Lianzhu Lin

List of Publications by Year
in descending order

58 papers	2,128 citations	201575 27 h-index	243529 44 g-index
59 all docs	59 docs citations	59 times ranked	2074 citing authors

#	Article	IF	Citations
1	A comparison study on polysaccharides extracted from Laminaria japonica using different methods: structural characterization and bile acid-binding capacity. Food and Function, 2017, 8, 3043-3052.	2.1	120
2	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. Food Chemistry, 2016, 206, 174-181.	4.2	111
3	Identification and taste characteristics of novel umami and umami-enhancing peptides separated from peanut protein isolate hydrolysate by consecutive chromatography and UPLCâ€“ESIâ€“QTOFâ€“MS/MS. Food Chemistry, 2019, 278, 674-682.	4.2	105
4	Macroporous resin purification behavior of phenolics and rosmarinic acid from Rabdosia serra (MAXIM.) HARA leaf. Food Chemistry, 2012, 130, 417-424.	4.2	99
5	Absorption and desorption behaviour of the flavonoids from Glycyrrhiza glabra L. leaf on macroporous adsorption resins. Food Chemistry, 2015, 168, 538-545.	4.2	92
6	In Vitro and In Vivo Studies on Adlay-Derived Seed Extracts: Phenolic Profiles, Antioxidant Activities, Serum Uric Acid Suppression, and Xanthine Oxidase Inhibitory Effects. Journal of Agricultural and Food Chemistry, 2014, 62, 7771-7778.	2.4	91
7	Adsorption and desorption characteristics of adlay bran free phenolics on macroporous resins. Food Chemistry, 2016, 194, 900-907.	4.2	88
8	Comparison Study on Polysaccharide Fractions from Laminaria japonica: Structural Characterization and Bile Acid Binding Capacity. Journal of Agricultural and Food Chemistry, 2017, 65, 9790-9798.	2.4	76
9	Macroporous resin purification of peptides with umami taste from soy sauce. Food Chemistry, 2016, 190, 338-344.	4.2	69
10	Mechanisms underlying the xanthine oxidase inhibitory effects of dietary flavonoids galangin and pinobanksin. Journal of Functional Foods, 2016, 24, 26-36.	1.6	66
11	Identification of the free phenolic profile of Adlay bran by UPLC-QTOF-MS/MS and inhibitory mechanisms of phenolic acids against xanthine oxidase. Food Chemistry, 2018, 253, 108-118.	4.2	58
12	Physicochemical properties of polysaccharide fractions from Sargassum fusiforme and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. International Journal of Biological Macromolecules, 2020, 147, 428-438.	3.6	58
13	Pitfalls of using 1,1-diphenyl-2-picrylhydrazyl (DPPH) assay to assess the radical scavenging activity of peptides: Its susceptibility to interference and low reactivity towards peptides. Food Research International, 2015, 76, 359-365.	2.9	56
14	In Vitro Digestion and Fermentation of Three Polysaccharide Fractions from Laminaria japonica and Their Impact on Lipid Metabolism-Associated Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2019, 67, 7496-7505.	2.4	52
15	Effect of Soy Sauce on Serum Uric Acid Levels in Hyperuricemic Rats and Identification of Flazin as a Potent Xanthine Oxidase Inhibitor. Journal of Agricultural and Food Chemistry, 2016, 64, 4725-4734.	2.4	50
16	Anti-aging effect of sea cucumber (Cucumaria frondosa) hydrolysate on fruit flies and d-galactose-induced aging mice. Journal of Functional Foods, 2018, 47, 11-18.	1.6	47
17	In Vitro Metabolic Stability of a Casein-Derived Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptide VPYPQ and Its Controlled Release from Casein by Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2019, 67, 10604-10613.	2.4	47
18	Alcalase-hydrolyzed oyster (Crassostrea rivularis) meat enhances antioxidant and aphrodisiac activities in normal male mice. Food Research International, 2019, 120, 178-187.	2.9	47

