Yingbin Shen

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2282861/publications.pdf

Version: 2024-02-01

40 papers	1,537 citations	361413 20 h-index	315739 38 g-index
40 all docs	40 docs citations	40 times ranked	2027 citing authors

#	Article	IF	Citations
1	Characterization and antioxidant activities of polysaccharides from thirteen boletus mushrooms. International Journal of Biological Macromolecules, 2018, 113, 1-7.	7.5	160
2	In vitro and in vivo antioxidant activity of polyphenols extracted from black highland barley. Food Chemistry, 2016, 194, 1003-1012.	8.2	156
3	Protective effects of p-coumaric acid against oxidant and hyperlipidemia-an in vitro and in vivo evaluation. Biomedicine and Pharmacotherapy, 2019, 111, 579-587.	5.6	129
4	Synthesis and antidiabetic activity of selenium nanoparticles in the presence of polysaccharides from Catathelasma ventricosum. International Journal of Biological Macromolecules, 2018, 114, 632-639.	7.5	116
5	Advances in Biodetoxification of Ochratoxin A-A Review of the Past Five Decades. Frontiers in Microbiology, 2018, 9, 1386.	3.5	83
6	Synthesis and antidiabetic properties of chitosan-stabilized selenium nanoparticles. Colloids and Surfaces B: Biointerfaces, 2018, 170, 115-121.	5.0	61
7	Dietary polyphenols: regulate the advanced glycation end products-RAGE axis and the microbiota-gut-brain axis to prevent neurodegenerative diseases. Critical Reviews in Food Science and Nutrition, 2023, 63, 9816-9842.	10.3	60
8	The characterization, selenylation and antidiabetic activity of mycelial polysaccharides from Catathelasma ventricosum. Carbohydrate Polymers, 2017, 174, 72-81.	10.2	59
9	Applications and perspectives of nanomaterials in novel vaccine development. MedChemComm, 2018, 9, 226-238.	3.4	57
10	Characterization of a novel polysaccharide from Ganoderma lucidum and its absorption mechanism in Caco-2 cells and mice model. International Journal of Biological Macromolecules, 2018, 118, 320-326.	7.5	50
11	Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. Molecules, 2018, 23, 3219.	3.8	46
12	Synthesis and characterization of vegetable oil based polyurethanes with tunable thermomechanical performance. Industrial Crops and Products, 2019, 140, 111711.	5.2	43
13	Antidiabetic activities of polysaccharides from Anoectochilus roxburghii and Anoectochilus formosanus in STZ-induced diabetic mice. International Journal of Biological Macromolecules, 2018, 112, 882-888.	7.5	42
14	Extrusion followed by ultrasound as a chemical-free pretreatment method to enhance enzymatic hydrolysis of rice hull for fermentable sugars production. Industrial Crops and Products, 2020, 149, 112356.	5.2	41
15	Isolation, Structures, and Bioactivities of the Polysaccharides fromGynostemma pentaphyllum(Thunb.) Makino: A Review. BioMed Research International, 2018, 2018, 1-14.	1.9	40
16	Designing soluble soybean polysaccharides-based nanoparticles to improve sustained antimicrobial activity of nisin. Carbohydrate Polymers, 2019, 225, 115251.	10.2	40
17	Effects of Polysaccharide-Based Edible Coatings on Quality and Antioxidant Enzyme System of Strawberry during Cold Storage. International Journal of Polymer Science, 2017, 2017, 1-8.	2.7	38
18	Determination of Key Active Components in Different Edible Oils Affecting Lipid Accumulation and Reactive Oxygen Species Production in HepG2 Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 11943-11956.	5.2	29

