

Xingbin Yang

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.

145
papers

4,543
citations

37
h-index

59
g-index

154
ext. papers

5,808
ext. citations

5.7
avg, IF

6.15
L-index

#	Paper	IF	Citations
145	Quantitative analyses for several nutrients and volatile components during fermentation of soybean by <i>Bacillus subtilis</i> natto.. <i>Food Chemistry</i> , 2022 , 374, 131725	8.5	7
144	A comprehensive review on microbiome, aromas and flavors, chemical composition, nutrition and future prospects of Fuzhuan brick tea. <i>Trends in Food Science and Technology</i> , 2022 , 119, 452-466	15.3	4
143	A new amine moiety-based near-infrared fluorescence probe for detection of formaldehyde in real food samples and mice.. <i>Food Chemistry</i> , 2022 , 384, 132426	8.5	1
142	Auto-fluorescence of cellulose paper with spatial solid phase dispersion-induced fluorescence enhancement behavior for three heavy metal ions detection.. <i>Food Chemistry</i> , 2022 , 389, 133093	8.5	0
141	Load phycocyanin to achieve in vivo imaging of casein-porous starch microgels induced by ultra-high-pressure homogenization. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 127-138	7.9	0
140	Water extract of shepherd's purse prevents high-fructose induced-liver injury by regulating glucolipid metabolism and gut microbiota. <i>Food Chemistry</i> , 2021 , 342, 128536	8.5	4
139	Characterization of a novel konjac glucomannan film incorporated with Pickering emulsions: Effect of the emulsion particle sizes. <i>International Journal of Biological Macromolecules</i> , 2021 , 179, 377-387	7.9	10
138	Bacterial cellulose nanofibers improved the emulsifying capacity of soy protein isolate as a stabilizer for pickering high internal-phase emulsions. <i>Food Hydrocolloids</i> , 2021 , 112, 106279	10.6	19
137	Grape seed proanthocyanidins reduced the overweight of C57BL/6J mice through modulating adipose thermogenesis and gut microbiota. <i>Food and Function</i> , 2021 , 12, 8467-8477	6.1	8
136	Gut microbiota-dependent catabolites of tryptophan play a predominant role in the protective effects of turmeric polysaccharides against DSS-induced ulcerative colitis. <i>Food and Function</i> , 2021 , 12, 9793-9807	6.1	7
135	Fuzhuan Brick Tea Polysaccharide Improved Ulcerative Colitis in Association with Gut Microbiota-Derived Tryptophan Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8448-8459	5.7	20
134	Zinc in cereal grains: Concentration, distribution, speciation, bioavailability, and barriers to transport from roots to grains in wheat. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	2
133	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. <i>Frontiers in Nutrition</i> , 2021 , 8, 734620	6.2	3
132	Recent progress in the preparation, chemical interactions and applications of biocompatible polysaccharide-protein nanogel carriers. <i>Food Research International</i> , 2021 , 147, 110564	7	9
131	Ultrasound-assisted extraction of polysaccharide from spent <i>Lentinus edodes</i> substrate: Process optimization, precipitation, structural characterization and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 1038-1045	7.9	6
130	Epigallocatechin Gallate (EGCG) Promotes the Immune Function of Ileum in High Fat Diet Fed Mice by Regulating Gut Microbiome Profiling and Immunoglobulin Production. <i>Frontiers in Nutrition</i> , 2021 , 8, 720439	6.2	1
129	Theabrownin from Fu Brick Tea Exhibits the Thermogenic Function of Adipocytes in High-Fat-Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11900-11911	5.7	7

