

Steve W Cui

List of Publications by Year in descending order

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252
papers

12,506
citations

19636

61
h-index

37183

96
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260
all docs

260
docs citations

260
times ranked

10498
citing authors

#	ARTICLE	IF	CITATIONS
1	Insights into the structure-bioactivity relationships of marine sulfated polysaccharides: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107049.	5.6	46
2	Comparison of quercetin and rutin inhibitory influence on Tartary buckwheat starch digestion in vitro and their differences in binding sites with the digestive enzyme. <i>Food Chemistry</i> , 2022, 367, 130762.	4.2	33
3	Immunomodulatory and antiviral activities of bioactive polysaccharides and structure-function relationship. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 27, 100301.	1.5	16
4	Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan. <i>Food Hydrocolloids</i> , 2022, 128, 107557.	5.6	12
5	Fermentation models of dietary fibre in vitro and in vivo - A review. <i>Food Hydrocolloids</i> , 2022, 131, 107685.	5.6	12
6	Purple sweet potato anthocyanin extract regulates redox state related to gut microbiota homeostasis in obese mice. <i>Journal of Food Science</i> , 2022, 87, 2133-2146.	1.5	9
7	Different thermal treatments of highland barley kernel affect its flour physicochemical properties by structural modification of starch and protein. <i>Food Chemistry</i> , 2022, 387, 132835.	4.2	17
8	Impact of pectin with various esterification degrees on the profiles of gut microbiota and serum metabolites. <i>Applied Microbiology and Biotechnology</i> , 2022, , .	1.7	8
9	Antimicrobial and antioxidant films formed by bacterial cellulose, chitosan and tea polyphenol " Shelf life extension of grass carp. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100866.	3.3	28
10	Loadings of lycopene in emulsion and sodium alginate" carrageenan composite systems: Preparation, characterization, bioaccessibility, and kinetics. <i>Journal of Food Science</i> , 2022, 87, 2463-2473.	1.5	2
11	Comparison of synergistic interactions of yellow mustard gum with locust bean gum or " carrageenan. <i>Food Hydrocolloids</i> , 2022, 132, 107804.	5.6	13
12	Spray-drying microencapsulation of citral with soy protein-soy polysaccharide Maillard reaction products: stability and release characteristics. <i>Food Hydrocolloids</i> , 2022, 132, 107842.	5.6	15
13	Conformational Properties of Flaxseed Rhamnogalacturonan-I and Correlation between Primary Structure and Conformation. <i>Polymers</i> , 2022, 14, 2667.	2.0	2
14	Effects of soluble dietary fibers on the viscosity property and digestion kinetics of corn starch digesta. <i>Food Chemistry</i> , 2021, 338, 127825.	4.2	25
15	Diverse effects of rutin and quercetin on the pasting, rheological and structural properties of Tartary buckwheat starch. <i>Food Chemistry</i> , 2021, 335, 127556.	4.2	33
16	Purple Sweet Potato Extract extends lifespan by activating autophagy pathway in male <i>Drosophila melanogaster</i> . <i>Experimental Gerontology</i> , 2021, 144, 111190.	1.2	19
17	Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems. <i>Food Hydrocolloids</i> , 2021, 112, 106289.	5.6	29
18	Dendronan. , 2021, , 579-596.		0

