

Lianzhu Lin

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54
papers

1,215
citations

21
h-index

33
g-index

59
ext. papers

1,680
ext. citations

6.1
avg. IF

5
L-index

#	Paper	IF	Citations
54	Macroporous resin purification behavior of phenolics and rosmarinic acid from <i>Rabdosia serra</i> (MAXIM.) HARA leaf. <i>Food Chemistry</i> , 2012 , 130, 417-424	8.5	88
53	A comparison study on polysaccharides extracted from <i>Laminaria japonica</i> using different methods: structural characterization and bile acid-binding capacity. <i>Food and Function</i> , 2017 , 8, 3043-3052	6.1	76
52	In vitro and in vivo studies on adlay-derived seed extracts: phenolic profiles, antioxidant activities, serum uric acid suppression, and xanthine oxidase inhibitory effects. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7771-8	5.7	73
51	Absorption and desorption behaviour of the flavonoids from <i>Glycyrrhiza glabra</i> L. leaf on macroporous adsorption resins. <i>Food Chemistry</i> , 2015 , 168, 538-45	8.5	69
50	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. <i>Food Chemistry</i> , 2016 , 206, 174-81	8.5	63
49	Adsorption and desorption characteristics of adlay bran free phenolics on macroporous resins. <i>Food Chemistry</i> , 2016 , 194, 900-7	8.5	60
48	Mechanisms underlying the xanthine oxidase inhibitory effects of dietary flavonoids galangin and pinobanksin. <i>Journal of Functional Foods</i> , 2016 , 24, 26-36	5.1	51
47	Identification and taste characteristics of novel umami and umami-enhancing peptides separated from peanut protein isolate hydrolysate by consecutive chromatography and UPLC-ESI-QTOF-MS/MS. <i>Food Chemistry</i> , 2019 , 278, 674-682	8.5	49
46	Macroporous resin purification of peptides with umami taste from soy sauce. <i>Food Chemistry</i> , 2016 , 190, 338-344	8.5	40
45	Comparison Study on Polysaccharide Fractions from <i>Laminaria japonica</i> : Structural Characterization and Bile Acid Binding Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9790-9798	5.7	40
44	Structural characteristics of water-soluble polysaccharides from <i>Rabdosia serra</i> (MAXIM.) HARA leaf and stem and their antioxidant capacities. <i>Food Chemistry</i> , 2012 , 135, 730-7	8.5	38
43	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. <i>Food Research International</i> , 2015 , 76, 359-365	7	36
42	Identification of the free phenolic profile of Adlay bran by UPLC-QTOF-MS/MS and inhibitory mechanisms of phenolic acids against xanthine oxidase. <i>Food Chemistry</i> , 2018 , 253, 108-118	8.5	35
41	Effect of Soy Sauce on Serum Uric Acid Levels in Hyperuricemic Rats and Identification of Flazin as a Potent Xanthine Oxidase Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4725-34	5.7	31
40	Anti-aging effect of sea cucumber (<i>Cucumaria frondosa</i>) hydrolysate on fruit flies and d-galactose-induced aging mice. <i>Journal of Functional Foods</i> , 2018 , 47, 11-18	5.1	30
39	Alcalase-hydrolyzed oyster (<i>Crassostrea rivularis</i>) meat enhances antioxidant and aphrodisiac activities in normal male mice. <i>Food Research International</i> , 2019 , 120, 178-187	7	28
38	In Vitro Digestion and Fermentation of Three Polysaccharide Fractions from <i>Laminaria japonica</i> and Their Impact on Lipid Metabolism-Associated Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7496-7505	5.7	26

37	Physicochemical properties of polysaccharide fractions from <i>Sargassum fusiforme</i> and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 428-438	7.9	26
36	Enrichment of antioxidants from soy sauce using macroporous resin and identification of 4-ethylguaicol, catechol, daidzein, and 4-ethylphenol as key small molecule antioxidants in soy sauce. <i>Food Chemistry</i> , 2018 , 240, 885-892	8.5	25
35	Structural characterization of polysaccharides from three seaweed species and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 1040-1049	7.9	23
34	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10604-10613	5.7	22
33	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. <i>Food Research International</i> , 2019 , 120, 895-903	7	20
32	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. <i>Journal of Functional Foods</i> , 2017 , 31, 160-171	5.1	19
31	Comparison of physicochemical properties and antidiabetic effects of polysaccharides extracted from three seaweed species. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 81-92	7.9	19
30	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. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 21-31	7.9	18
29	Identifying mechanisms underlying the amelioration effect of <i>Chrysanthemum morifolium</i> Ramat. <i>Boju</i> extract on hyperuricemia using biochemical characterization and UPLC-ESI-QTOF/MS-based metabolomics. <i>Food and Function</i> , 2019 , 10, 8042-8055	6.1	18
28	Screening of xanthine oxidase inhibitor from selected edible plants and hypouricemic effect of <i>Rhizoma Alpiniae Officinarum</i> extract on hyperuricemic rats. <i>Journal of Functional Foods</i> , 2018 , 50, 26-36 ^{5.1}	5.1	17
27	Classification of edible chrysanthemums based on phenolic profiles and mechanisms underlying the protective effects of characteristic phenolics on oxidatively damaged erythrocyte. <i>Food Research International</i> , 2019 , 123, 64-74	7	15
26	Enrichment of antioxidants in black garlic juice using macroporous resins and their protective effects on oxidation-damaged human erythrocytes. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017 , 1060, 443-450	3.2	11
25	Preparation of sea cucumber (<i>Stichopus variegates</i>) peptide fraction with desired organoleptic property and its anti-aging activity in fruit flies and D-galactose-induced aging mice. <i>Journal of Functional Foods</i> , 2020 , 69, 103954	5.1	11
24	Interaction of <i>Elongycinin</i> with catechin-impact on physical and oxidative stability of safflower oil-in-water emulsion. <i>Food Chemistry</i> , 2018 , 268, 315-323	8.5	11
23	In vitro gastrointestinal digest of catechin-modified <i>Elongycinin</i> oxidized by lipoxygenase-catalyzed linoleic acid peroxidation. <i>Food Chemistry</i> , 2019 , 280, 154-163	8.5	11
22	Screening of key flavonoids and monoterpenoids for xanthine oxidase inhibitory activity-oriented quality control of <i>Chrysanthemum morifolium</i> Ramat. <i>Boju</i> based on spectrum-effect relationship coupled with UPLC-TOF-MS and HS-SPME-GC/MS. <i>Food Research International</i> , 2020 , 137, 109448	7	10
21	Antihyperuricemic activities of an ethanolic and aqueous extract of Walnut (<i>Juglans regia</i> L.) shell and a new aldehyde xanthine oxidase inhibitor. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 453-460	3.8	10
20	Stop-flow reversed phase liquid chromatography/size-exclusion chromatography for separation of peptides. <i>Analytica Chimica Acta</i> , 2018 , 1018, 119-126	6.6	9

