

Junfu Ji

List of Publications by Year in descending order

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| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | Glycated β -lactalbumin based micelles for quercetin delivery: Physicochemical stability and fate of simulated digestion. <i>Food Chemistry: X</i> , 2022, 13, 100257. | 4.3 | 4 |
| 4 | 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 |
| 5 | Gut microbiota-derived inosine from dietary barley leaf supplementation attenuates colitis through PPAR γ signaling activation. <i>Microbiome</i> , 2021, 9, 83. | 11.1 | 101 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | Yeasts Induce Acetaldehyde Production in Wine Micro-oxygenation Treatments. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15216-15227. | 5.2 | 12 |
| 11 | 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 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |
| 18 | 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 |

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|----|---|------|-----------|
| 19 | Investigation of the rehydration behaviour of food powders by comparing the behaviour of twelve powders with different properties. Powder Technology, 2016, 297, 340-348. | 4.2 | 63 |
| 20 | Rehydration behaviours of high protein dairy powders: The influence of agglomeration on wettability, dispersibility and solubility. Food Hydrocolloids, 2016, 58, 194-203. | 10.7 | 95 |
| 21 | Assessment of measurement characteristics for rehydration of milk protein based powders. Food Hydrocolloids, 2016, 54, 151-161. | 10.7 | 57 |
| 22 | Effects of fluid bed agglomeration on the structure modification and reconstitution behaviour of milk protein isolate powders. Journal of Food Engineering, 2015, 167, 175-182. | 5.2 | 71 |