

Pei-Long Sun

List of Publications by Year in descending order

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91
papers

3,306
citations

136950

32
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175258

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91
all docs

91
docs citations

91
times ranked

3422
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemically modified polysaccharides: Synthesis, characterization, structure activity relationships of action. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 970-977.	7.5	162
2	Recent advances in improving stability of food emulsion by plant polysaccharides. <i>Food Research International</i> , 2020, 137, 109376.	6.2	160
3	Molecular mechanisms of bioactive polysaccharides from <i>Ganoderma lucidum</i> (Lingzhi), a review. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 765-774.	7.5	152
4	Chemical characterization, antioxidant and antitumor activity of sulfated polysaccharide from <i>Sargassum horneri</i> . <i>Carbohydrate Polymers</i> , 2014, 105, 260-269.	10.2	145
5	Antibacterial Activity and Mechanisms of Essential Oil from <i>Citrus medica</i> L. var. <i>sarcodactylis</i> . <i>Molecules</i> , 2019, 24, 1577.	3.8	136
6	Structure, bioactivities and applications of the polysaccharides from <i>Tremella fuciformis</i> mushroom: A review. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 1005-1010.	7.5	110
7	Application of surface-enhanced Raman spectroscopy in fast detection of toxic and harmful substances in food. <i>Biosensors and Bioelectronics</i> , 2020, 167, 112480.	10.1	110
8	Electrospinning of zein-ethyl cellulose hybrid nanofibers with improved water resistance for food preservation. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 592-599.	7.5	107
9	Structural and physicochemical characterization of novel hydrophobic packaging films based on pullulan derivatives for fruits preservation. <i>Carbohydrate Polymers</i> , 2019, 208, 276-284.	10.2	96
10	Extraction, Structural Characterization, and Potential Antioxidant Activity of the Polysaccharides from Four Seaweeds. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1988.	4.1	85
11	Effects of Stigmasterol and β -Sitosterol on Nonalcoholic Fatty Liver Disease in a Mouse Model: A Lipidomic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3417-3425.	5.2	74
12	Structure and chain conformation of a neutral polysaccharide from sclerotia of <i>Polyporus umbellatus</i> . <i>Carbohydrate Polymers</i> , 2017, 155, 61-67.	10.2	69
13	Rheology and characteristics of sulfated polysaccharides from chlorophytan seaweeds <i>Ulva fasciata</i> . <i>Carbohydrate Polymers</i> , 2014, 113, 365-372.	10.2	68
14	Effect of adjusting pH and chondroitin sulfate on the formation of curcumin-zein nanoparticles: Synthesis, characterization and morphology. <i>Carbohydrate Polymers</i> , 2020, 250, 116970.	10.2	64
15	Antioxidant and antitumor activities in vitro of polysaccharides from <i>E. sipunculoides</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 78, 56-61.	7.5	61
16	Flavonoids, phenolic acids, carotenoids and antioxidant activity of fresh eating citrus fruits, using the coupled in vitro digestion and human intestinal HepG2 cells model. <i>Food Chemistry</i> , 2019, 279, 321-327.	8.2	61
17	Intelligent packaging films incorporated with anthocyanins-loaded ovalbumin-carboxymethyl cellulose nanocomplexes for food freshness monitoring. <i>Food Chemistry</i> , 2022, 387, 132908.	8.2	52
18	Structural features and antitumor activity of a purified polysaccharide extracted from <i>Sargassum horneri</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 73, 124-130.	7.5	46