128	Chlorogenic acid inhibits trimethylamine--oxide formation and remodels intestinal microbiota to alleviate liver dysfunction in high L-carnitine feeding mice. <i>Food and Function</i> , 2021 , 12, 10500-10511	6.1	2
127	A versatile microfluidic paper chip platform based on MIPs for rapid ratiometric sensing of dual fluorescence signals. <i>Microchemical Journal</i> , 2020 , 157, 105050	4.8	10
126	Komagataeibacter hansenii CGMCC 3917 alleviates alcohol-induced liver injury by regulating fatty acid metabolism and intestinal microbiota diversity in mice. <i>Food and Function</i> , 2020 , 11, 4591-4604	6.1	2
125	Characterizations of novel konjac glucomannan emulsion films incorporated with high internal phase Pickering emulsions. <i>Food Hydrocolloids</i> , 2020 , 109, 106088	10.6	27
124	Protective Effect of Saponins-Enriched Fraction of <i>Gynostemma pentaphyllum</i> against High Choline-Induced Vascular Endothelial Dysfunction and Hepatic Damage in Mice. <i>Biological and Pharmaceutical Bulletin</i> , 2020 , 43, 463-473	2.3	10
123	Improved characterization of nanofibers from bacterial cellulose and its potential application in fresh-cut apples. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 178-186	7.9	24
122	High l-Carnitine Ingestion Impairs Liver Function by Disordering Gut Bacteria Composition in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5707-5714	5.7	3
121	Consumption of two whole kiwifruit (<i>Actinide chinensis</i>) per day improves lipid homeostasis, fatty acid metabolism and gut microbiota in healthy rats. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 186-195	7.9	12
120	Chemical profile and antioxidant potential of extractable and non-extractable polyphenols in commercial teas at different fermentation degrees. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14487	2.1	4
119	Environmentally friendly ratiometric fluorescent microfluidic paper chip for rapid detection of difenoconazole. <i>Scientia Sinica Chimica</i> , 2020 , 50, 393-405	1.6	2
118	Bacterial cellulose in food industry: Current research and future prospects. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 1007-1019	7.9	54
117	Combined soil and foliar ZnSO ₄ application improves wheat grain Zn concentration and Zn fractions in a calcareous soil. <i>European Journal of Soil Science</i> , 2020 , 71, 681-694	3.4	17
116	Effect of okra fruit powder supplementation on metabolic syndrome and gut microbiota diversity in high fat diet-induced obese mice. <i>Food Research International</i> , 2020 , 130, 108929	7	15
115	Characterizations of bacterial cellulose nanofibers reinforced edible films based on konjac glucomannan. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 634-645	7.9	37
114	Supplementation of Inulin with Various Degree of Polymerization Ameliorates Liver Injury and Gut Microbiota Dysbiosis in High Fat-Fed Obese Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 779-787	5.7	25
113	Fluorescence detection of 2,4-dichlorophenoxyacetic acid by ratiometric fluorescence imaging on paper-based microfluidic chips. <i>Analyst, The</i> , 2020 , 145, 963-974	5	20
112	Characterization of the antioxidative polysaccharides from <i>Ziziphus jujube</i> cv. Goutouzao and its tumor-inhibitory effects on human colorectal carcinoma LoVo cells via immunocyte activation. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13462	3.3	3
111	Boronate affinity material-based sensors for recognition and detection of glycoproteins. <i>Analyst, The</i> , 2020 , 145, 7511-7527	5	9

