphaerocephala Krasch seeds. International Journal of Biological Macromolecules, 2016, 91, 856-866.	7.5	45
59	Polyphenols from hawthorn peels and fleshes differently mitigate dyslipidemia, inflammation and oxidative stress in association with modulation of liver injury in high fructose diet-fed mice. Chemico-Biological Interactions, 2016, 257, 132-140.	4.0	45
60	Fluorescence detection of 2,4-dichlorophenoxyacetic acid by ratiometric fluorescence imaging on paper-based microfluidic chips. Analyst, The, 2020, 145, 963-974.	3.5	45
61	Visualized Detection of Vibrio parahaemolyticus in Food Samples Using Dual-Functional Aptamers and Cut-Assisted Rolling Circle Amplification. Journal of Agricultural and Food Chemistry, 2019, 67, 1244-1253.	5.2	44
62	Theabrownin from Fu Brick Tea Exhibits the Thermogenic Function of Adipocytes in High-Fat-Diet-Induced Obesity. Journal of Agricultural and Food Chemistry, 2021, 69, 11900-11911.	5.2	44
63	Chemical characteristics, antioxidant capacities and hepatoprotection of polysaccharides from pomegranate peel. Carbohydrate Polymers, 2018, 202, 461-469.	10.2	43
64	Stachyose increases absorption and hepatoprotective effect of tea polyphenols in high fructoseâ€fed mice. Molecular Nutrition and Food Research, 2016, 60, 502-510.	3.3	42
65	Grape seed proanthocyanidins reduced the overweight of C57BL/6J mice through modulating adipose thermogenesis and gut microbiota. Food and Function, 2021, 12, 8467-8477.	4.6	42
66	Recent progress in the preparation, chemical interactions and applications of biocompatible polysaccharide-protein nanogel carriers. Food Research International, 2021, 147, 110564.	6.2	42
67	Protective Effects of Quercetin and Quercetin-5',8-Disulfonate against Carbon Tetrachloride-Caused Oxidative Liver Injury in Mice. Molecules, 2014, 19, 291-305.	3.8	40
68	An improved mass spectrometry-based measurement of NO metabolites in biological fluids. Free Radical Biology and Medicine, 2013, 56, 1-8.	2.9	39
69	Tartary buckwheat flavonoids protect hepatic cells against high glucose-induced oxidative stress and insulin resistance via MAPK signaling pathways. Food and Function, 2016, 7, 1523-1536.	4.6	39
70	Evaluation of clinical safety and beneficial effects of stachyose-enriched Î±-galacto-oligosaccharides on gut microbiota and bowel function in humans. Food and Function, 2017, 8, 262-269.	4.6	39
71	Ultrasound-assisted extraction of polysaccharide from spent Lentinus edodes substrate: Process optimization, precipitation, structural characterization and antioxidant activity. International Journal of Biological Macromolecules, 2021, 191, 1038-1045.	7.5	39
72	Myricetin derived from Hovenia dulcis Thunb. ameliorates vascular endothelial dysfunction and liver injury in high choline-fed mice. Food and Function, 2015, 6, 1620-1634.	4.6	38

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73	Enhanced anti-obesity effects of bacterial cellulose combined with konjac glucomannan in high-fat diet-fed C57BL/6J mice. Food and Function, 2018, 9, 5260-5272.	4.6	38
74	Soybean soluble polysaccharides enhance bioavailability of genistein and its prevention against obesity and metabolic syndrome of mice with chronic high fat consumption. Food and Function, 2019, 10, 4153-4165.	4.6	38
75	Immunomodulatory effects of an acidic polysaccharide fraction from herbal Gynostemma pentaphyllum tea in RAW264.7 cells. Food and Function, 2019, 10, 2186-2197.	4.6	38
76	Macrophage Activation by an Acidic Polysaccharide Isolated from Angelica Sinensis (Oliv.) Diels. BMB Reports, 2007, 40, 636-643.	2.4	37
77	Chemical characteristics of an Ilex Kuding tea polysaccharide and its protective effects against high fructose-induced liver injury and vascular endothelial dysfunction in mice. Food and Function, 2017, 8, 2536-2547.	4.6	36
78	Effects of spinach nitrate on insulin resistance, endothelial dysfunction markers and inflammation in mice with high-fat and high-fructose consumption. Food and Nutrition Research, 2016, 60, 32010.	2.6	35
79	Selection of highly specific aptamers to Vibrio parahaemolyticus using cell-SELEX powered by functionalized graphene oxide and rolling circle amplification. Analytica Chimica Acta, 2019, 1052, 153-162.	5.4	35
80	Differential effects of baicalein and its sulfated derivatives in inhibiting proliferation of human breast cancer MCF-7 cells. Chemico-Biological Interactions, 2014, 221, 99-108.	4.0	34
