

Yuntao Liu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6377295/publications.pdf>

Version: 2024-02-01

172
papers

7,024
citations

44042

48
h-index

79644

73
g-index

176
all docs

176
docs citations

176
times ranked

7913
citing authors

#	ARTICLE	IF	CITATIONS
1	An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. <i>Molecules</i> , 2016, 21, 1374.	1.7	629
2	Effect of citric acid induced crosslinking on the structure and properties of potato starch/chitosan composite films. <i>Food Hydrocolloids</i> , 2019, 97, 105208.	5.6	206
3	Characterization and antioxidant activities of polysaccharides from thirteen boletus mushrooms. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 1-7.	3.6	160
4	Fabrication of antibacterial chitosan-PVA blended film using electrospray technique for food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 848-854.	3.6	138
5	Chemical composition of five wild edible mushrooms collected from Southwest China and their antihyperglycemic and antioxidant activity. <i>Food and Chemical Toxicology</i> , 2012, 50, 1238-1244.	1.8	129
6	Preparation and Properties of Sodium Carboxymethyl Cellulose/Sodium Alginate/Chitosan Composite Film. <i>Coatings</i> , 2018, 8, 291.	1.2	123
7	ACE inhibitory peptides and antioxidant peptides derived from in vitro digestion hydrolysate of hen egg white lysozyme. <i>Food Chemistry</i> , 2012, 135, 1245-1252.	4.2	118
8	Synthesis and antidiabetic activity of selenium nanoparticles in the presence of polysaccharides from <i>Catathelasma ventricosum</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 114, 632-639.	3.6	116
9	Composite poly(lactic acid)/chitosan nanofibrous scaffolds for cardiac tissue engineering. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 1130-1137.	3.6	108
10	Protein glycosylation: a promising way to modify the functional properties and extend the application in food system. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2506-2533.	5.4	101
11	Preparation and characterization of chitosan films with three kinds of molecular weight for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 249-259.	3.6	100
12	Antihyperglycemic, antihyperlipidemic and antioxidant activities of polysaccharides from <i>Catathelasma ventricosum</i> in streptozotocin-induced diabetic mice. <i>Food and Chemical Toxicology</i> , 2013, 57, 39-45.	1.8	98
13	Cassava starch/carboxymethylcellulose edible films embedded with lactic acid bacteria to extend the shelf life of banana. <i>Carbohydrate Polymers</i> , 2020, 248, 116805.	5.1	96
14	Ovalbumin-gum arabic interactions: Effect of pH, temperature, salt, biopolymers ratio and total concentration. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 113, 477-482.	2.5	94
15	Fabrication of polylactic acid/carbon nanotubes/chitosan composite fibers by electrospinning for strawberry preservation. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 1329-1336.	3.6	92
16	Preparation and characterization of grass carp collagen-chitosan-lemon essential oil composite films for application as food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 340-351.	3.6	91
17	A Patch of Detachable Hybrid Microneedle Depot for Localized Delivery of Mesenchymal Stem Cells in Regeneration Therapy. <i>Advanced Functional Materials</i> , 2020, 30, 2000086.	7.8	91
18	Antidiabetic activity of mycelia selenium-polysaccharide from <i>Catathelasma ventricosum</i> in STZ-induced diabetic mice. <i>Food and Chemical Toxicology</i> , 2013, 62, 285-291.	1.8	90