110	Fubrick tea attenuates high-fat diet induced fat deposition and metabolic disorder by regulating gut microbiota and caffeine metabolism. <i>Food and Function</i> , 2020 , 11, 6971-6986	6.1	12
109	EGCG regulates fatty acid metabolism of high-fat diet-fed mice in association with enrichment of gut <i>Akkermansia muciniphila</i> . <i>Journal of Functional Foods</i> , 2020 , 75, 104261	5.1	9
108	Supplementation of okra seed oil ameliorates ethanol-induced liver injury and modulates gut microbiota dysbiosis in mice. <i>Food and Function</i> , 2019 , 10, 6385-6398	6.1	14
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. <i>Food and Function</i> , 2019 , 10, 6484-6491	6.1	14
106	Gut Microbiota and Metabolome Response of Seed Oil on Metabolism Disorder Induced by Excess Alcohol Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10667-10677	5.7	6
105	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11665-11674	5.7	32
104	Deposition of CdTe quantum dots on microfluidic paper chips for rapid fluorescence detection of pesticide 2,4-D. <i>Analyst, The</i> , 2019 , 144, 1282-1291	5	45
103	Antioxidant properties of <i>Komagataeibacter hansenii</i> CGMCC 3917 and its ameliorative effects on alcohol-induced liver injury in mice. <i>CYTA - Journal of Food</i> , 2019 , 17, 355-364	2.3	1
102	Soybean soluble polysaccharides enhance bioavailability of genistein and its prevention against obesity and metabolic syndrome of mice with chronic high fat consumption. <i>Food and Function</i> , 2019 , 10, 4153-4165	6.1	22
101	A novel isothermal method using rolling circle reverse transcription for accurate amplification of small RNA sequences. <i>Biochimie</i> , 2019 , 163, 137-141	4.6	2
100	Fu Brick Tea Alleviates Chronic Kidney Disease of Rats with High Fat Diet Consumption through Attenuating Insulin Resistance in Skeletal Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2839-2847	5.7	25
99	Immunomodulatory effects of an acidic polysaccharide fraction from herbal <i>Gynostemma pentaphyllum</i> tea in RAW264.7 cells. <i>Food and Function</i> , 2019 , 10, 2186-2197	6.1	20
98	Enhancing the antitumor activity of tea polyphenols encapsulated in biodegradable nanogels by macromolecular self-assembly.. <i>RSC Advances</i> , 2019 , 9, 10004-10016	3.7	14
97	Preparation of a Near-Infrared Fluorescent Probe Based on IR-780 for Highly Selective and Sensitive Detection of Bisulfite-Sulfite in Food, Living Cells, and Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3062-3067	5.7	37
96	Consumption of post-fermented Jing-Wei Fuzhuan brick tea alleviates liver dysfunction and intestinal microbiota dysbiosis in high fructose diet-fed mice.. <i>RSC Advances</i> , 2019 , 9, 17501-17513	3.7	11
95	Seed Oil Inhibits Trimethylamine--oxide Formation and Remodels Intestinal Microbiota to Alleviate Liver Dysfunction in L-Carnitine Feeding Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13082-13092	5.7	8
94	Rapid identification and quantitation of the viable cells of <i>Lactobacillus casei</i> in fermented dairy products using an aptamer-based strategy powered by a novel cell-SELEX protocol. <i>Journal of Dairy Science</i> , 2019 , 102, 10814-10824	4	2
93	Antioxidant, antimicrobial, and antiproliferative activity-based comparative study of peel and flesh polyphenols from. <i>Food and Nutrition Research</i> , 2019 , 63,	3.1	14

92	Chemical Profile, Quality and Antioxidant Properties of Palmitoleic Acid Rich Oil from <i>Decaisnea insignis</i> Seeds by Different Extraction Techniques. <i>Food Science and Technology Research</i> , 2019 , 25, 755-763	0.8	1
91	<i>Artemisia sphaerocephala</i> Krasch polysaccharide prevents hepatic steatosis in high fructose-fed mice associated with changes in the gut microbiota. <i>Food and Function</i> , 2019 , 10, 8137-8148	6.1	11
90	Terpineol and terpen-4-ol, the critical components of tea tree oil, exert antifungal activities in vitro and in vivo against <i>Aspergillus niger</i> in grapes by inducing morphous damage and metabolic changes of fungus. <i>Food Control</i> , 2019 , 98, 42-53	6.2	36
89	Selection of highly specific aptamers to <i>Vibrio parahaemolyticus</i> using cell-SELEX powered by functionalized graphene oxide and rolling circle amplification. <i>Analytica Chimica Acta</i> , 2019 , 1052, 153-162	6.6	23
88	Visualized Detection of <i>Vibrio parahaemolyticus</i> in Food Samples Using Dual-Functional Aptamers and Cut-Assisted Rolling Circle Amplification. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1244-1253	5.7	31
87	Different antitumor effects of quercetin, quercetin-3-sulfate and quercetin-3-glucuronide in human breast cancer MCF-7 cells. <i>Food and Function</i> , 2018 , 9, 1736-1746	6.1	55
86	Bacterial Cellulose Relieves Diphenoxylate-Induced Constipation in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4106-4117	5.7	29
85	Non-extractable polyphenols of green tea and their antioxidant, anti- α -glucosidase capacity, and release during in vitro digestion. <i>Journal of Functional Foods</i> , 2018 , 42, 129-136	5.1	36
84	Soybean soluble polysaccharide enhances absorption of soybean genistein in mice. <i>Food Research International</i> , 2018 , 103, 273-279	7	11
83	Emulsions stabilized by nanofibers from bacterial cellulose: New potential food-grade Pickering emulsions. <i>Food Research International</i> , 2018 , 103, 12-20	7	84
82	Molecular imprinting technology for microorganism analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2018 , 106, 190-201	14.6	77
81	Stachyose combined with tea polyphenols mitigated metabolic disorders in high fructose diet-fed mice as studied by GC-MS metabolomics approach. <i>CYTA - Journal of Food</i> , 2018 , 16, 516-524	2.3	0
80	Valorization of spent shiitake substrate for recovery of antitumor fungal sterols by ultrasound-assisted extraction. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12602	3.3	6
79	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. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7181-7189	5.7	43
78	Progress in fluorescent probes for sulfur dioxide derivatives. <i>Scientia Sinica Chimica</i> , 2018 , 48, 45-57	1.6	3
77	Optimization for pectinase-assisted extraction of polysaccharides from pomegranate peel with chemical composition and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 244-253	7.9	40
76	Antitumor effect and molecular mechanism of antioxidant polysaccharides from <i>Salvia miltiorrhiza</i> Bunge in human colorectal carcinoma LoVo cells. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 625-634	7.9	36
75	Effects of Dietary Fiber Supplementation on Fatty Acid Metabolism and Intestinal Microbiota Diversity in C57BL/6J Mice Fed with a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12706-12718	5.7	32

