

Yuntao Liu

List of Publications by Citations

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161
papers

3,885
citations

36
h-index

53
g-index

176
ext. papers

5,326
ext. citations

6.3
avg, IF

5.92
L-index

#	Paper	IF	Citations
161	An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. <i>Molecules</i> , 2016 , 21,	4.8	374
160	Characterization and antioxidant activities of polysaccharides from thirteen boletus mushrooms. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 1-7	7.9	117
159	ACE inhibitory peptides and antioxidant peptides derived from in vitro digestion hydrolysate of hen egg white lysozyme. <i>Food Chemistry</i> , 2012 , 135, 1245-52	8.5	96
158	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, 1238-44	4.7	90
157	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	7.9	87
156	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	4.7	85
155	Antidiabetic activity of mycelia selenium-polysaccharide from <i>Catathelasma ventricosum</i> in STZ-induced diabetic mice. <i>Food and Chemical Toxicology</i> , 2013 , 62, 285-91	4.7	83
154	Composite poly(lactic acid)/chitosan nanofibrous scaffolds for cardiac tissue engineering. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 1130-1137	7.9	78
153	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	7.9	74
152	Ovalbumin-gum arabic interactions: effect of pH, temperature, salt, biopolymers ratio and total concentration. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 113, 477-82	6	74
151	Effect of citric acid induced crosslinking on the structure and properties of potato starch/chitosan composite films. <i>Food Hydrocolloids</i> , 2019 , 97, 105208	10.6	71
150	Preparation and Properties of Sodium Carboxymethyl Cellulose/Sodium Alginate/Chitosan Composite Film. <i>Coatings</i> , 2018 , 8, 291	2.9	59
149	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, 865-74	8.3	57
148	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	7.9	54
147	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	7.9	53
146	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	6.7	52
145	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , 2018 , 10,	4.5	51

144	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	7	49
143	The characterization, selenylation and antidiabetic activity of mycelial polysaccharides from <i>Catathelasma ventricosum</i> . <i>Carbohydrate Polymers</i> , 2017 , 174, 72-81	10.3	46
142	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	3.4	45
141	Phase separation behavior and structural analysis of ovalbumin-gum arabic complex coacervation. <i>Food Hydrocolloids</i> , 2015 , 43, 1-7	10.6	45
140	Fabrication of Electrospun Poly(lactic acid)/Cinnamaldehyde/ β -Cyclodextrin Fibers as an Antimicrobial Wound Dressing. <i>Polymers</i> , 2017 , 9,	4.5	45
139	Development of ultrasound treated poly(vinyl alcohol)/tea polyphenol composite films and their physicochemical properties. <i>Ultrasonics Sonochemistry</i> , 2019 , 51, 386-394	8.9	44
138	Preparation and properties of poly(lactic acid)-tea polyphenol-chitosan composite membranes. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 632-639	7.9	44
137	Synergistic effects of ovalbumin/gum arabic complexes on the stability of emulsions exposed to environmental stress. <i>Food Hydrocolloids</i> , 2015 , 47, 14-20	10.6	43
136	Nutritional composition of boletus mushrooms from Southwest China and their antihyperglycemic and antioxidant activities. <i>Food Chemistry</i> , 2016 , 211, 83-91	8.5	43
135	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	11.5	43
134	Fabrication and Testing of PVA/Chitosan Bilayer Films for Strawberry Packaging. <i>Coatings</i> , 2017 , 7, 109	2.9	42
133	Evaluation of the non-aldehyde volatile compounds formed during deep-fat frying process. <i>Food Chemistry</i> , 2018 , 243, 151-161	8.5	41
132	Development of Poly(lactic acid)/Chitosan Fibers Loaded with Essential Oil for Antimicrobial Applications. <i>Nanomaterials</i> , 2017 , 7,	5.4	39
131	Cassava starch/carboxymethylcellulose edible films embedded with lactic acid bacteria to extend the shelf life of banana. <i>Carbohydrate Polymers</i> , 2020 , 248, 116805	10.3	39
130	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	7.8	38
129	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	15.6	38
128	Research progress in tofu processing: From raw materials to processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1448-1467	11.5	37
127	Antioxidant and anticoagulant activities of mycelial polysaccharides from <i>Catathelasma ventricosum</i> after sulfated modification. <i>Industrial Crops and Products</i> , 2018 , 112, 53-60	5.9	37