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19	Sulfated fucan/fucosylated chondroitin sulfate-dominated polysaccharide fraction from low-edible-value sea cucumber ameliorates type 2 diabetes in rats: New prospects for sea cucumber polysaccharide based-hypoglycemic functional food. International Journal of Biological Macromolecules, 2020, 159, 34-45.	3.6	46
20	Structural characterization of polysaccharides from three seaweed species and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. International Journal of Biological Macromolecules, 2020, 155, 1040-1049.	3.6	45
21	The umami intensity enhancement of peanut protein isolate hydrolysate and its derived factions and peptides by Maillard reaction and the analysis of peptide (EP) Maillard products. Food Research International, 2019, 120, 895-903.	2.9	43
22	Structural characteristics of water-soluble polysaccharides from Rabdosia serra (MAXIM.) HARA leaf and stem and their antioxidant capacities. Food Chemistry, 2012, 135, 730-737.	4.2	41
23	Sargassum fusiforme polysaccharide partly replaces acarbose against type 2 diabetes in rats. International Journal of Biological Macromolecules, 2021, 170, 447-458.	3.6	40
24	Comparison of physicochemical properties and antidiabetic effects of polysaccharides extracted from three seaweed species. International Journal of Biological Macromolecules, 2020, 149, 81-92.	3.6	38
25	Classification of edible chrysanthemums based on phenolic profiles and mechanisms underlying the protective effects of characteristic phenolics on oxidatively damaged erythrocyte. Food Research International, 2019, 123, 64-74.	2.9	35
26	Identifying mechanisms underlying the amelioration effect ofChrysanthemum morifoliumRamat. â€˜Bojuâ€™ extract on hyperuricemia using biochemical characterization and UPLC-ESI-QTOF/MS-based metabolomics. Food and Function, 2019, 10, 8042-8055.	2.1	35
27	Enrichment of antioxidants from soy sauce using macroporous resin and identification of 4-ethylguaiacol, catechol, daidzein, and 4-ethylphenol as key small molecule antioxidants in soy sauce. Food Chemistry, 2018, 240, 885-892.	4.2	33
28	Action mechanisms and interaction of two key xanthine oxidase inhibitors in galangal: Combination of in vitro and in silico molecular docking studies. International Journal of Biological Macromolecules, 2020, 162, 1526-1535.	3.6	26
29	Screening of xanthine oxidase inhibitor from selected edible plants and hypouricemic effect of Rhizoma Alpiniae Officinarum extract on hyperuricemic rats. Journal of Functional Foods, 2018, 50, 26-36.	1.6	25
30	Mitigation mechanisms of Hizikia fusiforme polysaccharide consumption on type 2 diabetes in rats. International Journal of Biological Macromolecules, 2020, 164, 2659-2670.	3.6	24
31	Screening of key flavonoids and monoterpenoids for xanthine oxidase inhibitory activity-oriented quality control of Chrysanthemum morifolium Ramat. â€˜Bojuâ€™ based on spectrum-effect relationship coupled with UPLC-TOF-MS and HS-SPME-GC/MS. Food Research International, 2020, 137, 109448.	2.9	24
32	The positive effects and underlying mechanisms of Undaria pinnatifida polysaccharides on type 2 diabetes mellitus in rats. Food and Function, 2021, 12, 11898-11912.	2.1	23
33	Interaction of Î²-conglycinin with catechin-impact on physical and oxidative stability of safflower oil-in-water emulsion. Food Chemistry, 2018, 268, 315-323.	4.2	22
34	Intracellular antioxidant activities of selected cereal phenolic extracts and mechanisms underlying the protective effects of adlay phenolic extracts on H 2 O 2 -induced oxidative stress in human erythrocytes. Journal of Functional Foods, 2017, 31, 160-171.	1.6	21
35	Effects of extraction methods on structural characteristics and bile acidâ€binding capacities of Moringa oleifera leaf polysaccharide fractions. International Journal of Food Science and Technology, 2020, 55, 1539-1546.	1.3	21
36	Comparative study on the structural characterization and Î±-glucosidase inhibitory activity of polysaccharide fractions extracted from Sargassum fusiforme at different pH conditions. International Journal of Biological Macromolecules, 2022, 194, 602-610.	3.6	21