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19	Ultrafiltration isolation, hypoglycemic activity analysis and structural characterization of polysaccharides from <i>Brasenia schreberi</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 135, 141-151.	7.5	45
20	Effects of partial desulfation on antioxidant and inhibition of DLD cancer cell of <i>Ulva fasciata</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2014, 65, 307-313.	7.5	43
21	Bioactive compounds and antioxidant activity of wolfberry infusion. <i>Scientific Reports</i> , 2017, 7, 40605.	3.3	43
22	Purification and structural elucidation of a water-soluble polysaccharide from the fruiting bodies of the <i>Grifola frondosa</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 115, 221-226.	7.5	41
23	Separation, preliminary characterization, and moisture-preserving activity of polysaccharides from <i>Ulva fasciata</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 72, 924-930.	7.5	39
24	Development of finger citron (<i>Citrus medica</i> L. var. <i>sarcodactylis</i>) essential oil loaded nanoemulsion and its antimicrobial activity. <i>Food Control</i> , 2018, 94, 317-323.	5.5	39
25	Effects of ultrasonic pre-treatment on physicochemical properties of proteins extracted from cold-pressed sesame cake. <i>Food Research International</i> , 2021, 139, 109907.	6.2	39
26	Enhanced Antibacterial Activity of Hen Egg-White Lysozyme against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> due to Protein Fibrillation. <i>Biomacromolecules</i> , 2021, 22, 890-897.	5.4	39
27	Improved emulsion stability and resveratrol encapsulation by whey protein/gum arabic interaction at oil-water interface. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 466-472.	7.5	38
28	A Nanoporous Alumina Membrane Based Electrochemical Biosensor for Histamine Determination with Biofunctionalized Magnetic Nanoparticles Concentration and Signal Amplification. <i>Sensors</i> , 2016, 16, 1767.	3.8	36
29	Structure elucidation and antioxidant activity of a novel polysaccharide from <i>Polyporus umbellatus sclerotia</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 82, 411-417.	7.5	36
30	Co-encapsulation of resveratrol and epigallocatechin gallate in low methoxyl pectin-coated liposomes with great stability in orange juice. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1872-1880.	2.7	36
31	A review on chemical and physical modifications of phytosterols and their influence on bioavailability and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5638-5657.	10.3	36
32	Purification and structural investigation of a water-soluble polysaccharide from <i>Flammulina velutipes</i> . <i>Carbohydrate Polymers</i> , 2012, 87, 2279-2283.	10.2	35
33	Improvement of antioxidant and moisture-preserving activities of <i>Sargassum horneri</i> polysaccharide enzymatic hydrolyzates. <i>International Journal of Biological Macromolecules</i> , 2015, 74, 420-427.	7.5	35
34	Chemical Stability and in vitro release properties of β -carotene in emulsions stabilized by <i>Ulva fasciata</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 225-231.	7.5	33
35	Structure and conformation of β -glucan extracted from <i>Agaricus blazei</i> Murill by high-speed shearing homogenization. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 558-564.	7.5	32
36	Effect of quaternization degree on physicochemical and biological activities of chitosan from squid pens. <i>International Journal of Biological Macromolecules</i> , 2014, 70, 545-550.	7.5	31

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37	Influences of <i>Ulva fasciata</i> polysaccharide on the rheology and stabilization of cinnamaldehyde emulsions. <i>Carbohydrate Polymers</i> , 2016, 135, 27-34.	10.2	30
38	Kinetic study of d-limonene release from finger citron essential oil loaded nanoemulsions during simulated digestion in vitro. <i>Journal of Functional Foods</i> , 2019, 58, 67-73.	3.4	30
39	Preparation and characterization of zein-based phytosterol nanodispersions fabricated by ultrasonic assistant anti-solvent precipitation. <i>LWT - Food Science and Technology</i> , 2019, 107, 138-144.	5.2	27
40	Anti-Inflammatory Effects of <i>Mytilus coruscus</i> Polysaccharide on RAW264.7 Cells and DSS-Induced Colitis in Mice. <i>Marine Drugs</i> , 2021, 19, 468.	4.6	27
41	Domestic cooking methods affect nutrient, phytochemicals, and flavor content in mushroom soup. <i>Food Science and Nutrition</i> , 2019, 7, 1969-1975.	3.4	26
42	Preparation and characterization of zein/pectin-based phytosterol nanodispersions and kinetic study of phytosterol release during simulated digestion in vitro. <i>LWT - Food Science and Technology</i> , 2020, 128, 109446.	5.2	26
43	Characteristics and antifatigue activity of graded polysaccharides from <i>Ganoderma lucidum</i> separated by cascade membrane technology. <i>Carbohydrate Polymers</i> , 2021, 269, 118329.	10.2	26
44	<i>Dendrobium officinale</i> leaf polysaccharides regulation of immune response and gut microbiota composition in cyclophosphamide-treated mice. <i>Food Chemistry: X</i> , 2022, 13, 100235.	4.3	26
45	Chemical composition, thermal stability and antioxidant properties of tea seed oils obtained by different extraction methods: Supercritical fluid extraction yields the best oil quality. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 355-365.	1.5	25
46	Physicochemical stability of curcumin emulsions stabilized by <i>Ulva fasciata</i> polysaccharide under different metallic ions. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 154-162.	7.5	25
47	<i>In vitro</i> prebiotic activities of oligosaccharides from the by-products in <i>Ganoderma lucidum</i> spore polysaccharide extraction. <i>RSC Advances</i> , 2020, 10, 14794-14802.	3.6	25
48	Structural elucidation of a novel heteropolysaccharide from the fruiting bodies of <i>Pleurotus eryngii</i> . <i>Carbohydrate Polymers</i> , 2013, 92, 2239-2244.	10.2	24
49	Bilayer edible films with tunable humidity regulating property for inhibiting browning of <i>Agaricus bisporus</i> . <i>Food Research International</i> , 2020, 138, 109795.	6.2	24
50	Structural investigation of a novel heteropolysaccharide from the fruiting bodies of <i>Boletus edulis</i> . <i>Food Chemistry</i> , 2014, 146, 334-338.	8.2	23
51	Characterization of iron reducibility of soy protein amyloid fibrils and their applications in iron fortification. <i>Food Chemistry</i> , 2021, 353, 129420.	8.2	23
52	Genome-wide identification and expression analysis of detoxification efflux carriers (DTX) genes family under abiotic stresses in flax. <i>Physiologia Plantarum</i> , 2021, 171, 483-501.	5.2	21
53	Fabrication and characterization of water-soluble phytosterol ester nanodispersion by emulsification-evaporation combined ultrasonic method. <i>Journal of Food Engineering</i> , 2020, 276, 109895.	5.2	20
54	Calmodulin-binding transcription activator (CAMTA) genes family: Genome-wide survey and phylogenetic analysis in flax (<i>Linum usitatissimum</i>). <i>PLoS ONE</i> , 2020, 15, e0236454.	2.5	20