81	Isolation, Characterization, and Immunological Effects of Î±-Galacto-oligosaccharides from a New Source, the Herb Lycopus lucidus Turcz.. Journal of Agricultural and Food Chemistry, 2010, 58, 8253-8258.	5.2	32
82	Chemical composition of Pleurotus eryngii polysaccharides and their inhibitory effects on high-fructose diet-induced insulin resistance and oxidative stress in mice. Food and Function, 2014, 5, 2609-2620.	4.6	32
83	In Vivo Fluoride Ion Detection and Imaging in Mice Using a Designed Near-Infrared Ratiometric Fluorescent Probe Based on IR-780. Journal of Agricultural and Food Chemistry, 2018, 66, 11486-11491.	5.2	32
84	Benzoyl Peroxide Detection in Real Samples and Zebrafish Imaging by a Designed Near-Infrared Fluorescent Probe. Journal of Agricultural and Food Chemistry, 2017, 65, 9553-9558.	5.2	31
85	A versatile microfluidic paper chip platform based on MIPs for rapid ratiometric sensing of dual fluorescence signals. Microchemical Journal, 2020, 157, 105050.	4.5	31
86	Quantitative analyses for several nutrients and volatile components during fermentation of soybean by Bacillus subtilis natto. Food Chemistry, 2022, 374, 131725.	8.2	31
87	Inhibitory effects and molecular mechanisms of tetrahydrocurcumin against human breast cancer MCF-7 cells. Food and Nutrition Research, 2016, 60, 30616.	2.6	30
88	Enhancing the hepatic protective effect of genistein by oral administration with stachyose in mice with chronic high fructose diet consumption. Food and Function, 2016, 7, 2420-2430.	4.6	29
89	A comprehensive review on microbiome, aromas and flavors, chemical composition, nutrition and future prospects of Fuzhuan brick tea. Trends in Food Science and Technology, 2022, 119, 452-466.	15.1	29
90	Analysis of compositional monosaccharides in fungus polysaccharides by capillary zone electrophoresis. Carbohydrate Polymers, 2014, 102, 481-488.	10.2	28

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91	Inhibitory effects of polyphenol-enriched extract from Ziyang tea against human breast cancer MCF-7Âcells through reactive oxygen species-dependent mitochondria molecular mechanism. Journal of Food and Drug Analysis, 2016, 24, 527-538.	1.9	28
92	Beneficial effects of apple peel polyphenols on vascular endothelial dysfunction and liver injury in high choline-fed mice. Food and Function, 2017, 8, 1282-1292.	4.6	28
93	Effect of okra fruit powder supplementation on metabolic syndrome and gut microbiota diversity in high fat diet-induced obese mice. Food Research International, 2020, 130, 108929.	6.2	28
94	Antihypertensive effects of Tartary buckwheat flavonoids by improvement of vascular insulin sensitivity in spontaneously hypertensive rats. Food and Function, 2017, 8, 4217-4228.	4.6	27
95	Antioxidant, antimicrobial, and antiproliferative activity-based comparative study of peel and flesh polyphenols from Actinidia chinensis. Food and Nutrition Research, 2019, 63, .	2.6	27
96	Boronate affinity material-based sensors for recognition and detection of glycoproteins. Analyst, The, 2020, 145, 7511-7527.	3.5	26
97	Simultaneous separation and purification of chlorogenic acid, epicatechin, hyperoside and phlorizin from thinned young Qinguan apples by successive use of polyethylene and polyamide resins. Food Chemistry, 2017, 230, 362-371.	8.2	24
98	Digestion of Plant Dietary miRNAs Starts in the Mouth under the Protection of Coingested Food Components and Plant-Derived Exosome-like Nanoparticles. Journal of Agricultural and Food Chemistry, 2022, 70, 4316-4327.	5.2	23
99	Combined soil and foliar ZnSO₄ application improves wheat grain Zn concentration and Zn fractions in a calcareous soil. European Journal of Soil Science, 2020, 71, 681-694.	3.9	22
100	Fu Brick Tea Manages HFD/STZ-Induced Type 2 Diabetes by Regulating the Gut Microbiota and Activating the IRS1/PI3K/Akt Signaling Pathway. Journal of Agricultural and Food Chemistry, 2022, 70, 8274-8287.	5.2	22
101	Hepatoprotective effects of phloretin against CCl₄-induced liver injury in mice. Food and Agricultural Immunology, 2017, 28, 211-222.	1.4	21
102	Enhancing the antitumor activity of tea polyphenols encapsulated in biodegradable nanogels by macromolecular self-assembly. RSC Advances, 2019, 9, 10004-10016.	3.6	21
103	Consumption of two whole kiwifruit (Actinide chinensis) per day improves lipid homeostasis, fatty acid metabolism and gut microbiota in healthy rats. International Journal of Biological Macromolecules, 2020, 156, 186-195.	7.5	21