#	ARTICLE	IF	CITATIONS
19	In vitro saliva-gastrointestinal digestion and fecal fermentation of <i>Oudemansiella radicata</i> polysaccharides reveal its digestion profile and effect on the modulation of the gut microbiota. <i>Carbohydrate Polymers</i> , 2021, 251, 117041.	5.1	78
20	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , 2018, 10, 561.	2.0	77
21	Study on the gel properties and secondary structure of soybean protein isolate/egg white composite gels. <i>European Food Research and Technology</i> , 2015, 240, 367-378.	1.6	74
22	Preparation and properties of polylactic acid-tea polyphenol-chitosan composite membranes. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 632-639.	3.6	74
23	Enhanced photocatalytic degradation of organic dyes by ultrasonic-assisted electrospray TiO ₂ /graphene oxide on polyacrylonitrile/β ² -cyclodextrin nanofibrous membranes. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105343.	3.8	74
24	Phase separation behavior and structural analysis of ovalbumin-gum arabic complex coacervation. <i>Food Hydrocolloids</i> , 2015, 43, 1-7.	5.6	73
25	Developing poly(vinyl alcohol)/chitosan films incorporate with d-limonene: Study of structural, antibacterial, and fruit preservation properties. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 722-732.	3.6	73
26	Fabrication and Testing of PVA/Chitosan Bilayer Films for Strawberry Packaging. <i>Coatings</i> , 2017, 7, 109.	1.2	72
27	Development of ultrasound treated polyvinyl alcohol/tea polyphenol composite films and their physicochemical properties. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 386-394.	3.8	72
28	Tuning the conductivity and inner structure of electrospun fibers to promote cardiomyocyte elongation and synchronous beating. <i>Materials Science and Engineering C</i> , 2016, 69, 865-874.	3.8	70
29	Evaluation of the non-aldehyde volatile compounds formed during deep-fat frying process. <i>Food Chemistry</i> , 2018, 243, 151-161.	4.2	70
30	Preparation and characterization of Konjac glucomannan and pullulan composite films for strawberry preservation. <i>Carbohydrate Polymers</i> , 2020, 243, 116446.	5.1	67
31	Interactions between tea polyphenol and two kinds of typical egg white proteins-ovalbumin and lysozyme: Effect on the gastrointestinal digestion of both proteins in vitro. <i>Food Research International</i> , 2014, 59, 100-107.	2.9	64
32	Nutritional composition of boletus mushrooms from Southwest China and their antihyperglycemic and antioxidant activities. <i>Food Chemistry</i> , 2016, 211, 83-91.	4.2	64
33	Development of Poly(lactic acid)/Chitosan Fibers Loaded with Essential Oil for Antimicrobial Applications. <i>Nanomaterials</i> , 2017, 7, 194.	1.9	64
34	Research progress in tofu processing: From raw materials to processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1448-1467.	5.4	63
35	Physicochemical characteristics and biological activities of polysaccharides from the leaves of different loquat (<i>Eriobotrya japonica</i>) cultivars. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 274-281.	3.6	63
36	Synthesis and antidiabetic properties of chitosan-stabilized selenium nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 170, 115-121.	2.5	61