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19	Other emerging gums: Flaxseed gum, yellow mustard gum, and psyllium gums. , 2021, , 597-624.		2
20	A polysaccharide from natural <i>Cordyceps sinensis</i> regulates the intestinal immunity and gut microbiota in mice with cyclophosphamide-induced intestinal injury. Food and Function, 2021, 12, 6271-6282.	2.1	29
21	Seed coat mucilages: Structural, functional/bioactive properties, and genetic information. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2534-2559.	5.9	20
22	Triple-helix polysaccharides: Formation mechanisms and analytical methods. Carbohydrate Polymers, 2021, 262, 117962.	5.1	78
23	Stability and bioaccessibility improvement of capsorubin using bovine serum albumin-dextran-gallic acid and sodium alginate. International Journal of Biological Macromolecules, 2021, 182, 1362-1370.	3.6	12
24	Purple sweet potato extract maintains intestinal homeostasis and extend lifespan through increasing autophagy in female <i>Drosophila melanogaster</i> . Journal of Food Biochemistry, 2021, 45, e13861.	1.2	7
25	Glucomannan from <i>Aloe vera</i> Gel Promotes Intestinal Stem Cell-Mediated Epithelial Regeneration via the Wnt/ β -Catenin Pathway. Journal of Agricultural and Food Chemistry, 2021, 69, 10581-10591.	2.4	10
26	Fractions from natural <i>Cordyceps sinensis</i> alleviated intestinal injury in cyclophosphamide-induced mice. Bioactive Carbohydrates and Dietary Fibre, 2021, 26, 100271.	1.5	4
27	Structure, Classification and Modification of Polysaccharides. , 2021, , 204-219.		3
28	Naringenin prolongs lifespan and delays aging mediated by IIS and MAPK in <i>Caenorhabditis elegans</i> . Food and Function, 2021, 12, 12127-12141.	2.1	23
29	Structural characterization and conformational properties of a polysaccharide isolated from <i>Dendrobium nobile</i> Lindl.. Food Hydrocolloids, 2020, 98, 104904.	5.6	25
30	The protective effects against cyclophosphamide (CTX)-induced immunosuppression of three glucomannans. Food Hydrocolloids, 2020, 100, 105445.	5.6	16
31	Studies on O-acetyl-glucomannans from <i>Amorphophallus</i> species: Comparison of fine structure. Food Hydrocolloids, 2020, 100, 105391.	5.6	21
32	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. International Journal of Biological Macromolecules, 2020, 144, 483-490.	3.6	46
33	Rosemary extract reverses oxidative stress through activation of Nrf2 signaling pathway in hamsters fed on high fat diet and HepG2 cells. Journal of Functional Foods, 2020, 74, 104136.	1.6	9
34	Comparative study on glucomannans with different structural characteristics: Functional properties and intestinal production of short chain fatty acids. International Journal of Biological Macromolecules, 2020, 164, 826-835.	3.6	13
35	Pectin Bioactivity. , 2020, , 165-188.		2
36	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. Trends in Food Science and Technology, 2020, 99, 101-116.	7.8	30

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37	Reuteransucrase-catalytic kinetic modeling and functional characteristics for novel prebiotic gluco-oligomers. <i>Food and Function</i> , 2020, 11, 7037-7047.	2.1	1
38	Coating white shrimp (<i>Litopenaeus vannamei</i>) with edible fully deacetylated chitosan incorporated with clove essential oil and kojic acid improves preservation during cold storage. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1276-1282.	3.6	49
39	Biofabrication, structure and characterization of an amylopectin-based cyclic glucan. <i>Food and Function</i> , 2020, 11, 2543-2554.	2.1	10
40	Effect of milled flaxseed and storage conditions on sensory properties and selected bioactive compounds in banana and cinnamon muffins used in a clinical trial. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 831-843.	1.7	6
41	Structural Characterization and Chain Conformation of Water-Soluble β -Glucan from Wild <i>Cordyceps sinensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12520-12527.	2.4	21
42	Protective effect of three glucomannans from different plants against DSS induced colitis in female BALB/c mice. <i>Food and Function</i> , 2019, 10, 1928-1939.	2.1	71
43	Effect of steam explosion on dietary fiber, polysaccharide, protein and physicochemical properties of okara. <i>Food Hydrocolloids</i> , 2019, 94, 48-56.	5.6	105
44	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019, 90, 146-153.	5.6	47
45	Protective approaches and mechanisms of microencapsulation to the survival of probiotic bacteria during processing, storage and gastrointestinal digestion: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2863-2878.	5.4	102
46	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , 2018, 254, 266-271.	4.2	44
47	Methodologies for Studying Bioactive Polysaccharides. , 2018, , 51-97.		0
48	Beta-Glucans and Their Derivatives. , 2018, , 99-141.		5
49	Cordyceps Polysaccharides. , 2018, , 143-204.		2
50	Glucomannans From <i>Dendrobium officinale</i> and Aloe. , 2018, , 295-347.		3
51	Psyllium Polysaccharide. , 2018, , 395-443.		2
52	Cereal Beta-Glucan. , 2018, , 445-482.		1
53	Other Herbal Polysaccharides. , 2018, , 483-526.		0
54	Editorial: On the Occasion of 90 th Birthday of Professor Glyn O. Phillips. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 1.	1.5	0

