

Jun Liu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6911238/publications.pdf>

Version: 2024-02-01

119
papers

9,604
citations

22132

59
h-index

39638

94
g-index

121
all docs

121
docs citations

121
times ranked

6597
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of bioactive plant polysaccharides: Biological activities, functionalization, and biomedical applications. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 5, 31-61.	1.5	461
2	Preparation and characterization of antioxidant and pH-sensitive films based on chitosan and black soybean seed coat extract. <i>Food Hydrocolloids</i> , 2019, 89, 56-66.	5.6	352
3	Development of multifunctional food packaging films based on chitosan, TiO ₂ nanoparticles and anthocyanin-rich black plum peel extract. <i>Food Hydrocolloids</i> , 2019, 94, 80-92.	5.6	333
4	Development of antioxidant and intelligent pH-sensing packaging films by incorporating purple-fleshed sweet potato extract into chitosan matrix. <i>Food Hydrocolloids</i> , 2019, 90, 216-224.	5.6	283
5	Effect of protocatechuic acid incorporation on the physical, mechanical, structural and antioxidant properties of chitosan film. <i>Food Hydrocolloids</i> , 2017, 73, 90-100.	5.6	238
6	In vitro and in vivo antioxidant activity of ethanolic extract of white button mushroom (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	1.8	229
7	Preparation and characterization of active and intelligent packaging films based on cassava starch and anthocyanins from <i>Lycium ruthenicum</i> Murr. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 80-90.	3.6	225
8	Effects of anthocyanin-rich purple and black eggplant extracts on the physical, antioxidant and pH-sensitive properties of chitosan film. <i>Food Hydrocolloids</i> , 2019, 94, 93-104.	5.6	222
9	Preparation and characterization of antioxidant, antimicrobial and pH-sensitive films based on chitosan, silver nanoparticles and purple corn extract. <i>Food Hydrocolloids</i> , 2019, 96, 102-111.	5.6	220
10	Synthesis, characterization, bioactivity and potential application of phenolic acid grafted chitosan: A review. <i>Carbohydrate Polymers</i> , 2017, 174, 999-1017.	5.1	211
11	Development of active and intelligent packaging by incorporating betalains from red pitaya (<i>Hylocereus polyrhizus</i>) peel into starch/polyvinyl alcohol films. <i>Food Hydrocolloids</i> , 2020, 100, 105410.	5.6	202
12	Recent advances in the preparation, physical and functional properties, and applications of anthocyanins-based active and intelligent packaging films. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100550.	3.3	193
13	Preparation of pH-sensitive and antioxidant packaging films based on Î ^g -carrageenan and mulberry polyphenolic extract. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 993-1001.	3.6	188
14	Production, characterization and antioxidant activities in vitro of exopolysaccharides from endophytic bacterium <i>Paenibacillus polymyxa</i> EJS-3. <i>Carbohydrate Polymers</i> , 2009, 78, 275-281.	5.1	178
15	Preparation and characterization of protocatechuic acid grafted chitosan films with antioxidant activity. <i>Food Hydrocolloids</i> , 2017, 63, 457-466.	5.6	171
16	The impacts of natural polysaccharides on intestinal microbiota and immune responses â€“ a review. <i>Food and Function</i> , 2019, 10, 2290-2312.	2.1	157
17	Synthesis of chitosan-gallic acid conjugate: Structure characterization and in vitro anti-diabetic potential. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 321-329.	3.6	156
18	In vitro and in vivo antioxidant activity of exopolysaccharides from endophytic bacterium <i>Paenibacillus polymyxa</i> EJS-3. <i>Carbohydrate Polymers</i> , 2010, 82, 1278-1283.	5.1	153

