Huihuang H Ding

List of Publications by Citations

93 papers	4,337 citations	39 h-index	64 g-index
95 ext. papers	5,009 ext. citations	8 avg, IF	5.63 L-index

#	Paper	IF	Citations
93	Antitumor polysaccharides from mushrooms: a review on their isolation process, structural characteristics and antitumor activity. *Trends in Food Science and Technology*, **2007**, 18, 4-19	15.3	687
92	Structural characterization, degree of esterification and some gelling properties of Krueo Ma Noy (Cissampelos pareira) pectin. *Carbohydrate Polymers*, **2004**, 58, 391-400	10.3	158
91	Extraction, fractionation, structural and physical characterization of wheat -glucans. *Carbohydrate Polymers*, **2006**, 63, 408-416	10.3	142
90	Some physicochemical properties of sage (Salvia macrosiphon) seed gum. *Food Hydrocolloids*, **2014**, 35, 453-462	10.6	118
89	Flaxseed gum from flaxseed hulls: Extraction, fractionation, and characterization. *Food Hydrocolloids*, **2012**, 28, 275-283	10.6	118
88	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from Dendrobium plants. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 131-147	3.4	109
87	New studies on gum ghatti (Anogeissus latifolia) part I. Fractionation, chemical and physical characterization of the gum. *Food Hydrocolloids*, **2011**, 25, 1984-1990	10.6	106
86	Extraction and physicochemical characterization of Krueo Ma Noy pectin. *Food Hydrocolloids*, **2005**, 19, 793-801	10.6	94
85	Elucidation of the structure of a bioactive hydrophilic polysaccharide from Cordyceps sinensis by methylation analysis and NMR spectroscopy. *Carbohydrate Polymers*, **2011**, 84, 894-899	10.3	93
84	Microstructure and rheological properties of psyllium polysaccharide gel. *Food Hydrocolloids*, **2009**, 23, 1542-1547	10.6	92
83	Characterisation and properties of Acacia senegal (L.) Willd. var. senegal with enhanced properties (Acacia (sen) SUPERGUM Part 4. Spectroscopic characterisation of Acacia senegal var. senegal and Acacia (sen) SUPERGUM arabic. *Food Hydrocolloids*, **2007**, 21, 347-352	10.6	89
82	Cell wall polysaccharides in cereals: chemical structures and functional properties. *Structural Chemistry*, **2009**, 20, 291-297	1.8	87
81	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): Part I. Extraction, purification, and partial structural characterization. *Bioactive Carbohydrates and Dietary Fibre*, **2014**, 4, 74-83	3.4	84
80	A further amendment to the classical core structure of gum arabic (Acacia senegal). *Food Hydrocolloids*, **2013**, 31, 42-48	10.6	83
79	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): part II. Fine structures of O-acetylated residues. *Carbohydrate Polymers*, **2015**, 117, 422-433	10.3	80
78	Covalent attachment of fenugreek gum to soy whey protein isolate through natural Maillard reaction for improved emulsion stability. *Food Hydrocolloids*, **2013**, 30, 552-558	10.6	74
77	Physicochemical characterization of a high molecular weight bioactive -D-glucan from the fruiting bodies of Ganoderma lucidum. *Carbohydrate Polymers*, **2014**, 101, 968-74	10.3	71

76	Emulsifying properties of soy whey protein isolate–fenugreek gum conjugates in oil-in-water emulsion model system. *Food Hydrocolloids*, **2013**, 30, 691-697	10.6	67
75	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 831-836	10.3	65
74	New studies on gum ghatti (Anogeissus latifolia) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1991-1998	10.6	62
73	Purification and partial physicochemical characteristics of protein free fenugreek gums. *Food Hydrocolloids*, **2009**, 23, 2049-2053	10.6	62
72	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. *Food Hydrocolloids*, **2015**, 44, 320-327	10.6	56
71	Bioactive polysaccharides from Cordyceps sinensis: Isolation, structure features and bioactivities. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 38-52	3.4	56
70	Structural characterization and immunostimulatory activity of a glucan from natural Cordyceps sinensis. *Food Hydrocolloids*, **2017**, 67, 139-147	10.6	55
69	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. *Carbohydrate Research*, **2012**, 350, 31-9	2.9	55
68	New studies on gum ghatti (Anogeissus latifolia) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. *Food Hydrocolloids*, **2011**, 25, 1999-2007	10.6	53
67	Preparation, partial characterization and bioactivity of water-soluble polysaccharides from boat-fruited sterculia seeds. *Carbohydrate Polymers*, **2007**, 70, 437-443	10.3	53
66	Chemical and rheological properties of polysaccharides from fruit body of Auricularia auricular-judae. *Food Hydrocolloids*, **2016**, 57, 30-37	10.6	52
65	Structural elucidation of rhamnogalacturonans from flaxseed hulls. *Carbohydrate Research*, **2012**, 362, 47-55	2.9	52
64	Structural and physicochemical characteristics of a novel water-soluble gum from Lallemantia royleana seed. *International Journal of Biological Macromolecules*, **2016**, 83, 142-51	7.9	51
63	Fenugreek fibre in bread: Effects on dough development and bread quality. *LWT - Food Science and Technology*, **2016**, 71, 274-280	5.4	51
62	Sulfated modification, characterization and property of a water-insoluble polysaccharide from Ganoderma atrum. *International Journal of Biological Macromolecules*, **2015**, 79, 248-55	7.9	49
61	The core carbohydrate structure of Acacia seyal var. seyal (Gum arabic). *Food Hydrocolloids*, **2013**, 32, 221-227	10.6	49
60	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. *Food Hydrocolloids*, **2019**, 94, 48-56	10.6	49
59	A comparison of chemical composition, bioactive components and antioxidant activity of natural and cultured Cordyceps sinensis. *LWT - Food Science and Technology*, **2015**, 63, 2-7	5.4	46

