Yang He

List of Publications by Year
in descending order

15	248	1307594 7	1125743 13
papers	citations	h-index	g-index

15	15	15	147
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of dietary fiber on human health. Food Science and Human Wellness, 2022, 11, 1-10.	4.9	93
2	Effect of soybean insoluble dietary fiber on prevention of obesity in high-fat diet fed mice via regulation of the gut microbiota. Food and Function, 2021, 12, 7923-7937.	4.6	46
3	Effects of high hydrostatic pressure-assisted organic acids on the copigmentation of Vitis amurensis Rupr anthocyanins. Food Chemistry, 2018, 268, 15-26.	8.2	24
4	A review of the interaction between anthocyanins and proteins. Food Science and Technology International, 2021, 27, 470-482.	2.2	20
5	Optimisation of pulsed electric fields extraction of anthocyanin from Beibinghong Vitis Amurensis Rupr. Natural Product Research, 2018, 32, 23-29.	1.8	19
6	Isolation and structural identification of the main anthocyanin monomer in Vitis amurensis Rupr. Natural Product Research, 2018, 32, 867-870.	1.8	11
7	Malvidin and its derivatives exhibit antioxidant properties by inhibiting MAPK signaling pathways to reduce endoplasmic reticulum stress in ARPE-19 cells. Food and Function, 2021, 12, 7198-7213.	4.6	10
8	Protective Effect and Mechanism of Soybean Insoluble Dietary Fiber on the Color Stability of Malvidin-3-O-glucoside. Foods, 2022, 11, 1474.	4.3	7
9	Biotransformation of anthocyanins from Vitis amurensis Rupr of â€œBeibinghongâ€•extract by human intestinal microbiota. Xenobiotica, 2019, 49, 1025-1032.	1.1	5
10	Yeast engineering technologies and their applications to the food industry. Food Biotechnology, 2021, 35, 252-271.	1.5	4
11	Effect of stabilization malvids anthocyanins on the gut microbiota in mice with oxidative stress. Journal of Food Biochemistry, 2021, 45, 4892-4902.	2.9	4
12	Effect of Soybean Protein Isolate-7s on Delphinidin-3-O-Glucoside from Purple Corn Stability and Their Interactional Characterization. Foods, 2022, 11, 895.	4.3	3
13	Ultrahigh Pressure Facilitates the Acylation of Malvidin and Chlorogenic Acid to Increase the Stability and Protective Effect of Malvidin Derivatives on H₂O₂-Induced ARPE-19 Cells. Journal of Agricultural and Food Chemistry, 2021, 69, 13990-14003.	5.2	2
14	Purification and cDNA Cloning of Antimicrobial Peptides from the Skin Secretion of the Chinese Frog Rana chensinensis. International Journal of Peptide Research and Therapeutics, 2021, 27, 293-300.	1.9	0
15	Identification of Stabilization of Malvid Anthocyanins and Antioxidant Stress Activation via the AMPK/SIRT1 Signaling Pathway. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-11.	1.2	0