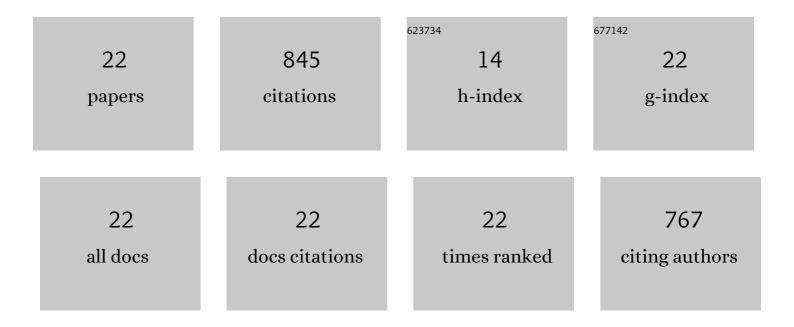
Xiaoling Liu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9440374/publications.pdf Version: 2024-02-01



XIAOUNG LIU

#	Article	IF	CITATIONS
1	Recent advances in the application of metabolomics for food safety control and food quality analyses. Critical Reviews in Food Science and Nutrition, 2021, 61, 1448-1469.	10.3	186
2	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2018, 62, e1800446.	3.3	128
3	Particulate nanocomposite from oyster (Crassostrea rivularis) hydrolysates via zinc chelation improves zinc solubility and peptide activity. Food Chemistry, 2018, 258, 269-277.	8.2	79
4	Taste, umami-enhance effect and amino acid sequence of peptides separated from silkworm pupa hydrolysate. Food Research International, 2018, 108, 144-150.	6.2	61
5	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. International Journal of Biological Macromolecules, 2018, 120, 502-512.	7.5	57
6	Alcalase-hydrolyzed oyster (Crassostrea rivularis) meat enhances antioxidant and aphrodisiac activities in normal male mice. Food Research International, 2019, 120, 178-187.	6.2	47
7	Research progress on the biological activities of selenium polysaccharides. Food and Function, 2020, 11, 4834-4852.	4.6	47
8	Physicochemical characterization and bile acid-binding capacity of water-extract polysaccharides fractionated by stepwise ethanol precipitation from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2020, 150, 654-661.	7.5	35
9	Production of welan gum from cane molasses by Sphingomonas sp. FM01. Carbohydrate Polymers, 2020, 244, 116485.	10.2	28
10	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers <i>Stichopus japonicus</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 10534-10542.	5.2	27
11	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. Carbohydrate Research, 2018, 466, 11-17.	2.3	22
12	Characterization of selenium-containing polysaccharide from Spirulina platensis and its protective role against Cd-induced toxicity. International Journal of Biological Macromolecules, 2020, 164, 2465-2476.	7.5	22
13	Elucidation of interactions between gelatin aggregates and hsian-tsao gum in aqueous solutions. Food Chemistry, 2020, 319, 126532.	8.2	20
14	Determination of the Volatiles in Fermented Bamboo Shoots by Head Space – Solid-Phase Micro Extraction (HS-SPME) with Gas Chromatography – Olfactory – Mass Spectrometry (GC-O-MS) and Aroma Extract Dilution Analysis (AEDA). Analytical Letters, 2021, 54, 1162-1179.	1.8	17
15	Change Regularity of Taste and the Performance of Endogenous Proteases in Shrimp (Penaens) Tj ETQq1 1 0.78	4314.rgBT 4.3	Overlock 1
16	Effects of bottom sediment on the accumulation of nutrients in the edible green seaweed Caulerpa lentillifera (sea grapes). Journal of Applied Phycology, 2020, 32, 705-716.	2.8	14
17	Extracting bioâ€zinc and taurine from <i>Pinctada martensii</i> meat. Journal of Food Science, 2020, 85, 1125-1131.	3.1	10
18	Effect of an inorganic nitrogen source (NH4)2SO4 on the production of welan gum from Sphingomonas sp. mutant obtained through UV-ARTP compound mutagenesis. International Journal of Biological Macromolecules, 2022, 210, 630-638.	7.5	10

XIAOLING LIU

#	Article	IF	CITATIONS
19	Production and identification of peptides with activity promoting osteoblast proliferation from meat dregs of <i>Pinctada martensii</i> . Journal of Food Biochemistry, 2021, 45, e13890.	2.9	7
20	Purification and anti-inflammatory effect of selenium-containing protein fraction from selenium-enriched Spirulina platensis. Food Bioscience, 2022, 45, 101469.	4.4	6
21	Effect of NaCl addition on the production of welan gum with the UV mutant of Sphingomonas sp. Carbohydrate Polymers, 2021, 265, 118110.	10.2	5
22	Quantitative proteome analysis revealed metabolic changes in Arthrospira platensis in response to selenium stress. European Food Research and Technology, 2022, 248, 839-856.	3.3	2