

# He Rong

## List of Publications by Year in descending order

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46  
papers

2,768  
citations

172207

29  
h-index

223531

46  
g-index

46  
all docs

46  
docs citations

46  
times ranked

2795  
citing authors

#	ARTICLE	IF	CITATIONS
1	Removal of anti-nutritional factors of rapeseed protein isolate (RPI) and toxicity assessment of RPI. <i>Food and Function</i> , 2022, 13, 664-674.	2.1	4
2	Anti-inflammatory activity of peptides derived from millet bran <i>in vitro</i> and <i>in vivo</i> . <i>Food and Function</i> , 2022, 13, 1881-1889.	2.1	16
3	Antihypertensive activity of the ACE-inhibitory peptide derived from <i>Moringa oleifera</i> protein. <i>Food and Function</i> , 2021, 12, 8994-9006.	2.1	13
4	Study of monoglycerides enriched with unsaturated fatty acids at sn-2 position as oleogelators for oleogel preparation. <i>Food Chemistry</i> , 2021, 354, 129534.	4.2	21
5	Antihypertensive and antioxidant activities of enzymatic wheat bran protein hydrolysates. <i>Journal of Food Biochemistry</i> , 2020, 44, e13090.	1.2	42
6	Effect of static-state fermentation on volatile composition in rapeseed meal. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2145-2152.	1.7	15
7	Label-free quantitative proteomic analysis of the biological functions of <i>Moringa oleifera</i> seed proteins provides insights regarding the milk-clotting proteases. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 325-333.	3.6	23
8	Structural and functional characterization of rice starch-based superabsorbent polymer materials. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1291-1298.	3.6	21
9	Assessment of the DPPH-inhibitory activity of a novel octapeptide derived from rapeseed using Caco-2 cell monolayers and molecular docking analysis. <i>Journal of Food Biochemistry</i> , 2020, 44, e13406.	1.2	14
10	Enzyme-catalyzed acylation improves gel properties of rapeseed protein isolate. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4182-4189.	1.7	16
11	Rapeseed Protein Nanogels As Novel Pickering Stabilizers for Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3607-3614.	2.4	65
12	Storage characteristics of infrared radiation stabilized rice bran and its shelf-life evaluation by prediction modeling. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2638-2647.	1.7	10
13	Effects of Succinylation on the Physicochemical Properties and Structural Characteristics of Edible Rapeseed Protein Isolate Films. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1103-1113.	0.8	12
14	The effect of refining process on the physicochemical properties and micronutrients of rapeseed oils. <i>PLoS ONE</i> , 2019, 14, e0212879.	1.1	52
15	Rapeseed protein-derived peptides, LY, RALP, and GHS, modulates key enzymes and intermediate products of renin-angiotensin system pathway in spontaneously hypertensive rat. <i>Npj Science of Food</i> , 2019, 3, 1.	2.5	65
16	Rapeseed protein-derived ACE inhibitory peptides LY, RALP and GHS show antioxidant and anti-inflammatory effects on spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2019, 55, 211-219.	1.6	42
17	The preparation and physicochemical characterization of rapeseed protein hydrolysate-chitosan composite films. <i>Food Chemistry</i> , 2019, 272, 694-701.	4.2	103
18	Fabrication of Stable and Self-Assembling Rapeseed Protein Nanogel for Hydrophobic Curcumin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 887-894.	2.4	58