#	ARTICLE	IF	CITATIONS
37	Facile fabrication of sandwich-like anthocyanin/chitosan/lemongrass essential oil films via 3D printing for intelligent evaluation of pork freshness. <i>Food Chemistry</i> , 2022, 370, 131082.	4.2	61
38	Statistical optimization of fermentative hydrogen production from xylose by newly isolated <i>Enterobacter</i> sp. CN1. <i>International Journal of Hydrogen Energy</i> , 2010, 35, 6657-6664.	3.8	60
39	Antioxidant and anticoagulant activities of mycelia polysaccharides from <i>Catathelasma ventricosum</i> after sulfated modification. <i>Industrial Crops and Products</i> , 2018, 112, 53-60.	2.5	60
40	The characterization, selenylation and antidiabetic activity of mycelial polysaccharides from <i>Catathelasma ventricosum</i> . <i>Carbohydrate Polymers</i> , 2017, 174, 72-81.	5.1	59
41	Fabrication of Electrospun Poly(lactic Acid)/Cinnamaldehyde/ β -Cyclodextrin Fibers as an Antimicrobial Wound Dressing. <i>Polymers</i> , 2017, 9, 464.	2.0	59
42	Synergistic effects of ovalbumin/gum arabic complexes on the stability of emulsions exposed to environmental stress. <i>Food Hydrocolloids</i> , 2015, 47, 14-20.	5.6	58
43	Physico-Mechanical and Antibacterial Properties of PLA/TiO ₂ Composite Materials Synthesized via Electrospinning and Solution Casting Processes. <i>Coatings</i> , 2019, 9, 525.	1.2	57
44	Preparation, characterization, and 3D printing verification of chitosan/halloysite nanotubes/tea polyphenol nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 32-44.	3.6	56
45	A facile metal-phenolic-amine strategy for dual-functionalization of blood-contacting devices with antibacterial and anticoagulant properties. <i>Materials Chemistry Frontiers</i> , 2019, 3, 265-275.	3.2	55
46	Development and optimization of dynamic gelatin/chitosan nanoparticles incorporated with blueberry anthocyanins for milk freshness monitoring. <i>Carbohydrate Polymers</i> , 2020, 247, 116738.	5.1	55
47	Optimization of microwave-assisted extraction of oil from tiger nut (<i>Cyperus esculentus</i> L.) and its quality evaluation. <i>Industrial Crops and Products</i> , 2018, 115, 290-297.	2.5	53
48	Effects of ultrasonication duration and graphene oxide and nano-zinc oxide contents on the properties of polyvinyl alcohol nanocomposites. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104731.	3.8	53
49	Research progress on antimicrobial materials for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3088-3102.	5.4	53
50	Applicability of Rice Doughs as Promising Food Materials in Extrusion-Based 3D Printing. <i>Food and Bioprocess Technology</i> , 2020, 13, 548-563.	2.6	52
51	Optimization, characterization and rheological behavior study of pectin extracted from chayote (<i>Sechium edule</i>) using ultrasound assisted method. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 688-698.	3.6	50
52	Preparation of Chitosan/Corn Starch/Cinnamaldehyde Films for Strawberry Preservation. <i>Foods</i> , 2019, 8, 423.	1.9	48
53	Effects of sodium alginate and rice variety on the physicochemical characteristics and 3D printing feasibility of rice paste. <i>LWT - Food Science and Technology</i> , 2020, 127, 109360.	2.5	48
54	Preparation of poly(lactic acid)/TiO ₂ /GO nano-fibrous films and their preservation effect on green peppers. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 135-148.	3.6	48

#	ARTICLE	IF	CITATIONS
55	A method for extracting oil from tea (<i>Camelia sinensis</i>) seed by microwave in combination with ultrasonic and evaluation of its quality. <i>Industrial Crops and Products</i> , 2019, 131, 234-242.	2.5	47
56	Effects of <i>in vitro</i> digestion and fecal fermentation on the stability and metabolic behavior of polysaccharides from <i>Craterellus cornucopioides</i> . <i>Food and Function</i> , 2020, 11, 6899-6910.	2.1	47
57	Electrospun nanofibers food packaging: trends and applications in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6238-6251.	5.4	47
58	Characterization of carboxymethylated polysaccharides from <i>Catathelasma ventricosum</i> and their antioxidant and antibacterial activities. <i>Journal of Functional Foods</i> , 2017, 38, 355-362.	1.6	44
59	Antidiabetic activity of polysaccharides from <i>Suillellus luridus</i> in streptozotocin-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2018, 119, 134-140.	3.6	44
60	Physical and antimicrobial properties of edible films containing <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 141, 378-386.	3.6	44
61	Electrospun antibacterial poly(vinyl alcohol)/Ag nanoparticles membrane grafted with 3,3',4,4'-benzophenone tetracarboxylic acid for efficient air filtration. <i>Applied Surface Science</i> , 2020, 533, 147516.	3.1	44
62	A method for extracting oil from cherry seed by ultrasonic-microwave assisted aqueous enzymatic process and evaluation of its quality. <i>Journal of Chromatography A</i> , 2019, 1587, 50-60.	1.8	43
63	Emerging Theranostic Nanomaterials in Diabetes and Its Complications. <i>Advanced Science</i> , 2022, 9, e2102466.	5.6	43
64	Antidiabetic activities of polysaccharides from <i>Anoectochilus roxburghii</i> and <i>Anoectochilus formosanus</i> in STZ-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 882-888.	3.6	42
65	The purification, structural characterization and antidiabetic activity of a polysaccharide from <i>Anoectochilus roxburghii</i> . <i>Food and Function</i> , 2020, 11, 3730-3740.	2.1	42
66	A comparative study of the properties and self-aggregation behavior of collagens from the scales and skin of grass carp (<i>Ctenopharyngodon idella</i>). <i>International Journal of Biological Macromolecules</i> , 2018, 106, 516-522.	3.6	41
67	Structural characterization and antidiabetic activity of a glucopyranose-rich heteropolysaccharide from <i>Catathelasma ventricosum</i> . <i>Carbohydrate Polymers</i> , 2016, 149, 399-407.	5.1	40
68	Effects of Electron Beam Irradiation on Zearalenone and Ochratoxin A in Naturally Contaminated Corn and Corn Quality Parameters. <i>Toxins</i> , 2017, 9, 84.	1.5	38
69	Extraction, structure characterization, carboxymethylation and antioxidant activity of acidic polysaccharides from <i>Craterellus cornucopioides</i> . <i>Industrial Crops and Products</i> , 2021, 159, 113079.	2.5	38
70	Recent advances in cyclodextrin-based films for food packaging. <i>Food Chemistry</i> , 2022, 370, 131026.	4.2	38
71	Improving nisin production by encapsulated <i>Lactococcus lactis</i> with starch/carboxymethyl cellulose edible films. <i>Carbohydrate Polymers</i> , 2021, 251, 117062.	5.1	36
72	Quantification and Bioaccessibility of California Pistachio Bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1550-1556.	2.4	35

