

# Liuping Fan

## List of Publications by Year in descending order

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72  
papers

2,238  
citations

257450

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254184

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72  
docs citations

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times ranked

2134  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of drying methods on the antioxidant activities of polysaccharides extracted from <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , 2012, 87, 1849-1854.	10.2	179
2	Antitumor and immunomodulatory activity of water-soluble polysaccharide from <i>Inonotus obliquus</i> . <i>Carbohydrate Polymers</i> , 2012, 90, 870-874.	10.2	128
3	Isolation, purification and structure of a new water-soluble polysaccharide from <i>Zizyphus jujuba</i> cv. Jinsixiaozao. <i>Carbohydrate Polymers</i> , 2011, 83, 477-482.	10.2	123
4	Gut microbiota: A target for heavy metal toxicity and a probiotic protective strategy. <i>Science of the Total Environment</i> , 2020, 742, 140429.	8.0	112
5	Five individual polyphenols as tyrosinase inhibitors: Inhibitory activity, synergistic effect, action mechanism, and molecular docking. <i>Food Chemistry</i> , 2019, 297, 124910.	8.2	104
6	Effect of different pretreatments followed by hot-air and far-infrared drying on the bioactive compounds, physicochemical property and microstructure of mango slices. <i>Food Chemistry</i> , 2020, 305, 125477.	8.2	95
7	Production of nanocellulose with different length from ginkgo seed shells and applications for oil in water Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 617-626.	7.5	71
8	Screening of a functional polysaccharide from <i>Zizyphus Jujuba</i> cv. Jinsixiaozao and its property. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 255-259.	7.5	69
9	Modification of functional properties of perilla protein isolate by high-intensity ultrasonic treatment and the stability of o/w emulsion. <i>Food Chemistry</i> , 2022, 368, 130848.	8.2	62
10	Effect of guar gum with glycerol coating on the properties and oil absorption of fried potato chips. <i>Food Hydrocolloids</i> , 2016, 54, 211-219.	10.7	57
11	Antibiotic-induced gut dysbiosis and barrier disruption and the potential protective strategies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1427-1452.	10.3	56
12	Digestible indispensable amino acid scores of nine cooked cereal grains. <i>British Journal of Nutrition</i> , 2019, 121, 30-41.	2.3	54
13	Effect of ultrasound treatment on microbial inhibition and quality maintenance of green asparagus during cold storage. <i>Ultrasonics Sonochemistry</i> , 2019, 58, 104631.	8.2	52
14	Effects of Initial Moisture Content on the Oil Absorption Behavior of Potato Chips During Frying Process. <i>Food and Bioprocess Technology</i> , 2016, 9, 331-340.	4.7	48
15	The description of oil absorption behavior of potato chips during the frying. <i>LWT - Food Science and Technology</i> , 2018, 96, 119-126.	5.2	46
16	Understanding the combined effect and inhibition mechanism of 4-hydroxycinnamic acid and ferulic acid as tyrosinase inhibitors. <i>Food Chemistry</i> , 2021, 352, 129369.	8.2	46
17	Effect of Drying Methods on the Microstructure, Bioactivity Substances, and Antityrosinase Activity of <i>Asparagus</i> Stems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1537-1545.	5.2	44
18	Effects of ultrasound treatment on the starch properties and oil absorption of potato chips. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105347.	8.2	39