126	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	7.9	36
125	Physico-Mechanical and Antibacterial Properties of PLA/TiO ₂ Composite Materials Synthesized via Electrospinning and Solution Casting Processes. <i>Coatings</i> , 2019 , 9, 525	2.9	32
124	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	8.9	32
123	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	7.9	31
122	Enhanced photocatalytic degradation of organic dyes by ultrasonic-assisted electrospray TiO ₂ /graphene oxide on polyacrylonitrile/β-cyclodextrin nanofibrous membranes. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105343	8.9	31
121	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	5.9	30
120	Preparation and characterization of Konjac glucomannan and pullulan composite films for strawberry preservation. <i>Carbohydrate Polymers</i> , 2020 , 243, 116446	10.3	30
119	Structural characterization and antidiabetic activity of a glucopyranose-rich heteropolysaccharide from <i>Catathelasma ventricosum</i> . <i>Carbohydrate Polymers</i> , 2016 , 149, 399-407	10.3	30
118	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	10.3	30
117	Synthesis and antidiabetic properties of chitosan-stabilized selenium nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 170, 115-121	6	29
116	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	7.9	28
115	Physical and antimicrobial properties of edible films containing <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 378-386	7.9	27
114	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	5.9	27
113	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	7.9	27
112	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	5.1	26
111	Effects of Electron Beam Irradiation on Zearalenone and Ochratoxin A in Naturally Contaminated Corn and Corn Quality Parameters. <i>Toxins</i> , 2017 , 9,	4.9	26
110	Quantification and bioaccessibility of california pistachio bioactives. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1550-6	5.7	25
109	Applicability of Rice Doughs as Promising Food Materials in Extrusion-Based 3D Printing. <i>Food and Bioprocess Technology</i> , 2020 , 13, 548-563	5.1	24

108	Cellulase production in a new mutant strain of <i>Penicillium decumbens</i> ML-017 by solid state fermentation with rice bran. <i>New Biotechnology</i> , 2011 , 28, 733-7	6.4	24
107	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	6.7	24
106	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	7.9	24
105	The purification, structural characterization and antidiabetic activity of a polysaccharide from <i>Anoectochilus roxburghii</i> . <i>Food and Function</i> , 2020 , 11, 3730-3740	6.1	23
104	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	7.9	23
103	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	7.9	23
102	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	4.5	22
101	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	7.9	21
100	Development and optimization of dynamic gelatin/chitosan nanoparticles incorporated with blueberry anthocyanins for milk freshness monitoring. <i>Carbohydrate Polymers</i> , 2020 , 247, 116738	10.3	21
99	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	11.5	20
98	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	7.9	19
97	Cardiomyocyte coculture on layered fibrous scaffolds assembled from micropatterned electrospun mats. <i>Materials Science and Engineering C</i> , 2017 , 81, 500-510	8.3	19
96	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	5.1	19
95	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	5.1	18
94	Physical and Antibacterial Properties of Sodium Alginate-Sodium Carboxymethylcellulose Films Containing. <i>Molecules</i> , 2018 , 23,	4.8	18
93	Effects of in vitro 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	6.1	17
92	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	5.4	17
91	Cellulase production by solid state fermentation using bagasse with <i>Penicillium decumbens</i> L-06. <i>Annals of Microbiology</i> , 2009 , 59, 517-523	3.2	17

90	A Minireview of the Methods for <i>Listeria monocytogenes</i> Detection. <i>Food Analytical Methods</i> , 2018 , 11, 215-223	3.4	17
89	Electrospun Polyvinyl Alcohol/d-Limonene Fibers Prepared by Ultrasonic Processing for Antibacterial Active Packaging Material. <i>Molecules</i> , 2019 , 24,	4.8	16
88	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	3.7	16
87	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,	4.5	16
86	Preparation and Characterization of Corn Starch Bio-Active Edible Packaging Films Based on Zein Incorporated with Orange-Peel Oil. <i>Antioxidants</i> , 2019 , 8,	7.1	15
85	Food integrity in China: Insights from the national food spot check data in 2016. <i>Food Control</i> , 2018 , 84, 403-407	6.2	15
84	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, 562-8	5.7	15
83	Highly efficient enrichment of phosphitin 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, 33-8	3.2	15
82	Patterned Fibers Embedded Microfluidic Chips Based on PLA and PDMS for Ag Nanoparticle Safety Testing. <i>Polymers</i> , 2016 , 8,	4.5	15
81	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, 475-84	8.3	15
80	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	5.4	14
79	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	6.2	13
78	Preparation of Chitosan/Corn Starch/Cinnamaldehyde Films for Strawberry Preservation. <i>Foods</i> , 2019 , 8,	4.9	13
77	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	10.6	13
76	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	7	13
75	Electrospun nanofibers food packaging: trends and applications in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	13
74	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	3.4	12
73	Comparison of a novel TiO ₂ /diatomite composite and pure TiO ₂ for the purification of phosphitin phosphopeptides. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014 , 960, 52-8	3.2	12