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55	Preparation and characterization of soybean protein isolate/pectin-based phytosterol nanodispersions and their stability in simulated digestion. <i>Food Research International</i> , 2021, 143, 110237.	6.2	20
56	The effect of pore size in an ultrasensitive DNA sandwich-hybridization assay for the <i>Escherichia coli</i> O157:H7 gene based on the use of a nanoporous alumina membrane. <i>Mikrochimica Acta</i> , 2017, 184, 4835-4844.	5.0	18
57	Isolation and Purification of Two Isoflavones from <i>Hericium erinaceum</i> Mycelium by High-Speed Counter-Current Chromatography. <i>Molecules</i> , 2018, 23, 560.	3.8	18
58	Effects of hydroxypropyl degree on physiochemical activities of chitosan from squid pens. <i>International Journal of Biological Macromolecules</i> , 2014, 65, 246-251.	7.5	17
59	Structural elucidation of polysaccharide containing 3-O-methyl galactose from fruiting bodies of <i>Pleurotus citrinopileatus</i> . <i>Carbohydrate Research</i> , 2016, 434, 72-76.	2.3	17
60	Using power ultrasound to release glycosidically bound volatiles from orange juice: A new method. <i>Food Chemistry</i> , 2021, 344, 128580.	8.2	17
61	Extraction, Purification, Bioactivities and Application of Matrix Proteins From Pearl Powder and Nacre Powder: A Review. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 649665.	4.1	17
62	Understanding Nanofiltration Fouling of Phenolic Compounds in Model Juice Solution with Two Membranes. <i>Food and Bioprocess Technology</i> , 2017, 10, 2123-2131.	4.7	16
63	Digestive Characteristics of <i>Hericium erinaceus</i> Polysaccharides and Their Positive Effects on Fecal Microbiota of Male and Female Volunteers During <i>in vitro</i> Fermentation. <i>Frontiers in Nutrition</i> , 2022, 9, 858585.	3.7	16
64	Gastroprotective Effects of <i>Ganoderma lucidum</i> Polysaccharides with Different Molecular Weights on Ethanol-Induced Acute Gastric Injury in Rats. <i>Nutrients</i> , 2022, 14, 1476.	4.1	16
65	Simultaneous analysis of free phytosterols and phytosterol glycosides in rice bran by SPE/GC-MS. <i>Food Chemistry</i> , 2022, 387, 132742.	8.2	16
66	A Fast and Cost-Effective Detection of Melamine by Surface Enhanced Raman Spectroscopy Using a Novel Hydrogen Bonding-Assisted Supramolecular Matrix and Gold-Coated Magnetic Nanoparticles. <i>Applied Sciences (Switzerland)</i> , 2017, 7, 475.	2.5	15
67	Hydrodynamic behavior and dilute solution properties of <i>Ulva fasciata</i> algae polysaccharide. <i>Carbohydrate Polymers</i> , 2015, 134, 566-572.	10.2	14
68	Physicochemical properties improvement and structural changes of bamboo shoots (<i>Phyllostachys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 a comparative study. <i>Journal of Food Science and Technology</i> , 2020, 57, 3659-3666.	2.8	14
69	Orbitides isolated from flaxseed induce apoptosis against SGC-7901 adenocarcinoma cells. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 929-939.	2.8	14
70	<sc>iTRAQ</sc> proteome analysis of the antifungal mechanism of citral on mycelial growth and <sc>OTA</sc> production in <i>Aspergillus ochraceus</i>. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4969-4979.	3.5	14
71	Synergistic cytotoxicity of erianin, a bisbenzyl in the dietetic Chinese herb <i>Dendrobium</i> against breast cancer cells. <i>Food and Chemical Toxicology</i> , 2021, 149, 111960.	3.6	14
72	Anti-Inflammatory Properties <i>In Vitro</i> and Hypoglycaemic Effects of Phenolics from Cultivated Fruit Body of <i>Phellinus baumii</i> in Type 2 Diabetic Mice. <i>Molecules</i> , 2021, 26, 2285.	3.8	13

