

# Liangli Yu

## List of Publications by Year in descending order

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108  
papers

5,196  
citations

87723

38  
h-index

106150

65  
g-index

108  
all docs

108  
docs citations

108  
times ranked

4760  
citing authors

#	ARTICLE	IF	CITATIONS
1	Apoptosis, autophagy, necroptosis, and cancer metastasis. <i>Molecular Cancer</i> , 2015, 14, 48.	7.9	730
2	Reviews on Mechanisms of <i>In Vitro</i> Antioxidant Activity of Polysaccharides. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-13.	1.9	374
3	Review of the relationships among polysaccharides, gut microbiota, and human health. <i>Food Research International</i> , 2021, 140, 109858.	2.9	169
4	Cultured <i>Cordyceps sinensis</i> polysaccharides modulate intestinal mucosal immunity and gut microbiota in cyclophosphamide-treated mice. <i>Carbohydrate Polymers</i> , 2020, 235, 115957.	5.1	151
5	Structural characteristics and functional properties of soluble dietary fiber from defatted rice bran obtained through <i>Trichoderma viride</i> fermentation. <i>Food Hydrocolloids</i> , 2019, 94, 468-474.	5.6	117
6	Chemoprotective effects of <i>Ganoderma atrum</i> polysaccharide in cyclophosphamide-induced mice. <i>International Journal of Biological Macromolecules</i> , 2014, 64, 395-401.	3.6	115
7	Microwave assisted extraction with three modifications on structural and functional properties of soluble dietary fibers from grapefruit peel. <i>Food Hydrocolloids</i> , 2020, 101, 105549.	5.6	107
8	Differentiated Caco-2 cell models in food-intestine interaction study: Current applications and future trends. <i>Trends in Food Science and Technology</i> , 2021, 107, 455-465.	7.8	93
9	Toll-like receptor 4-mediated ROS signaling pathway involved in <i>Ganoderma atrum</i> polysaccharide-induced tumor necrosis factor- $\alpha$ secretion during macrophage activation. <i>Food and Chemical Toxicology</i> , 2014, 66, 14-22.	1.8	88
10	Removal of bound polyphenols and its effect on antioxidant and prebiotics properties of carrot dietary fiber. <i>Food Hydrocolloids</i> , 2019, 93, 284-292.	5.6	88
11	Macrophage Immunomodulatory Activity of a Purified Polysaccharide Isolated from <i>Ganoderma atrum</i> . <i>Phytotherapy Research</i> , 2013, 27, 186-191.	2.8	81
12	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. <i>Food Hydrocolloids</i> , 2017, 62, 94-101.	5.6	79
13	Sulfated modification enhanced the antioxidant activity of <i>Mesona chinensis</i> Benth polysaccharide and its protective effect on cellular oxidative stress. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 1000-1006.	3.6	76
14	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. <i>Food Hydrocolloids</i> , 2020, 99, 105321.	5.6	75
15	Structure, function and advance application of microwave-treated polysaccharide: A review. <i>Trends in Food Science and Technology</i> , 2022, 123, 198-209.	7.8	69
16	Exopolysaccharides from <i>Lactobacillus plantarum</i> NCU116 induce c-Jun dependent Fas/FasL-mediated apoptosis via TLR2 in mouse intestinal epithelial cancer cells. <i>Scientific Reports</i> , 2017, 7, 14247.	1.6	66
17	Systematic review on modification methods of dietary fiber. <i>Food Hydrocolloids</i> , 2021, 119, 106872.	5.6	65
18	Chemical Composition of Five Commercial <i>Gynostemma pentaphyllum</i> Samples and Their Radical Scavenging, Antiproliferative, and Anti-inflammatory Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11243-11249.	2.4	64

