Yaoguang Chang

List of Publications by Year
in descending order

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66 papers	2,293 citations	249298 26 h-index	252626 46 g-index
66 all docs	66 docs citations	66 times ranked	2335 citing authors

#	Article	IF	Citations
1	Characterization of a sulfated fucan-specific carbohydrate-binding module: A promising tool for investigating sulfated fucans. Carbohydrate Polymers, 2022, 277, 118748.	5.1	3
2	Structure-function relationships between the primary structural properties and multilayer emulsion-fabricating function of an anionic polysaccharide (sulfated fucan). Food Hydrocolloids, 2022, 125, 107426.	5.6	3
3	Fucoxanthin-loaded nanoparticles composed of gliadin and chondroitin sulfate: Synthesis, characterization and stability. Food Chemistry, 2022, 379, 132163.	4.2	27
4	The compound enzymatic hydrolysate of Neoporphyra haitanensis improved hyperglycemia and regulated the gut microbiome in high-fat diet-fed mice. Food and Function, 2022, 13, 6777-6791.	2.1	4
5	The risk of carrageenan-induced colitis is exacerbated under high-sucrose/high-salt diet. International Journal of Biological Macromolecules, 2022, 210, 475-482.	3.6	7
6	Dynamic changes of peptidome and release of polysaccharide in sea cucumber (Apostichopus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Wellness, 2022, 11, 1331-1341.	2.2	8
7	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.	2.4	7
8	Structureâ€“function relationship analysis of fucoidan from sea cucumber (Holothuria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td	1.2	12
9	Influence of molecular weight of an anionic marine polysaccharide (sulfated fucan) on the stability and digestibility of multilayer emulsions: Establishment of structure-function relationships. Food Hydrocolloids, 2021, 113, 106418.	5.6	19
10	Amino Acid Profiling with Chemometric Analysis as a Feasible Tool for the Discrimination of Marine-Derived Peptide Powders. Foods, 2021, 10, 1294.	1.9	8
11	Fucoidans from Thelenota ananas with 182.4 kDa Exhibited Optimal Anti-Adipogenic Activities by Modulating the Wnt/Î²-Catenin Pathway. Journal of Ocean University of China, 2021, 20, 921-930.	0.6	0
12	Novel Î¹-Carrageenan Tetrasaccharide Alleviates Liver Lipid Accumulation via the Bile Acidâ€“FXRâ€“SHP/PXR Pathway to Regulate Cholesterol Conversion and Fatty Acid Metabolism in Insulin-Resistant Mice. Journal of Agricultural and Food Chemistry, 2021, 69, 9813-9821.	2.4	18
13	Cloning, Heterologous Expression, and Characterization of a Î²Î°-Carrageenase From Marine Bacterium Wenyingzhuangia funcanilytica: A Specific Enzyme for the Hybrid Carrageenanâ€“Furcellaran. Frontiers in Microbiology, 2021, 12, 697218.	1.5	4
14	Compared study of fucoidan from sea cucumber (Holothuria tubulosa) with different molecular weight on ameliorating Î² cell apoptosis. Journal of Functional Foods, 2021, 83, 104507.	1.6	1
15	Utilizing heterologously overexpressed endo-1,3-fucanase to investigate the structure of sulfated fucan from sea cucumber (Holothuria hilla). Carbohydrate Polymers, 2021, 272, 118480.	5.1	16
16	Î¹-Carrageenan Tetrasaccharide from Î¹-Carrageenan Inhibits Islet Î² Cell Apoptosis Via the Upregulation of GLP-1 to Inhibit the Mitochondrial Apoptosis Pathway. Journal of Agricultural and Food Chemistry, 2021, 69, 212-222.	2.4	9
17	Investigation of structural proteins in sea cucumber (Apostichopus japonicus) body wall. Scientific Reports, 2020, 10, 18744.	1.6	13
18	Genomic basis of environmental adaptation in the leathery sea squirt (Styela clava). Molecular Ecology Resources, 2020, 20, 1414-1431.	2.2	21