58	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan□): Part VI. Protective effects against oxidative stress in immunosuppressed mice. *Food Research International*, **2015**, 72, 168-173	7	44
57	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan): Part IV. Immunomodulatory activity in vivo. *Journal of Functional Foods*, **2015**, 15, 525-532	5.1	43
56	Methylation and 2D NMR analysis of arabinoxylan from the seeds of Plantago asiatica L.. *Carbohydrate Polymers*, **2012**, 88, 1395-1401	10.3	43
55	Protective effect of three glucomannans from different plants against DSS induced colitis in female BALB/c mice. *Food and Function*, **2019**, 10, 1928-1939	6.1	38
54	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. *Food Hydrocolloids*, **2013**, 32, 155-161	10.6	38
53	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited sterculia seeds. *Carbohydrate Polymers*, **2012**, 88, 926-930	10.3	36
52	Synergisms between yellow mustard mucilage and galactomannans and applications in food products--a mini review. *Advances in Colloid and Interface Science*, **2006**, 128-130, 249-56	14.3	36
51	Structure characterization of exopolysaccharides from Lactobacillus casei LC2W from skim milk. *Food Hydrocolloids*, **2016**, 56, 134-143	10.6	35
50	The influence of fenugreek gum and extrusion modified fenugreek gum on bread. *Food Hydrocolloids*, **2012**, 26, 350-358	10.6	35
49	Conformational properties of a bioactive polysaccharide from Ganoderma atrum by light scattering and molecular modeling. *Food Hydrocolloids*, **2018**, 84, 16-25	10.6	35
48	Characterization of a bioactive polysaccharide from Ganoderma atrum: Re-elucidation of the fine structure. *Carbohydrate Polymers*, **2017**, 158, 58-67	10.3	34
47	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. *Carbohydrate Polymers*, **2011**, 86, 742-746	10.3	34
46	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. *Food Research International*, **2014**, 56, 166-173	7	32
45	Study on Dendrobium officinale O-acetyl-glucomannan (Dendronan□): Part III□mmunomodulatory activity in vitro. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 5, 99-105	3.4	30
44	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. *Food Chemistry*, **2018**, 254, 266-271	8.5	29
43	Understanding the structure□mulsification relationship of gum ghatti □A review of recent advances. *Food Hydrocolloids*, **2014**, 42, 187-195	10.6	29
42	A novel emulsifier prepared from Acacia seyal polysaccharide through Maillard reaction with casein peptides. *Food Hydrocolloids*, **2017**, 69, 236-241	10.6	28
41	Triple helix conformation of □d-glucan from Ganoderma lucidum and effect of molecular weight on its immunostimulatory activity. *International Journal of Biological Macromolecules*, **2018**, 114, 1064-1070	7.8	27

