

Chengrong Wen

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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.

34
papers

582
citations

11
h-index

23
g-index

35
ext. papers

855
ext. citations

7.3
avg, IF

3.97
L-index

#	Paper	IF	Citations
34	Structural characterization and properties of konjac glucomannan/curdlan blend films. <i>Carbohydrate Polymers</i> , 2012 , 89, 497-503	10.3	110
33	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , 2020 , 11, 7415-7420	6.1	72
32	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in High-Fat Diet-Fed Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800446	5.9	71
31	Structural characterization and osteogenic bioactivity of a sulfated polysaccharide from pacific abalone (<i>Haliotis discus hannai</i> Ino). <i>Carbohydrate Polymers</i> , 2018 , 182, 207-214	10.3	33
30	Sulfated polysaccharides from pacific abalone reduce diet-induced obesity by modulating the gut microbiota. <i>Journal of Functional Foods</i> , 2018 , 47, 211-219	5.1	33
29	The combination between cations and sulfated polysaccharide from abalone gonad (<i>Haliotis discus hannai</i> Ino). <i>Carbohydrate Polymers</i> , 2018 , 188, 54-59	10.3	27
28	Effect of ϵ -polylysine addition on κ -carrageenan gel properties: Rheology, water mobility, thermal stability and microstructure. <i>Food Hydrocolloids</i> , 2019 , 95, 212-218	10.6	24
27	Effects of electron beam irradiation on physicochemical properties of corn flour and improvement of the gelatinization inhibition. <i>Food Chemistry</i> , 2017 , 233, 467-475	8.5	23
26	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. <i>Carbohydrate Polymers</i> , 2015 , 130, 268-74	10.3	21
25	Comparison of polysaccharides of <i>Haliotis discus hannai</i> and <i>Volutharpa ampullacea perryi</i> by PMP-HPLC-MS(n) analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2015 , 415, 48-53	2.9	21
24	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016 , 158, 130-5	6.7	14
23	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. <i>Carbohydrate Polymers</i> , 2017 , 164, 195-199	10.3	11
22	Structural characterization and anticoagulant activity of two polysaccharides from <i>Patinopecten yessoensis</i> viscera. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 579-585	7.9	11
21	The effects of amino acids on the gel properties of potassium iota carrageenan. <i>Food Hydrocolloids</i> , 2019 , 95, 378-384	10.6	10
20	Quantification and comparison of acidic polysaccharides in edible fish intestines and livers using HPLC-MS/MS. <i>Glycoconjugate Journal</i> , 2017 , 34, 625-632	3	10
19	Characterization and digestion features of a novel polysaccharide-Fe(III) complex as an iron supplement. <i>Carbohydrate Polymers</i> , 2020 , 249, 116812	10.3	10
18	Structural characterization and immunostimulatory activity of a glucan from <i>Cyclina sinensis</i> . <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 779-786	7.9	9

17	Fucoidan isolated from <i>Ascophyllum nodosum</i> alleviates gut microbiota dysbiosis and colonic inflammation in antibiotic-treated mice. <i>Food and Function</i> , 2020 , 11, 5595-5606	6.1	8
16	A sulfated polysaccharide from abalone influences iron uptake by the contrary impacts of its chelating and reducing activities. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 49-56	7.9	7
15	A strategy to identify mixed polysaccharides through analyzing the monosaccharide composition of disaccharides released by graded acid hydrolysis. <i>Carbohydrate Polymers</i> , 2019 , 223, 115046	10.3	7
14	Enhancing the hardness of potato slices after boiling by combined treatment with lactic acid and calcium chloride: Mechanism and optimization. <i>Food Chemistry</i> , 2020 , 308, 124832	8.5	6
13	Galactofucan from <i>Laminaria japonica</i> is not degraded by the human digestive system but inhibits pancreatic lipase and modifies the intestinal microbiota. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 611-620	7.9	6
12	Investigation of the structural and physical properties, antioxidant and antimicrobial activity of konjac glucomannan/cellulose nanocrystal bionanocomposite films incorporated with phlorotannin from <i>Sargassum</i> . <i>International Journal of Biological Macromolecules</i> , 2021 , 192, 323-330	7.9	5
11	Optimization of ultrasound assisted extraction of abalone viscera protein and its effect on the iron-chelating activity. <i>Ultrasonics Sonochemistry</i> , 2021 , 77, 105670	8.9	5
10	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. <i>Food Research International</i> , 2021 , 148, 110562	7	5
9	Compositional analysis of sulfated polysaccharides from sea cucumber (<i>Stichopus japonicus</i>) released by autolysis reaction. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 420-425	7.9	4
8	Effect of salt addition on iota-carrageenan solution properties. <i>Food Hydrocolloids</i> , 2021 , 113, 106491	10.6	4
7	Fucoidan hydrogels induced by κ -carrageenan: Rheological, thermal and structural characterization. <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 514-520	7.9	4
6	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from <i>Caulerpa lentillifera</i> .. <i>Carbohydrate Polymers</i> , 2022 , 280, 119006	10.3	3
5	Preparation of Low-Molecular-Weight Fucoidan with Anticoagulant Activity by Photocatalytic Degradation Method.. <i>Foods</i> , 2022 , 11,	4.9	3
4	Calcium-induced-gel properties for κ -carrageenan in the presence of different charged amino acids. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111418	5.4	2
3	Characterization and comparison of acidic polysaccharide populations in <i>Atrina pectinata</i> individuals. <i>Journal of Carbohydrate Chemistry</i> , 2018 , 37, 117-127	1.7	1
2	An acidic polysaccharide from <i>Patinopecten yessoensis</i> skirt prevents obesity and improves gut microbiota and metabolism of mice induced by high-fat diet.. <i>Food Research International</i> , 2022 , 154, 110980	7	1
1	Quantitative Analysis of Acidic Polysaccharides Using Hydrophilic Interaction Chromatography and Mass Spectrometry after Acid Hydrolysis. <i>Current Pharmaceutical Analysis</i> , 2018 , 14, 443-449	0.6	1