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55	Triple helix conformation of β -D-glucan from <i>Ganoderma lucidum</i> and effect of molecular weight on its immunostimulatory activity. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1064-1070.	3.6	48
56	Rheological behavior of dietary fibre in simulated small intestinal conditions. <i>Food Hydrocolloids</i> , 2018, 76, 216-225.	5.6	27
57	Impact of dietary fibre on in vitro digestibility of modified tapioca starch: viscosity effect. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 15, 2-11.	1.5	18
58	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phytoglycogen nanoparticles. <i>Food Hydrocolloids</i> , 2018, 76, 78-87.	5.6	72
59	Improved survival of <i>Lactobacillus zeae</i> LB1 in a spray dried alginate-protein matrix. <i>Food Hydrocolloids</i> , 2018, 78, 100-108.	5.6	50
60	Maillard reaction of oat β -glucan and the rheological property of its amino acid/peptide conjugates. <i>Food Hydrocolloids</i> , 2018, 76, 30-34.	5.6	25
61	Structural characterisation of galacto-oligosaccharides (VITAGOS [®]) synthesized by transgalactosylation of lactose. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 33-38.	1.5	12
62	Gelation mechanism of polysaccharides from <i>Auricularia auricula-judae</i> . <i>Food Hydrocolloids</i> , 2018, 76, 35-41.	5.6	30
63	Structural characterization of an α -1, 6-linked galactomannan from natural <i>Cordyceps sinensis</i> . <i>Food Hydrocolloids</i> , 2018, 78, 77-91.	5.6	25
64	<i>Cordyceps sinensis</i> : Anti-fibrotic and inflammatory effects of a cultured polysaccharide extract. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2018, 14, 2-8.	1.5	14
65	Methodology for Structural Analysis of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, ,	0.1	6
66	MALDI-TOF-MS for Polysaccharides Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 65-68.	0.1	0
67	Strategies for Structural Characterization of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, , 1-7.	0.1	1
68	Polysaccharide Extraction and Fractionation. <i>Springer Briefs in Molecular Science</i> , 2018, , 9-17.	0.1	1
69	Molecular Weight Distribution and Conformational Properties of Polysaccharides. <i>Springer Briefs in Molecular Science</i> , 2018, , 19-27.	0.1	0
70	Monosaccharide Composition Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 29-36.	0.1	0
71	Linkage Pattern Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 45-51.	0.1	0
72	1D & 2D and Solid-State NMR. <i>Springer Briefs in Molecular Science</i> , 2018, , 53-63.	0.1	2

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73	Active pectin fragments of high in vitro antiproliferation activities toward human colon adenocarcinoma cells: Rhamnogalacturonan II. <i>Food Hydrocolloids</i> , 2018, 83, 239-245.	5.6	21
74	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , 2018, 84, 16-25.	5.6	48
75	Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough. <i>Food Hydrocolloids</i> , 2018, 84, 545-551.	5.6	30
76	Editorial: On the occasion of 90th birthday of Professor Glyn O. Phillips. <i>Food Hydrocolloids</i> , 2018, 78, 1.	5.6	0
77	Fourier Transform Infrared Spectroscopy (FTIR) for Carbohydrate Analysis. <i>Springer Briefs in Molecular Science</i> , 2018, , 69-71.	0.1	12
78	Partial Acid Hydrolysis and Molecular Degradation. <i>Springer Briefs in Molecular Science</i> , 2018, , 37-43.	0.1	0
79	Detailed Experimental Procedures. <i>Springer Briefs in Molecular Science</i> , 2018, , 73-79.	0.1	0
80	Structural characterization and immunostimulatory activity of a glucan from natural <i>Cordyceps sinensis</i> . <i>Food Hydrocolloids</i> , 2017, 67, 139-147.	5.6	82
81	A novel emulsifier prepared from <i>Acacia seyal</i> polysaccharide through Maillard reaction with casein peptides. <i>Food Hydrocolloids</i> , 2017, 69, 236-241.	5.6	35
82	Investigation of mechanisms involved in postprandial glycemia and insulinemia attenuation with dietary fibre consumption. <i>Food and Function</i> , 2017, 8, 2142-2154.	2.1	39
83	Comparison of structural features and antioxidant activity of polysaccharides from natural and cultured <i>Cordyceps sinensis</i> . <i>Food Science and Biotechnology</i> , 2017, 26, 55-62.	1.2	42
84	Characterization of a bioactive polysaccharide from <i>Ganoderma atrum</i> : Re-elucidation of the fine structure. <i>Carbohydrate Polymers</i> , 2017, 158, 58-67.	5.1	52
85	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties. <i>Food Hydrocolloids</i> , 2017, 67, 37-44.	5.6	50
86	Characterisations of <i>Lactobacillus reuteri</i> SK24.003 glucansucrase: Implications for β -gluco-poly- and oligosaccharides biosynthesis. <i>Food Chemistry</i> , 2017, 222, 105-112.	4.2	21
87	Antioxidant hydrocolloids from herb <i>Graptopetalum paraguayense</i> leaves show anti-colon cancer cells and anti-neuroinflammatory potentials. <i>Food Hydrocolloids</i> , 2017, 73, 51-59.	5.6	6
88	Analysis of β -glucan molar mass from barley malt and brewer's spent grain with asymmetric flow field-flow fractionation (AF4) and their association to proteins. <i>Carbohydrate Polymers</i> , 2017, 157, 541-549.	5.1	38
89	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars. <i>Food and Chemical Toxicology</i> , 2017, 108, 467-477.	1.8	63
90	Novel nano-particulated exopolysaccharide produced by <i>Klebsiella</i> sp. PHRC1.001. <i>Carbohydrate Polymers</i> , 2017, 171, 252-258.	5.1	20

