

Liangli Yu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

102
papers

2,596
citations

29
h-index

48
g-index

108
ext. papers

3,829
ext. citations

6.9
avg, IF

5.56
L-index

#	Paper	IF	Citations
102	Protective Effect of Polysaccharide on Acrolein-Induced Apoptosis and Autophagic Flux in IEC-6 Cells.. <i>Foods</i> , 2022 , 11,	4.9	2
101	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	5.6	2
100	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	6.8	3
99	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	8.5	2
98	Changes in polysaccharides structure and bioactivity during Benth storage.. <i>Current Research in Food Science</i> , 2022 , 5, 392-400	5.6	1
97	Effects of sulfation and carboxymethylation on Cyclocarya paliurus polysaccharides: Physicochemical properties, antitumor activities and protection against cellular oxidative stress.. <i>International Journal of Biological Macromolecules</i> , 2022 , 204, 103-115	7.9	1
96	Investigation of thermal contaminants in coffee beans induced by roasting: A kinetic modeling approach.. <i>Food Chemistry</i> , 2022 , 378, 132063	8.5	1
95	Curcumin-Loaded pH-Sensitive Biopolymer Hydrogels: Fabrication, Characterization, and Release Properties. <i>ACS Food Science & Technology</i> , 2022 , 2, 512-520		0
94	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	7	0
93	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	7	1
92	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	5.4	1
91	Modification of starch by polysaccharides in pasting, rheology, texture and in vitro digestion: A review.. <i>International Journal of Biological Macromolecules</i> , 2022 ,	7.9	2
90	Combined RNA-seq and molecular biology technology revealed the protective effect of Cyclocarya paliurus polysaccharide on HO ₂ -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	7	2
89	Structure, function and advance application of microwave-treated polysaccharide: A review. <i>Trends in Food Science and Technology</i> , 2022 , 123, 198-209	15.3	5
88	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 & Technology</i> , 2022 , 2, 101-113		4
87	Improvement of Properties of Chestnut Starch Gels Using Dual Effects: Combination of the Mesona chinensis Benth Polysaccharide and Sodium Chloride. <i>ACS Food Science & Technology</i> , 2022 , 2, 151-159		0
86	RNA-seq based elucidation of mechanism underlying Mesona chinensis Benth polysaccharide protected H ₂ O ₂ -induced oxidative damage in L02 cells. <i>Food Research International</i> , 2022 , 157, 111383	7	0

85	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	4.9	2
84	Sulfation modification enhances the intestinal regulation of polysaccharides in cyclophosphamide-treated mice restoring intestinal mucosal barrier function and modulating gut microbiota. <i>Food and Function</i> , 2021 ,	6.1	7
83	Sulfated modification enhances the immunomodulatory effect of Cyclocarya paliurus polysaccharide on cyclophosphamide-induced immunosuppressed mice through MyD88-dependent MAPK/NF- κ B and PI3K-Akt signaling pathways. <i>Food Research International</i> , 2021 , 150, 110756	7	3
82	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> , 2021 , 1-12	11.5	1
81	Chemical Composition of Tomato Seed Flours, and Their Radical Scavenging, Anti-Inflammatory and Gut Microbiota Modulating Properties. <i>Molecules</i> , 2021 , 26,	4.8	2
80	Bound Polyphenols from Insoluble Dietary Fiber of Defatted Rice Bran by Solid-State Fermentation with : Profile, Activity, and Release Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5028-5039 ⁴	5.7	4
79	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	7	6
78	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	5.4	5
77	"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	7	2
76	Composition of bound polyphenols from carrot dietary fiber and its in vivo and in vitro antioxidant activity. <i>Food Chemistry</i> , 2021 , 339, 127879	8.5	16
75	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	5.4	7
74	The protective effects of the Ganoderma atrum polysaccharide against acrylamide-induced inflammation and oxidative damage in rats. <i>Food and Function</i> , 2021 , 12, 397-407	6.1	7
73	Review of the relationships among polysaccharides, gut microbiota, and human health. <i>Food Research International</i> , 2021 , 140, 109858	7	47
72	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	15.3	23
71	Sulfated Mesona chinensis Benth polysaccharide enhance the immunomodulatory activities of cyclophosphamide-treated mice. <i>Journal of Functional Foods</i> , 2021 , 76, 104321	5.1	5
70	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	7.9	16
69	Cyclocarya paliurus 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	7	12
68	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	5.4	1

