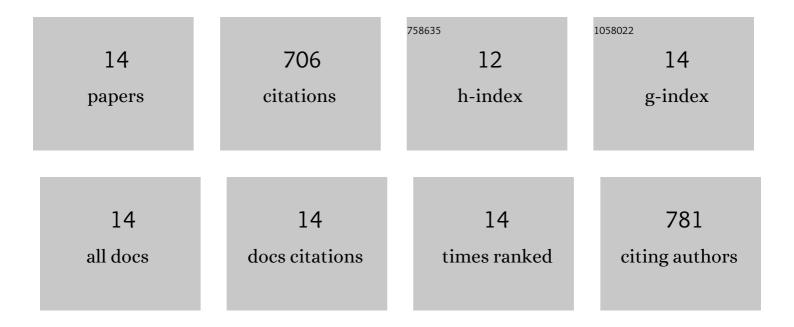
Yujiao Sun

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2018, 62, e1800446.	1.5	128
2	Impact of acidic, water and alkaline extraction on structural features, antioxidant activities of Laminaria japonica polysaccharides. International Journal of Biological Macromolecules, 2018, 112, 985-995.	3.6	122
3	<i>Caulerpa lentillifera</i> polysaccharides enhance the immunostimulatory activity in immunosuppressed mice in correlation with modulating gut microbiota. Food and Function, 2019, 10, 4315-4329.	2.1	63
4	Purification, structural features and immunostimulatory activity of novel polysaccharides from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2018, 108, 314-323.	3.6	59
5	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. International Journal of Biological Macromolecules, 2018, 120, 502-512.	3.6	57
6	In vitro fermentation of κ-carrageenan oligosaccharides by human gut microbiota and its inflammatory effect on HT29 cells. Journal of Functional Foods, 2019, 59, 80-91.	1.6	57
7	Anti-inflammatory activity and structural identification of a sulfated polysaccharide CLGP4 from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2020, 146, 931-938.	3.6	43
8	Sulfated polysaccharides from pacific abalone reduce diet-induced obesity by modulating the gut microbiota. Journal of Functional Foods, 2018, 47, 211-219.	1.6	41
9	Electrospray Ionization Mass Spectrometric Analysis of κ-Carrageenan Oligosaccharides Obtained by Degradation with κ-Carrageenase from <i>Pedobacter hainanensis</i> . Journal of Agricultural and Food Chemistry, 2014, 62, 2398-2405.	2.4	32
10	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from Caulerpa lentillifera. Carbohydrate Polymers, 2022, 280, 119006.	5.1	29
11	Sulphation pattern analysis of chemically sulphated polysaccharide LbGp1 from Lycium barbarum by GC–MS. Food Chemistry, 2015, 170, 22-29.	4.2	28
12	Microbiome-metabolome responses of Fuzhuan brick tea crude polysaccharides with immune-protective benefit in cyclophosphamide-induced immunosuppressive mice. Food Research International, 2022, 157, 111370.	2.9	21
13	Comparison of water- and alkali-extracted polysaccharides from Fuzhuan brick tea and their immunomodulatory effects <i>in vitro</i> and <i>in vivo</i> . Food and Function, 2022, 13, 806-824.	2.1	14
14	Quantification and comparison of acidic polysaccharides in edible fish intestines and livers using HPLC-MS/MS. Glycoconjugate Journal, 2017, 34, 625-632.	1.4	12