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37	In vitro gastrointestinal digest of catechin-modified Î²-conglycinin oxidized by lipoxygenase-catalyzed linoleic acid peroxidation. Food Chemistry, 2019, 280, 154-163.	4.2	20
38	Preparation of sea cucumber (Stichopus variegates) peptide fraction with desired organoleptic property and its anti-aging activity in fruit flies and D-galactose-induced aging mice. Journal of Functional Foods, 2020, 69, 103954.	1.6	20
39	Antidiabetic effects and underlying mechanisms of anti-digestive dietary polysaccharides from Sargassum fusiforme in rats. Food and Function, 2020, 11, 7023-7036.	2.1	18
40	The hypoglycemic and hypolipemic potentials of Moringa oleifera leaf polysaccharide and polysaccharide-flavonoid complex. International Journal of Biological Macromolecules, 2022, 210, 518-529.	3.6	17
41	Stop-flow reversed phase liquid chromatographyÂÃ— size-exclusion chromatography for separation of peptides. Analytica Chimica Acta, 2018, 1018, 119-126.	2.6	16
42	Xanthine oxidase inhibitory activity and antihyperuricemic effect of Moringa oleifera Lam. leaf hydrolysate rich in phenolics and peptides. Journal of Ethnopharmacology, 2021, 270, 113808.	2.0	16
43	Antihyperuricemic activities of an ethanolic and aqueous extract of Walnut (Juglans regia L.) shell and a new aldehyde xanthine oxidase inhibitor. International Journal of Food Science and Technology, 2016, 51, 453-460.	1.3	14
44	Enrichment of antioxidants in black garlic juice using macroporous resins and their protective effects on oxidation-damaged human erythrocytes. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1060, 443-450.	1.2	14
45	Additional band broadening of peptides in the first size-exclusion chromatographic dimension of an automated stop-flow two-dimensional high performance liquid chromatography. Journal of Chromatography A, 2017, 1521, 80-89.	1.8	11
46	Maca (Lepidium meyenii) as a source of macamides and polysaccharide in combating of oxidative stress and damage in human erythrocytes. International Journal of Food Science and Technology, 2018, 53, 304-312.	1.3	11
47	Purification of peptide fraction with antioxidant activity from Moringa oleifera leaf hydrolysate and protective effect of its inÂvitro gastrointestinal digest on oxidatively damaged erythrocytes. International Journal of Food Science and Technology, 2019, 54, 84-91.	1.3	9
48	Modification of Cucumaria frondosa hydrolysate through maillard reaction for sea cucumber peptide based-beverage. LWT - Food Science and Technology, 2021, 136, 110329.	2.5	9
49	Physicochemical Characterization of Hizikia fusiforme Polysaccharide and Its Hypoglycemic Activity via Mediating Insulinâ€stimulated Blood Glucose Utilization of Skeletal Muscle in Type 2 Diabetic Rats. Chemistry and Biodiversity, 2020, 17, e2000367.	1.0	8
50	Sargassum fusiformepolysaccharide is a potential auxiliary substance for metformin in the management of diabetes. Food and Function, 2022, 13, 3023-3035.	2.1	8
51	Evaluation of the Hydrolysis Specificity of an Aminopeptidase from Bacillus licheniformis SWJS33 Using Synthetic Peptides and Soybean Protein Isolate. Journal of Agricultural and Food Chemistry, 2017, 65, 167-173.	2.4	7
52	Monomeric phenolics in different parts of highâ€acid apple (Malus sieversii f.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td (n nutraceuticals. International Journal of Food Science and Technology, 2018, 53, 1503-1509.	1.3	6
53	Screening of bioactivity-oriented extraction approach and quality control standards of lotus leaf extracts with dual functions. Food Bioscience, 2021, 44, 101462.	2.0	6
54	Construction of in vitro fermentation model using gut microbiota relating to glucose and lipid metabolism: a supplementary method for initial screening of polysaccharides with hypoglycemic potentials. Journal of the Science of Food and Agriculture, 2022, 102, 6328-6339.	1.7	6

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55	The potential mechanisms of Macrocystis pyrifera polysaccharides mitigating type 2 diabetes in rats. Food and Function, 0, , .	2.1	6
56	Lonicera japonica Thunb. extract improves the quality of coldâ€stored porcine patty through inhibition of lipid and myofibrillar protein oxidation. International Journal of Food Science and Technology, 2018, 53, 986-993.	1.3	4
57	Discovery, characterization and stability evaluation of self-assembled submicroparticles in chrysanthemum tea infusions. Food Bioscience, 2022, 47, 101642.	2.0	4
58	Effect of Bergamot and Laoxianghuang Polysaccharides on Gut Microbiota Derived from Patients with Hyperlipidemia: An Integrative Analysis of Microbiome and Metabolome during In Vitro Fermentation. Foods, 2022, 11, 2039.	1.9	3