#	ARTICLE	IF	CITATIONS
73	Physical and Antibacterial Properties of Sodium Alginate/Sodium Carboxymethylcellulose Films Containing Lactococcus lactis. <i>Molecules</i> , 2018, 23, 2645.	1.7	32
74	The research progress in mechanism and influence of biosorption between lactic acid bacteria and Pb(II): A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 395-410.	5.4	32
75	Effects of ultrasonic treatment and homogenization on physicochemical properties of okara dietary fibers for 3D printing cookies. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105693.	3.8	32
76	Effects of sulfated modification on the physicochemical properties and biological activities of β -glucans from Qingke (Tibetan hulless barley). <i>International Journal of Biological Macromolecules</i> , 2019, 141, 41-50.	3.6	30
77	Electrospun Polyvinyl Alcohol/d-Limonene Fibers Prepared by Ultrasonic Processing for Antibacterial Active Packaging Material. <i>Molecules</i> , 2019, 24, 767.	1.7	30
78	Effect of high-pressure homogenization on microstructure and properties of pomelo peel flour film-forming dispersions and their resultant films. <i>Food Hydrocolloids</i> , 2020, 102, 105628.	5.6	30
79	Characterization of the narrow-spectrum bacteriophage LSE7621 towards Salmonella Enteritidis and its biocontrol potential on lettuce and tofu. <i>LWT - Food Science and Technology</i> , 2020, 118, 108791.	2.5	29
80	Investigation of Ultrasonic Treatment on Physicochemical, Structural and Morphological Properties of Sodium Alginate/AgNPs/Apple Polyphenol Films and Its Preservation Effect on Strawberry. <i>Polymers</i> , 2020, 12, 2096.	2.0	29
81	In vitro digestion of sodium alginate/pectin co-encapsulated Lactobacillus bulgaricus and its application in yogurt bilayer beads. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1050-1058.	3.6	29
82	Cellulase production in a new mutant strain of Penicillium decumbens ML-017 by solid state fermentation with rice bran. <i>New Biotechnology</i> , 2011, 28, 733-737.	2.4	28
83	Cardiomyocyte coculture on layered fibrous scaffolds assembled from micropatterned electrospun mats. <i>Materials Science and Engineering C</i> , 2017, 81, 500-510.	3.8	27
84	Antilisterial and physical properties of polysaccharide-collagen films embedded with cell-free supernatant of Lactococcus lactis. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 1031-1038.	3.6	27
85	A Minireview of the Methods for Listeria monocytogenes Detection. <i>Food Analytical Methods</i> , 2018, 11, 215-223.	1.3	26
86	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas. <i>RSC Advances</i> , 2019, 9, 35443-35451.	1.7	25
87	Structural characterization of a polysaccharide from Suillellus luridus and its antidiabetic activity via Nrf2/HO-1 and NF- κ B pathways. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 935-945.	3.6	25
88	Targeted and untargeted metabolomic analyses and biological activity of Tibetan tea. <i>Food Chemistry</i> , 2022, 384, 132517.	4.2	25
89	Preparation and Characterization of Corn Starch Bio-Active Edible Packaging Films Based on Zein Incorporated with Orange-Peel Oil. <i>Antioxidants</i> , 2019, 8, 391.	2.2	24
90	Optimization, characterization and evaluation of papaya polysaccharide-corn starch film for fresh cut apples. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1057-1071.	3.6	24

