

Xiaolong Ji

List of Publications by Year in descending order

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29
papers

2,122
citations

331259

21
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476904

29
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29
all docs

29
docs citations

29
times ranked

1511
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification, Structure and Biological Activity of Pumpkin Polysaccharides: A Review. <i>Food Reviews International</i> , 2023, 39, 307-319.	4.3	96
2	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
3	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
4	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
5	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
6	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
7	Structural Elucidation and Antioxidant Activities of a Neutral Polysaccharide From Arecanut (<i>Areca</i>) Tj ETQq1 1 0.784314 rgBJ/Overlo	1.6	27
8	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
9	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
10	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
11	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
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	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
14	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
15	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
16	An insight into anti-inflammatory effects of natural polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 248-255.	3.6	241
17	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
18	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

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19	Physicochemical properties, structures, bioactivities and future prospective for polysaccharides from <i>Plantago L.</i> (Plantaginaceae): A review. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 637-646.	3.6	45
20	Microbiome-metabolomic analysis of the impact of <i>Zizyphus jujuba cv.</i> 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
21	An acidic polysaccharide from <i>Ziziphus Jujuba cv.</i> Muzao: Purification and structural characterization. <i>Food Chemistry</i> , 2019, 274, 494-499.	4.2	93
22	A mini-review of isolation, chemical properties and bioactivities of polysaccharides from buckwheat (<i>Fagopyrum Mill.</i>). <i>International Journal of Biological Macromolecules</i> , 2019, 127, 204-209.	3.6	48
23	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
24	Extraction and physicochemical properties of polysaccharides from <i>Ziziphus Jujuba cv.</i> Muzao by ultrasound-assisted aqueous two-phase extraction. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 541-549.	3.6	60
25	Purification, structural characterization, and hypolipidemic effects of a neutral polysaccharide from <i>Ziziphus Jujuba cv.</i> Muzao. <i>Food Chemistry</i> , 2018, 245, 1124-1130.	4.2	111
26	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
27	Isolation, purification, and antioxidant activities of polysaccharides from <i>Ziziphus Jujuba cv.</i> Muzao. <i>International Journal of Food Properties</i> , 2018, 21, 1-11.	1.3	16
28	Isolation, structures and bioactivities of the polysaccharides from jujube fruit (<i>Ziziphus jujuba Mill.</i>): A review. <i>Food Chemistry</i> , 2017, 227, 349-357.	4.2	228
29	Chemical Characterization and Anti-inflammatory Activity of Polysaccharides from <i>Zizyphus jujube cv.</i> Muzao. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	27