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19	Effects of <i>Lactobacillus plantarum</i> NCU116 on Intestine Mucosal Immunity in Immunosuppressed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10914-10920.	2.4	62
20	Physical quality and in vitro starch digestibility of biscuits as affected by addition of soluble dietary fiber from defatted rice bran. <i>Food Hydrocolloids</i> , 2020, 99, 105349.	5.6	61
21	Signaling Pathway Involved in the Immunomodulatory Effect of <i>Ganoderma atrum</i> Polysaccharide in Spleen Lymphocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2734-2740.	2.4	55
22	Mesona chinensis Benth polysaccharides protect against oxidative stress and immunosuppression in cyclophosphamide-treated mice via MAPKs signal transduction pathways. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 766-774.	3.6	55
23	Molecular mechanism underlying chemoprotective effects of <i>Ganoderma atrum</i> polysaccharide in cyclophosphamide-induced immunosuppressed mice. <i>Journal of Functional Foods</i> , 2015, 15, 52-60.	1.6	54
24	( $\alpha$ )-Epigallocatechin-3-gallate Induces Apoptosis of Human Hepatoma Cells by Mitochondrial Pathways Related to Reactive Oxygen Species. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6685-6691.	2.4	53
25	Tea Polysaccharides Inhibit Colitis-Associated Colorectal Cancer via Interleukin-6/STAT3 Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4384-4393.	2.4	53
26	Antioxidant, $\alpha$ -amylase and $\alpha$ -glucosidase inhibitory activities of bound polyphenols extracted from mung bean skin dietary fiber. <i>LWT - Food Science and Technology</i> , 2020, 132, 109943.	2.5	53
27	Immunomodulatory Activity of <i>Ganoderma atrum</i> Polysaccharide on Purified T Lymphocytes through $Ca^{2+}/CaN$ and Mitogen-Activated Protein Kinase Pathway Based on RNA Sequencing. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5306-5315.	2.4	49
28	Cyclocarya paliurus polysaccharide alleviates liver inflammation in mice via beneficial regulation of gut microbiota and TLR4/MAPK signaling pathways. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 164-174.	3.6	49
29	Toll-like Receptor 4 Mediates the Antitumor Host Response Induced by <i>Ganoderma atrum</i> Polysaccharide. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 517-525.	2.4	48
30	<i>Lactobacillus plantarum</i> NCU116 Attenuates Cyclophosphamide-Induced Immunosuppression and Regulates Th17/Treg Cell Immune Responses in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1291-1297.	2.4	46
31	Polysaccharide from <i>Ganoderma atrum</i> induces tumor necrosis factor- $\alpha$ secretion via phosphoinositide 3-kinase/Akt, mitogen-activated protein kinase and nuclear factor- $\kappa$ B signaling pathways in RAW264.7 cells. <i>International Immunopharmacology</i> , 2012, 14, 362-368.	1.7	45
32	Effects of Mesona chinensis polysaccharide on the thermostability, gelling properties, and molecular forces of whey protein isolate gels. <i>Carbohydrate Polymers</i> , 2020, 242, 116424.	5.1	45
33	Release and metabolism of bound polyphenols from carrot dietary fiber and their potential activity in <i>in vitro</i> digestion and colonic fermentation. <i>Food and Function</i> , 2020, 11, 6652-6665.	2.1	45
34	Composition of bound polyphenols from carrot dietary fiber and its in vivo and in vitro antioxidant activity. <i>Food Chemistry</i> , 2021, 339, 127879.	4.2	45
35	Preparation of a hydroxypropyl <i>Ganoderma lucidum</i> polysaccharide and its physicochemical properties. <i>Food Chemistry</i> , 2010, 122, 965-971.	4.2	44
36	Effects of fermentation on the structural characteristics and in vitro binding capacity of soluble dietary fiber from tea residues. <i>LWT - Food Science and Technology</i> , 2020, 131, 109818.	2.5	44