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	8.5	3
66	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	6.4	8
65	Systematic review on modification methods of dietary fiber. <i>Food Hydrocolloids</i> , 2021 , 119, 106872	10.6	12
64	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	2	4
63	Effects of <i>Mesona chinensis</i> polysaccharide on the thermostability, gelling properties, and molecular forces of whey protein isolate gels. <i>Carbohydrate Polymers</i> , 2020 , 242, 116424	10.3	14
62	Comparison of structural, functional and in vitro 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	6.1	9
61	<i>Ganoderma atrum</i> polysaccharide ameliorates intestinal mucosal dysfunction associated with autophagy in immunosuppressed mice. <i>Food and Chemical Toxicology</i> , 2020 , 138, 111244	4.7	23
60	Release and metabolism of bound polyphenols from carrot dietary fiber and their potential activity in in vitro digestion and colonic fermentation. <i>Food and Function</i> , 2020 , 11, 6652-6665	6.1	14
59	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	5.4	16
58	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	5.1	12
57	<i>Mesona chinensis</i> 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	7.9	15
56	Cultured <i>Cordyceps sinensis</i> polysaccharides modulate intestinal mucosal immunity and gut microbiota in cyclophosphamide-treated mice. <i>Carbohydrate Polymers</i> , 2020 , 235, 115957	10.3	61
55	Influence of different cooking methods on the nutritional and potentially harmful components of peanuts. <i>Food Chemistry</i> , 2020 , 316, 126269	8.5	10
54	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	4.7	15
53	<i>Cyclocarya paliurus</i> 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	7.9	23
52	The effect of bound polyphenols on the fermentation and antioxidant properties of carrot dietary fiber in vivo and in vitro. <i>Food and Function</i> , 2020 , 11, 748-758	6.1	14
51	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	10.6	3
50	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	5.1	18

49	Ameliorative effect of Cyclocarya paliurus polysaccharides against carbon tetrachloride induced oxidative stress in liver and kidney of mice. <i>Food and Chemical Toxicology</i> , 2020 , 135, 111014	4.7	22
48	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	10.6	39
47	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	2.3	
46	A Ganoderma atrum 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	6.1	15
45	Antioxidant, αamylase and αglucosidase inhibitory activities of bound polyphenols extracted from mung bean skin dietary fiber. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109943	5.4	14
44	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	10.6	24
43	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	8.5	14
42	Characterization of enzymatic modified soluble dietary fiber from tomato peels with high release of lycopene. <i>Food Hydrocolloids</i> , 2020 , 99, 105321	10.6	37
41	Evaluation of the protective effects of Ganoderma atrum polysaccharide on acrylamide-induced injury in small intestine tissue of rats. <i>Food and Function</i> , 2019 , 10, 5863-5872	6.1	25
40	Protective effect of Ganoderma atrum polysaccharide on acrolein-induced macrophage injury via autophagy-dependent apoptosis pathway. <i>Food and Chemical Toxicology</i> , 2019 , 133, 110757	4.7	14
39	Sulfated modification enhanced the antioxidant activity of Mesona chinensis Benth polysaccharide and its protective effect on cellular oxidative stress. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 1000-1006	7.9	47
38	Removal of bound polyphenols and its effect on antioxidant and prebiotics properties of carrot dietary fiber. <i>Food Hydrocolloids</i> , 2019 , 93, 284-292	10.6	48
37	Structural characteristics and functional properties of soluble dietary fiber from defatted rice bran obtained through Trichoderma viride fermentation. <i>Food Hydrocolloids</i> , 2019 , 94, 468-474	10.6	47
36	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	6.1	10
35	Physicochemical and functional properties of a water-soluble polysaccharide extracted from Mung bean (Vigna radiate L.) and its antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 874-880	7.9	17
34	Cultured Cordyceps sinensis polysaccharides attenuate cyclophosphamide-induced intestinal barrier injury in mice. <i>Journal of Functional Foods</i> , 2019 , 62, 103523	5.1	21
33	Mung Bean Protein Hydrolysates Protect Mouse Liver Cell Line Nctc-1469 Cell from Hydrogen Peroxide-Induced Cell Injury. <i>Foods</i> , 2019 , 9,	4.9	13
32	RNA-seq based elucidation of mechanism underlying Ganoderma atrum polysaccharide induced immune activation of murine myeloid-derived dendritic cells. <i>Journal of Functional Foods</i> , 2019 , 55, 104-116	5.1	16