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91	Fenugreek fibre in bread: Effects on dough development and bread quality. <i>LWT - Food Science and Technology</i> , 2016, 71, 274-280.	2.5	68
92	Water-soluble yellow mustard mucilage: A novel ingredient with potent antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 710-715.	3.6	27
93	<i>Leuconostoc citreum</i> SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of β -glucan. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 123-131.	3.6	22
94	In vitro evaluation of the antioxidant activities of carbohydrates. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2016, 7, 19-27.	1.5	36
95	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. <i>Carbohydrate Polymers</i> , 2016, 147, 392-400.	5.1	43
96	Identification of pivotal components on the antioxidant activity of polysaccharide extract from <i>Ganoderma atrum</i> . <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2016, 7, 9-18.	1.5	21
97	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016, 151, 538-545.	5.1	26
98	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> , 2016, 8, 43-50.	1.5	11
99	Structural and physicochemical characteristics of a novel water-soluble gum from <i>Lallemantia royleana</i> seed. <i>International Journal of Biological Macromolecules</i> , 2016, 83, 142-151.	3.6	64
100	Investigation of the interaction between sage seed gum and guar gum: Steady and dynamic shear rheology. <i>Food Hydrocolloids</i> , 2016, 60, 67-76.	5.6	67
101	Inhibitor or promoter? The performance of polysaccharides from <i>Ganoderma lucidum</i> on human tumor cells with different p53 statuses. <i>Food and Function</i> , 2016, 7, 1872-1875.	2.1	12
102	Structure- β prebiotic properties relationship for β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2016, 57, 246-252.	5.6	12
103	Rheological properties of β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Food Hydrocolloids</i> , 2016, 58, 120-125.	5.6	30
104	Chemical and rheological properties of polysaccharides from fruit body of <i>Auricularia auricular-judae</i> . <i>Food Hydrocolloids</i> , 2016, 57, 30-37.	5.6	80
105	Structure characterization of exopolysaccharides from <i>Lactobacillus casei</i> LC2W from skim milk. <i>Food Hydrocolloids</i> , 2016, 56, 134-143.	5.6	42
106	Elucidating molecular structure and prebiotics properties of bioengineered β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2016, 54, 227-233.	5.6	19
107	Incorporation of polysaccharides into sodium caseinate-low melting point fat microparticles improves probiotic bacterial survival during simulated gastrointestinal digestion and storage. <i>Food Hydrocolloids</i> , 2016, 54, 328-337.	5.6	50
108	Study on <i>Dendrobium officinale</i> O-Acetyl-glucomannan (Dendronan). 7. Improving Effects on Colonic Health of Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2485-2491.	2.4	40