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37	Physicochemical and functional properties of a water-soluble polysaccharide extracted from Mung bean ( <i>Vigna radiate</i> L.) and its antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 874-880.	3.6	43
38	Fast quantification of total volatile basic nitrogen (TVB-N) content in beef and pork by near-infrared spectroscopy: Comparison of SVR and PLS model. <i>Meat Science</i> , 2021, 180, 108559.	2.7	43
39	Evaluation of the protective effects of <i>Ganoderma atrum</i> polysaccharide on acrylamide-induced injury in small intestine tissue of rats. <i>Food and Function</i> , 2019, 10, 5863-5872.	2.1	42
40	<i>Cyclocarya paliurus</i> polysaccharide improves metabolic function of gut microbiota by regulating short-chain fatty acids and gut microbiota composition. <i>Food Research International</i> , 2021, 141, 110119.	2.9	42
41	<i>Lactobacillus plantarum</i> NCU116 attenuates cyclophosphamide-induced intestinal mucosal injury, metabolism and intestinal microbiota disorders in mice. <i>Food and Function</i> , 2016, 7, 1584-1592.	2.1	41
42	<i>Ganoderma atrum</i> polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. <i>Food and Chemical Toxicology</i> , 2020, 138, 111244.	1.8	41
43	Antimicrobial properties, antioxidant activity and cytotoxicity of ethanol-soluble acidic components from <i>Ganoderma atrum</i> . <i>Food and Chemical Toxicology</i> , 2012, 50, 689-694.	1.8	40
44	Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 81-89.	3.6	40
45	<i>Ganoderma atrum</i> polysaccharide attenuates oxidative stress induced by d-galactose in mouse brain. <i>Life Sciences</i> , 2011, 88, 713-718.	2.0	39
46	A <i>Ganoderma atrum</i> polysaccharide alleviated DSS-induced ulcerative colitis by protecting the apoptosis/autophagy-regulated physical barrier and the DC-related immune barrier. <i>Food and Function</i> , 2020, 11, 10690-10699.	2.1	39
47	Effects of Sulfation on the Physicochemical and Functional Properties of a Water-Insoluble Polysaccharide Preparation from <i>Ganoderma lucidum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3336-3341.	2.4	38
48	The Agr-Like Quorum Sensing System Is Required for Pathogenesis of Necrotic Enteritis Caused by <i>Clostridium perfringens</i> in Poultry. <i>Infection and Immunity</i> , 2017, 85, .	1.0	38
49	Ameliorative effect of <i>Cyclocarya paliurus</i> polysaccharides against carbon tetrachloride induced oxidative stress in liver and kidney of mice. <i>Food and Chemical Toxicology</i> , 2020, 135, 111014.	1.8	38
50	Modification of tea residue dietary fiber by high-temperature cooking assisted enzymatic method: Structural, physicochemical and functional properties. <i>LWT - Food Science and Technology</i> , 2021, 145, 111314.	2.5	37
51	<i>Ganoderma atrum</i> polysaccharide protects cardiomyocytes against anoxia/reoxygenation-induced oxidative stress by mitochondrial pathway. <i>Journal of Cellular Biochemistry</i> , 2010, 110, 191-200.	1.2	36
52	Cultured <i>Cordyceps sinensis</i> polysaccharides attenuate cyclophosphamide-induced intestinal barrier injury in mice. <i>Journal of Functional Foods</i> , 2019, 62, 103523.	1.6	36
53	The water-soluble non-starch polysaccharides from natural resources against excessive oxidative stress: A potential health-promoting effect and its mechanisms. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 320-330.	3.6	36
54	Sulfation modification enhances the intestinal regulation of <i>Cyclocarya paliurus</i> polysaccharides in cyclophosphamide-treated mice via restoring intestinal mucosal barrier function and modulating gut microbiota. <i>Food and Function</i> , 2021, 12, 12278-12290.	2.1	35