#	ARTICLE	IF	CITATIONS
19	Preparation, characterization and antioxidant activity of phenolic acids grafted carboxymethyl chitosan. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 85-93.	3.6	149
20	Effects of polysaccharides from purple sweet potatoes on immune response and gut microbiota composition in normal and cyclophosphamide treated mice. <i>Food and Function</i> , 2018, 9, 937-950.	2.1	143
21	Effect of grafting method on the physical property and antioxidant potential of chitosan film functionalized with gallic acid. <i>Food Hydrocolloids</i> , 2019, 89, 1-10.	5.6	136
22	Free radical mediated grafting of chitosan with caffeic and ferulic acids: Structures and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2014, 65, 97-106.	3.6	134
23	Physical, mechanical and antioxidant properties of chitosan films grafted with different hydroxybenzoic acids. <i>Food Hydrocolloids</i> , 2017, 71, 176-186.	5.6	131
24	Structural characterization of water-soluble polysaccharide from <i>Arctium lappa</i> and its effects on colitis mice. <i>Carbohydrate Polymers</i> , 2019, 213, 89-99.	5.1	124
25	Preparation, antioxidant and antitumor activities in vitro of different derivatives of levan from endophytic bacterium <i>Paenibacillus polymyxa</i> EJS-3. <i>Food and Chemical Toxicology</i> , 2012, 50, 767-772.	1.8	123
26	Anti-inflammatory properties and gut microbiota modulation of an alkali-soluble polysaccharide from purple sweet potato in DSS-induced colitis mice. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 708-722.	3.6	119
27	Effect of gallic acid grafted chitosan film packaging on the postharvest quality of white button mushroom (<i>Agaricus bisporus</i>). <i>Postharvest Biology and Technology</i> , 2019, 147, 39-47.	2.9	116
28	Development of active packaging based on chitosan-gelatin blend films functionalized with Chinese hawthorn (<i>Crataegus pinnatifida</i>) fruit extract. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 384-392.	3.6	114
29	Protocatechuic acid grafted onto chitosan: Characterization and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 518-526.	3.6	106
30	Comparison of the structural, physical and functional properties of κ -carrageenan films incorporated with pomegranate flesh and peel extracts. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1076-1088.	3.6	106
31	Active packaging films and edible coatings based on polyphenol-rich propolis extract: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2106-2145.	5.9	106
32	Preparation, characterization, physicochemical property and potential application of porous starch: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1169-1181.	3.6	101
33	Preparation and characterization of antioxidant and antimicrobial packaging films based on chitosan and proanthocyanidins. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 11-19.	3.6	100
34	Development of active and intelligent films based on cassava starch and Chinese bayberry (<i>Myrica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tt	1.7	99
35	Effects of different dietary polyphenols on conformational changes and functional properties of protein-polyphenol covalent complexes. <i>Food Chemistry</i> , 2021, 361, 130071.	4.2	99
36	Smart packaging films based on starch/polyvinyl alcohol and <i>Lycium ruthenicum</i> anthocyanins-loaded nano-complexes: Functionality, stability and application. <i>Food Hydrocolloids</i> , 2021, 119, 106850.	5.6	94

#	ARTICLE	IF	CITATIONS
37	Recent advances in endophytic exopolysaccharides: Production, structural characterization, physiological role and biological activity. <i>Carbohydrate Polymers</i> , 2017, 157, 1113-1124.	5.1	92
38	Recent advances in phenolic-protein conjugates: synthesis, characterization, biological activities and potential applications. <i>RSC Advances</i> , 2019, 9, 35825-35840.	1.7	90
39	Antioxidant and pH-sensitive films developed by incorporating purple and black rice extracts into chitosan matrix. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 307-316.	3.6	89
40	Recent advances in flavonoid-grafted polysaccharides: Synthesis, structural characterization, bioactivities and potential applications. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 1011-1025.	3.6	87
41	Synthesis, characterization and in vitro anti-diabetic activity of catechin grafted inulin. <i>International Journal of Biological Macromolecules</i> , 2014, 64, 76-83.	3.6	86
42	Development of antioxidant, antimicrobial and ammonia-sensitive films based on quaternary ammonium chitosan, polyvinyl alcohol and betalains-rich cactus pears (<i>Opuntia ficus-indica</i>) extract. <i>Food Hydrocolloids</i> , 2020, 106, 105896.	5.6	85
43	Extraction, characterization and in vitro antioxidant activity of polysaccharides from black soybean. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 1182-1190.	3.6	78
44	Comparison of the physical and functional properties of starch/polyvinyl alcohol films containing anthocyanins and/or betacyanins. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 898-909.	3.6	78
45	Development and characterization of antioxidant active packaging and intelligent Al ³⁺ -sensing films based on carboxymethyl chitosan and quercetin. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 1074-1084.	3.6	76
46	Development of multifunctional food packaging by incorporating betalains from vegetable amaranth (<i>Amaranthus tricolor</i> L.) into quaternary ammonium chitosan/fish gelatin blend films. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 675-684.	3.6	70
47	Comparison of the structural characterization and physicochemical properties of starches from seven purple sweet potato varieties cultivated in China. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 1632-1638.	3.6	69
48	Preparation and characterization of active and intelligent films based on fish gelatin and haskap berries (<i>Lonicera caerulea</i> L.) extract. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100417.	3.3	69
49	Immune-enhancing effects of polysaccharides from purple sweet potato. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 923-930.	3.6	69
50	Development and comparison of different polysaccharide/PVA-based active/intelligent packaging films containing red pitaya betacyanins. <i>Food Hydrocolloids</i> , 2022, 124, 107305.	5.6	69
51	Medium optimization and structural characterization of exopolysaccharides from endophytic bacterium <i>Paenibacillus polymyxa</i> EJS-3. <i>Carbohydrate Polymers</i> , 2010, 79, 206-213.	5.1	68
52	Preparation, characterization, digestibility and antioxidant activity of quercetin grafted <i>Cynanchum auriculatum</i> starch. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 130-136.	3.6	68
53	Isolation, structural characterization and bioactivities of naturally occurring polysaccharide-polyphenolic conjugates from medicinal plants: A review. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2242-2250.	3.6	68
54	Development of antioxidant and antimicrobial packaging films based on chitosan and mangosteen (<i>Garcinia mangostana</i> L.) rind powder. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 1129-1139.	3.6	67