74	In Vivo Fluoride Ion Detection and Imaging in Mice Using a Designed Near-Infrared Ratiometric Fluorescent Probe Based on IR-780. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11486-11491	5.7	21
73	Enhanced anti-obesity effects of bacterial cellulose combined with konjac glucomannan in high-fat diet-fed C57BL/6J mice. <i>Food and Function</i> , 2018 , 9, 5260-5272	6.1	20
72	Chemical characteristics, antioxidant capacities and hepatoprotection of polysaccharides from pomegranate peel. <i>Carbohydrate Polymers</i> , 2018 , 202, 461-469	10.3	26
71	The extraction efficiency enhancement of polyphenols from <i>Ulmus pumila</i> L. barks by trienzyme-assisted extraction. <i>Industrial Crops and Products</i> , 2017 , 97, 401-408	5.9	38
70	Preparation and characterization of chitosan film incorporated with thinned young apple polyphenols as an active packaging material. <i>Carbohydrate Polymers</i> , 2017 , 163, 81-91	10.3	238
69	Hepatoprotective effects of phloretin against CCl ₄ -induced liver injury in mice. <i>Food and Agricultural Immunology</i> , 2017 , 28, 211-222	2.9	11
68	Antioxidant activities of young apple polyphenols and its preservative effects on lipids and proteins in grass carp (<i>Ctenopharyngodon idellus</i>) fillets. <i>CYTA - Journal of Food</i> , 2017 , 15, 291-300	2.3	5
67	Beneficial effects of apple peel polyphenols on vascular endothelial dysfunction and liver injury in high choline-fed mice. <i>Food and Function</i> , 2017 , 8, 1282-1292	6.1	24
66	Chemical characterization of a novel polysaccharide ASKP-1 from <i>Artemisia sphaerocephala</i> Krasch seed and its macrophage activation via MAPK, PI3k/Akt and NF- κ B signaling pathways in RAW264.7 cells. <i>Food and Function</i> , 2017 , 8, 1299-1312	6.1	49
65	Purification, Characterization, Antioxidant and Antitumour Activities of Polysaccharides from Apple Peel Pomace Obtained by Pre-pressing Separation. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	6
64	Imaging and Detection of Carboxylesterase in Living Cells and Zebrafish Pretreated with Pesticides by a New Near-Infrared Fluorescence Off-On Probe. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4209-4215	5.7	36
63	Colour, Texture, Microstructure and Nutrient Retention of Kiwifruit Slices Subjected to Combined Air-Impingement Jet Drying and Freeze Drying. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	5
62	A molecular imprinting fluorescence sensor based on quantum dots and a mesoporous structure for selective and sensitive detection of 2,4-dichlorophenoxyacetic acid. <i>Sensors and Actuators B: Chemical</i> , 2017 , 252, 934-943	8.5	59
61	Rapid determination and quantitation of compositional carbohydrates to identify honey by capillary zone electrophoresis. <i>CYTA - Journal of Food</i> , 2017 , 15, 531-537	2.3	4
60	Simultaneous separation and purification of chlorogenic acid, epicatechin, hyperoside and phlorizin from thinned young Qinguan apples by successive use of polyethylene and polyamide resins. <i>Food Chemistry</i> , 2017 , 230, 362-371	8.5	18
59	Evaluation of clinical safety and beneficial effects of stachyose-enriched β -galacto-oligosaccharides on gut microbiota and bowel function in humans. <i>Food and Function</i> , 2017 , 8, 262-269	6.1	30
58	Effects of thinned young apple polyphenols on the quality of grass carp (<i>Ctenopharyngodon idellus</i>) surimi during cold storage. <i>Food Chemistry</i> , 2017 , 224, 372-381	8.5	74
57	Benzoyl Peroxide Detection in Real Samples and Zebrafish Imaging by a Designed Near-Infrared Fluorescent Probe. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9553-9558	5.7	26