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55	Effect of <i>Lactobacillus plantarum</i> NCU116 Fermentation on <i>Asparagus officinalis</i> Polysaccharide: Characterization, Antioxidative, and Immunoregulatory Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10703-10711.	2.4	34
56	Immunomodulatory activities of sulfated <i>Cyclocarya paliurus</i> polysaccharides with different degrees of substitution on mouse spleen lymphocytes. <i>Journal of Functional Foods</i> , 2020, 64, 103706.	1.6	34
57	The recovery, catabolism and potential bioactivity of polyphenols from carrot subjected to in vitro simulated digestion and colonic fermentation. <i>Food Research International</i> , 2021, 143, 110263.	2.9	34
58	Regulatory effects of <i>Ganoderma atrum</i> polysaccharides on LPS-induced inflammatory macrophages model and intestinal-like Caco-2/macrophages co-culture inflammation model. <i>Food and Chemical Toxicology</i> , 2020, 140, 111321.	1.8	33
59	Enrichment of yogurt with carrot soluble dietary fiber prepared by three physical modified treatments: Microstructure, rheology and storage stability. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102901.	2.7	32
60	The effect of bound polyphenols on the fermentation and antioxidant properties of carrot dietary fiber <i>in vivo</i> and <i>in vitro</i> . <i>Food and Function</i> , 2020, 11, 748-758.	2.1	30
61	The protective effects of the <i>Ganoderma atrum</i> polysaccharide against acrylamide-induced inflammation and oxidative damage in rats. <i>Food and Function</i> , 2021, 12, 397-407.	2.1	29
62	Catabolism of polyphenols released from mung bean coat and its effects on gut microbiota during in vitro simulated digestion and colonic fermentation. <i>Food Chemistry</i> , 2022, 396, 133719.	4.2	28
63	Bound Polyphenols from Insoluble Dietary Fiber of Defatted Rice Bran by Solid-State Fermentation with <i>Trichoderma viride</i> : Profile, Activity, and Release Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5026-5039.	2.4	27
64	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. <i>Foods</i> , 2020, 9, 14.	1.9	26
65	Polysaccharide purified from <i>Ganoderma atrum</i> induced activation and maturation of murine myeloid-derived dendritic cells. <i>Food and Chemical Toxicology</i> , 2017, 108, 478-485.	1.8	25
66	RNA-seq based elucidation of mechanism underlying <i>Ganoderma atrum</i> polysaccharide induced immune activation of murine myeloid-derived dendritic cells. <i>Journal of Functional Foods</i> , 2019, 55, 104-116.	1.6	25
67	Acid/alkali shifting of <i>Mesona chinensis</i> polysaccharide-whey protein isolate gels: Characterization and formation mechanism. <i>Food Chemistry</i> , 2021, 355, 129650.	4.2	24
68	Sulfated modification enhances the immunomodulatory effect of <i>Cyclocarya paliurus</i> polysaccharide on cyclophosphamide-induced immunosuppressed mice through MyD88-dependent MAPK/NF- $\kappa$ B and PI3K-Akt signaling pathways. <i>Food Research International</i> , 2021, 150, 110756.	2.9	24
69	Profiling glucosinolate metabolites in human urine and plasma after broccoli consumption using non-targeted and targeted metabolomic analyses. <i>Food Chemistry</i> , 2020, 309, 125660.	4.2	23
70	Influence of different cooking methods on the nutritional and potentially harmful components of peanuts. <i>Food Chemistry</i> , 2020, 316, 126269.	4.2	23
71	<i>Mesona chinensis</i> Benth Polysaccharides Alleviate DSS-Induced Ulcerative Colitis via Inhibiting of TLR4/MAPK/NF- $\kappa$ B Signaling Pathways and Modulating Intestinal Microbiota. <i>Molecular Nutrition and Food Research</i> , 2022, 66, .	1.5	23
72	Physicochemical structure and functional properties of soluble dietary fibers obtained by different modification methods from <i>Mesona chinensis</i> Benth. residue. <i>Food Research International</i> , 2022, 157, 111489.	2.9	23