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19	Effects of ultrasonic conditions on the interfacial property and emulsifying property of cellulose nanoparticles from ginkgo seed shells. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105335.	8.2	38
20	Modulating in vitro gastrointestinal digestion of nanocellulose-stabilized pickering emulsions by altering cellulose lengths. <i>Food Hydrocolloids</i> , 2021, 118, 106738.	10.7	33
21	In vitro inhibitory effects of polyphenols from Tartary buckwheat on xanthine oxidase: Identification, inhibitory activity, and action mechanism. <i>Food Chemistry</i> , 2022, 379, 132100.	8.2	33
22	Evaluation of anticancer activities of <i>Poria cocos</i> ethanol extract in breast cancer: In vivo and in vitro, identification and mechanism. <i>Journal of Ethnopharmacology</i> , 2020, 257, 112851.	4.1	30
23	Effects of frying temperature and pore profile on the oil absorption behavior of fried potato chips. <i>Food Chemistry</i> , 2021, 345, 128832.	8.2	30
24	Evaluation of the composition of Chinese bayberry wine and its effects on the color changes during storage. <i>Food Chemistry</i> , 2019, 276, 451-457.	8.2	29
25	Effect of Guar Gum with Sorbitol Coating on the Properties and Oil Absorption of French Fries. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2700.	4.1	26
26	The effect of <i>Poria cocos</i> ethanol extract on the intestinal barrier function and intestinal microbiota in mice with breast cancer. <i>Journal of Ethnopharmacology</i> , 2021, 266, 113456.	4.1	26
27	Drying methods influence the physicochemical and functional properties of seed-used pumpkin. <i>Food Chemistry</i> , 2022, 369, 130937.	8.2	26
28	A novel process for asparagus polyphenols utilization by ultrasound assisted adsorption and desorption using resins. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104920.	8.2	24
29	Recent advances on formation mechanism and functionality of chitosan-based conjugates and their application in o/w emulsion systems: A review. <i>Food Chemistry</i> , 2022, 380, 131838.	8.2	24
30	The Nutritional Composition of Maca in Hypocotyls ( <i>Lepidium meyenii</i> Walp.) Cultivated in Different Regions of China. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	2.6	23
31	Interfacial properties of cellulose nanoparticles with different lengths from ginkgo seed shells. <i>Food Hydrocolloids</i> , 2020, 109, 106121.	10.7	23
32	Effect of oil surface activity on oil absorption behavior of potato strips during frying process. <i>Food Chemistry</i> , 2021, 365, 130427.	8.2	23
33	Supercritical CO <sub>2</sub> Fluid Extraction of <i>Elaeagnus mollis</i> Diels Seed Oil and Its Antioxidant Ability. <i>Molecules</i> , 2019, 24, 911.	3.8	20
34	Oil Absorption of Potato Slices Pre-dried by Three Kinds of Methods. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700382.	1.5	18
35	Effect of organic acid on cyanidin-3-O-glucoside oxidation mediated by iron in model Chinese bayberry wine. <i>Food Chemistry</i> , 2020, 310, 125980.	8.2	18
36	Effect of pore characteristics on oil absorption behavior during frying of potato chips. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102508.	5.6	18

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37	Solubility and emulsifying properties of perilla protein isolate: Improvement by phosphorylation in the presence of sodium tripolyphosphate and sodium trimetaphosphate. <i>Food Chemistry</i> , 2022, 382, 132252.	8.2	18
38	Flos Sophorae Immaturus: Phytochemistry, bioactivities, and its potential applications. <i>Food Reviews International</i> , 2023, 39, 3185-3203.	8.4	18
39	Dehydration of crude protein from Ginkgo biloba L. by microwave freeze drying. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 1008-1010.	7.5	17
40	Effects of different packaging systems and storage temperatures on the physical and chemical quality of dried mango slices. <i>LWT - Food Science and Technology</i> , 2020, 121, 108981.	5.2	16
41	Ethyl cellulose particles loaded with $\alpha$ -tocopherol for inhibiting thermal oxidation of soybean oil. <i>Carbohydrate Polymers</i> , 2021, 252, 117169.	10.2	16
42	New insights into food O/W emulsion gels: Strategies of reinforcing mechanical properties and outlook of being applied to food 3D printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1564-1586.	10.3	16
43	High-internal-phase pickering emulsions stabilized by ultrasound-induced nanocellulose hydrogels. <i>Food Hydrocolloids</i> , 2022, 125, 107395.	10.7	16
44	Evaluation of physical stability of high pressure homogenization treatment cloudy ginkgo beverages. <i>LWT - Food Science and Technology</i> , 2019, 111, 31-38.	5.2	15
45	Effects of preliminary treatment by ultrasonic and convective air drying on the properties and oil absorption of potato chips. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105548.	8.2	15
46	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11006-11014.	5.2	15
47	The Composition Analysis of Maca ( <i>Lepidium meyenii</i> Walp.) from Xinjiang and Its Antifatigue Activity. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	14
48	Enhancing the antityrosinase activity of saponins and polyphenols from Asparagus by hot air coupled with microwave treatments. <i>LWT - Food Science and Technology</i> , 2020, 124, 109174.	5.2	14
49	Comparative studies on the stabilization of Flos Sophorae Immaturus beverages by various hydrocolloids. <i>LWT - Food Science and Technology</i> , 2020, 123, 109117.	5.2	14
50	Relationship between crust characteristics and oil uptake of potato strips with hot-air pre-drying during frying process. <i>Food Chemistry</i> , 2021, 360, 130045.	8.2	14
51	In vitro xanthine oxidase inhibitory properties of Flos Sophorae Immaturus and potential mechanisms. <i>Food Bioscience</i> , 2022, 47, 101711.	4.4	14
52	Enhancing drying efficiency and quality of seed-used pumpkin using ultrasound, freeze-thawing and blanching pretreatments. <i>Food Chemistry</i> , 2022, 384, 132496.	8.2	14
53	New insights into antityrosinase capacity and polyphenols of asparagus during hydrothermal treatments. <i>Food Chemistry</i> , 2020, 326, 126968.	8.2	12
54	Gac ( <i>Momordica cochinchinensis</i> Spreng) fruit: A functional food and medicinal resource. <i>Journal of Functional Foods</i> , 2019, 62, 103512.	3.4	11

