

Jun Liu

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114
papers

5,137
citations

43
h-index

69
g-index

120
ext. papers

7,353
ext. citations

7.3
avg, IF

6.54
L-index

#	Paper	IF	Citations
114	A review of bioactive plant polysaccharides: Biological activities, functionalization, and biomedical applications. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 5, 31-61	3.4	357
113	In vitro and in vivo antioxidant activity of ethanolic extract of white button mushroom (<i>Agaricus bisporus</i>). <i>Food and Chemical Toxicology</i> , 2013 , 51, 310-6	4.7	173
112	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	10.6	162
111	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	10.6	151
110	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	10.6	150
109	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	10.3	143
108	Effect of protocatechuic acid incorporation on the physical, mechanical, structural and antioxidant properties of chitosan film. <i>Food Hydrocolloids</i> , 2017 , 73, 90-100	10.6	136
107	Synthesis, characterization, bioactivity and potential application of phenolic acid grafted chitosan: A review. <i>Carbohydrate Polymers</i> , 2017 , 174, 999-1017	10.3	135
106	Preparation and characterization of protocatechuic acid grafted chitosan films with antioxidant activity. <i>Food Hydrocolloids</i> , 2017 , 63, 457-466	10.6	121
105	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	10.3	120
104	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	10.6	113
103	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, 767-72	4.7	109
102	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	7.9	107
101	Preparation, characterization and antioxidant activity of phenolic acids grafted carboxymethyl chitosan. <i>International Journal of Biological Macromolecules</i> , 2013 , 62, 85-93	7.9	107
100	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	7.9	103
99	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	10.6	102
98	Synthesis of chitosan-gallic acid conjugate: structure characterization and in vitro anti-diabetic potential. <i>International Journal of Biological Macromolecules</i> , 2013 , 62, 321-9	7.9	102

97	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	6.1	99
96	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	10.6	88
95	Preparation of pH-sensitive and antioxidant packaging films based on Ectarrageenan and mulberry polyphenolic extract. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 993-1001	7.9	84
94	The impacts of natural polysaccharides on intestinal microbiota and immune responses - a review. <i>Food and Function</i> , 2019 , 10, 2290-2312	6.1	82
93	Physical, mechanical and antioxidant properties of chitosan films grafted with different hydroxybenzoic acids. <i>Food Hydrocolloids</i> , 2017 , 71, 176-186	10.6	71
92	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	10.6	70
91	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	7.9	67
90	Recent advances in endophytic exopolysaccharides: Production, structural characterization, physiological role and biological activity. <i>Carbohydrate Polymers</i> , 2017 , 157, 1113-1124	10.3	67
89	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	10.3	67
88	Protocatechuic acid grafted onto chitosan: Characterization and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 518-26	7.9	62
87	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	8.2	61
86	Recent advances in flavonoid-grafted polysaccharides: Synthesis, structural characterization, bioactivities and potential applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 116, 1011-1025	7.9	61
85	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	6.2	58
84	Medium optimization and structural characterization of exopolysaccharides from endophytic bacterium <i>Paenibacillus polymyxa</i> EJS-3. <i>Carbohydrate Polymers</i> , 2010 , 79, 206-213	10.3	57
83	Extraction, characterization and in vitro antioxidant activity of polysaccharides from black soybean. <i>International Journal of Biological Macromolecules</i> , 2015 , 72, 1182-90	7.9	56
82	Synthesis, characterization and in vitro anti-diabetic activity of catechin grafted inulin. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 76-83	7.9	54
81	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, 6077-83	11	54
80	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	7.9	52