40	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured. *Food Science and Biotechnology*, **2017**, 26, 55-62	3	26
39	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. *Food Hydrocolloids*, **2015**, 47, 158-167	10.6	26
38	Antioxidant effects of Artemis sphaerocephala Krasch. gum, on streptozotocin-induced type 2 diabetic rats. *Food Hydrocolloids*, **2011**, 25, 207-213	10.6	25
37	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. *Food Hydrocolloids*, **2019**, 90, 146-153	10.6	23
36	Structure and biological activities of a pectic polysaccharide from Mosla chinensis Maxim. cv. Jiangxiangru. *Carbohydrate Polymers*, **2014**, 105, 276-84	10.3	21
35	Rheological properties of β-d-glucan from the fruiting bodies of Ganoderma lucidum. *Food Hydrocolloids*, **2016**, 58, 120-125	10.6	20
34	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. *Carbohydrate Polymers*, **2016**, 151, 538-545	10.3	19
33	Structural characterization of an α-1, 6-linked galactomannan from natural Cordyceps sinensis. *Food Hydrocolloids*, **2018**, 78, 77-91	10.6	18
32	Structural investigation of a glycoprotein from gum ghatti. *Carbohydrate Polymers*, **2012**, 89, 749-58	10.3	17
31	Gelation mechanism of polysaccharides from Auricularia auricula-judae. *Food Hydrocolloids*, **2018**, 76, 35-41	10.6	16
30	Polysaccharides from sunflower stalk pith: Chemical, structural and functional characterization. *Food Hydrocolloids*, **2020**, 100, 105082	10.6	16
29	Bacterial spoilage profiles in the gills of Pacific oysters (Crassostrea gigas) and Eastern oysters (C. virginica) during refrigerated storage. *Food Microbiology*, **2019**, 82, 209-217	6	15
28	Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough. *Food Hydrocolloids*, **2018**, 84, 545-551	10.6	13
27	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. *Trends in Food Science and Technology*, **2020**, 99, 101-116	15.3	12
26	Structural Characterization and Chain Conformation of Water-Soluble β-Glucan from Wild. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12520-12527	5.7	12
25	Short-chain fatty acid profiles from flaxseed dietary fibres after in vitro fermentation of pig colonic digesta: Structure–function relationship. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 62-68	3.4	12
24	Study of conformational properties of cereal β-glucans by computer modeling. *Food Hydrocolloids*, **2012**, 26, 377-382	10.6	11
23	Effects of pig colonic digesta and dietary fibres on in vitro microbial fermentation profiles. *Bioactive Carbohydrates and Dietary Fibre*, **2013**, 1, 120-130	3.4	9

22	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. *Food Hydrocolloids*, **2022**, 123, 107049	10.6	9
21	Structure features of the intracellular polysaccharide from Ganoderma lucidum and the irrelative immune-anticancer activities of GLPs. *Bioactive Carbohydrates and Dietary Fibre*, **2016**, 8, 43-50	3.4	8
20	Physicochemical evaluation of fenugreek gum and extrusion modified fenugreek gum and effects on starch degradation in bread. *Bioactive Carbohydrates and Dietary Fibre*, **2014**, 4, 176-183	3.4	8
19	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. *Springer Briefs in Molecular Science*, **2018**, 69-71	0.6	8
18	Structural characterization and conformational properties of a polysaccharide isolated from Dendrobium nobile Lindl.. *Food Hydrocolloids*, **2020**, 98, 104904	10.6	8
17	New studies on gum ghatti (Anogeissuslatifolia) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. *Food Hydrocolloids*, **2015**, 44, 237-243	10.6	7
16	The protective effects against cyclophosphamide (CTX)-induced immunosuppression of three glucomannans. *Food Hydrocolloids*, **2020**, 100, 105445	10.6	7
15	A molecular modeling approach to understand the structure and conformation relationship of (GlcpA)Xylan. *Carbohydrate Polymers*, **2015**, 134, 175-81	10.3	6
14	Antioxidant hydrocolloids from herb Graptopetalum paraguayense leaves show anti-colon cancer cells and anti-neuroinflammatory potentials. *Food Hydrocolloids*, **2017**, 73, 51-59	10.6	5
13	Structure, Classification and Modification of Polysaccharides **2021**, 204-219		2
12	Glucomannans From Dendrobium officinale and Aloe **2018**, 295-347		1
11	Fermentation models of dietary fibre in vitro and in vivo - A review. *Food Hydrocolloids*, **2022**, 107685	10.6	1
10	Immunomodulatory and antivirus activities of bioactive polysaccharides and structure-function relationship. *Bioactive Carbohydrates and Dietary Fibre*, **2022**, 27, 100301	3.4	0
9	Pectin Bioactivity **2020**, 165-188		0
8	Fractions from natural Cordyceps sinensis alleviated intestinal injury in cyclophosphamide-induced mice. *Bioactive Carbohydrates and Dietary Fibre*, **2021**, 26, 100271	3.4	0
7	Partial Acid Hydrolysis and Molecular Degradation. *Springer Briefs in Molecular Science*, **2018**, 37-43	0.6	
6	Detailed Experimental Procedures. *Springer Briefs in Molecular Science*, **2018**, 73-79	0.6	
5	Dendronan **2021**, 579-596		

4	MALDI-TOF-MS for Polysaccharides Analysis. *Springer Briefs in Molecular Science*, **2018**, 65-68	0.6
3	Strategies for Structural Characterization of Polysaccharides. *Springer Briefs in Molecular Science*, **2018**, 1-7	0.6
2	Polysaccharide Extraction and Fractionation. *Springer Briefs in Molecular Science*, **2018**, 9-17	0.6
1	Monosaccharide Composition Analysis. *Springer Briefs in Molecular Science*, **2018**, 29-36	0.6