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19	Expression and characterization of a novel alginate-binding protein: A promising tool for investigating alginate. Carbohydrate Polymers, 2020, 246, 116645.	5.1	14
20	Characterization of a Novel Porphyranase Accommodating Methyl-galactoses at Its Subsites. Journal of Agricultural and Food Chemistry, 2020, 68, 7032-7039.	2.4	17
21	Expression and Characterization of a Methylated Galactose-Accommodating GH86 Î²-Agarase from a Marine Bacterium. Journal of Agricultural and Food Chemistry, 2020, 68, 7678-7683.	2.4	7
22	Discovery and Characterization of an Endo-1,3-Fucanase From Marine Bacterium Wenyingzhuangia fucanilytica: A Novel Glycoside Hydrolase Family. Frontiers in Microbiology, 2020, 11, 1674.	1.5	28
23	Collagen fibrils of sea cucumber (Apostichopus japonicus) are heterotypic. Food Chemistry, 2020, 316, 126272.	4.2	29
24	Expression and Characterization of a Novel Î²-Porphyranase from Marine Bacterium Wenyingzhuangia fucanilytica: A Biotechnological Tool for Degrading Porphyran. Journal of Agricultural and Food Chemistry, 2019, 67, 9307-9313.	2.4	28
25	Cloning, expression and characterization of an endo-acting bifunctional alginate lyase of marine bacterium Wenyingzhuangia fucanilytica. Protein Expression and Purification, 2019, 154, 44-51.	0.6	28
26	Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimerâ€™s Disease in APP/PS1 Double-Transgenic Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 4948-4957.	2.4	89
27	DHAâ€Enriched Phosphatidylcholine and DHAâ€Enriched Phosphatidylserine Improve Ageâ€Related Lipid Metabolic Disorder through Different Metabolism in the Senescenceâ€Accelerated Mouse. European Journal of Lipid Science and Technology, 2018, 120, 1700490.	1.0	24
28	Fucosylated chondroitin sulfate is covalently associated with collagen fibrils in sea cucumber Apostichopus japonicus body wall. Carbohydrate Polymers, 2018, 186, 439-444.	5.1	34
29	Saponin from sea cucumber exhibited more significant effects than ginsenoside on ameliorating high fat diet-induced obesity in C57BL/6 mice. MedChemComm, 2018, 9, 725-734.	3.5	24
30	Expression and characterization of a Îº-carrageenase from marine bacterium Wenyingzhuangia aestuarii OF219: A biotechnological tool for the depolymerization of Îº-carrageenan. International Journal of Biological Macromolecules, 2018, 112, 93-100.	3.6	25
31	A novel structural fucosylated chondroitin sulfate from Holothuria Mexicana and its effects on growth factors binding and anticoagulation. Carbohydrate Polymers, 2018, 181, 1160-1168.	5.1	58
32	Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based Proteomics and Chemometrics. Journal of Agricultural and Food Chemistry, 2018, 66, 10567-10574.	2.4	32
33	Gastric Protective Activities of Sea Cucumber Fucoidans with Different Molecular Weight and Chain Conformations: A Structureâ€“Activity Relationship Investigation. Journal of Agricultural and Food Chemistry, 2018, 66, 8615-8622.	2.4	38
34	The Protective Activities of Dietary Sea Cucumber Cerebrosides against Atherosclerosis through Regulating Inflammation and Cholesterol Metabolism in Male Mice. Molecular Nutrition and Food Research, 2018, 62, e1800315.	1.5	16
35	Chain conformation, rheological and charge properties of fucoidan extracted from sea cucumber Thelenota ananas: A semi-flexible coil negative polyelectrolyte. Food Chemistry, 2017, 237, 511-515.	4.2	20
36	Cloning, expression and characterization of a Î¹-carrageenase from marine bacterium Wenyingzhuangia fucanilytica : A biocatalyst for producing Î¹-carrageenan oligosaccharides. Journal of Biotechnology, 2017, 259, 103-109.	1.9	26