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73	Chemical Compositions of Cold-Pressed Broccoli, Carrot, and Cucumber Seed Flours and Their <i>In Vitro</i> Gut Microbiota Modulatory, Anti-inflammatory, and Free Radical Scavenging Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9309-9317.	2.4	21
74	Protective effect of <i>Ganoderma atrum</i> polysaccharide on acrolein-induced macrophage injury via autophagy-dependent apoptosis pathway. <i>Food and Chemical Toxicology</i> , 2019, 133, 110757.	1.8	21
75	Indirectly stimulation of DCs by <i>Ganoderma atrum</i> polysaccharide in intestinal-like Caco-2/DCs co-culture model based on RNA-seq. <i>Journal of Functional Foods</i> , 2020, 67, 103850.	1.6	21
76	Combined microwave and enzymatic treatment improve the release of insoluble bound phenolic compounds from the grapefruit peel insoluble dietary fiber. <i>LWT - Food Science and Technology</i> , 2021, 149, 111905.	2.5	21
77	Elucidation of the interaction effect between dietary fiber and bound polyphenol components on the anti-hyperglycemic activity of tea residue dietary fiber. <i>Food and Function</i> , 2022, 13, 2710-2728.	2.1	20
78	Effects of sulfation and carboxymethylation on <i>Cyclocarya paliurus</i> polysaccharides: Physicochemical properties, antitumor activities and protection against cellular oxidative stress. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 103-115.	3.6	20
79	Metabonomics combined with 16S rRNA sequencing to elucidate the hypoglycemic effect of dietary fiber from tea residues. <i>Food Research International</i> , 2022, 155, 111122.	2.9	20
80	Immunomodulatory effect of <i>Ganoderma atrum</i> polysaccharides on Th17/Treg balance. <i>Journal of Functional Foods</i> , 2018, 45, 215-222.	1.6	18
81	Sulfated <i>Mesona chinensis</i> Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. <i>Journal of Functional Foods</i> , 2021, 76, 104321.	1.6	18
82	Profiling of Polyphenols and Glucosinolates in Kale and Broccoli Microgreens Grown under Chamber and Windowsill Conditions by Ultrahigh-Performance Liquid Chromatography High-Resolution Mass Spectrometry. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 101-113.	1.3	18
83	Comparison of structural, functional and <i>in vitro</i> digestion properties of bread incorporated with grapefruit peel soluble dietary fibers prepared by three microwave-assisted modifications. <i>Food and Function</i> , 2020, 11, 6458-6466.	2.1	17
84	Combined RNA-seq and molecular biology technology revealed the protective effect of <i>Cyclocarya paliurus</i> polysaccharide on H <sub>2</sub> O <sub>2</sub> -induced oxidative damage in L02 cells through regulating mitochondrial function, oxidative stress and PI3K/Akt and MAPK signaling pathways. <i>Food Research International</i> , 2022, 155, 111080.	2.9	17
85	Dietary polysaccharide from Mung bean [ <i>Vigna radiate</i> (Linn.) Wilczek] skin modulates gut microbiota and short-chain fatty acids in mice. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2581-2589.	1.3	16
86	Mechanisms of RAW264.7 macrophages immunomodulation mediated by polysaccharide from mung bean skin based on RNA-seq analysis. <i>Food Research International</i> , 2022, 154, 111017.	2.9	16
87	The chemical composition of a cold-pressed milk thistle seed flour extract, and its potential health beneficial properties. <i>Food and Function</i> , 2019, 10, 2461-2470.	2.1	15
88	Chemical Composition of Tomato Seed Flours, and Their Radical Scavenging, Anti-Inflammatory and Gut Microbiota Modulating Properties. <i>Molecules</i> , 2021, 26, 1478.	1.7	15
89	The structural and functional characteristics of soluble dietary fibers modified from tomato pomace with increased content of lycopene. <i>Food Chemistry</i> , 2022, 382, 132333.	4.2	15
90	Optimization and identification of non-extractable polyphenols in the dietary fiber of jackfruit ( <i>Artocarpus heterophyllus</i> Lam.) pulp released by alkaline, acid and enzymatic hydrolysis: Content, composition and antioxidant activities. <i>LWT - Food Science and Technology</i> , 2021, 138, 110400.	2.5	14

