

Xiaolong Ji

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

2,122
citations

331259

21
h-index

476904

29
g-index

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all docs

29
docs citations

29
times ranked

1511
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | An insight into anti-inflammatory effects of natural polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 248-255. | 3.6 | 241 |
| 2 | Isolation, structures and bioactivities of the polysaccharides from jujube fruit (<i>Ziziphus jujuba</i> Mill.): A review. <i>Food Chemistry</i> , 2017, 227, 349-357. | 4.2 | 228 |
| 3 | Metagenomic analysis of gut microbiota modulatory effects of jujube (<i>Ziziphus jujuba</i> Mill.) polysaccharides in a colorectal cancer mouse model. <i>Food and Function</i> , 2020, 11, 163-173. | 2.1 | 204 |
| 4 | Comparison of structural characterization and antioxidant activity of polysaccharides from jujube (<i>Ziziphus jujuba</i> Mill.) fruit. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 1008-1018. | 3.6 | 133 |
| 5 | Structural characterization of polysaccharide from jujube (<i>Ziziphus jujuba</i> Mill.) fruit. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, . | 1.9 | 124 |
| 6 | Purification, structural characterization, and hypolipidemic effects of a neutral polysaccharide from <i>Ziziphus Jujuba</i> cv. Muzao. <i>Food Chemistry</i> , 2018, 245, 1124-1130. | 4.2 | 111 |
| 7 | An Insight into the Research Concerning <i>Panax ginseng</i> C. A. Meyer Polysaccharides: A Review. <i>Food Reviews International</i> , 2022, 38, 1149-1165. | 4.3 | 102 |
| 8 | Structural characterization and antioxidant activity of a novel high-molecular-weight polysaccharide from <i>Ziziphus Jujuba</i> cv. Muzao. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2191-2200. | 1.6 | 98 |
| 9 | Purification, Structure and Biological Activity of Pumpkin Polysaccharides: A Review. <i>Food Reviews International</i> , 2023, 39, 307-319. | 4.3 | 96 |
| 10 | An acidic polysaccharide from <i>Ziziphus Jujuba</i> cv. Muzao: Purification and structural characterization. <i>Food Chemistry</i> , 2019, 274, 494-499. | 4.2 | 93 |
| 11 | Recent progress in the research of <i>Angelica sinensis</i> (Oliv.) Diels polysaccharides: extraction, purification, structure and bioactivities. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, . | 1.9 | 91 |
| 12 | Structural characterization of a galacturonic acid-rich polysaccharide from <i>Ziziphus Jujuba</i> cv. Muzao. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 844-852. | 3.6 | 82 |
| 13 | Anti-colon-cancer effects of polysaccharides: A mini-review of the mechanisms. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1127-1133. | 3.6 | 76 |
| 14 | Extraction and physicochemical properties of polysaccharides from <i>Ziziphus Jujuba</i> cv. Muzao by ultrasound-assisted aqueous two-phase extraction. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 541-549. | 3.6 | 60 |
| 15 | An alkali-extracted polysaccharide from <i>Zizyphus jujuba</i> cv. Muzao: Structural characterizations and antioxidant activities. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 607-615. | 3.6 | 56 |
| 16 | Microbiome-metabolomic analysis of the impact of <i>Zizyphus jujuba</i> cv. Muzao polysaccharides consumption on colorectal cancer mice fecal microbiota and metabolites. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 1067-1076. | 3.6 | 49 |
| 17 | A mini-review of isolation, chemical properties and bioactivities of polysaccharides from buckwheat (<i>Fagopyrum</i> Mill.). <i>International Journal of Biological Macromolecules</i> , 2019, 127, 204-209. | 3.6 | 48 |
| 18 | Physicochemical properties, structures, bioactivities and future prospective for polysaccharides from <i>Plantago</i> L. (<i>Plantaginaceae</i>): A review. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 637-646. | 3.6 | 45 |

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|----|---|-----|-----------|
| 19 | Isolation, Structures, and Bioactivities of the Polysaccharides from <i>Gynostemma pentaphyllum</i> (Thunb.) Makino: A Review. <i>BioMed Research International</i> , 2018, 2018, 1-14. | 0.9 | 40 |
| 20 | A Review of Isolation, Chemical Properties, and Bioactivities of Polysaccharides from <i>Bletilla striata</i> . <i>BioMed Research International</i> , 2020, 2020, 1-11. | 0.9 | 31 |
| 21 | Chemical Characterization and Anti-inflammatory Activity of Polysaccharides from <i>Zizyphus jujube</i> cv. Muzao. <i>International Journal of Food Engineering</i> , 2017, 13, . | 0.7 | 27 |
| 22 | Structural Elucidation and Antioxidant Activities of a Neutral Polysaccharide From Arecanut (<i>Areca</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.6 | 27 |
| 23 | Effect of inulin on pasting, thermal, rheological properties and in vitro digestibility of pea starch gel. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1669-1675. | 3.6 | 19 |
| 24 | Isolation, purification, and antioxidant activities of polysaccharides from <i>Ziziphus Jujuba</i> cv. Muzao. <i>International Journal of Food Properties</i> , 2018, 21, 1-11. | 1.3 | 16 |
| 25 | Effects of plasma-activated water and heat moisture treatment on the properties of wheat flour and dough. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1988-1994. | 1.3 | 11 |
| 26 | Rheological Properties of Wheat Flour Modified by Plasma-Activated Water and Heat Moisture Treatment and in vitro Digestibility of Steamed Bread. <i>Frontiers in Nutrition</i> , 2022, 9, 850227. | 1.6 | 5 |
| 27 | Understanding the Structure, Thermal, Pasting, and Rheological Properties of Potato and Pea Starches Affected by Annealing Using Plasma-Activated Water. <i>Frontiers in Nutrition</i> , 2022, 9, 842662. | 1.6 | 4 |
| 28 | Effect of different irrigation levels on quality parameters of Honeycrisp™ apples. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3316-3324. | 1.7 | 3 |
| 29 | The Fruit <i>Malus prunifolia</i> (<i>Malus micromalus</i> Mak.): A Minireview of Current Knowledge of Fruit Composition and Health Benefits. <i>Journal of Chemistry</i> , 2020, 2020, 1-8. | 0.9 | 2 |