

# Zebin Guo

## List of Publications by Year in descending order

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46  
papers

2,006  
citations

172207

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docs citations

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times ranked

1678  
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#	ARTICLE	IF	CITATIONS
1	Structural and physicochemical properties of lotus seed starch treated with ultra-high pressure. <i>Food Chemistry</i> , 2015, 186, 223-230.	4.2	141
2	Carbon nanotube-based lateral flow biosensor for sensitive and rapid detection of DNA sequence. <i>Biosensors and Bioelectronics</i> , 2015, 64, 367-372.	5.3	120
3	The effects of ultra-high pressure on the structural, rheological and retrogradation properties of lotus seed starch. <i>Food Hydrocolloids</i> , 2015, 44, 285-291.	5.6	100
4	Physicochemical properties and digestion of the lotus seed starch-green tea polyphenol complex under ultrasound-microwave synergistic interaction. <i>Ultrasonics Sonochemistry</i> , 2019, 52, 50-61.	3.8	91
5	Nutritional composition, physiological functions and processing of lotus ( <i>Nelumbo nucifera</i> Gaertn.) seeds: a review. <i>Phytochemistry Reviews</i> , 2015, 14, 321-334.	3.1	87
6	Using polysaccharides for the enhancement of functionality of foods: A review. <i>Trends in Food Science and Technology</i> , 2019, 86, 311-327.	7.8	86
7	Impact of combined ultrasound-microwave treatment on structural and functional properties of golden threadfin bream ( <i>Nemipterus virgatus</i> ) myofibrillar proteins and hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2020, 65, 105063.	3.8	78
8	Properties of lotus seed starch-glycerin monostearin complexes formed by high pressure homogenization. <i>Food Chemistry</i> , 2017, 226, 119-127.	4.2	71
9	Effects of high pressure processing on gelation properties and molecular forces of myosin containing deacetylated konjac glucomannan. <i>Food Chemistry</i> , 2019, 291, 117-125.	4.2	70
10	Structural characteristics and emulsifying properties of myofibrillar protein-dextran conjugates induced by ultrasound Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105458.	3.8	70
11	Effect of Microwave Irradiation on the Physicochemical and Digestive Properties of Lotus Seed Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2442-2449.	2.4	69
12	Gelation properties and thermal gelling mechanism of golden threadfin bream myosin containing CaCl <sub>2</sub> induced by high pressure processing. <i>Food Hydrocolloids</i> , 2019, 95, 43-52.	5.6	58
13	Insight into the characterization and digestion of lotus seed starch-tea polyphenol complexes prepared under high hydrostatic pressure. <i>Food Chemistry</i> , 2019, 297, 124992.	4.2	56
14	Chemical composition and nutritional function of olive ( <i>Olea europaea</i> L.): a review. <i>Phytochemistry Reviews</i> , 2018, 17, 1091-1110.	3.1	55
15	Preparation and characterization of lotus seed starch-fatty acid complexes formed by microfluidization. <i>Journal of Food Engineering</i> , 2018, 237, 52-59.	2.7	53
16	Optimization of ultrasound-microwave synergistic extraction of prebiotic oligosaccharides from sweet potatoes ( <i>Ipomoea batatas</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 51-63.	2.7	48
17	Insight into the formation, structure and digestibility of lotus seed amylose-fatty acid complexes prepared by high hydrostatic pressure. <i>Food and Chemical Toxicology</i> , 2019, 128, 81-88.	1.8	48
18	Slowly digestible properties of lotus seed starch-glycerine monostearin complexes formed by high pressure homogenization. <i>Food Chemistry</i> , 2018, 252, 115-125.	4.2	45