#	ARTICLE	IF	CITATIONS
55	Structural characterization and anti-inflammatory activity of alkali-soluble polysaccharides from purple sweet potato. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 484-494.	3.6	66
56	Characterization, antioxidant activity and hepatoprotective effect of purple sweetpotato polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 69-76.	3.6	65
57	A simple method for the simultaneous decoloration and deproteinization of crude levan extract from <i>Paenibacillus polymyxa</i> EJS-3 by macroporous resin. <i>Bioresource Technology</i> , 2010, 101, 6077-6083.	4.8	64
58	Reaction Mechanisms and Structural and Physicochemical Properties of Caffeic Acid Grafted Chitosan Synthesized in Ascorbic Acid and Hydroxyl Peroxide Redox System. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 279-289.	2.4	64
59	Structure, physical property and antioxidant activity of catechin grafted <i>Tremella fuciformis</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2016, 82, 719-724.	3.6	62
60	Antioxidant and protective effect of inulin and catechin grafted inulin against CCl ₄ -induced liver injury. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 1479-1484.	3.6	61
61	Development of pork and shrimp freshness monitoring labels based on starch/polyvinyl alcohol matrices and anthocyanins from 14 plants: A comparative study. <i>Food Hydrocolloids</i> , 2022, 124, 107293.	5.6	60
62	Development of antioxidant and antimicrobial packaging films based on chitosan, D- α -tocopheryl polyethylene glycol 1000 succinate and silicon dioxide nanoparticles. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100503.	3.3	58
63	Preparation and characterization of novel phenolic acid (hydroxybenzoic and hydroxycinnamic acid) Tj ETQq1 1 0.784314 rgBT /Overl Engineering Journal, 2015, 262, 803-812.	6.6	56
64	Anti-inflammatory activity of alkali-soluble polysaccharides from <i>Arctium lappa</i> L. and its effect on gut microbiota of mice with inflammation. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 773-787.	3.6	56
65	Effect of Protocatechuic Acid-Grafted-Chitosan Coating on the Postharvest Quality of <i>Pleurotus eryngii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7225-7233.	2.4	55
66	Development of active and smart packaging films based on starch, polyvinyl alcohol and betacyanins from different plant sources. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 358-368.	3.6	55
67	Structural characterization and protective effect of gallic acid grafted O-carboxymethyl chitosan against hydrogen peroxide-induced oxidative damage. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 49-59.	3.6	54
68	In vivo and in vitro anti-inflammatory effects of water-soluble polysaccharide from <i>Arctium lappa</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 135, 717-724.	3.6	47
69	Structural Characterization of Two Water-Soluble Polysaccharides from Black Soybean (<i>Glycine</i>) Tj ETQq1 1 0.784314 rgBT /Overl	2.4	43
70	Structural characterization of a water-soluble purple sweet potato polysaccharide and its effect on intestinal inflammation in mice. <i>Journal of Functional Foods</i> , 2019, 61, 103502.	1.6	41
71	Preparation, characterization and application of smart packaging films based on locust bean gum/polyvinyl alcohol blend and betacyanins from cockscomb (<i>Celosia cristata</i> L.) flower. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 679-688.	3.6	41
72	Synthesis, characterization, antioxidant and antimicrobial activities of starch aldehyde-quercetin conjugate. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 462-470.	3.6	40