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91	Investigation of thermal contaminants in coffee beans induced by roasting: A kinetic modeling approach. <i>Food Chemistry</i> , 2022, 378, 132063.	4.2	14
92	Isolation, Characterization and Antioxidant Activity of Yam Polysaccharides. <i>Foods</i> , 2022, 11, 800.	1.9	14
93	Dry heat treatment induced the gelatinization, rheology and gel properties changes of chestnut starch. <i>Current Research in Food Science</i> , 2022, 5, 28-33.	2.7	13
94	“Dialogue” between Caco-2 and DCs regulated by Ganoderma atrum polysaccharide in intestinal-like Caco-2/DCs co-culture model. <i>Food Research International</i> , 2021, 144, 110310.	2.9	12
95	Curcumin-Loaded pH-Sensitive Biopolymer Hydrogels: Fabrication, Characterization, and Release Properties. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 512-520.	1.3	12
96	Release characteristic and mechanism of bound polyphenols from insoluble dietary fiber of navel orange peel via mixed solid-state fermentation with <i>Trichoderma reesei</i> and <i>Aspergillus niger</i> . <i>LWT - Food Science and Technology</i> , 2022, 161, 113387.	2.5	12
97	Dual modifications on the gelatinization, textural, and morphology properties of pea starch by sodium carbonate and <i>Mesona chinensis</i> polysaccharide. <i>Food Hydrocolloids</i> , 2020, 102, 105601.	5.6	11
98	Mixed solid-state fermentation for releasing bound polyphenols from insoluble dietary fiber in carrots via <i>Trichoderma viride</i> and <i>Aspergillus niger</i> . <i>Food and Function</i> , 2022, 13, 2044-2056.	2.1	10
99	Changes in polysaccharides structure and bioactivity during <i>Mesona chinensis</i> Benth storage. <i>Current Research in Food Science</i> , 2022, 5, 392-400.	2.7	10
100	Downregulation of steroid hormone receptor expression and activation of cell signal transduction pathways induced by a chiral nonylphenol isomer in mouse sertoli TM4 cells. <i>Environmental Toxicology</i> , 2017, 32, 469-476.	2.1	9
101	Soluble dietary fiber from tea residues with inhibitory effects against acrylamide and 5-hydroxymethylfurfural formation in biscuits: The role of bound polyphenols. <i>Food Research International</i> , 2022, 159, 111595.	2.9	9
102	Effect of nighttime UV-C irradiation of strawberry plants on phenolic content of fruit: Targeted and non-targeted metabolomic analysis. <i>Journal of Berry Research</i> , 2020, 10, 365-380.	0.7	8
103	Protective Effect of Ganoderma atrum Polysaccharide on Acrolein-Induced Apoptosis and Autophagic Flux in IEC-6 Cells. <i>Foods</i> , 2022, 11, 240.	1.9	8
104	RNA-seq based elucidation of mechanism underlying <i>Mesona chinensis</i> Benth polysaccharide protected H2O2-induced oxidative damage in L02 cells. <i>Food Research International</i> , 2022, 157, 111383.	2.9	6
105	Acrolein Promotes Aging and Oxidative Stress via the Stress Response Factor DAF-16/FOXO in <i>Caenorhabditis elegans</i> . <i>Foods</i> , 2022, 11, 1590.	1.9	6
106	Advances in the regulation of natural polysaccharides on human health: The role of apoptosis/autophagy pathway. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3931-3942.	5.4	3
107	Improvement of Properties of Chestnut Starch Gels Using Dual Effects: Combination of the <i>Mesona chinensis</i> Benth Polysaccharide and Sodium Chloride. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 151-159.	1.3	2
108	Oxidative Stress and Apoptosis Contributed to Nonylphenol-Induced Cell Damage in Mouse NCTC Clone 1469 Cells. <i>Journal of Chemistry</i> , 2020, 2020, 1-14.	0.9	0