#	ARTICLE	IF	CITATIONS
91	Eicosapentaenoic acid-containing phosphatidylcholine alleviated lipid accumulation in orotic acid-induced non-alcoholic fatty liver. <i>Journal of Functional Foods</i> , 2016, 23, 294-305.	1.6	23
92	Surface Molecularly Imprinted Polymer Film with Poly(p-aminothiophenol) Outer Layer Coated on Gold Nanoparticles Inner Layer for Highly Sensitive and Selective Sensing Paraoxon. <i>Polymers</i> , 2017, 9, 359.	2.0	23
93	Processing of four different cooking methods of <i>Oudemansiella radicata</i> : Effects on in vitro bioaccessibility of nutrients and antioxidant activity. <i>Food Chemistry</i> , 2021, 337, 128007.	4.2	23
94	Impact of arabinoxylan on characteristics, stability and lipid oxidation of oil-in-water emulsions: Arabinoxylan from wheat bran, corn bran, rice bran, and rye bran. <i>Food Chemistry</i> , 2021, 358, 129813.	4.2	23
95	Wheat bran components modulate intestinal bacteria and gene expression of barrier function relevant proteins in a piglet model. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 65-72.	1.3	22
96	Structure characterization of <i>Oudemansiella radicata</i> polysaccharide and preparation of selenium nanoparticles to enhance the antioxidant activities. <i>LWT - Food Science and Technology</i> , 2021, 146, 111469.	2.5	22
97	Extraction and Characterization of Self-Assembled Collagen Isolated from Grass Carp and Crucian Carp. <i>Foods</i> , 2019, 8, 396.	1.9	21
98	Arabinoxylan combined with different glucans improve lipid metabolism disorder by regulating bile acid and gut microbiota in mice fed with high-fat diet. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 279-288.	3.6	21
99	Improved preparation of immobilized trypsin on superparamagnetic nanoparticles decorated with metal ions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2012, 414, 190-197.	2.3	20
100	Recent advances in the fabrication of pH-sensitive indicators films and their application for food quality evaluation. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1102-1118.	5.4	20
101	Oral Intake of Chicken Bone Collagen Peptides Anti-Skin Aging in Mice by Regulating Collagen Degradation and Synthesis, Inhibiting Inflammation and Activating Lysosomes. <i>Nutrients</i> , 2022, 14, 1622.	1.7	20
102	Characterization of Selenium-Enriched Mycelia of <i>Catathelasma ventricosum</i> and Their Antihyperglycemic and Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 562-568.	2.4	19
103	The bacterial diversity of ripened Guang'yuan Suancai and in vitro evaluation of potential probiotic lactic acid bacteria isolated from Suancai. <i>LWT - Food Science and Technology</i> , 2017, 85, 175-180.	2.5	19
104	Effect of PLA/PBAT Antibacterial Film on Storage Quality of Passion Fruit during the Shelf-Life. <i>Molecules</i> , 2019, 24, 3378.	1.7	19
105	Preparation of pH indicator films based on soy protein isolate/bromothymol blue and methyl red for monitoring fresh-cut apple freshness. <i>Journal of Food Science</i> , 2021, 86, 4594-4610.	1.5	19
106	Food integrity in China: Insights from the national food spot check data in 2016. <i>Food Control</i> , 2018, 84, 403-407.	2.8	18
107	Characterization of endolysins from bacteriophage LPST10 and evaluation of their potential for controlling <i>Salmonella Typhimurium</i> on lettuce. <i>LWT - Food Science and Technology</i> , 2019, 114, 108372.	2.5	18
108	Effect of Sonication Duration in the Performance of Polyvinyl Alcohol/Chitosan Bilayer Films and Their Effect on Strawberry Preservation. <i>Molecules</i> , 2019, 24, 1408.	1.7	18