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19	Paste structure and rheological properties of lotus seed starch-glycerin monostearate complexes formed by high-pressure homogenization. <i>Food Research International</i> , 2018, 103, 380-389.	2.9	45
20	Effects and mechanism of high-pressure homogenization on the characterization and digestion behavior of lotus seed starch-green tea polyphenol complexes. <i>Journal of Functional Foods</i> , 2019, 57, 173-181.	1.6	44
21	In Vitro Antioxidant Activity and In Vivo Anti-Fatigue Effect of Sea Horse (Hippocampus) Peptides. <i>Molecules</i> , 2017, 22, 482.	1.7	43
22	Effect of ultra-high pressure on the structure and gelling properties of low salt golden threadfin bream ( <i>Nemipterus virgatus</i> ) myosin. <i>LWT - Food Science and Technology</i> , 2019, 100, 381-390.	2.5	43
23	Understanding the crystal structure of lotus seed amylose-long-chain fatty acid complexes prepared by high hydrostatic pressure. <i>Food Research International</i> , 2018, 111, 334-341.	2.9	42
24	Structural and thermal properties of amylose-fatty acid complexes prepared via high hydrostatic pressure. <i>Food Chemistry</i> , 2018, 264, 172-179.	4.2	36
25	Structural and physicochemical properties of lotus seed starch nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 240-246.	3.6	36
26	Insight into the formation mechanism of lotus seed starch-lecithin complexes by dynamic high-pressure homogenization. <i>Food Chemistry</i> , 2020, 315, 126245.	4.2	35
27	Insights into the multi-scale structural properties and digestibility of lotus seed starch-chlorogenic acid complexes prepared by microwave irradiation. <i>Food Chemistry</i> , 2021, 361, 130171.	4.2	35
28	Effect of two-step microwave heating on the gelation properties of golden threadfin bream ( <i>Nemipterus virgatus</i> ) myosin. <i>Food Chemistry</i> , 2020, 328, 127104.	4.2	35
29	Structural and physicochemical properties of lotus seed starch nanoparticles prepared using ultrasonic-assisted enzymatic hydrolysis. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105199.	3.8	30
30	Physicochemical Properties and Digestion of Lotus Seed Starch under High-Pressure Homogenization. <i>Nutrients</i> , 2019, 11, 371.	1.7	25
31	Effect of homogenization-pressure-assisted enzymatic hydrolysis on the structural and physicochemical properties of lotus-seed starch nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1579-1586.	3.6	23
32	C $\alpha$ -type starches and their derivatives: structure and function. <i>Annals of the New York Academy of Sciences</i> , 2017, 1398, 47-61.	1.8	22
33	Structural characteristics and prebiotic effects of Semen coicis resistant starches (type 3) prepared by different methods. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 671-679.	3.6	22
34	Proteomic Analysis Reveals Inflammation Modulation of $\beta$ 1-Carrageenan Hexaoses in Lipopolysaccharide-Induced RAW264.7 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4758-4767.	2.4	18
35	Lateral flow test for visual detection of silver(I) based on cytosine-Ag(I)-cytosine interaction in C-rich oligonucleotides. <i>Mikrochimica Acta</i> , 2017, 184, 4243-4250.	2.5	17
36	Structural properties of lotus seed starch prepared by octenyl succinic anhydride esterification assisted by high hydrostatic pressure treatment. <i>LWT - Food Science and Technology</i> , 2020, 117, 108698.	2.5	17

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37	Properties of lotus seed starch-glycerin monostearin V-complexes after long-term retrogradation. <i>Food Chemistry</i> , 2020, 311, 125887.	4.2	17
38	Î-Carrageenan hexamer have significant anti-inflammatory activity and protect RAW264.7 Macrophages by inhibiting CD14. <i>Journal of Functional Foods</i> , 2019, 57, 335-344.	1.6	13
39	Structure and dilatational rheological behavior of heat-treated lotus ( <i>Nelumbo nucifera</i> Gaertn.) seed protein. <i>LWT - Food Science and Technology</i> , 2019, 116, 108579.	2.5	11
40	Effects of water-soluble oligosaccharides extracted from lotus ( <i>Nelumbo nucifera</i> Gaertn.) seeds on growth ability of <i>Bifidobacterium adolescentis</i> . <i>European Food Research and Technology</i> , 2015, 241, 459-467.	1.6	9
41	Effect of Alkaloids from <i>Nelumbinis Plumula</i> against Insulin Resistance of High-Fat Diet-Induced Nonalcoholic Fatty Liver Disease in Mice. <i>Journal of Diabetes Research</i> , 2016, 2016, 1-7.	1.0	9
42	Separation of Oligosaccharides from Lotus Seeds via Medium-pressure Liquid Chromatography Coupled with ELSD and DAD. <i>Scientific Reports</i> , 2017, 7, 44174.	1.6	9
43	Ratiometric Fluorescent Nanoprobe for Highly Sensitive Determination of Mercury Ions. <i>Molecules</i> , 2019, 24, 2278.	1.7	8
44	Structural, physicochemical properties, and digestibility of lotus seed starch-conjugated linoleic acid complexes. <i>International Journal of Biological Macromolecules</i> , 2022, 214, 601-609.	3.6	8
45	Study on the Flavor Compounds of Fo Tiao Qiang under Different Thawing Methods Based on GC-IMS and Electronic Tongue Technology. <i>Foods</i> , 2022, 11, 1330.	1.9	5
46	The Effect of Vacuum Deep Frying Technology and <i>Raphanus sativus</i> on the Quality of Surimi Cubes. <i>Foods</i> , 2021, 10, 2544.	1.9	3