

Yaoguang Chang

List of Publications by Year in descending order

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66
papers

2,293
citations

218677

26
h-index

223800

46
g-index

66
all docs

66
docs citations

66
times ranked

2175
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of emulsifier type on the <i>in vitro</i> digestion of fish oil-in-water emulsions in the presence of an anionic marine polysaccharide (fucoidan): Caseinate, whey protein, lecithin, or Tween 80. <i>Food Hydrocolloids</i> , 2016, 61, 92-101.	10.7	174
2	Crystalline structure and thermal property characterization of chitin from Antarctic krill (<i>Euphausia superba</i>). <i>Carbohydrate Polymers</i> , 2013, 92, 90-97.	10.2	169
3	Dietary fucoidan of <i>Acaudina molpadioides</i> alters gut microbiota and mitigates intestinal mucosal injury induced by cyclophosphamide. <i>Food and Function</i> , 2017, 8, 3383-3393.	4.6	123
4	Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimer's Disease in APP/PS1 Double-Transgenic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4948-4957.	5.2	89
5	Structure elucidation of fucoidan composed of a novel tetrafucose repeating unit from sea cucumber <i>Thelenota ananas</i> . <i>Food Chemistry</i> , 2014, 146, 113-119.	8.2	82
6	Protective effect of sea cucumber (<i>Acaudina molpadioides</i>) fucoidan against ethanol-induced gastric damage. <i>Food Chemistry</i> , 2012, 133, 1414-1419.	8.2	76
7	Dietary fucoidan of <i>Acaudina molpadioides</i> and its enzymatically degraded fragments could prevent intestinal mucositis induced by chemotherapy in mice. <i>Food and Function</i> , 2015, 6, 415-422.	4.6	73
8	Structural study of fucoidan from sea cucumber <i>Acaudina molpadioides</i> : A fucoidan containing novel tetrafucose repeating unit. <i>Food Chemistry</i> , 2014, 142, 197-200.	8.2	70
9	Primary structure and chain conformation of fucoidan extracted from sea cucumber <i>Holothuria tubulosa</i> . <i>Carbohydrate Polymers</i> , 2016, 136, 1091-1097.	10.2	66
10	Enzymatic preparation and structural determination of oligosaccharides derived from sea cucumber (<i>Acaudina molpadioides</i>) fucoidan. <i>Food Chemistry</i> , 2013, 139, 702-709.	8.2	58
11	Structure and rheological characteristics of fucoidan from sea cucumber <i>Apostichopus japonicus</i> . <i>Food Chemistry</i> , 2015, 180, 71-76.	8.2	58
12	A novel structural fucosylated chondroitin sulfate from <i>Holothuria Mexicana</i> and its effects on growth factors binding and anticoagulation. <i>Carbohydrate Polymers</i> , 2018, 181, 1160-1168.	10.2	58
13	Isolation and characterization of a sea cucumber fucoidan-utilizing marine bacterium. <i>Letters in Applied Microbiology</i> , 2010, 50, 301-307.	2.2	57
14	A novel glycosaminoglycan-like polysaccharide from abalone <i>Haliotis discus hannai</i> Ino: Purification, structure identification and anticoagulant activity. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 1160-1166.	7.5	56
15	Interfacial deposition of an anionic polysaccharide (fucoidan) on protein-coated lipid droplets: Impact on the stability of fish oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2015, 51, 252-260.	10.7	53
16	Competitive adsorption and displacement of anionic polysaccharides (fucoidan and gum arabic) on the surface of protein-coated lipid droplets. <i>Food Hydrocolloids</i> , 2016, 52, 820-826.	10.7	46
17	Fucosylated chondroitin sulfate from <i>Acaudina molpadioides</i> improves hyperglycemia via activation of PKB/GLUT4 signaling in skeletal muscle of insulin resistant mice. <i>Food and Function</i> , 2013, 4, 1639.	4.6	45
18	Characterization of mucin-lipid droplet interactions: Influence on potential fate of fish oil-in-water emulsions under simulated gastrointestinal conditions. <i>Food Hydrocolloids</i> , 2016, 56, 425-433.	10.7	45