#	ARTICLE	IF	CITATIONS
109	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019, 8, 584.	2.2	18
110	Cellulase production by solid state fermentation using bagasse with <i>Penicillium decumbens</i> L-06. <i>Annals of Microbiology</i> , 2009, 59, 517-523.	1.1	17
111	Patterned Fibers Embedded Microfluidic Chips Based on PLA and PDMS for Ag Nanoparticle Safety Testing. <i>Polymers</i> , 2016, 8, 402.	2.0	17
112	Micropatterned coculture of hepatocytes on electrospun fibers as a potential in vitro model for predictive drug metabolism. <i>Materials Science and Engineering C</i> , 2016, 63, 475-484.	3.8	17
113	Arabinoxylan activates lipid catabolism and alleviates liver damage in rats induced by high-fat diet. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 253-260.	1.7	17
114	HPTLC-FLD-SERS as a facile and reliable screening tool: Exemplarily shown with tyramine in cheese. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 688-695.	0.9	17
115	Xyloglucan affects gut-liver circulating bile acid metabolism to improve liver damage in mice fed with high-fat diet. <i>Journal of Functional Foods</i> , 2020, 64, 103651.	1.6	17
116	Polysaccharides from <i>Cordyceps militaris</i> cultured at different pH: Sugar composition and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 349-358.	3.6	17
117	Diversity, Chemical Constituents, and Biological Activities of Endophytic Fungi Isolated From <i>Ligusticum chuanxiong</i> Hort. <i>Frontiers in Microbiology</i> , 2021, 12, 771000.	1.5	17
118	Preparation of corn starch/rock bean protein edible film loaded with d-limonene particles and their application in glutinous rice cake preservation. <i>International Journal of Biological Macromolecules</i> , 2022, 206, 313-324.	3.6	17
119	Highly efficient enrichment of phosphotyrosine phosphopeptides by novel magnetic carboxymethyl chitosan nanoparticles decorated with Fe (III) ions. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 915-916, 33-38.	1.2	16
120	Diversity of isolated lactic acid bacteria in Ya'an sourdoughs and evaluation of their exopolysaccharide production characteristics. <i>LWT - Food Science and Technology</i> , 2018, 95, 17-22.	2.5	16
121	Effects of Ultrasonication Time on the Properties of Polyvinyl Alcohol/Sodium Carboxymethyl Cellulose/Nano-ZnO/Multilayer Graphene Nanoplatelet Composite Films. <i>Nanomaterials</i> , 2020, 10, 1797.	1.9	16
122	Cooking methods effect on the nutrients, bioaccessibility and antioxidant activity of <i>Craterellus cornucopioides</i> . <i>LWT - Food Science and Technology</i> , 2020, 131, 109768.	2.5	16
123	A sandwich-type ELISA for the detection of <i>Listeria monocytogenes</i> using the well-oriented single chain Fv antibody fragment. <i>Food Control</i> , 2017, 79, 156-161.	2.8	15
124	Comparison of a novel TiO ₂ /diatomite composite and pure TiO ₂ for the purification of phosphotyrosine phosphopeptides. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 960, 52-58.	1.2	14
125	Physical Properties and Volatile Composition Changes of Cooked Sausages Stuffed in a New Casing Formulation Based in Surfactants and Lactic Acid During Long-Term Storage. <i>Journal of Food Science</i> , 2017, 82, 594-604.	1.5	14
126	One-Pot Hydrothermal Synthesis of Co ₃ O ₄ /MWCNTs/Graphene Composites with Enhanced Microwave Absorption in Low Frequency Band. <i>ChemNanoMat</i> , 2019, 5, 847-857.	1.5	14

