Jun Liu

List of Publications by Year in Descending Order

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	Nitric Oxide Extends the Postharvest Life of Water Bamboo Shoots Partly by Maintaining Mitochondrial Structure and Energy Metabolism.. *International Journal of Molecular Sciences*, **2022**, 23,	6.3	4
113	In vitro and in vivo ameliorative effects of polyphenols from purple potato leaves on renal injury and associated inflammation induced by hyperuricemia.. *Journal of Food Biochemistry*, **2022**, e14049	3.3	0
112	Development of pork and shrimp freshness monitoring labels based on starch/polyvinyl alcohol matrices and anthocyanins from 14 plants: A comparative study. *Food Hydrocolloids*, **2022**, 124, 107293	10.6	6
111	Development and comparison of different polysaccharide/PVA-based active/intelligent packaging films containing red pitaya betacyanins. *Food Hydrocolloids*, **2022**, 124, 107305	10.6	6
110	Effect of starch aldehyde-catechin conjugates on the structural, physical and antioxidant properties of quaternary ammonium chitosan/polyvinyl alcohol films. *Food Hydrocolloids*, **2022**, 124, 107279	10.6	1
109	Smart packaging films based on locust bean gum, polyvinyl alcohol, the crude extract of Loropetalum chinense var. rubrum petals and its purified fractions.. *International Journal of Biological Macromolecules*, **2022**,	7.9	3
108	Effect of chitosan/starch aldehyde-catechin conjugate composite coating on the quality and shelf life of fresh pork loins.. *Journal of the Science of Food and Agriculture*, **2022**,	4.3	1
107	Impact of purple sweet potato (L.) polysaccharides on the fecal metabolome in a murine colitis model.. *RSC Advances*, **2022**, 12, 11376-11390	3.7	0
106	Recent advances on the development of food packaging films based on citrus processing wastes: A review. *Journal of Agriculture and Food Research*, **2022**, 100316	2.6	1
105	Active/intelligent packaging films developed by immobilizing anthocyanins from purple sweetpotato and purple cabbage in locust bean gum, chitosan and κ-carrageenan-based matrices.. *International Journal of Biological Macromolecules*, **2022**, 211, 238-248	7.9	0
104	Isolation, structure and biological activity of polysaccharides from the fruits of Lycium ruthenicum Murr: A review. *Carbohydrate Polymers*, **2022**, 119618	10.3	1
103	Development of shrimp freshness indicating films by immobilizing red pitaya betacyanins and titanium dioxide nanoparticles in polysaccharide-based double-layer matrix. *Food Packaging and Shelf Life*, **2022**, 33, 100871	8.2	1
102	Development of active packaging films based on quaternary ammonium chitosan, polyvinyl alcohol and litchi (Litchi chinensis Sonn.) pericarp extract. *Quality Assurance and Safety of Crops and Foods*, **2021**, 13, 9-19	1.5	8
101	Chitosan Films Functionalized with Different Hydroxycinnamic Acids: Preparation, Characterization and Application for Pork Preservation. *Foods*, **2021**, 10,	4.9	14
100	Highly efficient synthesis and characterization of starch aldehyde-catechin conjugate with potent antioxidant activity. *International Journal of Biological Macromolecules*, **2021**, 173, 13-25	7.9	4
99	Polyphenols from Arctium lappa L ameliorate doxorubicin-induced heart failure and improve gut microbiota composition in mice. *Journal of Food Biochemistry*, **2021**, e13731	3.3	4
98	Effects of 1-MCP on proline, polyamine, and nitric oxide metabolism in postharvest peach fruit under chilling stress. *Horticultural Plant Journal*, **2021**, 7, 188-196	4.3	6

97	Effect of Ferulic Acid-Grafted-Chitosan Coating on the Quality of Pork during Refrigerated Storage. *Foods*, **2021**, 10,	4.9	8
96	Anthocyanins from purple sweet potato alleviate doxorubicin-induced cardiotoxicity in vitro and in vivo. *Journal of Food Biochemistry*, **2021**, 45, e13869	3.3	2
95	Active packaging films and edible coatings based on polyphenol-rich propolis extract: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2106-2145	16.4	41
94	Development of active packaging films based on chitosan and nano-encapsulated luteolin. *International Journal of Biological Macromolecules*, **2021**, 182, 545-553	7.9	7
93	Development of active and smart packaging films based on starch, polyvinyl alcohol and betacyanins from different plant sources. *International Journal of Biological Macromolecules*, **2021**, 183, 358-368	7.9	14
92	Konjac Glucomannan Oligosaccharides Prevent Intestinal Inflammation Through SIGNR1-Mediated Regulation of Alternatively Activated Macrophages. *Molecular Nutrition and Food Research*, **2021**, 65, e2001010	5.9	2