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19	Fucoidan from the sea cucumber <i>Acaudina molpadioides</i> exhibits anti-adipogenic activity by modulating the Wnt/ β 2-catenin pathway and down-regulating the SREBP-1c expression. <i>Food and Function</i> , 2014, 5, 1547-1555.	4.6	40
20	Gastric Protective Activities of Sea Cucumber Fucoidans with Different Molecular Weight and Chain Conformations: A Structure-Activity Relationship Investigation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8615-8622.	5.2	38
21	Preparation and thermo-reversible gelling properties of protein isolate from defatted Antarctic krill (<i>Euphausia superba</i>) byproducts. <i>Food Chemistry</i> , 2015, 188, 170-176.	8.2	36
22	Fucosylated chondroitin sulfate is covalently associated with collagen fibrils in sea cucumber <i>Apostichopus japonicus</i> body wall. <i>Carbohydrate Polymers</i> , 2018, 186, 439-444.	10.2	34
23	Fucosylated Chondroitin Sulfate from Sea Cucumber in Combination with Rosiglitazone Improved Glucose Metabolism in the Liver of the Insulin-Resistant Mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013, 77, 2263-2268.	1.3	33
24	Antioxidation activities of low-molecular-weight gelatin hydrolysate isolated from the sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Ocean University of China</i> , 2010, 9, 94-98.	1.2	32
25	Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based Proteomics and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10567-10574.	5.2	32
26	Collagen fibrils of sea cucumber (<i>Apostichopus japonicus</i>) are heterotypic. <i>Food Chemistry</i> , 2020, 316, 126272.	8.2	29
27	<i>Wenyngzhuangia fucanilytica</i> sp. nov., a sulfated fucan utilizing bacterium isolated from shallow coastal seawater. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016, 66, 3270-3275.	1.7	29
28	Purification, expression and characterization of a novel α -L-fucosidase from a marine bacteria <i>Wenyngzhuangia fucanilytica</i> . <i>Protein Expression and Purification</i> , 2017, 129, 9-17.	1.3	28
29	Expression and Characterization of a Novel β -Porphyranase from Marine Bacterium <i>Wenyngzhuangia fucanilytica</i> : A Biotechnological Tool for Degrading Porphyran. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9307-9313.	5.2	28
30	Cloning, expression and characterization of an endo-acting bifunctional alginate lyase of marine bacterium <i>Wenyngzhuangia fucanilytica</i> . <i>Protein Expression and Purification</i> , 2019, 154, 44-51.	1.3	28
31	Discovery and Characterization of an Endo-1,3-Fucanase From Marine Bacterium <i>Wenyngzhuangia fucanilytica</i> : A Novel Glycoside Hydrolase Family. <i>Frontiers in Microbiology</i> , 2020, 11, 1674.	3.5	28
32	Chain conformational and physicochemical properties of fucoidans from sea cucumber. <i>Carbohydrate Polymers</i> , 2016, 152, 433-440.	10.2	27
33	Fucoxanthin-loaded nanoparticles composed of gliadin and chondroitin sulfate: Synthesis, characterization and stability. <i>Food Chemistry</i> , 2022, 379, 132163.	8.2	27
34	Cloning, expression and characterization of a β -carrageenase from marine bacterium <i>Wenyngzhuangia fucanilytica</i> : A biocatalyst for producing β -carrageenan oligosaccharides. <i>Journal of Biotechnology</i> , 2017, 259, 103-109.	3.8	26
35	Preparation and anti-osteoporotic activities in vivo of phosphorylated peptides from Antarctic krill (<i>Euphausia superba</i>). <i>Peptides</i> , 2015, 68, 239-245.	2.4	25
36	Expression and characterization of a β -carrageenase from marine bacterium <i>Wenyngzhuangia aestuarii</i> OF219: A biotechnological tool for the depolymerization of β -carrageenan. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 93-100.	7.5	25