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109	Study on <i>Dendrobium officinale</i> O-Acetyl-Glucomannan (Dendronan): Part VII. The Immunomodulatory and Antioxidant Activity. Special Publication - Royal Society of Chemistry, 2016, , 218-226.	0.0	0
110	Structural Characterization and <i>In Vitro</i> Fermentation Profiles of Flaxseed Kernel Dietary Fibres. Special Publication - Royal Society of Chemistry, 2016, , 235-244.	0.0	1
111	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)- β -D-glucans. <i>Food Hydrocolloids</i> , 2015, 50, 166-173.	5.6	28
112	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> , 2015, 63, 2-7.	2.5	71
113	Physicochemical properties of a water soluble extracellular homopolysaccharide from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2015, 131, 377-383.	5.1	49
114	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> , 2015, 6, 62-68.	1.5	21
115	A molecular modeling approach to understand the structure and conformation relationship of (Glc p) Tj ETQq1 1 0.784314 rgBT /Ove	5.1	6
116	Structural elucidation and in vitro fermentation of extracellular β -D-glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 6, 109-116.	1.5	20
117	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): Part III-immunomodulatory activity in vitro. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 5, 99-105.	1.5	38
118	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , 2015, 47, 158-167.	5.6	34
119	Stability of citral in oil-in-water emulsions protected by a soy protein-polysaccharide Maillard reaction product. <i>Food Research International</i> , 2015, 69, 357-363.	2.9	51
120	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. <i>Food Hydrocolloids</i> , 2015, 51, 459-467.	5.6	60
121	Calibration of pre-equilibrium HF-LPME and its application to the rapid determination of free analytes in biological fluids. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 980, 28-33.	1.2	13
122	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of <i>Plantago asiatica</i> L.. <i>Carbohydrate Polymers</i> , 2015, 124, 331-336.	5.1	46
123	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> , 2015, 72, 168-173.	2.9	59
124	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): Part IV. Immunomodulatory activity in vivo. <i>Journal of Functional Foods</i> , 2015, 15, 525-532.	1.6	53
125	Physicochemical characteristics of a high molecular weight bioengineered β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2015, 50, 37-43.	5.6	59
126	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): Part V. Fractionation and structural heterogeneity of different fractions. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 5, 106-115.	1.5	20

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127	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. <i>Food Hydrocolloids</i> , 2015, 48, 155-164.	5.6	127
128	Sulfated modification, characterization and property of a water-insoluble polysaccharide from <i>Ganoderma atrum</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 79, 248-255.	3.6	65
129	Modulation of cytokine gene expression by selected <i>Lactobacillus</i> isolates in the ileum, caecal tonsils and spleen of <i>Salmonella</i> -challenged broilers. <i>Avian Pathology</i> , 2015, 44, 463-469.	0.8	27
130	<i>Ganoderma atrum</i> Polysaccharide Ameliorates Hyperglycemia-Induced Endothelial Cell Death via a Mitochondria-ROS Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8182-8191.	2.4	38
131	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan [®]): Part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , 2015, 117, 422-433.	5.1	114
132	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015, 44, 320-327.	5.6	78
133	Slowly Digestible Starch—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1642-1657.	5.4	205
134	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 5: The conformational properties of gum ghatti. <i>Food Hydrocolloids</i> , 2015, 43, 25-30.	5.6	16
135	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. <i>Food Hydrocolloids</i> , 2015, 44, 237-243.	5.6	7
136	Phytonutrients for controlling starch digestion: Evaluation of grape skin extract. <i>Food Chemistry</i> , 2014, 145, 205-211.	4.2	45
137	Structure elucidation of catechins for modulation of starch digestion. <i>LWT - Food Science and Technology</i> , 2014, 57, 188-193.	2.5	44
138	Development of maize starch with a slow digestion property using maltogenic α -amylase. <i>Carbohydrate Polymers</i> , 2014, 103, 164-169.	5.1	45
139	Some physicochemical properties of sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2014, 35, 453-462.	5.6	150
140	The polysaccharides from fermented <i>Ganoderma lucidum</i> mycelia induced miRNAs regulation in suppressed HepG2 cells. <i>Carbohydrate Polymers</i> , 2014, 103, 319-324.	5.1	41
141	Structural investigation of a neutral extracellular glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2014, 106, 384-392.	5.1	58
142	Dual-enzymatic modification of maize starch for increasing slow digestion property. <i>Food Hydrocolloids</i> , 2014, 38, 180-185.	5.6	64
143	Physicochemical characterization of a high molecular weight bioactive β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , 2014, 101, 968-974.	5.1	100
144	Polysaccharide from Seeds of <i>Plantago asiatica</i> L. Affects Lipid Metabolism and Colon Microbiota of Mouse. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 229-234.	2.4	53

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145	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. <i>Food Research International</i> , 2014, 56, 166-173.	2.9	43
146	Physicochemical properties and regulatory effects on db/db diabetic mice of β -glucans extracted from oat, wheat and barley. <i>Food Hydrocolloids</i> , 2014, 37, 60-68.	5.6	39
147	<i>Cordyceps sinensis</i> : In vitro anti-fibrotic bioactivity of natural and cultured preparations. <i>Food Hydrocolloids</i> , 2014, 35, 444-452.	5.6	17
148	Physicochemical evaluation of fenugreek gum and extrusion modified fenugreek gum and effects on starch degradation in bread. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 4, 176-183.	1.5	11
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