104	A new amine moiety-based near-infrared fluorescence probe for detection of formaldehyde in real food samples and mice. Food Chemistry, 2022, 384, 132426.	8.2	21
105	Protective effects of ursolic acid against hepatotoxicity and endothelial dysfunction in mice with chronic high choline diet consumption. Chemico-Biological Interactions, 2016, 258, 102-107.	4.0	20
106	Encapsulation in lysozyme/ A. Sphaerocephala Krasch polysaccharide nanoparticles increases stability and bioefficacy of curcumin. Journal of Functional Foods, 2017, 38, 100-109.	3.4	20
107	A faster and simpler UPLC-MS/MS method for the simultaneous determination of trimethylamine N-oxide, trimethylamine and dimethylamine in different types of biological samples. Food and Function, 2019, 10, 6484-6491.	4.6	20
108	Fabrication of Bacterial Cellulose Nanofibers/Soy Protein Isolate Colloidal Particles for the Stabilization of High Internal Phase Pickering Emulsions by Anti-solvent Precipitation and Their Application in the Delivery of Curcumin. Frontiers in Nutrition, 2021, 8, 734620.	3.7	20

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109	Chlorogenic acid inhibits trimethylamine-N-oxide formation and remodels intestinal microbiota to alleviate liver dysfunction in high <scp>l</scp>-carnitine feeding mice. Food and Function, 2021, 12, 10500-10511.	4.6	20
110	Differential protective effects of polyphenol extracts from apple peels and fleshes against acute CCl₄-induced liver damage in mice. Food and Function, 2015, 6, 513-524.	4.6	19
111	Consumption of post-fermented Jing-Wei Fuzhuan brick tea alleviates liver dysfunction and intestinal microbiota dysbiosis in high fructose diet-fed mice. RSC Advances, 2019, 9, 17501-17513.	3.6	19
112	Supplementation of okra seed oil ameliorates ethanol-induced liver injury and modulates gut microbiota dysbiosis in mice. Food and Function, 2019, 10, 6385-6398.	4.6	19
113	Artemisia sphaerocephala Krasch polysaccharide prevents hepatic steatosis in high fructose-fed mice associated with changes in the gut microbiota. Food and Function, 2019, 10, 8137-8148.	4.6	19
114	Protective effect of R. glutinosa oligosaccharides against high l-carnitine diet-induced endothelial dysfunction and hepatic injury in mice. International Journal of Biological Macromolecules, 2016, 85, 285-293.	7.5	18
115	Non-digestible stachyose promotes bioavailability of genistein through inhibiting intestinal degradation and first-pass metabolism of genistein in mice. Food and Nutrition Research, 2017, 61, 1369343.	2.6	17
116	Epigallocatechin Gallate (EGCG) Promotes the Immune Function of Ileum in High Fat Diet Fed Mice by Regulating Gut Microbiome Profiling and Immunoglobulin Production. Frontiers in Nutrition, 2021, 8, 720439.	3.7	17
117	Auto-fluorescence of cellulose paper with spatial solid phrase dispersion-induced fluorescence enhancement behavior for three heavy metal ions detection. Food Chemistry, 2022, 389, 133093.	8.2	17
118	Protective Effect of Saponins-Enriched Fraction of <i>Gynostemma pentaphyllum</i> against High Choline-Induced Vascular Endothelial Dysfunction and Hepatic Damage in Mice. Biological and Pharmaceutical Bulletin, 2020, 43, 463-473.	1.4	16
119	Development and Application of a Capillary Electrophoretic Method for the Composition Analysis of a Typical Heteropolysaccharide from Codonopsis pilosula NANNF.. Biological and Pharmaceutical Bulletin, 2008, 31, 1860-1865.	1.4	15
120	Dehydration of Kiwifruit (Actinidia deliciosa) Slices Using Heat Pipe Combined with Impingement Technology. International Journal of Food Engineering, 2016, 12, 265-276.	1.5	15
121	Soybean soluble polysaccharide enhances absorption of soybean genistein in mice. Food Research International, 2018, 103, 273-279.	6.2	15
122	Soluble soybean polysaccharides enhance the protective effects of genistein against hepatic injury in high <scp>l</scp>-carnitine-fed mice. Food and Function, 2017, 8, 4364-4373.	4.6	14
123	EGCG regulates fatty acid metabolism of high-fat diet-fed mice in association with enrichment of gut Akkermansia muciniphila. Journal of Functional Foods, 2020, 75, 104261.	3.4	14
124	Water extract of shepherd's purse prevents high-fructose induced-liver injury by regulating glucolipid metabolism and gut microbiota. Food Chemistry, 2021, 342, 128536.	8.2	14
125	Protective Effect of Polysaccharide Fractions from Radix A. Sinensis against tert-Butylhydroperoxide Induced Oxidative Injury in Murine Peritoneal Macrophages. BMB Reports, 2007, 40, 928-935.	2.4	14