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37	Conformational and physicochemical properties of fucosylated chondroitin sulfate from sea cucumber <i>Apostichopus japonicus</i> . <i>Carbohydrate Polymers</i> , 2016, 152, 26-32.	10.2	24
38	DHA-Enriched Phosphatidylcholine and DHA-Enriched Phosphatidylserine Improve Age-Related Lipid Metabolic Disorder through Different Metabolism in the Senescence-Accelerated Mouse. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700490.	1.5	24
39	Saponin from sea cucumber exhibited more significant effects than ginsenoside on ameliorating high fat diet-induced obesity in C57BL/6 mice. <i>MedChemComm</i> , 2018, 9, 725-734.	3.4	24
40	Fucosylated Chondroitin Sulfate from Sea Cucumber Improves Insulin Sensitivity via Activation of PI3K/PKB Pathway. <i>Journal of Food Science</i> , 2014, 79, H1424-9.	3.1	21
41	Genomic basis of environmental adaptation in the leathery sea squirt (<i>Styela clava</i>). <i>Molecular Ecology Resources</i> , 2020, 20, 1414-1431.	4.8	21
42	Chain conformation, rheological and charge properties of fucoidan extracted from sea cucumber <i>Thelenota ananas</i> : A semi-flexible coil negative polyelectrolyte. <i>Food Chemistry</i> , 2017, 237, 511-515.	8.2	20
43	Influence of molecular weight of an anionic marine polysaccharide (sulfated fucan) on the stability and digestibility of multilayer emulsions: Establishment of structure-function relationships. <i>Food Hydrocolloids</i> , 2021, 113, 106418.	10.7	19
44	Novel Î1-Carrageenan Tetrasaccharide Alleviates Liver Lipid Accumulation via the Bile Acid-FXR-SHP/PXR Pathway to Regulate Cholesterol Conversion and Fatty Acid Metabolism in Insulin-Resistant Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9813-9821.	5.2	18
45	Characterization of a Novel Porphyranase Accommodating Methyl-galactoses at Its Subsites. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7032-7039.	5.2	17
46	The Protective Activities of Dietary Sea Cucumber Cerebrosides against Atherosclerosis through Regulating Inflammation and Cholesterol Metabolism in Male Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800315.	3.3	16
47	Utilizing heterologously overexpressed endo-1,3-fucanase to investigate the structure of sulfated fucan from sea cucumber (<i>Holothuria hilla</i>). <i>Carbohydrate Polymers</i> , 2021, 272, 118480.	10.2	16
48	Determination of trace vanadium in sea cucumbers by ultrasound-assisted cloud point extraction and graphite furnace atomic absorption spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2015, 95, 258-270.	3.3	15
49	Expression and characterization of a novel alginate-binding protein: A promising tool for investigating alginate. <i>Carbohydrate Polymers</i> , 2020, 246, 116645.	10.2	14
50	A Novel Technological Process of Extracting L-Tyrosine with Low Fluorine Content from Defatted Antarctic Krill (<i>Euphausia superba</i>) By-product by Enzymatic Hydrolysis. <i>Food and Bioprocess Technology</i> , 2016, 9, 621-627.	4.7	13
51	Investigation of structural proteins in sea cucumber (<i>Apostichopus japonicus</i>) body wall. <i>Scientific Reports</i> , 2020, 10, 18744.	3.3	13
52	Structure-function relationship analysis of fucoidan from sea cucumber (<i>Holothuria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142 Td	2.9	12
53	Î1-Carrageenan Tetrasaccharide from Î1-Carrageenan Inhibits Islet Î2 Cell Apoptosis Via the Upregulation of GLP-1 to Inhibit the Mitochondrial Apoptosis Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 212-222.	5.2	9
54	Amino Acid Profiling with Chemometric Analysis as a Feasible Tool for the Discrimination of Marine-Derived Peptide Powders. <i>Foods</i> , 2021, 10, 1294.	4.3	8

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55	Dynamic changes of peptidome and release of polysaccharide in sea cucumber (<i>Apostichopus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Wellness, 2022, 11, 1331-1341.	4.9	8
56	Expression and Characterization of a Methylated Galactose-Accommodating GH86 β -Agarase from a Marine Bacterium. Journal of Agricultural and Food Chemistry, 2020, 68, 7678-7683.	5.2	7
57	The risk of carrageenan-induced colitis is exacerbated under high-sucrose/high-salt diet. International Journal of Biological Macromolecules, 2022, 210, 475-482.	7.5	7
58	Characterization of a Novel Carrageenan-Specific Carbohydrate-Binding Module: a Promising Tool for the In Situ Investigation of Carrageenan. Journal of Agricultural and Food Chemistry, 2022, 70, 9066-9072.	5.2	7
59	Cloning, Heterologous Expression, and Characterization of a β -Carrageenase From Marine Bacterium <i>Wenyngzhuangia funcanilytica</i> : A Specific Enzyme for the Hybrid Carrageenan- α -Furcellaran. Frontiers in Microbiology, 2021, 12, 697218.	3.5	4
60	The compound enzymatic hydrolysate of <i>Neoporphyra haitanensis</i> improved hyperglycemia and regulated the gut microbiome in high-fat diet-fed mice. Food and Function, 2022, 13, 6777-6791.	4.6	4
61	Characterization of a sulfated fucan-specific carbohydrate-binding module: A promising tool for investigating sulfated fucans. Carbohydrate Polymers, 2022, 277, 118748.	10.2	3
62	Structure-function relationships between the primary structural properties and multilayer emulsion-fabricating function of an anionic polysaccharide (sulfated fucan). Food Hydrocolloids, 2022, 125, 107426.	10.7	3
63	Structural changes and rheological properties of dry abalone meat (<i>Haliotis diversicolor</i>) during the process of water restoration. Journal of Ocean University of China, 2007, 6, 403-406.	1.2	2
64	Compared study of fucoidan from sea cucumber (<i>Holothuria tubulosa</i>) with different molecular weight on ameliorating β cell apoptosis. Journal of Functional Foods, 2021, 83, 104507.	3.4	1
65	Isolation and structural characterization of novel acid mucopolysaccharide from the viscera of <i>Haliotis discus hannai</i> . , 2011, , .		0
66	Fucoidans from <i>Thelenota ananas</i> with 182.4 kDa Exhibited Optimal Anti-Adipogenic Activities by Modulating the Wnt/ β -Catenin Pathway. Journal of Ocean University of China, 2021, 20, 921-930.	1.2	0