

# Yang He

## List of Publications by Year in descending order

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15  
papers

248  
citations

1307594

7  
h-index

1125743

13  
g-index

15  
all docs

15  
docs citations

15  
times ranked

147  
citing authors

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