56	Soluble soybean polysaccharides enhance the protective effects of genistein against hepatic injury in high l-carnitine-fed mice. <i>Food and Function</i> , 2017 , 8, 4364-4373	6.1	10
55	Antihypertensive effects of Tartary buckwheat flavonoids by improvement of vascular insulin sensitivity in spontaneously hypertensive rats. <i>Food and Function</i> , 2017 , 8, 4217-4228	6.1	21
54	Non-digestible stachyose promotes bioavailability of genistein through inhibiting intestinal degradation and first-pass metabolism of genistein in mice. <i>Food and Nutrition Research</i> , 2017 , 61, 13693-13743	3.1	10
53	Encapsulation in lysozyme/ A. Sphaerocephala Krasch polysaccharide nanoparticles increases stability and bioefficacy of curcumin. <i>Journal of Functional Foods</i> , 2017 , 38, 100-109	5.1	16
52	Chemical characteristics of an Ilex Kuding tea polysaccharide and its protective effects against high fructose-induced liver injury and vascular endothelial dysfunction in mice. <i>Food and Function</i> , 2017 , 8, 2536-2547	6.1	30
51	Design and application of novel molecular imprinting fluorescent sensors. <i>Scientia Sinica Chimica</i> , 2017 , 47, 300-314	1.6	2
50	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. <i>Chemico-Biological Interactions</i> , 2016 , 257, 132-40	5	27
49	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. <i>Food and Nutrition Research</i> , 2016 , 60, 32783	3.1	5
48	Hepatotoxicity and endothelial dysfunction induced by high choline diet and the protective effects of phloretin in mice. <i>Food and Chemical Toxicology</i> , 2016 , 94, 203-12	4.7	35
47	Inhibitory effects of polyphenol-enriched extract from Ziyang tea against human breast cancer MCF-7 cells through reactive oxygen species-dependent mitochondria molecular mechanism. <i>Journal of Food and Drug Analysis</i> , 2016 , 24, 527-538	7	17
46	Tartary buckwheat flavonoids protect hepatic cells against high glucose-induced oxidative stress and insulin resistance via MAPK signaling pathways. <i>Food and Function</i> , 2016 , 7, 1523-36	6.1	26
45	Protective effect of R. glutinosa oligosaccharides against high L-carnitine diet-induced endothelial dysfunction and hepatic injury in mice. <i>International Journal of Biological Macromolecules</i> , 2016 , 85, 285-293	7.9	18
44	Isoorientin Prevents Hyperlipidemia and Liver Injury by Regulating Lipid Metabolism, Antioxidant Capability, and Inflammatory Cytokine Release in High-Fructose-Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2682-9	5.7	48
43	Chemical characterization of Pleurotus eryngii polysaccharide and its tumor-inhibitory effects against human hepatoblastoma HepG-2 cells. <i>Carbohydrate Polymers</i> , 2016 , 138, 123-33	10.3	59
42	Optimization for ultrasound-assisted extraction of polysaccharides with chemical composition and antioxidant activity from the Artemisia sphaerocephala Krasch seeds. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 856-66	7.9	35
41	Stachyose increases absorption and hepatoprotective effect of tea polyphenols in high fructose-fed mice. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 502-10	5.9	33
40	Inhibitory effects and molecular mechanisms of tetrahydrocurcumin against human breast cancer MCF-7 cells. <i>Food and Nutrition Research</i> , 2016 , 60, 30616	3.1	22
39	Effects of spinach nitrate on insulin resistance, endothelial dysfunction markers and inflammation in mice with high-fat and high-fructose consumption. <i>Food and Nutrition Research</i> , 2016 , 60, 32010	3.1	22