#	Article	IF	Citations
19	The Roles of Thyroid and Thyroid Hormone in Pancreas: Physiology and Pathology. International Journal of Endocrinology, 2018, 2018, 1-14.	1.5	26
20	Polyphenols extract from lotus seedpod (Nelumbo nucifera Gaertn.): Phenolic compositions, antioxidant, and antiproliferative activities. Food Science and Nutrition, 2019, 7, 3062-3070.	3.4	26
21	Characteristics of three typical Chinese highland barley varieties: Phenolic compounds and antioxidant activities. Journal of Food Biochemistry, 2018, 42, e12488.	2.9	21
22	Evaluation of strawberries dried by radio frequency energy. Drying Technology, 2019, 37, 312-321.	3.1	21
23	Analysis of the volatile components of tea seed oil (Camellia sinensis O. Ktze) from China using <scp>HS</scp>â€<scp>SPME</scp>â€<scp>GC</scp>/<scp>MS</scp>. International Journal of Food Science and Technology, 2016, 51, 2591-2602.	2.7	18
24	Characterization of Positional Distribution of Fatty Acids and Triacylglycerol Molecular Compositions of Marine Fish Oils Rich in Omega-3 Polyunsaturated Fatty Acids. BioMed Research International, 2018, 2018, 1-10.	1.9	18
25	Isolation, purification and identification of two antioxidant peptides from water hyacinth leaf protein hydrolysates (WHLPH). European Food Research and Technology, 2018, 244, 83-96.	3.3	16
26	Effect of ultrasonic pretreatment on the emulsification properties of Clanis Bilineata Tingtauica Mell protein. Ultrasonics Sonochemistry, 2021, 80, 105823.	8.2	14
27	Extraction and purification of total flavonoids from Eupatorium lindleyanum DC. and evaluation of their antioxidant and enzyme inhibitory activities. Food Science and Nutrition, 2021, 9, 2349-2363.	3.4	13
28	Physicochemical, Antioxidant and Anticancer Characteristics of Seed Oil from Three Chenopodium quinoa Genotypes. Molecules, 2022, 27, 2453.	3.8	13
29	Stirâ€frying treatments affect the phenolics profiles and cellular antioxidant activity of Adinandra nitida tea (Shiyacha) in daily tea model. International Journal of Food Science and Technology, 2017, 52, 1820-1827.	2.7	12
30	Regiospecific Analysis of Fatty Acids and Calculation of Triglyceride Molecular Species in Marine Fish Oils. BioMed Research International, 2018, 2018, 1-7.	1.9	12
31	Characterization of Î³â€glutamyltranspeptidases from dormant garlic and onion bulbs. Food Science and Nutrition, 2019, 7, 499-505.	3.4	12
32	Characteristics of Pitaya After Radio Frequency Treating: Structure, Phenolic Compounds, Antioxidant, and Antiproliferative Activity. Food and Bioprocess Technology, 2020, 13, 180-186.	4.7	11
33	Protective Effects of Ferulic Acid on Deoxynivalenol-Induced Toxicity in IPEC-J2 Cells. Toxins, 2022, 14, 275.	3.4	10
34	Rapid Analysis and Guided Isolation of Astragalus Isoflavonoids by UHPLCâ€“DADâ€“MSⁿ and Their Cellular Antioxidant Defense on High-Glucose-Induced Mesangial Cell Dysfunction. Journal of Agricultural and Food Chemistry, 2018, 66, 1105-1113.	5.2	8
35	Inactivation of Soybean Bowmanâ€“Birk Inhibitor by Stevioside: Interaction Studies and Application to Soymilk. Journal of Agricultural and Food Chemistry, 2019, 67, 2255-2264.	5.2	8
36	Virgin Grape Seed Oil Alleviates Insulin Resistance and Energy Metabolism Disorder in Mice Fed a Highâ€Fat Diet. European Journal of Lipid Science and Technology, 2020, 122, 1900158.	1.5	8

#	Article	IF	Citations
37	Purification and Structural Characterization of a Novel Water-Soluble Neutral Polysaccharide from Cantharellus cibarius and Its Immunostimulating Activity in RAW264.7 Cells. International Journal of Polymer Science, 2017, 2017, 1-9.	2.7	7
38	The bioactive compounds and cellular antioxidant activity of Herbaceous peony (Paeonia lactiflora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.1	7
39	Ameliorative Role of Cabernet Sauvignon Seed Oil on Hyperlipidemia, Inflammation, and Oxidative Stress in Mice. European Journal of Lipid Science and Technology, 2019, 121, 1800454.	1.5	4
40	Preparation, statistical optimization and characterization of poly(3â€hydroxybutyrate) fermented by <scp>Cupriavidus necator</scp> utilizing various hydrolysates of alligator weed (<scp>Alternanthera philoxeroides</scp>) as a sole carbon source. Biotechnology Progress, 2020, 36, e2992.	2.6	2