91	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. *Food Chemistry*, **2021**, 354, 129528	8.5	2
90	Impact of storage conditions on the structure and functionality of starch/polyvinyl alcohol films containing Lycium ruthenicum anthocyanins. *Food Packaging and Shelf Life*, **2021**, 29, 100693	8.2	5
89	Development of chitosan films incorporated with rambutan (Nephelium lappaceum L.) peel extract and their application in pork preservation. *International Journal of Biological Macromolecules*, **2021**, 189, 900-909	7.9	3
88	Smart packaging films based on starch/polyvinyl alcohol and Lycium ruthenicum anthocyanins-loaded nano-complexes: Functionality, stability and application. *Food Hydrocolloids*, **2021**, 119, 106850	10.6	19
87	Effects of different dietary polyphenols on conformational changes and functional properties of protein-polyphenol covalent complexes. *Food Chemistry*, **2021**, 361, 130071	8.5	12
86	Preparation, characterization and application of smart packaging films based on locust bean gum/polyvinyl alcohol blend and betacyanins from cockscomb (Celosia cristata L.) flower. *International Journal of Biological Macromolecules*, **2021**, 191, 679-688	7.9	9
85	Anti-inflammatory activity of a water-soluble polysaccharide from the roots of purple sweet potato.. *RSC Advances*, **2020**, 10, 39673-39686	3.7	6
84	Development of multifunctional food packaging by incorporating betalains from vegetable amaranth (Amaranthus tricolor L.) into quaternary ammonium chitosan/fish gelatin blend films. *International Journal of Biological Macromolecules*, **2020**, 159, 675-684	7.9	26
83	Anti-inflammatory activity of alkali-soluble polysaccharides from Arctium lappa L. and its effect on gut microbiota of mice with inflammation. *International Journal of Biological Macromolecules*, **2020**, 154, 773-787	7.9	32
82	Development of antioxidant and antimicrobial packaging films based on chitosan, D-α-tocopheryl polyethylene glycol 1000 succinate and silicon dioxide nanoparticles. *Food Packaging and Shelf Life*, **2020**, 24, 100503	8.2	32
81	Anti-inflammatory properties and gut microbiota modulation of an alkali-soluble polysaccharide from purple sweet potato in DSS-induced colitis mice. *International Journal of Biological Macromolecules*, **2020**, 153, 708-722	7.9	50
80	Comparison of the physical and functional properties of starch/polyvinyl alcohol films containing anthocyanins and/or betacyanins. *International Journal of Biological Macromolecules*, **2020**, 163, 898-909	7.9	17

79	Nitric oxide alleviates lignification and softening of water bamboo (Zizania latifolia) shoots during postharvest storage. *Food Chemistry*, **2020**, 332, 127416	8.5	9
78	Polyphenolic-enriched peach peels extract regulates lipid metabolism and improves the gut microbiota composition in high fat diet-fed mice. *Journal of Functional Foods*, **2020**, 72, 104082	5.1	5
77	Preparation, characterization, physicochemical property and potential application of porous starch: A review. *International Journal of Biological Macromolecules*, **2020**, 148, 1169-1181	7.9	36
76	Synthesis, characterization, antioxidant and antimicrobial activities of starch aldehyde-quercetin conjugate. *International Journal of Biological Macromolecules*, **2020**, 156, 462-470	7.9	15
75	Recent Advances in the Preparation, Characterization and Applications of Locust Bean Gum-Based Films. *Journal of Renewable Materials*, **2020**, 8, 1565-1579	2.4	7
74	Preparation and characterization of antioxidant packaging by chitosan, D-α-tocopheryl polyethylene glycol 1000 succinate and baicalein. *International Journal of Biological Macromolecules* , **2020**, 153, 836-845	7.9	20
73	Development of antioxidant and antimicrobial packaging films based on chitosan and mangosteen (Garcinia mangostana L.) rind powder. *International Journal of Biological Macromolecules*, **2020**, 145, 1129-1139	7.9	35
72	Structural characterization and protective effect of gallic acid grafted O-carboxymethyl chitosan against hydrogen peroxide-induced oxidative damage. *International Journal of Biological Macromolecules*, **2020**, 143, 49-59	7.9	23
71	Comparison of the structural, physical and functional properties of κ-carrageenan films incorporated with pomegranate flesh and peel extracts. *International Journal of Biological Macromolecules*, **2020**, 147, 1076-1088	7.9	43
