

# Huihuang H Ding

## List of Publications by Year in Descending Order

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**Version:** 2024-04-27

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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.

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	Immunomodulatory and antivirus activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2022</b> , 27, 100301	3.4	0
92	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107049	10.6	9
91	Fermentation models of dietary fibre in vitro and in vivo - A review. <i>Food Hydrocolloids</i> , <b>2022</b> , 107685	10.6	1
90	Dendronan <b>2021</b> , 579-596		
89	Fractions from natural <i>Cordyceps sinensis</i> alleviated intestinal injury in cyclophosphamide-induced mice. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2021</b> , 26, 100271	3.4	0
88	Structure, Classification and Modification of Polysaccharides <b>2021</b> , 204-219		2
87	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 101-116	15.3	12
86	Pectin Bioactivity <b>2020</b> , 165-188		0
85	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 104904	10.6	8
84	The protective effects against cyclophosphamide (CTX)-induced immunosuppression of three glucomannans. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105445	10.6	7
83	Polysaccharides from sunflower stalk pith: Chemical, structural and functional characterization. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105082	10.6	16
82	Protective effect of three glucomannans from different plants against DSS induced colitis in female BALB/c mice. <i>Food and Function</i> , <b>2019</b> , 10, 1928-1939	6.1	38
81	Bacterial spoilage profiles in the gills of Pacific oysters ( <i>Crassostrea gigas</i> ) and Eastern oysters ( <i>C. virginica</i> ) during refrigerated storage. <i>Food Microbiology</i> , <b>2019</b> , 82, 209-217	6	15
80	Structural Characterization and Chain Conformation of Water-Soluble $\beta$ -Glucan from Wild. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12520-12527	5.7	12
79	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 48-56	10.6	49
78	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , <b>2019</b> , 90, 146-153	10.6	23
77	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , <b>2018</b> , 254, 266-271	8.5	29

76	Glucomannans From <i>Dendrobium officinale</i> and Aloe <b>2018</b> , 295-347		1
75	Triple helix conformation of $\beta$ -D-glucan from <i>Ganoderma lucidum</i> and effect of molecular weight on its immunostimulatory activity. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 114, 1064-1078	10.6	27
74	Gelation mechanism of polysaccharides from <i>Auricularia auricula-judae</i> . <i>Food Hydrocolloids</i> , <b>2018</b> , 76, 35-41	10.6	16
73	Structural characterization of an $\alpha$ 1, 6-linked galactomannan from natural <i>Cordyceps sinensis</i> . <i>Food Hydrocolloids</i> , <b>2018</b> , 78, 77-91	10.6	18
72	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 37-43	0.6	
71	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 73-79	0.6	
70	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 69-71	0.6	8
69	MALDI-TOF-MS for Polysaccharides Analysis. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 65-68	0.6	
68	Strategies for Structural Characterization of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 1-7	0.6	
67	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 9-17	0.6	
66	Monosaccharide Composition Analysis. <i>Springer Briefs in Molecular Science</i> , <b>2018</b> , 29-36	0.6	
65	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 16-25	10.6	35
64	Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 545-551	10.6	13
63	Structural characterization and immunostimulatory activity of a glucan from natural <i>Cordyceps sinensis</i> . <i>Food Hydrocolloids</i> , <b>2017</b> , 67, 139-147	10.6	55
62	A novel emulsifier prepared from <i>Acacia seyal</i> polysaccharide through Maillard reaction with casein peptides. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 236-241	10.6	28
61	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured. <i>Food Science and Biotechnology</i> , <b>2017</b> , 26, 55-62	3	26
60	Characterization of a bioactive polysaccharide from <i>Ganoderma atrum</i> : Re-elucidation of the fine structure. <i>Carbohydrate Polymers</i> , <b>2017</b> , 158, 58-67	10.3	34
59	Antioxidant hydrocolloids from herb <i>Graptopetalum paraguayense</i> leaves show anti-colon cancer cells and anti-neuroinflammatory potentials. <i>Food Hydrocolloids</i> , <b>2017</b> , 73, 51-59	10.6	5