#	ARTICLE	IF	CITATIONS
73	Synthesis, characterization, and antioxidant activity of caffeic acid-grafted corn starch. <i>Starch/Staerke</i> , 2018, 70, 1700141.	1.1	39
74	Active/intelligent packaging films developed by immobilizing anthocyanins from purple sweetpotato and purple cabbage in locust bean gum, chitosan and κ -carrageenan-based matrices. <i>International Journal of Biological Macromolecules</i> , 2022, 211, 238-248.	3.6	39
75	Chitosan Films Functionalized with Different Hydroxycinnamic Acids: Preparation, Characterization and Application for Pork Preservation. <i>Foods</i> , 2021, 10, 536.	1.9	36
76	Protective effect of an arabinogalactan from black soybean against carbon tetrachloride-induced acute liver injury in mice. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 659-664.	3.6	35
77	Structure and functional properties of active packaging films prepared by incorporating different flavonols into chitosan based matrix. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 625-634.	3.6	35
78	Recent advances in the preparation, structural characteristics, biological properties and applications of gallic acid grafted polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 1539-1555.	3.6	33
79	Development of chitosan films incorporated with rambutan (<i>Nephelium lappaceum</i> L.) peel extract and their application in pork preservation. <i>International Journal of Biological Macromolecules</i> , 2021, 189, 900-909.	3.6	33
80	Effect of acid hydrolysis on morphology, structure and digestion property of starch from <i>Cynanchum auriculatum</i> Royle ex Wight. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 807-816.	3.6	32
81	Development of active packaging films based on chitosan and nano-encapsulated luteolin. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 545-553.	3.6	32
82	Changes of Reactive Oxygen Species and Related Enzymes in Mitochondria Respiratory Metabolism During the Ripening of Peach Fruit. <i>Agricultural Sciences in China</i> , 2010, 9, 138-146.	0.6	31
83	Effect of Ferulic Acid-Grafted-Chitosan Coating on the Quality of Pork during Refrigerated Storage. <i>Foods</i> , 2021, 10, 1374.	1.9	31
84	Nitric oxide alleviates lignification and softening of water bamboo (<i>Zizania latifolia</i>) shoots during postharvest storage. <i>Food Chemistry</i> , 2020, 332, 127416.	4.2	30
85	Preparation and characterization of antioxidant packaging by chitosan, D- α -tocopheryl polyethylene glycol 1000 succinate and baicalein. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 836-845.	3.6	29
86	Changes in reactive oxygen species production and antioxidant enzyme activity of <i>Agaricus bisporus</i> harvested at different stages of maturity. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2201-2206.	1.7	28
87	Immunomodulatory effects of polysaccharides from purple sweet potato on lipopolysaccharide treated RAW 264.7 macrophages. <i>Journal of Food Biochemistry</i> , 2018, 42, e12535.	1.2	24
88	Effects of 1-MCP on proline, polyamine, and nitric oxide metabolism in postharvest peach fruit under chilling stress. <i>Horticultural Plant Journal</i> , 2021, 7, 188-196.	2.3	24
89	Development of active packaging films based on quaternary ammonium chitosan, polyvinyl alcohol and litchi (<i>Litchi chinensis</i> Sonn.) pericarp extract. <i>Quality Assurance and Safety of Crops and Foods</i> , 2021, 13, 9-19.	1.8	24
90	Effect of starch aldehyde-catechin conjugates on the structural, physical and antioxidant properties of quaternary ammonium chitosan/polyvinyl alcohol films. <i>Food Hydrocolloids</i> , 2022, 124, 107279.	5.6	24