#	ARTICLE	IF	CITATIONS
127	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , 2020, 10, 280.	1.2	14
128	Interactive effects of molecular weight and degree of substitution on biological activities of arabinoxylan and its hydrolysates from triticale bran. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1409-1418.	3.6	13
129	Effect of Supplements Mn ²⁺ , Cu ²⁺ , and Aromatic Compounds and <i>Penicillium decumbens</i> on Lignocellulosic Enzyme Activity and Productivity of <i>Catathelasma ventricosum</i> . <i>Journal of Microbiology and Biotechnology</i> , 2013, 23, 565-571.	0.9	13
130	Effect of microbial fermentation on the sensory characteristics and chemical compositions of Chinese sweet tea (<i>Lithocarpus litseifolius</i> (Hance) Chun). <i>Food Bioscience</i> , 2022, 46, 101567.	2.0	13
131	Separation and purification of phosphitin phosphopeptides using immobilized metal affinity nanoparticles. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 893-894, 121-126.	1.2	12
132	Novel superparamagnetic nanoparticles for trypsin immobilization and the application for efficient proteolysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 942-943, 9-14.	1.2	12
133	Eicosapentaenoic Acid-Enriched Phosphatidylcholine Attenuated Hepatic Steatosis Through Regulation of Cholesterol Metabolism in Rats with Nonalcoholic Fatty Liver Disease. <i>Lipids</i> , 2017, 52, 119-127.	0.7	12
134	Finite-Time Stabilization of Coupled Systems on Networks with Time-Varying Delays via Periodically Intermittent Control. <i>Asian Journal of Control</i> , 2020, 22, 228-239.	1.9	12
135	Starch phosphorylation and the in vivo regulation of starch metabolism and characteristics. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 823-831.	3.6	12
136	Effect of arabinoxylan on colonic bacterial metabolites and mucosal barrier in high-fat diet-induced rats. <i>Food Science and Nutrition</i> , 2019, 7, 3052-3061.	1.5	11
137	Long-Term Antibacterial Effect of Electrospun Polyvinyl Alcohol/Polyacrylate Sodium Nanofiber Containing Nisin-Loaded Nanoparticles. <i>Nanomaterials</i> , 2020, 10, 1803.	1.9	11
138	Development and characterization of aldehyde-sensitive cellulose/chitosan/beeswax colorimetric papers for monitoring kiwifruit maturity. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 566-574.	3.6	11
139	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. <i>Molecules</i> , 2019, 24, 2363.	1.7	10
140	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3-β-glucans from <i>Dictyophora indusiata</i> Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019, 11, 864.	2.0	10
141	Primary Hepatocytes Cultured on a Fiber-Embedded PDMS Chip to Study Drug Metabolism. <i>Polymers</i> , 2017, 9, 215.	2.0	9
142	Effect of Dietary Acidolysis-Oxidized Konjac Glucomannan Supplementation on Serum Immune Parameters and Intestinal Immune-Related Gene Expression of <i>Schizothorax prenanti</i> . <i>International Journal of Molecular Sciences</i> , 2017, 18, 2558.	1.8	9
143	Improving catalase stability by its immobilization on grass carp (<i>Ctenopharyngodon idella</i>) scale collagen self-assembly films. <i>Materials Science and Engineering C</i> , 2019, 105, 110024.	3.8	9
144	Structural elucidation and hepatoprotective activities of polysaccharides from a mutant mSM-105 of <i>Catathelasma ventricosum</i> with enhanced production of 1,6-β-glucan. <i>Industrial Crops and Products</i> , 2019, 130, 459-466.	2.5	9