70	Recent advances in the preparation, structural characteristics, biological properties and applications of gallic acid grafted polysaccharides. *International Journal of Biological Macromolecules*, **2020**, 156, 1539-1555	7.9	14
69	Recent advances in the preparation, physical and functional properties, and applications of anthocyanins-based active and intelligent packaging films. *Food Packaging and Shelf Life*, **2020**, 26, 100550	8.2	61
68	Structure and functional properties of active packaging films prepared by incorporating different flavonols into chitosan based matrix. *International Journal of Biological Macromolecules*, **2020**, 165, 625-634	7.9	13
67	Development and characterization of chitosan and D-α-tocopheryl polyethylene glycol 1000 succinate composite films containing different flavones. *Food Packaging and Shelf Life*, **2020**, 25, 100531	8.2	10
66	Development of active and intelligent packaging by incorporating betalains from red pitaya (Hylocereus polyrhizus) peel into starch/polyvinyl alcohol films. *Food Hydrocolloids*, **2020**, 100, 105410	10.6	88
65	Development of antioxidant, antimicrobial and ammonia-sensitive films based on quaternary ammonium chitosan, polyvinyl alcohol and betalains-rich cactus pears (Opuntia ficus-indica) extract. *Food Hydrocolloids*, **2020**, 106, 105896	10.6	28
64	Development of active packaging based on chitosan-gelatin blend films functionalized with Chinese hawthorn (Crataegus pinnatifida) fruit extract. *International Journal of Biological Macromolecules*, **2019**, 140, 384-392	7.9	67
63	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. *Molecules*, **2019**, 24,	4.8	3
62	Structural characterization of a water-soluble purple sweet potato polysaccharide and its effect on intestinal inflammation in mice. *Journal of Functional Foods*, **2019**, 61, 103502	5.1	28

61	In vivo and in vitro anti-inflammatory effects of water-soluble polysaccharide from Arctium lappa. *International Journal of Biological Macromolecules*, **2019**, 135, 717-724	7.9	23
60	Preparation of pH-sensitive and antioxidant packaging films based on κ-carrageenan and mulberry polyphenolic extract. *International Journal of Biological Macromolecules*, **2019**, 134, 993-1001	7.9	84
59	Preparation and characterization of active and intelligent packaging films based on cassava starch and anthocyanins from Lycium ruthenicum Murr. *International Journal of Biological Macromolecules*, **2019**, 134, 80-90	7.9	107
58	Preparation and characterization of antioxidant and antimicrobial packaging films based on chitosan and proanthocyanidins. *International Journal of Biological Macromolecules*, **2019**, 134, 11-19	7.9	52
57	Preparation and characterization of antioxidant, antimicrobial and pH-sensitive films based on chitosan, silver nanoparticles and purple corn extract. *Food Hydrocolloids*, **2019**, 96, 102-111	10.6	102
56	The impacts of natural polysaccharides on intestinal microbiota and immune responses - a review. *Food and Function*, **2019**, 10, 2290-2312	6.1	82
55	Structural characterization and anti-inflammatory activity of alkali-soluble polysaccharides from purple sweet potato. *International Journal of Biological Macromolecules*, **2019**, 131, 484-494	7.9	43
54	Effects of anthocyanin-rich purple and black eggplant extracts on the physical, antioxidant and pH-sensitive properties of chitosan film. *Food Hydrocolloids*, **2019**, 94, 93-104	10.6	113
53	Development of multifunctional food packaging films based on chitosan, TiO2 nanoparticles and anthocyanin-rich black plum peel extract. *Food Hydrocolloids*, **2019**, 94, 80-92	10.6	150
52	Antioxidant and pH-sensitive films developed by incorporating purple and black rice extracts into chitosan matrix. *International Journal of Biological Macromolecules*, **2019**, 137, 307-316	7.9	44
51	Preparation and characterization of active and intelligent films based on fish gelatin and haskap berries (Lonicera caerulea L.) extract. *Food Packaging and Shelf Life*, **2019**, 22, 100417	8.2	34
50	Structural characterization of water-soluble polysaccharide from Arctium lappa and its effects on colitis mice. *Carbohydrate Polymers*, **2019**, 213, 89-99	10.3	67
49	Development of active and intelligent films based on cassava starch and Chinese bayberry (Sieb. et Zucc.) anthocyanins.. *RSC Advances*, **2019**, 9, 30905-30916	3.7	46
48	Recent advances in phenolic-protein conjugates: synthesis, characterization, biological activities and potential applications.. *RSC Advances*, **2019**, 9, 35825-35840	3.7	35