58	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 538-545	10.3	19
57	Structure features of the intracellular polysaccharide from <i>Ganoderma lucidum</i> and the irrelative immune-anticancer activities of GLPs. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2016</b> , 8, 43-50	3.4	8
56	Structural and physicochemical characteristics of a novel water-soluble gum from <i>Lallemantia royleana</i> seed. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 83, 142-51	7.9	51
55	Rheological properties of D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Food Hydrocolloids</i> , <b>2016</b> , 58, 120-125	10.6	20
54	Chemical and rheological properties of polysaccharides from fruit body of <i>Auricularia auricular-judae</i> . <i>Food Hydrocolloids</i> , <b>2016</b> , 57, 30-37	10.6	52
53	Structure characterization of exopolysaccharides from <i>Lactobacillus casei</i> LC2W from skim milk. <i>Food Hydrocolloids</i> , <b>2016</b> , 56, 134-143	10.6	35
52	Fenugreek fibre in bread: Effects on dough development and bread quality. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 71, 274-280	5.4	51
51	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): Part VI. Protective effects against oxidative stress in immunosuppressed mice. <i>Food Research International</i> , <b>2015</b> , 72, 168-173	7	44
50	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): Part IV. Immunomodulatory activity in vivo. <i>Journal of Functional Foods</i> , <b>2015</b> , 15, 525-532	5.1	43
49	Sulfated modification, characterization and property of a water-insoluble polysaccharide from <i>Ganoderma atrum</i> . <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 79, 248-55	7.9	49
48	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 422-433	10.3	80
47	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 320-327	10.6	56
46	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 237-243	10.6	7
45	A comparison of chemical composition, bioactive components and antioxidant activity of natural and cultured <i>Cordyceps sinensis</i> . <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 2-7	5.4	46
44	Short-chain fatty acid profiles from flaxseed dietary fibres after in vitro fermentation of pig colonic digesta: Structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2015</b> , 6, 62-68	3.4	12
43	A molecular modeling approach to understand the structure and conformation relationship of (Glc pA)Xylan. <i>Carbohydrate Polymers</i> , <b>2015</b> , 134, 175-81	10.3	6
42	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): Part III Immunomodulatory activity in vitro. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2015</b> , 5, 99-105	3.4	30
41	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , <b>2015</b> , 47, 158-167	10.6	26

40	Physicochemical characterization of a high molecular weight bioactive $\beta$ -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 968-74	10.3	71
39	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. <i>Food Research International</i> , <b>2014</b> , 56, 166-173	7	32
38	Physicochemical evaluation of fenugreek gum and extrusion modified fenugreek gum and effects on starch degradation in bread. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2014</b> , 4, 176-183	3.4	8
37	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan $\beta$ ): Part I. Extraction, purification, and partial structural characterization. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2014</b> , 4, 74-83	3.4	84
36	Understanding the structure–emulsification relationship of gum ghatti – A review of recent advances. <i>Food Hydrocolloids</i> , <b>2014</b> , 42, 187-195	10.6	29
35	Structure and biological activities of a pectic polysaccharide from <i>Mosla chinensis</i> Maxim. cv. Jiangxiangru. <i>Carbohydrate Polymers</i> , <b>2014</b> , 105, 276-84	10.3	21
34	Some physicochemical properties of sage ( <i>Salvia macrosiphon</i> ) seed gum. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 453-462	10.6	118
33	Covalent attachment of fenugreek gum to soy whey protein isolate through natural Maillard reaction for improved emulsion stability. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 552-558	10.6	74
32	Emulsifying properties of soy whey protein isolate–fenugreek gum conjugates in oil-in-water emulsion model system. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 691-697	10.6	67
31	A further amendment to the classical core structure of gum arabic ( <i>Acacia senegal</i> ). <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 42-48	10.6	83
30	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 155-161	10.6	38
29	Bioactive polysaccharides from <i>Cordyceps sinensis</i> : Isolation, structure features and bioactivities. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2013</b> , 1, 38-52	3.4	56
28	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from <i>Dendrobium</i> plants. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2013</b> , 1, 131-147	3.4	109
27	The core carbohydrate structure of <i>Acacia seyal</i> var. <i>seyal</i> (Gum arabic). <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 221-227	10.6	49
26	Effects of pig colonic digesta and dietary fibres on in vitro microbial fermentation profiles. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2013</b> , 1, 120-130	3.4	9
25	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 749-58	10.3	17
24	Structural elucidation of rhamnogalacturonans from flaxseed hulls. <i>Carbohydrate Research</i> , <b>2012</b> , 362, 47-55	2.9	52
23	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited <i>sterculia</i> seeds. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 926-930	10.3	36