#	ARTICLE	IF	CITATIONS
145	Preparation, characterization and application of Konjac glucomannan/pullulan/microcrystalline cellulose/tea polyphenol active blend film. <i>Food Bioscience</i> , 2022, 49, 101898.	2.0	9
146	Photoprotection by pistachio bioactives in a 3-dimensional human skin equivalent tissue model. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 712-718.	1.3	8
147	Preparation and Characterization of Ultrasound Treated Polyvinyl Alcohol/Chitosan/DMC Antimicrobial Films. <i>Coatings</i> , 2019, 9, 582.	1.2	8
148	Purification and characterization of recombinant <i>Bacillus subtilis</i> 168 catalase using a basic polypeptide from ribosomal protein L2. <i>Biochemical Engineering Journal</i> , 2013, 72, 83-89.	1.8	7
149	Peptides from Antarctic krill (<i>Euphausia superba</i>) ameliorate senile osteoporosis via activating osteogenesis related BMP2/Smads and Wnt/ β -catenin pathway. <i>Journal of Food Biochemistry</i> , 2017, 41, e12381.	1.2	7
150	Characterization and preliminary safety evaluation of nano-SiO ₂ isolated from instant coffee. <i>Ecotoxicology and Environmental Safety</i> , 2021, 224, 112694.	2.9	7
151	Application of Matrix-Assisted Laser Desorption Ionization Time-of-Flight Mass Spectrometry for the Analysis of Compounds in Deep-Fat Frying Oil. <i>Food Analytical Methods</i> , 2016, 9, 2352-2363.	1.3	6
152	Optimizing the Extraction and Encapsulation of Mucilage from <i>Brasenia Schreberi</i> . <i>Polymers</i> , 2019, 11, 822.	2.0	5
153	Effects of the addition of exogenous lipase on lipolysis and lipid oxidation during wet-curing and dry-ripening of silver carp inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4568-4575.	1.3	5
154	An updated review of functional properties, debittering methods, and applications of soybean functional peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8823-8838.	5.4	5
155	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage. <i>PLoS ONE</i> , 2019, 14, e0226633.	1.1	4
156	Neutron diffraction study of the deuterides of Zr _{0.9} Ti _{0.1} MnCr Laves phase alloy. <i>Physica B: Condensed Matter</i> , 2006, 385-386, 137-140.	1.3	3
157	The Status of Edible Mushrooms Resource Development and Nutrition Evaluation in Sichuan Province, China. , 2016, , .		1
158	Evaluation of the bamboo shoots' development status and nutrition in Sichuan, China. , 2016, , .		1
159	Preparation of carboxymethylated polysaccharides from mycelia of <i>Catathelasma ventricosum</i> and their antidiabetic properties. , 2016, , .		0
160	Characterization of Classification, Function and Enzymolysis Mechanism of Cellulase. , 2016, , .		0
161	The Separation and Purification of Se-enriched Mycelium Polysaccharides of <i>Catathelasma Ventricosum</i> and Their Anti-hyperglycemic and Antioxidant Activity. , 2016, , .		0
162	Optimum Extraction of Polysaccharides From Fruiting Body of <i>Catathelasma ventricosum</i> Using Response Surface Methodology. , 2016, , .		0

#	ARTICLE	IF	CITATIONS
163	Using A New Mushroom Shake Flask Culture Device to Develop Suillellus Luridus. , 2017, , .		0
164	Enhancement of The Edible Mushroom Pleurotus Ostreatus Yield via A New Liquid Fermentation Tank. , 2017, , .		0
165	Title is missing!. , 2019, 14, e0226633.		0
166	Title is missing!. , 2019, 14, e0226633.		0
167	Title is missing!. , 2019, 14, e0226633.		0
168	Title is missing!. , 2019, 14, e0226633.		0
169	Title is missing!. , 2019, 14, e0226633.		0
170	Title is missing!. , 2019, 14, e0226633.		0
171	Title is missing!. , 2019, 14, e0226633.		0
172	Title is missing!. , 2019, 14, e0226633.		0