38	Interactions between polyphenols in thinned young apples and porcine pancreatic α -amylase: Inhibition, detailed kinetics and fluorescence quenching. <i>Food Chemistry</i> , 2016 , 208, 51-60	8.5	96
37	Dehydration of Kiwifruit (<i>Actinidia deliciosa</i>) Slices Using Heat Pipe Combined with Impingement Technology. <i>International Journal of Food Engineering</i> , 2016 , 12, 265-276	1.9	13
36	Enhancing the hepatic protective effect of genistein by oral administration with stachyose in mice with chronic high fructose diet consumption. <i>Food and Function</i> , 2016 , 7, 2420-30	6.1	23
35	Protective effects of ursolic acid against hepatotoxicity and endothelial dysfunction in mice with chronic high choline diet consumption. <i>Chemico-Biological Interactions</i> , 2016 , 258, 102-7	5	14
34	Antioxidant and antitumor effects of polysaccharides from the fungus <i>Pleurotus abalonus</i> . <i>Chemico-Biological Interactions</i> , 2015 , 237, 166-74	5	46
33	Myricetin derived from <i>Hovenia dulcis</i> Thunb. ameliorates vascular endothelial dysfunction and liver injury in high choline-fed mice. <i>Food and Function</i> , 2015 , 6, 1620-34	6.1	30
32	Selenium-containing polysaccharides from Ziyang green tea ameliorate high-fructose diet induced insulin resistance and hepatic oxidative stress in mice. <i>Food and Function</i> , 2015 , 6, 3342-50	6.1	43
31	Protective effects of tartary buckwheat flavonoids on high TMAO diet-induced vascular dysfunction and liver injury in mice. <i>Food and Function</i> , 2015 , 6, 3359-72	6.1	36
30	Differential protective effects of polyphenol extracts from apple peels and flesh against acute CCl ₄ -induced liver damage in mice. <i>Food and Function</i> , 2015 , 6, 513-24	6.1	19
29	Analysis of compositional monosaccharides in fungus polysaccharides by capillary zone electrophoresis. <i>Carbohydrate Polymers</i> , 2014 , 102, 481-8	10.3	25
28	Differential effects of baicalein and its sulfated derivatives in inhibiting proliferation of human breast cancer MCF-7 cells. <i>Chemico-Biological Interactions</i> , 2014 , 221, 99-108	5	25
27	Chemical composition of <i>Pleurotus eryngii</i> polysaccharides and their inhibitory effects on high-fructose diet-induced insulin resistance and oxidative stress in mice. <i>Food and Function</i> , 2014 , 5, 2609-20	6.1	28
26	Protective effects of polyphenols-enriched extract from Huangshan Maofeng green tea against CCl ₄ -induced liver injury in mice. <i>Chemico-Biological Interactions</i> , 2014 , 220, 75-83	5	46
25	Hypoglycemic and hepatoprotective effects of polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seeds. <i>International Journal of Biological Macromolecules</i> , 2014 , 69, 296-306	7.9	43
24	Protective effects of Ziyang tea polysaccharides on CCl ₄ -induced oxidative liver damage in mice. <i>Food Chemistry</i> , 2014 , 143, 371-8	8.5	55
23	Protective effects of Keemun black tea polysaccharides on acute carbon tetrachloride-caused oxidative hepatotoxicity in mice. <i>Food and Chemical Toxicology</i> , 2013 , 58, 184-92	4.7	60
22	An improved mass spectrometry-based measurement of NO metabolites in biological fluids. <i>Free Radical Biology and Medicine</i> , 2013 , 56, 1-8	7.8	36
21	Protective effects of quercetin and quercetin-5 β -D-glucuronide against carbon tetrachloride-caused oxidative liver injury in mice. <i>Molecules</i> , 2013 , 19, 291-305	4.8	30