#	ARTICLE	IF	CITATIONS
91	Smart packaging films based on locust bean gum, polyvinyl alcohol, the crude extract of <i>Loropetalum chinense</i> var. <i>rubrum</i> petals and its purified fractions. <i>International Journal of Biological Macromolecules</i> , 2022, 205, 141-153.	3.6	24
92	Impact of storage conditions on the structure and functionality of starch/polyvinyl alcohol films containing <i>Lycium ruthenicum</i> anthocyanins. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100693.	3.3	22
93	Antioxidant packaging films developed based on chitosan grafted with different catechins: Characterization and application in retarding corn oil oxidation. <i>Food Hydrocolloids</i> , 2022, 133, 107970.	5.6	21
94	Highly efficient synthesis and characterization of starch aldehyde-catechin conjugate with potent antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 13-25.	3.6	20
95	Recent advances on the development of food packaging films based on citrus processing wastes: A review. <i>Journal of Agriculture and Food Research</i> , 2022, 9, 100316.	1.2	20
96	Development of shrimp freshness indicating films by immobilizing red pitaya betacyanins and titanium dioxide nanoparticles in polysaccharide-based double-layer matrix. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100871.	3.3	19
97	Development and characterization of chitosan and D- α -tocopheryl polyethylene glycol 1000 succinate composite films containing different flavones. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100531.	3.3	18
98	Polyphenolic-enriched peach peels extract regulates lipid metabolism and improves the gut microbiota composition in high fat diet-fed mice. <i>Journal of Functional Foods</i> , 2020, 72, 104082.	1.6	18
99	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. <i>Food Chemistry</i> , 2021, 354, 129528.	4.2	18
100	Isolation, structure and biological activity of polysaccharides from the fruits of <i>Lycium ruthenicum</i> Murr: A review. <i>Carbohydrate Polymers</i> , 2022, 291, 119618.	5.1	18
101	Morphology, structural and physicochemical properties of starch from the root of <i>Cynanchum auriculatum</i> Royle ex Wight. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 107-116.	3.6	17
102	Structural and physicochemical properties of chemically modified Chinese water chestnut [<i>Eleocharis dulcis</i> (Burm. f.) Trin. ex Hensch] starches. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 547-556.	3.6	15
103	Anti-inflammatory activity of a water-soluble polysaccharide from the roots of purple sweet potato. <i>RSC Advances</i> , 2020, 10, 39673-39686.	1.7	15
104	Konjac Glucomannan Oligosaccharides Prevent Intestinal Inflammation Through SIGIRR-Mediated Regulation of Alternatively Activated Macrophages. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001010.	1.5	15
105	Effects of ascorbate and hydroxyl radical degradations on the structural, physicochemical, antioxidant and film forming properties of chitosan. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1086-1093.	3.6	13
106	Effect of chitosan/starch aldehyde-catechin conjugate composite coating on the quality and shelf life of fresh pork loins. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5238-5249.	1.7	13
107	Changes in cell walls during fruit ripening in Chinese "Honey" peach. <i>Journal of Horticultural Science and Biotechnology</i> , 2013, 88, 37-46.	0.9	12
108	Recent Advances in the Preparation, Characterization and Applications of Locust Bean Gum-Based Films. <i>Journal of Renewable Materials</i> , 2020, 8, 1565-1579.	1.1	12

#	ARTICLE	IF	CITATIONS
109	Structure, stability and antioxidant activity of dialdehyde starch grafted with epicatechin, epicatechin gallate, epigallocatechin and epigallocatechin gallate. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6373-6386.	1.7	12
110	Polyphenols from <i>Arctium lappa</i> L ameliorate doxorubicin-induced heart failure and improve gut microbiota composition in mice. <i>Journal of Food Biochemistry</i> , 2022, 46, e13731.	1.2	11
111	In vitro and in vivo ameliorative effects of polyphenols from purple potato leaves on renal injury and associated inflammation induced by hyperuricemia. <i>Journal of Food Biochemistry</i> , 2022, 46, e14049.	1.2	11
112	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. <i>Molecules</i> , 2019, 24, 3056.	1.7	10
113	Improving the digestive stability and prebiotic effect of carboxymethyl chitosan by grafting with gallic acid: In vitro gastrointestinal digestion and colonic fermentation evaluation. <i>International Journal of Biological Macromolecules</i> , 2022, 214, 685-696.	3.6	9
114	Anthocyanins from purple sweet potato alleviate doxorubicin-induced cardiotoxicity in vitro and in vivo. <i>Journal of Food Biochemistry</i> , 2021, 45, e13869.	1.2	8
115	Horseradish peroxidase catalyzed grafting of chitosan oligosaccharide with different flavonols: structures, antioxidant activity and edible coating application. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4363-4372.	1.7	8
116	Impact of purple sweet potato (<i>Ipomoea batatas</i> L.) polysaccharides on the fecal metabolome in a murine colitis model. <i>RSC Advances</i> , 2022, 12, 11376-11390.	1.7	8
117	Green preparation of gold nanoparticles with <i>Tremella fuciformis</i> for surface enhanced Raman scattering sensing. <i>Applied Surface Science</i> , 2018, 427, 210-218.	3.1	7
118	Nitric Oxide Extends the Postharvest Life of Water Bamboo Shoots Partly by Maintaining Mitochondrial Structure and Energy Metabolism. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1607.	1.8	6
119	Effects of Dietary Pork Fat Cooked Using Different Methods on Glucose and Lipid Metabolism, Liver Inflammation and Gut Microbiota in Rats. <i>Foods</i> , 2021, 10, 3030.	1.9	6