126	Gut Microbiota and Metabolome Response of Decaisnea insignis Seed Oil on Metabolism Disorder Induced by Excess Alcohol Consumption. Journal of Agricultural and Food Chemistry, 2019, 67, 10667-10677.	5.2	13

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127	Characterization of the antioxidative polysaccharides from Ziziphus jujube cv. Goutouzao and its tumorâ€inhibitory effects on human colorectal carcinoma LoVo cells via immunocyte activation. Journal of Food Biochemistry, 2020, 44, e13462.	2.9	12
128	High <scp>l</scp>-Carnitine Ingestion Impairs Liver Function by Disordering Gut Bacteria Composition in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 5707-5714.	5.2	12
129	Load phycocyanin to achieve in vivo imaging of casein-porous starch microgels induced by ultra-high-pressure homogenization. International Journal of Biological Macromolecules, 2021, 193, 127-136.	7.5	12
130	Colour, Texture, Microstructure and Nutrient Retention of Kiwifruit Slices Subjected to Combined Air-Impingement Jet Drying and Freeze Drying. International Journal of Food Engineering, 2017, 13, .	1.5	11
131	Zinc in cereal grains: Concentration, distribution, speciation, bioavailability, and barriers to transport from roots to grains in wheat. Critical Reviews in Food Science and Nutrition, 2022, 62, 7917-7928.	10.3	11
132	Decaisnea insignis Seed Oil Inhibits Trimethylamine-N-oxide Formation and Remodels Intestinal Microbiota to Alleviate Liver Dysfunction in <scp>l</scp>-Carnitine Feeding Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 13082-13092.	5.2	10
133	Valorization of spent shiitake substrate for recovery of antitumor fungal sterols by ultrasound-assisted extraction. Journal of Food Biochemistry, 2018, 42, e12602.	2.9	9
134	Environmentally friendly ratiometric fluorescent microfluidic paper chip for rapid detection of difenoconazole. Scientia Sinica Chimica, 2020, 50, 393-405.	0.4	9
135	Antioxidant activities of young apple polyphenols and its preservative effects on lipids and proteins in grass carp (Ctenopharyngodon idellus) fillets. CYTA - Journal of Food, 2017, 15, 291-300.	1.9	8
136	Purification, Characterization, Antioxidant and Antitumour Activities of Polysaccharides from Apple Peel Pomace Obtained by Pre-pressing Separation. International Journal of Food Engineering, 2017, 13, .	1.5	8
137	Rapid identification and quantitation of the viable cells of Lactobacillus casei in fermented dairy products using an aptamer-based strategy powered by a novel cell-SELEX protocol. Journal of Dairy Science, 2019, 102, 10814-10824.	3.4	8
138	Chemical profile and antioxidant potential of extractable and nonâ€extractable polyphenols in commercial teas at different fermentation degrees. Journal of Food Processing and Preservation, 2020, 44, e14487.	2.0	8
139	Progress in fluorescent probes for sulfur dioxide derivatives. Scientia Sinica Chimica, 2018, 48, 45-57.	0.4	8
140	Komagataeibacter hanseniiCGMCC 3917 alleviates alcohol-induced liver injury by regulating fatty acid metabolism and intestinal microbiota diversity in mice. Food and Function, 2020, 11, 4591-4604.	4.6	7
141	Effects of stachyose on absorption and transportation of tea catechins in mice: possible role of Phase II metabolic enzymes and efflux transporters inhibition by stachyose. Food and Nutrition Research, 2016, 60, 32783.	2.6	6
142	Rapid determination and quantitation of compositional carbohydrates to identify honey by capillary zone electrophoresis. CYTA - Journal of Food, 2017, 15, 531-537.	1.9	6
143	A novel isothermal method using rolling circle reverse transcription for accurate amplification of small RNA sequences. Biochimie, 2019, 163, 137-141.	2.6	6
144	Synergistic antitumor effects of polysaccharides and anthocyanins from Lycium ruthenicum Murr. on human colorectal carcinoma LoVo cells and the molecular mechanism. Food Science and Nutrition, 2022, 10, 2956-2968.	3.4	6

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145	Eurotium cristatum reduces obesity by alleviating gut microbiota dysbiosis and modulating lipid and energy metabolism. Journal of the Science of Food and Agriculture, 2022, 102, 7039-7051.	3.5	6
146	Design and application of novel molecular imprinting fluorescent sensors. Scientia Sinica Chimica, 2017, 47, 300-314.	0.4	5
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