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55	Improving the bioactive ingredients and functions of asparagus from efficient to emerging processing technologies: A review. <i>Food Chemistry</i> , 2021, 358, 129903.	8.2	11
56	The inhibition mechanisms between asparagus polyphenols after hydrothermal treatment and tyrosinase: A circular dichroism spectrum, fluorescence, and molecular docking study. <i>Food Bioscience</i> , 2022, 48, 101790.	4.4	11
57	Effects of Different Processing Methods on the Antioxidant Activity of 6 Cultivars of Foxtail Millet. <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	2.6	10
58	Ultrasound and heating treatments improve the antityrosinase ability of polyphenols. <i>Food Chemistry</i> , 2020, 317, 126415.	8.2	10
59	Improving the quality and reducing oil absorption of fried potato chips by ultrasound pretreatment. <i>LWT - Food Science and Technology</i> , 2021, 148, 111763.	5.2	10
60	Quality changes in fresh-cut asparagus with ultrasonic-assisted washing combined with cinnamon essential oil fumigation. <i>Postharvest Biology and Technology</i> , 2022, 187, 111873.	6.0	10
61	Improvement in physical and thermal stability of cloudy ginkgo beverage during autoclave sterilization: Effects of microcrystalline cellulose and gellan gum. <i>LWT - Food Science and Technology</i> , 2021, 135, 110062.	5.2	9
62	Optimization of fermentation conditions for Chinese bayberry wine by response surface methodology and its qualities. <i>Journal of the Institute of Brewing</i> , 2016, 122, 763-771.	2.3	8
63	Synthesis of polyethylene glycol functional bonded silica gel for selective recognition and separation of $\beta$ -cyclodextrin. <i>Journal of Chromatography A</i> , 2021, 1639, 461917.	3.7	7
64	Reduction of oil absorption during frying. <i>Lipid Technology</i> , 2015, 27, 203-205.	0.3	5
65	Antityrosinase and antioxidant activity of asparagus and its inhibition on B16F10 melanoma cells before and after hydrothermal treatment. <i>Food Bioscience</i> , 2021, 41, 101026.	4.4	5
66	Effects of different drying methods on the storage stability of barley grass powder. <i>Journal of the Science of Food and Agriculture</i> , 2021, 102, 1076.	3.5	5
67	Degradation of cyanidin-3-O-glucoside induced by antioxidant compounds in model Chinese bayberry wine: Kinetic studies and mechanisms. <i>Food Chemistry</i> , 2022, 373, 131426.	8.2	4
68	Deep learning in food science: An insight in evaluating Pickering emulsion properties by droplets classification and quantification via object detection algorithm. <i>Advances in Colloid and Interface Science</i> , 2022, 304, 102663.	14.7	4
69	Effects of combined drying methods on physicochemical and rheological properties of instant <i>Tremella fuciformis</i> soup. <i>Food Chemistry</i> , 2022, 396, 133644.	8.2	4
70	Effect of package oxygen on color, color-related compounds, and volatile composition of Chinese bayberry wine after bottling. <i>LWT - Food Science and Technology</i> , 2020, 128, 109430.	5.2	3
71	Study on the antioxidative mechanism of tocopherol loaded ethyl cellulose particles in thermal-oxidized soybean oil. <i>Carbohydrate Polymers</i> , 2022, 276, 118734.	10.2	3
72	Flavor and compositional analysis of macadamia nuts during long-term storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	3