20	Inhibitory effects and molecular mechanisms of selenium-containing tea polysaccharides on human breast cancer MCF-7 cells. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 579-88	5.7	70
19	Isolation, characterization, and hepatoprotective effects of the raffinose family oligosaccharides from <i>Rehmannia glutinosa</i> Libosch. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7786-93	5.7	52
18	Compositional characterisation of soluble apple polysaccharides, and their antioxidant and hepatoprotective effects on acute CCl ₄ -caused liver damage in mice. <i>Food Chemistry</i> , 2013 , 138, 1256-64	8.5	83
17	Stachyose-enriched α -galacto-oligosaccharides regulate gut microbiota and relieve constipation in mice. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11825-31	5.7	60
16	ROS-dependent mitochondria molecular mechanisms underlying antitumor activity of <i>Pleurotus abalonus</i> acidic polysaccharides in human breast cancer MCF-7 cells. <i>PLoS ONE</i> , 2013 , 8, e64266	3.7	49
15	Antitumor activities of quercetin and quercetin-5 β -disulfonate in human colon and breast cancer cell lines. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1589-99	4.7	124
14	Chemical composition and hepatoprotective effects of polyphenol-rich extract from <i>Houttuynia cordata</i> tea. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4641-8	5.7	70
13	Antioxidative and hepatoprotective effects of the polysaccharides from <i>Zizyphus jujube</i> cv. Shaanbeitanzao. <i>Carbohydrate Polymers</i> , 2012 , 88, 1453-1459	10.3	94
12	Flavonoid-rich apples and nitrate-rich spinach augment nitric oxide status and improve endothelial function in healthy men and women: a randomized controlled trial. <i>Free Radical Biology and Medicine</i> , 2012 , 52, 95-102	7.8	186
11	A comparative study on the antioxidant activities of an acidic polysaccharide and various solvent extracts derived from herbal <i>Houttuynia cordata</i> . <i>Carbohydrate Polymers</i> , 2011 , 83, 537-544	10.3	103
10	Isolation, characterization, and immunological effects of alpha-galacto-oligosaccharides from a new source, the herb <i>Lycopus lucidus</i> Turcz. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8253-8	5.7	26
9	Composition and systemic immune activity of the polysaccharides from an herbal tea (<i>Lycopus lucidus</i> Turcz). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 6075-80	5.7	40
8	Separation and quantification of component monosaccharides of the tea polysaccharides from <i>Gynostemma pentaphyllum</i> by HPLC with indirect UV detection. <i>Food Chemistry</i> , 2009 , 112, 742-746	8.5	212
7	Isolation and characterization of immunostimulatory polysaccharide from an herb tea, <i>Gynostemma pentaphyllum</i> Makino. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6905-9	5.7	74
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5	Chemical composition and antioxidant activity of an acidic polysaccharide extracted from <i>Cucurbita moschata</i> Duchesne ex Poiret. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4684-90	5.7	50
4	Component and antioxidant properties of polysaccharide fractions isolated from <i>Angelica sinensis</i> (OLIV.) DIELS. <i>Biological and Pharmaceutical Bulletin</i> , 2007 , 30, 1884-90	2.3	58
3	Macrophage activation by an acidic polysaccharide isolated from <i>Angelica sinensis</i> (Oliv.) Diels. <i>BMB Reports</i> , 2007 , 40, 636-43	5.5	29

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