79	Isolation, structural characterization and bioactivities of naturally occurring polysaccharide-polyphenolic conjugates from medicinal plants-A reievw. <i>International Journal of Biological Macromoleculcs</i> , 2018 , 107, 2242-2250	7.9	51
78	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 Macromoleculcs</i> , 2020 , 153, 708-722	7.9	50
77	Characterization, antioxidant activity and hepatoprotective effect of purple sweetpotato polysaccharides. <i>International Journal of Biological Macromoleculcs</i> , 2018 , 115, 69-76	7.9	47
76	Antioxidant and protective effect of inulin and catechin grafted inulin against CCl ₄ -induced liver injury. <i>International Journal of Biological Macromoleculcs</i> , 2015 , 72, 1479-84	7.9	47
75	Development of active and intelligent films based on cassava starch and Chinese bayberry (Sieb. et Zucc.) anthocyanins.. <i>RSC Advances</i> , 2019 , 9, 30905-30916	3.7	46
74	Preparation and characterization of novel phenolic acid (hydroxybenzoic and hydroxycinnamic acid derivatives) grafted chitosan microspheres with enhanced adsorption properties for Fe(II). <i>Chemical Engineering Journal</i> , 2015 , 262, 803-812	14.7	45
73	Structure, physical property and antioxidant activity of catechin grafted Tremella fuciformis polysaccharide. <i>International Journal of Biological Macromoleculcs</i> , 2016 , 82, 719-24	7.9	45
72	Antioxidant and pH-sensitive films developed by incorporating purple and black rice extracts into chitosan matrix. <i>International Journal of Biological Macromoleculcs</i> , 2019 , 137, 307-316	7.9	44
71	Structural characterization and anti-inflammatory activity of alkali-soluble polysaccharides from purple sweet potato. <i>International Journal of Biological Macromoleculcs</i> , 2019 , 131, 484-494	7.9	43
70	Comparison of the structural, physical and functional properties of Carrageenan films incorporated with pomegranate flesh and peel extracts. <i>International Journal of Biological Macromoleculcs</i> , 2020 , 147, 1076-1088	7.9	43
69	Development and characterization of antioxidant active packaging and intelligent AI-sensing films based on carboxymethyl chitosan and quercetin. <i>International Journal of Biological Macromoleculcs</i> , 2019 , 126, 1074-1084	7.9	42
68	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	16.4	41
67	Preparation, characterization, digestibility and antioxidant activity of quercetin grafted Cynanchum auriculatum starch. <i>International Journal of Biological Macromoleculcs</i> , 2018 , 114, 130-136	7.9	39
66	Immune-enhancing effects of polysaccharides from purple sweet potato. <i>International Journal of Biological Macromoleculcs</i> , 2019 , 123, 923-930	7.9	39
65	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	5.7	38
64	Comparison of the structural characterization and physicochemical properties of starches from seven purple sweet potato varieties cultivated in China. <i>International Journal of Biological Macromoleculcs</i> , 2018 , 120, 1632-1638	7.9	37
63	Preparation, characterization, physicochemical property and potential application of porous starch: A review. <i>International Journal of Biological Macromoleculcs</i> , 2020 , 148, 1169-1181	7.9	36
62	Development of antioxidant and antimicrobial packaging films based on chitosan and mangosteen (Garcinia mangostana L.) rind powder. <i>International Journal of Biological Macromoleculcs</i> , 2020 , 145, 1129-1139 ³⁵	7.9	35

61	Recent advances in phenolic-protein conjugates: synthesis, characterization, biological activities and potential applications.. <i>RSC Advances</i> , 2019 , 9, 35825-35840	3.7	35
60	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	8.2	34
59	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, 7225-33	5.7	34
58	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	7.9	32
57	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	8.2	32
56	Structural characterization of two water-soluble polysaccharides from black soybean (<i>Glycine max</i> (L.) Merr.). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 225-34	5.7	29
55	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	5.1	28
54	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	10.6	28
53	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	7.9	26
52	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		25
51	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	7.9	23
50	Synthesis, characterization, and antioxidant activity of caffeic-acid-grafted corn starch. <i>Starch/Staerke</i> , 2018 , 70, 1700141	2.3	23
49	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	7.9	23
48	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, 2201-6	4.3	22
47	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	7.9	22
46	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	7.9	20
45	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	7.9	19
44	Immunomodulatory effects of polysaccharides from purple sweet potato on lipopolysaccharide treated RAW 264.7 macrophages. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12535	3.3	19

