

# Junfu Ji

## List of Publications by Year in descending order

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22  
papers

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citations

623734

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642732

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times ranked

643  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gut microbiota-derived inosine from dietary barley leaf supplementation attenuates colitis through PPAR $\gamma$ signaling activation. <i>Microbiome</i> , 2021, 9, 83.	11.1	101
2	Rehydration behaviours of high protein dairy powders: The influence of agglomeration on wettability, dispersibility and solubility. <i>Food Hydrocolloids</i> , 2016, 58, 194-203.	10.7	95
3	Effects of fluid bed agglomeration on the structure modification and reconstitution behaviour of milk protein isolate powders. <i>Journal of Food Engineering</i> , 2015, 167, 175-182.	5.2	71
4	Investigation of the rehydration behaviour of food powders by comparing the behaviour of twelve powders with different properties. <i>Powder Technology</i> , 2016, 297, 340-348.	4.2	63
5	Assessment of measurement characteristics for rehydration of milk protein based powders. <i>Food Hydrocolloids</i> , 2016, 54, 151-161.	10.7	57
6	Gut microbiota determines the prevention effects of <i>Luffa cylindrica</i> (L.) Roem supplementation against obesity and associated metabolic disorders induced by high-fat diet. <i>FASEB Journal</i> , 2019, 33, 10339-10352.	0.5	47
7	Enhanced wetting behaviours of whey protein isolate powder: The different effects of lecithin addition by fluidised bed agglomeration and coating processes. <i>Food Hydrocolloids</i> , 2017, 71, 94-101.	10.7	42
8	Dietary <i>Luffa cylindrica</i> (L.) Roem promotes branched-chain amino acid catabolism in the circulation system via gut microbiota in diet-induced obese mice. <i>Food Chemistry</i> , 2020, 320, 126648.	8.2	36
9	The in-vitro digestion behaviors of milk proteins acting as wall materials in spray-dried microparticles: Effects on the release of loaded blueberry anthocyanins. <i>Food Hydrocolloids</i> , 2021, 115, 106620.	10.7	34
10	Changes of metabolites of acrylamide and glycidamide in acrylamide-exposed rats pretreated with blueberry anthocyanins extract. <i>Food Chemistry</i> , 2019, 274, 611-619.	8.2	29
11	Effect of Dextrose Equivalent on Maltodextrin/Whey Protein Spray-Dried Powder Microcapsules and Dynamic Release of Loaded Flavor during Storage and Powder Rehydration. <i>Foods</i> , 2020, 9, 1878.	4.3	28
12	The effects of fluidised bed and high shear mixer granulation processes on water adsorption and flow properties of milk protein isolate powder. <i>Journal of Food Engineering</i> , 2017, 192, 19-27.	5.2	24
13	Characterisation of the Wetting Behaviour of Poor Wetting Food Powders and the Influence of Temperature and Film Formation. <i>KONA Powder and Particle Journal</i> , 2017, 34, 282-289.	1.7	19
14	The structural modification and rehydration behaviours of milk protein isolate powders: The effect of granule growth in the high shear granulation process. <i>Journal of Food Engineering</i> , 2016, 189, 1-8.	5.2	16
15	Guidelines for absolute quantitative real-time PCR for microbial determination in <i>in vitro</i> gastrointestinal digestion. <i>Food Frontiers</i> , 2020, 1, 200-204.	7.4	15
16	Yeasts Induce Acetaldehyde Production in Wine Micro-oxygenation Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15216-15227.	5.2	12
17	The modulation of <i>Luffa cylindrica</i> (L.) Roem supplementation on gene expression and amino acid profiles in liver for alleviating hepatic steatosis via gut microbiota in high-fat diet-fed mice: insight from hepatic transcriptome analysis. <i>Journal of Nutritional Biochemistry</i> , 2020, 80, 108365.	4.2	12
18	The in-vitro digestion behaviors of micellar casein acting as wall materials in spray-dried microparticles: The relationships between colloidal calcium phosphate and the release of loaded blueberry anthocyanins. <i>Food Chemistry</i> , 2022, 375, 131864.	8.2	10

#	ARTICLE	IF	CITATIONS
19	Controlled gastrointestinal digestion of micellar casein loaded anthocyanins: The chelating and complexing effect of dextran sulfate. <i>Food Hydrocolloids</i> , 2022, 132, 107863.	10.7	8
20	Enhanced rehydration behaviors of micellar casein powder: The effects of high hydrostatic pressure treatments on micelle structures. <i>Food Research International</i> , 2021, 150, 110797.	6.2	7
21	A novel method combining stable isotopic labeling and high-resolution mass spectrometry to trace the quinone reaction products in wines. <i>Food Chemistry</i> , 2022, 383, 132448.	8.2	4
22	Glycated $\beta$ -lactalbumin based micelles for quercetin delivery: Physicochemical stability and fate of simulated digestion. <i>Food Chemistry: X</i> , 2022, 13, 100257.	4.3	4