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73	Immunomodulatory activity of a water-soluble polysaccharide extracted from mussel on cyclophosphamide-induced immunosuppressive mice models. <i>Npj Science of Food</i> , 2022, 6, 26.	5.5	13
74	Cultivated Fruit Body of <i>Phellinus baumii</i> : A Potentially Sustainable Antidiabetic Resource. <i>ACS Omega</i> , 2020, 5, 8596-8604.	3.5	12
75	Establishing a method of HPLC involving precolumn derivatization by 2,2-ethiobis (5-nitropyridine) to determine the sulfites in shrimps in comparison with ion chromatography. <i>Food Science and Nutrition</i> , 2019, 7, 2151-2158.	3.4	11
76	Separation, characterization and hypoglycemic activity <i>in vitro</i> evaluation of a low molecular weight heteropolysaccharide from the fruiting body of <i>Phellinus pini</i> . <i>Food and Function</i> , 2021, 12, 3493-3503.	4.6	10
77	Fouling Behavior of Polyphenols during Model Juice Ultrafiltration: Effect of Membrane Properties. <i>Food and Bioprocess Technology</i> , 2018, 11, 1787-1793.	4.7	9
78	Sensitive and Selective Detection of New Red Colorant Based on Surface-Enhanced Raman Spectroscopy Using Molecularly Imprinted Hydrogels. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2672.	2.5	9
79	Synergistic effects of ultrasound and α -glucosidase in aroma of orange juice. <i>Journal of Food Science</i> , 2021, 86, 2374-2386.	3.1	9
80	Protective effect of seleno-amino-oligosaccharide on oxidative damage of IPEC-1 cells by activating Keap1/Nrf2 signaling pathway. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 972-978.	7.5	8
81	Effect of nanoemulsion loading finger citron (<i>Citrus medica</i> L. var. <i>Sarcodactylis</i>) essential oil on human gut microbiota. <i>Journal of Functional Foods</i> , 2021, 77, 104336.	3.4	8
82	Preparation and Evaluation of Microcapsules Encapsulating Royal Jelly Sieve Residue: Flavor and Release Profile. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8126.	2.5	7
83	Quantitative Proteomic Profiling of Fungal Growth, Development, and Ochratoxin A Production in <i>Aspergillus ochraceus</i> on High- and Low-NaCl Cultures. <i>Toxins</i> , 2021, 13, 51.	3.4	7
84	Rapid Detection of Tetrodotoxin Using Surface-Enhanced Raman Spectroscopy and Fe ₃ O ₄ /SiO ₂ /Au Gold/Magnetic Nanoparticles. <i>Journal of Applied Spectroscopy</i> , 2018, 85, 160-165.	0.7	6
85	Colonic macrophage-targeted curcumin nanoparticles alleviate DSS-induced colitis in mice through the NF- κ B pathway. <i>Food Bioscience</i> , 2021, 41, 101089.	4.4	6
86	Insoluble Dietary Fibers From By-Products of Edible Fungi Industry: Basic Structure, Physicochemical Properties, and Their Effects on Energy Intake. <i>Frontiers in Nutrition</i> , 2022, 9, 851228.	3.7	6
87	Chemical Characterization and In Vitro Antioxidant Activity Evaluation of Polysaccharides from the Fruiting Bodies of the Red Heart Mushroom <i>Phellinus pini</i> (Higher Basidiomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2015, 17, 297-307.	1.5	5
88	Chemical composition and antioxidant capacities analysis of different parts of <i>Brasenia schreberi</i> . <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14014.	2.0	3
89	Mechanochemical-Assisted Extraction and Pharmacological Study of Triterpenoids from <i>Antrodia Camphorata</i> . <i>Applied Sciences (Switzerland)</i> , 2019, 9, 4281.	2.5	3
90	Forward osmosis concentration of high viscous polysaccharides of <i>Dendrobium officinale</i> : Process optimisation and membrane fouling analysis. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4871-4882.	2.7	3

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91	Solid-state cultured mycelium of <i>Antrodia camphorata</i> exerts potential neuroprotective activities against 6-hydroxydopamine-induced toxicity in PC12 cells. <i>Journal of Food Biochemistry</i> , 2022, , e14208.	2.9	3