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37	Dietary fucoidan of Acaudina molpadioides alters gut microbiota and mitigates intestinal mucosal injury induced by cyclophosphamide. Food and Function, 2017, 8, 3383-3393.	2.1	123
38	Purification, expression and characterization of a novel Î±- l -fucosidase from a marine bacteria Wenyingzhuangia fucanilytica. Protein Expression and Purification, 2017, 129, 9-17.	0.6	28
39	Influence of emulsifier type on the inÂvitro digestion of fish oil-in-water emulsions in the presence of an anionic marine polysaccharide (fucoidan): Caseinate, whey protein, lecithin, or Tween 80. Food Hydrocolloids, 2016, 61, 92-101.	5.6	174
40	Chain conformational and physicochemical properties of fucoidans from sea cucumber. Carbohydrate Polymers, 2016, 152, 433-440.	5.1	27
41	Conformational and physicochemical properties of fucosylated chondroitin sulfate from sea cucumber Apostichopus japonicus. Carbohydrate Polymers, 2016, 152, 26-32.	5.1	24
42	A Novel Technological Process of Extracting l-Tyrosine with Low Fluorine Content from Defatted Antarctic Krill (Euphausia superba) By-product by Enzymatic Hydrolysis. Food and Bioprocess Technology, 2016, 9, 621-627.	2.6	13
43	Characterization of mucin â€“ lipid droplet interactions: Influence on potential fate of fish oil-in-water emulsions under simulated gastrointestinal conditions. Food Hydrocolloids, 2016, 56, 425-433.	5.6	45
44	Primary structure and chain conformation of fucoidan extracted from sea cucumber Holothuria tubulosa. Carbohydrate Polymers, 2016, 136, 1091-1097.	5.1	66
45	Competitive adsorption and displacement of anionic polysaccharides (fucoidan and gum arabic) on the surface of protein-coated lipid droplets. Food Hydrocolloids, 2016, 52, 820-826.	5.6	46
46	Wenyingzhuangia fucanilytica sp. nov., a sulfated fucan utilizing bacterium isolated from shallow coastal seawater. International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 3270-3275.	0.8	29
47	Interfacial deposition of an anionic polysaccharide (fucoidan) on protein-coated lipid droplets: Impact on the stability of fish oil-in-water emulsions. Food Hydrocolloids, 2015, 51, 252-260.	5.6	53
48	Structure and rheological characteristics of fucoidan from sea cucumber Apostichopus japonicus. Food Chemistry, 2015, 180, 71-76.	4.2	58
49	Preparation and anti-osteoporotic activities in vivo of phosphorylated peptides from Antarctic krill (Euphausia superba). Peptides, 2015, 68, 239-245.	1.2	25
50	Preparation and thermo-reversible gelling properties of protein isolate from defatted Antarctic krill (Euphausia superba) byproducts. Food Chemistry, 2015, 188, 170-176.	4.2	36
51	Determination of trace vanadium in sea cucumbers by ultrasound-assisted cloud point extraction and graphite furnace atomic absorption spectrometry. International Journal of Environmental Analytical Chemistry, 2015, 95, 258-270.	1.8	15
52	Dietary fucoidan of Acaudina molpadioides and its enzymatically degraded fragments could prevent intestinal mucositis induced by chemotherapy in mice. Food and Function, 2015, 6, 415-422.	2.1	73
53	Fucosylated Chondroitin Sulfate from Sea Cucumber Improves Insulin Sensitivity via Activation of PI3K/PKB Pathway. Journal of Food Science, 2014, 79, H1424-9.	1.5	21
54	Structure elucidation of fucoidan composed of a novel tetrafucose repeating unit from sea cucumber Thelenota ananas. Food Chemistry, 2014, 146, 113-119.	4.2	82

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55	Fucoidan from the sea cucumber Acaudina molpadioides exhibits anti-adipogenic activity by modulating the Wnt/β-catenin pathway and down-regulating the SREBP-1c expression. Food and Function, 2014, 5, 1547-1555.	2.1	40
56	Structural study of fucoidan from sea cucumber Acaudina molpadioides: A fucoidan containing novel tetrafucose repeating unit. Food Chemistry, 2014, 142, 197-200.	4.2	70
57	Enzymatic preparation and structural determination of oligosaccharides derived from sea cucumber (Acaudina molpadioides) fucoidan. Food Chemistry, 2013, 139, 702-709.	4.2	58
58	Crystalline structure and thermal property characterization of chitin from Antarctic krill (Euphausia superba). Carbohydrate Polymers, 2013, 92, 90-97.	5.1	169
59	Fucosylated chondroitin sulfate from Acaudina molpadioides improves hyperglycemia via activation of PKB/GLUT4 signaling in skeletal muscle of insulin resistant mice. Food and Function, 2013, 4, 1639.	2.1	45
60	Fucosylated Chondroitin Sulfate from Sea Cucumber in Combination with Rosiglitazone Improved Glucose Metabolism in the Liver of the Insulin-Resistant Mice. Bioscience, Biotechnology and Biochemistry, 2013, 77, 2263-2268.	0.6	33
61	Protective effect of sea cucumber (Acaudina molpadioides) fucoidan against ethanol-induced gastric damage. Food Chemistry, 2012, 133, 1414-1419.	4.2	76
62	A novel glycosaminoglycan-like polysaccharide from abalone Haliotis discus hannai Ino: Purification, structure identification and anticoagulant activity. International Journal of Biological Macromolecules, 2011, 49, 1160-1166.	3.6	56
63	Isolation and structural characterization of novel acid mucopolysaccharide from the viscera of Haliotis discus hannai. , 2011, , .		0
64	Antioxidation activities of low-molecular-weight gelatin hydrolysate isolated from the sea cucumber Stichopus japonicus. Journal of Ocean University of China, 2010, 9, 94-98.	0.6	32
65	Isolation and characterization of a sea cucumber fucoidan-utilizing marine bacterium. Letters in Applied Microbiology, 2010, 50, 301-307.	1.0	57
66	Structural changes and rheological properties of dry abalone meat (Haliotis diversicolor) during the process of water restoration. Journal of Ocean University of China, 2007, 6, 403-406.	0.6	2