47	Development of antioxidant and intelligent pH-sensing packaging films by incorporating purple-fleshed sweet potato extract into chitosan matrix. *Food Hydrocolloids*, **2019**, 90, 216-224	10.6	151
46	Immune-enhancing effects of polysaccharides from purple sweet potato. *International Journal of Biological Macromolecules*, **2019**, 123, 923-930	7.9	39
45	Development and characterization of antioxidant active packaging and intelligent Al-sensing films based on carboxymethyl chitosan and quercetin. *International Journal of Biological Macromolecules*, **2019**, 126, 1074-1084	7.9	42
44	Effect of grafting method on the physical property and antioxidant potential of chitosan film functionalized with gallic acid. *Food Hydrocolloids*, **2019**, 89, 1-10	10.6	70

43	Preparation and characterization of antioxidant and pH-sensitive films based on chitosan and black soybean seed coat extract. *Food Hydrocolloids*, **2019**, 89, 56-66	10.6	162
42	Effect of gallic acid grafted chitosan film packaging on the postharvest quality of white button mushroom (Agaricus bisporus). *Postharvest Biology and Technology*, **2019**, 147, 39-47	6.2	58
41	Immunomodulatory effects of polysaccharides from purple sweet potato on lipopolysaccharide treated RAW 264.7 macrophages. *Journal of Food Biochemistry*, **2018**, 42, e12535	3.3	19
40	Characterization, antioxidant activity and hepatoprotective effect of purple sweetpotato polysaccharides. *International Journal of Biological Macromolecules*, **2018**, 115, 69-76	7.9	47
39	Effects of polysaccharides from purple sweet potatoes on immune response and gut microbiota composition in normal and cyclophosphamide treated mice. *Food and Function*, **2018**, 9, 937-950	6.1	99
38	Effects of ascorbate and hydroxyl radical degradations on the structural, physicochemical, antioxidant and film forming properties of chitosan. *International Journal of Biological Macromolecules*, **2018**, 114, 1086-1093	7.9	8
37	Preparation, characterization, digestibility and antioxidant activity of quercetin grafted Cynanchum auriculatum starch. *International Journal of Biological Macromolecules*, **2018**, 114, 130-136	7.9	39
36	Synthesis, characterization, and antioxidant activity of caffeic-acid-grafted corn starch. *Starch/Staerke*, **2018**, 70, 1700141	2.3	23
35	Isolation, structural characterization and bioactivities of naturally occurring polysaccharide-polyphenolic conjugates from medicinal plants-A reivew. *International Journal of Biological Macromolecules*, **2018**, 107, 2242-2250	7.9	51
34	Structural and physicochemical properties of chemically modified Chinese water chestnut [Eleocharis dulcis (Burm. f.) Trin. ex Hensch] starches. *International Journal of Biological Macromolecules*, **2018**, 120, 547-556	7.9	14
33	Reaction Mechanisms and Structural and Physicochemical Properties of Caffeic Acid Grafted Chitosan Synthesized in Ascorbic Acid and Hydroxyl Peroxide Redox System. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 279-289	5.7	38
32	Green preparation of gold nanoparticles with Tremella fuciformis for surface enhanced Raman scattering sensing. *Applied Surface Science*, **2018**, 427, 210-218	6.7	7
31	Comparison of the structural characterization and physicochemical properties of starches from seven purple sweet potato varieties cultivated in China. *International Journal of Biological Macromolecules*, **2018**, 120, 1632-1638	7.9	37
30	Protective effect of an arabinogalactan from black soybean against carbon tetrachloride-induced acute liver injury in mice. *International Journal of Biological Macromolecules*, **2018**, 117, 659-664	7.9	22
29	Recent advances in flavonoid-grafted polysaccharides: Synthesis, structural characterization, bioactivities and potential applications. *International Journal of Biological Macromolecules*, **2018**, 116, 1011-1025	7.9	61
28	Physical, mechanical and antioxidant properties of chitosan films grafted with different hydroxybenzoic acids. *Food Hydrocolloids*, **2017**, 71, 176-186	10.6	71
27	Effect of acid hydrolysis on morphology, structure and digestion property of starch from Cynanchum auriculatum Royle ex Wight. *International Journal of Biological Macromolecules*, **2017**, 96, 807-816	7.9	19
26	Effect of protocatechuic acid incorporation on the physical, mechanical, structural and antioxidant properties of chitosan film. *Food Hydrocolloids*, **2017**, 73, 90-100	10.6	136

25	Synthesis, characterization, bioactivity and potential application of phenolic acid grafted chitosan: A review. *Carbohydrate Polymers*, **2017**, 174, 999-1017	10.3	135