22	Methylation and 2D NMR analysis of arabinoxylan from the seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 1395-1401	10.3	43
21	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , <b>2012</b> , 350, 31-9	2.9	55
20	Study of conformational properties of cereal $\beta$ -glucans by computer modeling. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 377-382	10.6	11
19	The influence of fenugreek gum and extrusion modified fenugreek gum on bread. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 350-358	10.6	35
18	Flaxseed gum from flaxseed hulls: Extraction, fractionation, and characterization. <i>Food Hydrocolloids</i> , <b>2012</b> , 28, 275-283	10.6	118
17	Antioxidant effects of <i>Artemisia sphaerocephala</i> Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 207-213	10.6	25
16	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1999-2007	10.6	53
15	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1991-1998	10.6	62
14	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part I. Fractionation, chemical and physical characterization of the gum. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1984-1990	10.6	106
13	Elucidation of the structure of a bioactive hydrophilic polysaccharide from <i>Cordyceps sinensis</i> by methylation analysis and NMR spectroscopy. <i>Carbohydrate Polymers</i> , <b>2011</b> , 84, 894-899	10.3	93
12	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 742-746	10.3	34
11	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 831-836	10.3	65
10	Microstructure and rheological properties of psyllium polysaccharide gel. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 1542-1547	10.6	92
9	Purification and partial physicochemical characteristics of protein free fenugreek gums. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 2049-2053	10.6	62
8	Cell wall polysaccharides in cereals: chemical structures and functional properties. <i>Structural Chemistry</i> , <b>2009</b> , 20, 291-297	1.8	87
7	Preparation, partial characterization and bioactivity of water-soluble polysaccharides from boat-fruited <i>sterculia</i> seeds. <i>Carbohydrate Polymers</i> , <b>2007</b> , 70, 437-443	10.3	53
6	Characterisation and properties of <i>Acacia senegal</i> (L.) Willd. var. <i>senegal</i> with enhanced properties ( <i>Acacia</i> (sen) SUPERGUM <sup>®</sup> ) Part 4. Spectroscopic characterisation of <i>Acacia senegal</i> var. <i>senegal</i> and <i>Acacia</i> (sen) SUPERGUM <sup>®</sup> arabic. <i>Food Hydrocolloids</i> , <b>2007</b> , 21, 347-352	10.6	89
5	Antitumor polysaccharides from mushrooms: a review on their isolation process, structural characteristics and antitumor activity. <i>Trends in Food Science and Technology</i> , <b>2007</b> , 18, 4-19	15.3	687

4	Extraction, fractionation, structural and physical characterization of wheat $\beta$ -glucans. <i>Carbohydrate Polymers</i> , <b>2006</b> , 63, 408-416	10.3	142
3	Synergisms between yellow mustard mucilage and galactomannans and applications in food products--a mini review. <i>Advances in Colloid and Interface Science</i> , <b>2006</b> , 128-130, 249-56	14.3	36
2	Extraction and physicochemical characterization of Krueo Ma Noy pectin. <i>Food Hydrocolloids</i> , <b>2005</b> , 19, 793-801	10.6	94
1	Structural characterization, degree of esterification and some gelling properties of Krueo Ma Noy (Cissampelos pareira) pectin. <i>Carbohydrate Polymers</i> , <b>2004</b> , 58, 391-400	10.3	158