19	Sargassum fusiforme polysaccharide partly replaces acarbose against type 2 diabetes in rats. <i>International Journal of Biological Macromolecules</i> , 2021 , 170, 447-458	7.9	9
18	Action mechanisms and interaction of two key xanthine oxidase inhibitors in galangal: Combination of in vitro and in silico molecular docking studies. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1526-1535	7.9	8
17	Antidiabetic effects and underlying mechanisms of anti-digestive dietary polysaccharides from Sargassum fusiforme in rats. <i>Food and Function</i> , 2020 , 11, 7023-7036	6.1	8
16	Maca (<i>Lepidium meyenii</i>) as a source of macamides and polysaccharide in combating of oxidative stress and damage in human erythrocytes. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 304-312	3.8	7
15	Purification of peptide fraction with antioxidant activity from Moringa oleifera leaf hydrolysate and protective effect of its in vitro gastrointestinal digest on oxidatively damaged erythrocytes. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 84-91	3.8	7
14	Additional band broadening of peptides in the first size-exclusion chromatographic dimension of an automated stop-flow two-dimensional high performance liquid chromatography. <i>Journal of Chromatography A</i> , 2017 , 1521, 80-89	4.5	6
13	Effects of extraction methods on structural characteristics and bile acid-binding capacities of Moringa oleifera leaf polysaccharide fractions. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1539-1546	3.8	6
12	Mitigation mechanisms of Hizikia fusiforme polysaccharide consumption on type 2 diabetes in rats. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2659-2670	7.9	6
11	Xanthine oxidase inhibitory activity and antihyperuricemic effect of Moringa oleifera Lam. leaf hydrolysate rich in phenolics and peptides. <i>Journal of Ethnopharmacology</i> , 2021 , 270, 113808	5	6
10	Evaluation of the Hydrolysis Specificity of an Aminopeptidase from Bacillus licheniformis SWJS33 Using Synthetic Peptides and Soybean Protein Isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 167-173	5.7	5
9	Monomeric phenolics in different parts of high-acid apple (<i>Malus sieversii</i> f. <i>niedzwetzkyana</i> (Dieck) Langenf): a promising source of antioxidants for application in nutraceuticals. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1503-1509	3.8	4
8	Comparative study on the structural characterization and α-glucosidase inhibitory activity of polysaccharide fractions extracted from Sargassum fusiforme at different pH conditions. <i>International Journal of Biological Macromolecules</i> , 2021 , 194, 602-602	7.9	3
7	The positive effects and underlying mechanisms of polysaccharides on type 2 diabetes mellitus in rats. <i>Food and Function</i> , 2021 , 12, 11898-11912	6.1	3
6	Physicochemical Characterization of Hizikia fusiforme Polysaccharide and Its Hypoglycemic Activity via Mediating Insulin-Stimulated Blood Glucose Utilization of Skeletal Muscle in Type 2 Diabetic Rats. <i>Chemistry and Biodiversity</i> , 2020 , 17, e2000367	2.5	2
5	Modification of Cucumaria frondosa hydrolysate through maillard reaction for sea cucumber peptide based-beverage. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110329	5.4	2
4	polysaccharide is a potential auxiliary substance for metformin in the management of diabetes.. <i>Food and Function</i> , 2022 , 13, 3023-3035	6.1	1
3	Screening of bioactivity-oriented extraction approach and quality control standards of lotus leaf extracts with dual functions. <i>Food Bioscience</i> , 2021 , 44, 101462	4.9	1
2	Lonicera japonica Thunb. extract improves the quality of cold-stored porcine patty through inhibition of lipid and myofibrillar protein oxidation. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 986-993	3.8	1

- 1 Discovery, characterization and stability evaluation of self-assembled submicroparticles in chrysanthemum tea infusions. *Food Bioscience*, **2022**, 47, 101642 4.9