43	Smart packaging films based on starch/polyvinyl alcohol and Lycium ruthenicum anthocyanins-loaded nano-complexes: Functionality, stability and application. <i>Food Hydrocolloids</i> , 2021 , 119, 106850	10.6	19
42	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	7.9	17
41	Synthesis, characterization, antioxidant and antimicrobial activities of starch aldehyde-quercetin conjugate. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 462-470	7.9	15
40	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	7.9	14
39	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	7.9	14
38	Chitosan Films Functionalized with Different Hydroxycinnamic Acids: Preparation, Characterization and Application for Pork Preservation. <i>Foods</i> , 2021 , 10,	4.9	14
37	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	7.9	14
36	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	7.9	14
35	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	7.9	13
34	Effects of different dietary polyphenols on conformational changes and functional properties of protein-polyphenol covalent complexes. <i>Food Chemistry</i> , 2021 , 361, 130071	8.5	12
33	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	8.2	10
32	Nitric oxide alleviates lignification and softening of water bamboo (<i>Zizania latifolia</i>) shoots during postharvest storage. <i>Food Chemistry</i> , 2020 , 332, 127416	8.5	9
31	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	7.9	9
30	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	7.9	8
29	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	1.5	8
28	Effect of Ferulic Acid-Grafted-Chitosan Coating on the Quality of Pork during Refrigerated Storage. <i>Foods</i> , 2021 , 10,	4.9	8
27	Changes in cell walls during fruit ripening in Chinese Honey Peach. <i>Journal of Horticultural Science and Biotechnology</i> , 2013 , 88, 37-46	1.9	7
26	Recent Advances in the Preparation, Characterization and Applications of Locust Bean Gum-Based Films. <i>Journal of Renewable Materials</i> , 2020 , 8, 1565-1579	2.4	7

25	Green preparation of gold nanoparticles with Tremella fuciformis for surface enhanced Raman scattering sensing. <i>Applied Surface Science</i> , 2018 , 427, 210-218	6.7	7
24	Development of active packaging films based on chitosan and nano-encapsulated luteolin. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 545-553	7.9	7
23	Anti-inflammatory activity of a water-soluble polysaccharide from the roots of purple sweet potato.. <i>RSC Advances</i> , 2020 , 10, 39673-39686	3.7	6
22	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	10.6	6
21	Development and comparison of different polysaccharide/PVA-based active/intelligent packaging films containing red pitaya betacyanins. <i>Food Hydrocolloids</i> , 2022 , 124, 107305	10.6	6
20	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	4.3	6
19	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	5.1	5
18	Impact of storage conditions on the structure and functionality of starch/polyvinyl alcohol films containing Lycium ruthenicum anthocyanins. <i>Food Packaging and Shelf Life</i> , 2021 , 29, 100693	8.2	5
17	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,	6.3	4
16	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	7.9	4
15	Polyphenols from Arctium lappa L ameliorate doxorubicin-induced heart failure and improve gut microbiota composition in mice. <i>Journal of Food Biochemistry</i> , 2021 , e13731	3.3	4
14	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. <i>Molecules</i> , 2019 , 24,	4.8	3
13	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	7.9	3
12	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 ,	7.9	3
11	Anthocyanins from purple sweet potato alleviate doxorubicin-induced cardiotoxicity in vitro and in vivo. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13869	3.3	2
10	Konjac Glucomannan Oligosaccharides Prevent Intestinal Inflammation Through SIGNR1-Mediated Regulation of Alternatively Activated Macrophages. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001010	5.9	2
9	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. <i>Food Chemistry</i> , 2021 , 354, 129528	8.5	2
8	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	10.6	1

7	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 ,	4.3	1
6	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 , 100316	2.6	1
5	Isolation, structure and biological activity of polysaccharides from the fruits of <i>Lycium ruthenicum</i> Murr: A review. <i>Carbohydrate Polymers</i> , 2022 , 119618	10.3	1
4	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	8.2	1
3	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 , e14049	3.3	0
2	Impact of purple sweet potato (L.) polysaccharides on the fecal metabolome in a murine colitis model.. <i>RSC Advances</i> , 2022 , 12, 11376-11390	3.7	0
1	Active/intelligent packaging films developed by immobilizing anthocyanins from purple sweetpotato and purple cabbage in locust bean gum, chitosan and Earrageenan-based matrices.. <i>International Journal of Biological Macromolecules</i> , 2022 , 211, 238-248	7.9	0