31	Tea Polysaccharides Inhibit Colitis-Associated Colorectal Cancer via Interleukin-6/STAT3 Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4384-4393	5.7	38
30	Immunomodulatory effect of Ganoderma atrum polysaccharides on Th17/Treg balance. <i>Journal of Functional Foods</i> , 2018 , 45, 215-222	5.1	15
29	Chemical Compositions of Cold-Pressed Broccoli, Carrot, and Cucumber Seed Flours and Their in Vitro Gut Microbiota Modulatory, Anti-inflammatory, and Free Radical Scavenging Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9309-9317	5.7	13
28	Effect of Lactobacillus plantarum NCU116 Fermentation on Asparagus officinalis Polysaccharide: Characterization, Antioxidative, and Immunoregulatory Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10703-10711	5.7	17
27	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	4.2	7
26	Polysaccharide purified from Ganoderma atrum induced activation and maturation of murine myeloid-derived dendritic cells. <i>Food and Chemical Toxicology</i> , 2017 , 108, 478-485	4.7	19
25	The Agr-Like Quorum Sensing System Is Required for Pathogenesis of Necrotic Enteritis Caused by Clostridium perfringens in Poultry. <i>Infection and Immunity</i> , 2017 , 85,	3.7	29
24	Immunomodulatory Activity of Ganoderma atrum Polysaccharide on Purified T Lymphocytes through Ca/CaN and Mitogen-Activated Protein Kinase Pathway Based on RNA Sequencing. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5306-5315	5.7	37
23	Exopolysaccharides from Lactobacillus plantarum NCU116 induce c-Jun dependent Fas/FasL-mediated apoptosis via TLR2 in mouse intestinal epithelial cancer cells. <i>Scientific Reports</i> , 2017 , 7, 14247	4.9	36
22	Modified soluble dietary fiber from black bean coats with its rheological and bile acid binding properties. <i>Food Hydrocolloids</i> , 2017 , 62, 94-101	10.6	57
21	Lactobacillus plantarum NCU116 Attenuates Cyclophosphamide-Induced Immunosuppression and Regulates Th17/Treg Cell Immune Responses in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1291-7	5.7	26
20	Lactobacillus plantarum NCU116 attenuates cyclophosphamide-induced intestinal mucosal injury, metabolism and intestinal microbiota disorders in mice. <i>Food and Function</i> , 2016 , 7, 1584-92	6.1	28
19	Reviews on Mechanisms of In Vitro Antioxidant Activity of Polysaccharides. <i>Oxidative Medicine and Cellular Longevity</i> , 2016 , 2016, 5692852	6.7	241
18	Signaling pathway involved in the immunomodulatory effect of Ganoderma atrum polysaccharide in spleen lymphocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2734-40	5.7	44
17	Apoptosis, autophagy, necroptosis, and cancer metastasis. <i>Molecular Cancer</i> , 2015 , 14, 48	42.1	450
16	Molecular mechanism underlying chemoprotective effects of Ganoderma atrum polysaccharide in cyclophosphamide-induced immunosuppressed mice. <i>Journal of Functional Foods</i> , 2015 , 15, 52-60	5.1	47
15	Effects of Lactobacillus plantarum NCU116 on Intestine Mucosal Immunity in Immunosuppressed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10914-20	5.7	32
14	Toll-like receptor 4 mediates the antitumor host response induced by Ganoderma atrum polysaccharide. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 517-25	5.7	39

13	Toll-like receptor 4-mediated ROS signaling pathway involved in Ganoderma atrum polysaccharide-induced tumor necrosis factor- β secretion during macrophage activation. <i>Food and Chemical Toxicology</i> , 2014 , 66, 14-22	4.7	61
12	Chemoprotective effects of Ganoderma atrum polysaccharide in cyclophosphamide-induced mice. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 395-401	7.9	89
11	Macrophage immunomodulatory activity of a purified polysaccharide isolated from Ganoderma atrum. <i>Phytotherapy Research</i> , 2013 , 27, 186-91	6.7	69
10	Antimicrobial properties, antioxidant activity and cytotoxicity of ethanol-soluble acidic components from Ganoderma atrum. <i>Food and Chemical Toxicology</i> , 2012 , 50, 689-94	4.7	33
9	Polysaccharide from Ganoderma atrum induces tumor necrosis factor- β secretion via phosphoinositide 3-kinase/Akt, mitogen-activated protein kinase and nuclear factor- κ B signaling pathways in RAW264.7 cells. <i>International Immunopharmacology</i> , 2012 , 14, 362-8	5.8	39
8	Ganoderma atrum polysaccharide attenuates oxidative stress induced by d-galactose in mouse brain. <i>Life Sciences</i> , 2011 , 88, 713-8	6.8	32
7	Chemical composition of five commercial Gynostemma pentaphyllum samples and their radical scavenging, antiproliferative, and anti-inflammatory properties. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11243-9	5.7	54
6	Effects of sulfation on the physicochemical and functional properties of a water-insoluble polysaccharide preparation from Ganoderma lucidum. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3336-41	5.7	31
5	Ganoderma atrum polysaccharide protects cardiomyocytes against anoxia/reoxygenation-induced oxidative stress by mitochondrial pathway. <i>Journal of Cellular Biochemistry</i> , 2010 , 110, 191-200	4.7	30
4	Preparation of a hydroxypropyl Ganoderma lucidum polysaccharide and its physicochemical properties. <i>Food Chemistry</i> , 2010 , 122, 965-971	8.5	32
3	(-)-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, 6685-91	5.7	49
2	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> , 2009 , 44, 1000-1007	3.8	4
1	Mesona chinensis Benth polysaccharides alleviate DSS-induced ulcerative colitis via inhibiting of TLR4/MAPK/NF- κ B signaling pathways and modulating intestinal microbiota. <i>Molecular Nutrition and Food Research</i> , 2009 , 53, 2200047	5.9	3