72	Antilisterial and physical properties of polysaccharide-collagen films embedded with cell-free supernatant of <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 1031-1038	7.9	12
71	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas.. <i>RSC Advances</i> , 2019 , 9, 35443-35451	3.7	12
70	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	7.9	12
69	Diversity of isolated lactic acid bacteria in YaĒn sourdoughs and evaluation of their exopolysaccharide production characteristics. <i>LWT - Food Science and Technology</i> , 2018 , 95, 17-22	5.4	11
68	Novel superparamagnetic sanoparticles 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	3.2	11
67	Characterization of the narrow-spectrum bacteriophage LSE7621 towards <i>Salmonella Enteritidis</i> and its biocontrol potential on lettuce and tofu. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108791	5.4	11
66	Improving nisin production by encapsulated <i>Lactococcus lactis</i> with starch/carboxymethyl cellulose edible films. <i>Carbohydrate Polymers</i> , 2021 , 251, 117062	10.3	11
65	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	1.6	10
64	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	3.5	10
63	Effect of Sonication Duration in the Performance of Polyvinyl Alcohol/Chitosan Bilayer Films and Their Effect on Strawberry Preservation. <i>Molecules</i> , 2019 , 24,	4.8	10
62	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	4.3	10
61	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, 565-71	3.3	10
60	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	8.5	10
59	Research progress on antimicrobial materials for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-14	11.5	9
58	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	5.4	9
57	Separation and purification of phosvitin phosphopeptides using immobilized metal affinity nanoparticles. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012 , 893-894, 121-6	3.2	9
56	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,	4.5	9
55	Preparation of polylactic 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	7.9	9

54	Extraction, structure characterization, carboxymethylation and antioxidant activity of acidic polysaccharides from <i>Craterellus cornucopioides</i> . <i>Industrial Crops and Products</i> , 2021 , 159, 113079	5.9	9
53	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	8.5	9
52	Structural characterization of a polysaccharide from <i>Suillellus luridus</i> and its antidiabetic activity via Nrf2/HO-1 and NF- κ B pathways. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 935-945	7.9	8
51	Extraction and Characterization of Self-Assembled Collagen Isolated from Grass Carp and Crucian Carp. <i>Foods</i> , 2019 , 8,	4.9	8
50	Starch phosphorylation and the in vivo regulation of starch metabolism and characteristics. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 823-831	7.9	8
49	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	7.9	8
48	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	3.7	7
47	Effect of PLA/PBAT Antibacterial Film on Storage Quality of Passion Fruit during the Shelf-Life. <i>Molecules</i> , 2019 , 24,	4.8	7
46	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , 2020 , 10, 280	2.9	7
45	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,	6.3	7
44	Emerging Theranostic Nanomaterials in Diabetes and Its Complications. <i>Advanced Science</i> , 2021 , e2102466	6.6	7
43	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	5.1	7
42	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,	5.4	7
41	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	5.4	7
40	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019 , 8,	7.1	7
39	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	5.9	7
38	Recent advances in cyclodextrin-based films for food packaging. <i>Food Chemistry</i> , 2022 , 370, 131026	8.5	7
37	Preparation and Characterization of Ultrasound Treated Polyvinyl Alcohol/Chitosan/DMC Antimicrobial Films. <i>Coatings</i> , 2019 , 9, 582	2.9	6

36	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3-β-glucans from Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019 , 11,	4.5	6
35	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	7.9	6
34	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. <i>Molecules</i> , 2019 , 24,	4.8	6
33	Primary Hepatocytes Cultured on a Fiber-Embedded PDMS Chip to Study Drug Metabolism. <i>Polymers</i> , 2017 , 9,	4.5	6
32	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	3.4	6
31	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	7.9	6
30	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	8.5	6
29	Peptides from Antarctic krill (<i>Euphausia superba</i>) ameliorate senile osteoporosis via activating osteogenesis related BMP2/Smads and Wnt/βcatenin pathway. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12381	3.3	5
28	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	3.2	5
27	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	8.3	4
26	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	5.4	4
25	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	4.2	4
24	Long-Term Antibacterial Effect of Electrospun Polyvinyl Alcohol/Polyacrylate Sodium Nanofiber Containing Nisin-Loaded Nanoparticles. <i>Nanomaterials</i> , 2020 , 10,	5.4	4
23	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	1.7	4
22	Effects of ultrasonic treatment and homogenization on physicochemical properties of okara dietary fibers for 3D printing cookies. <i>Ultrasonics Sonochemistry</i> , 2021 , 77, 105693	8.9	4
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2	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
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