24	Recent advances in endophytic exopolysaccharides: Production, structural characterization, physiological role and biological activity. *Carbohydrate Polymers*, **2017**, 157, 1113-1124	10.3	67
23	Preparation and characterization of protocatechuic acid grafted chitosan films with antioxidant activity. *Food Hydrocolloids*, **2017**, 63, 457-466	10.6	121
22	Structure, physical property and antioxidant activity of catechin grafted Tremella fuciformis polysaccharide. *International Journal of Biological Macromolecules*, **2016**, 82, 719-24	7.9	45
21	Protocatechuic acid grafted onto chitosan: Characterization and antioxidant activity. *International Journal of Biological Macromolecules*, **2016**, 89, 518-26	7.9	62
20	Morphology, structural and physicochemical properties of starch from the root of Cynanchum auriculatum Royle ex Wight. *International Journal of Biological Macromolecules*, **2016**, 93, 107-116	7.9	14
19	Effect of Protocatechuic Acid-Grafted-Chitosan Coating on the Postharvest Quality of Pleurotus eryngii. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7225-33	5.7	34
18	Structural characterization of two water-soluble polysaccharides from black soybean (Glycine max (L.) Merr.). *Journal of Agricultural and Food Chemistry*, **2015**, 63, 225-34	5.7	29
17	A review of bioactive plant polysaccharides: Biological activities, functionalization, and biomedical applications. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 5, 31-61	3.4	357
16	Preparation and characterization of novel phenolic acid (hydroxybenzoic and hydroxycinnamic acid derivatives) grafted chitosan microspheres with enhanced adsorption properties for Fe(II). *Chemical Engineering Journal*, **2015**, 262, 803-812	14.7	45
15	Extraction, characterization and in vitro antioxidant activity of polysaccharides from black soybean. *International Journal of Biological Macromolecules*, **2015**, 72, 1182-90	7.9	56
14	Antioxidant and protective effect of inulin and catechin grafted inulin against CCl4-induced liver injury. *International Journal of Biological Macromolecules*, **2015**, 72, 1479-84	7.9	47
13	Free radical mediated grafting of chitosan with caffeic and ferulic acids: structures and antioxidant activity. *International Journal of Biological Macromolecules*, **2014**, 65, 97-106	7.9	103
12	Synthesis, characterization and in vitro anti-diabetic activity of catechin grafted inulin. *International Journal of Biological Macromolecules*, **2014**, 64, 76-83	7.9	54
11	Synthesis of chitosan-gallic acid conjugate: structure characterization and in vitro anti-diabetic potential. *International Journal of Biological Macromolecules*, **2013**, 62, 321-9	7.9	102
10	In vitro and in vivo antioxidant activity of ethanolic extract of white button mushroom (Agaricus bisporus). *Food and Chemical Toxicology*, **2013**, 51, 310-6	4.7	173
9	Preparation, characterization and antioxidant activity of phenolic acids grafted carboxymethyl chitosan. *International Journal of Biological Macromolecules*, **2013**, 62, 85-93	7.9	107
8	Changes in reactive oxygen species production and antioxidant enzyme activity of Agaricus bisporus harvested at different stages of maturity. *Journal of the Science of Food and Agriculture*, **2013**, 93, 2201-6	4.3	22

7	Changes in cell walls during fruit ripening in Chinese Honeyl peach. *Journal of Horticultural Science and Biotechnology*, **2013**, 88, 37-46	1.9	7
6	Preparation, antioxidant and antitumor activities in vitro of different derivatives of levan from endophytic bacterium Paenibacillus polymyxa EJS-3. *Food and Chemical Toxicology*, **2012**, 50, 767-72	4.7	109
5	Changes of Reactive Oxygen Species and Related Enzymes in Mitochondria Respiratory Metabolism During the Ripening of Peach Fruit. *Agricultural Sciences in China*, **2010**, 9, 138-146		25
4	Medium optimization and structural characterization of exopolysaccharides from endophytic bacterium Paenibacillus polymyxa EJS-3. *Carbohydrate Polymers*, **2010**, 79, 206-213	10.3	57
3	In vitro and in vivo antioxidant activity of exopolysaccharides from endophytic bacterium Paenibacillus polymyxa EJS-3. *Carbohydrate Polymers*, **2010**, 82, 1278-1283	10.3	120
2	A simple method for the simultaneous decoloration and deproteinization of crude levan extract from Paenibacillus polymyxa EJS-3 by macroporous resin. *Bioresource Technology*, **2010**, 101, 6077-83	11	54
1	Production, characterization and antioxidant activities in vitro of exopolysaccharides from endophytic bacterium Paenibacillus polymyxa EJS-3. *Carbohydrate Polymers*, **2009**, 78, 275-281	10.3	143