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19	Physical stability and microstructure of rapeseed protein isolate/gum Arabic stabilized emulsions at alkaline pH. <i>Food Hydrocolloids</i> , 2019, 88, 50-57.	5.6	74
20	Polyelectrolyte Complex Nanoparticles from Chitosan and Acylated Rapeseed Cruciferin Protein for Curcumin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2685-2693.	2.4	68
21	Effects of acylation and glycation treatments on physicochemical and gelation properties of rapeseed protein isolate. <i>RSC Advances</i> , 2018, 8, 40395-40406.	1.7	30
22	In Situ Proapoptotic Peptide-Generating Rapeseed Protein-Based Nanocomplexes Synergize Chemotherapy for Cathepsin-B Overexpressing Breast Cancer. <i>ACS Applied Materials &amp; Interfaces</i> , 2018, 10, 41056-41069.	4.0	29
23	Transepithelial Transport of YWDHNNPQIR and Its Metabolic Fate with Cytoprotection against Oxidative Stress in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2056-2065.	2.4	68
24	Transport of angiotensin converting enzyme and renin dual inhibitory peptides LY, RALP and TF across Caco-2 cell monolayers. <i>Journal of Functional Foods</i> , 2017, 35, 303-314.	1.6	26
25	Production of Bacterial Ghosts from Gram-Positive Pathogen <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2017, 14, 1-7.	0.8	37
26	Inhibition of ADAM17/TACE activity by zinc-chelating rye secalin-derived tripeptides and analogues. <i>RSC Advances</i> , 2017, 7, 26361-26369.	1.7	20
27	A safe, efficient and simple technique for the removal of cadmium from brown rice flour with citric acid and analyzed by inductively coupled plasma mass spectrometry. <i>Analytical Methods</i> , 2016, 8, 6313-6322.	1.3	12
28	Selective separation and concentration of antihypertensive peptides from rapeseed protein hydrolysate by electro dialysis with ultrafiltration membranes. <i>Food Chemistry</i> , 2016, 197, 1008-1014.	4.2	53
29	Effect of high pressure treatment on rapeseed protein microparticle properties and gastrointestinal release behavior of the encapsulated peptides. <i>Food Research International</i> , 2015, 77, 549-555.	2.9	15
30	The Effect of Rapeseed Protein Structural Modification on Microstructural Properties of Peptide Microcapsules. <i>Food and Bioprocess Technology</i> , 2015, 8, 1305-1318.	2.6	41
31	Enzymatic protein hydrolysates from high pressure-pretreated isolated pea proteins have better antioxidant properties than similar hydrolysates produced from heat pretreatment. <i>Food Chemistry</i> , 2015, 188, 510-516.	4.2	55
32	Structural and functional characterization of yellow field pea seed ( <i>Pisum sativum</i> L.) protein-derived antihypertensive peptides. <i>Food Research International</i> , 2015, 77, 10-16.	2.9	46
33	Evaluation of the in vitro antioxidant properties of a cod ( <i>Gadus morhua</i> ) protein hydrolysate and peptide fractions. <i>Food Chemistry</i> , 2015, 173, 652-659.	4.2	117
34	Evaluating Molecular Mechanism of Hypotensive Peptides Interactions with Renin and Angiotensin Converting Enzyme. <i>PLoS ONE</i> , 2014, 9, e91051.	1.1	56
35	Effects of High Pressure and Heat Treatments on Physicochemical and Gelation Properties of Rapeseed Protein Isolate. <i>Food and Bioprocess Technology</i> , 2014, 7, 1344-1353.	2.6	113
36	Preventive and treatment effects of a hemp seed ( <i>Cannabis sativa</i> L.) meal protein hydrolysate against high blood pressure in spontaneously hypertensive rats. <i>European Journal of Nutrition</i> , 2014, 53, 1237-1246.	1.8	92

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37	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. <i>Food Research International</i> , 2014, 55, 281-287.	2.9	80
38	Structural and functional characterization of hemp seed ( <i>Cannabis sativa</i> L.) protein-derived antioxidant and antihypertensive peptides. <i>Journal of Functional Foods</i> , 2014, 6, 384-394.	1.6	207
39	Antioxidant properties of Australian canola meal protein hydrolysates. <i>Food Chemistry</i> , 2014, 146, 500-506.	4.2	155
40	Kinetics and Molecular Docking Studies of the Inhibitions of Angiotensin Converting Enzyme and Renin Activities by Hemp Seed ( <i>Cannabis sativa</i> L.) Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4135-4144.	2.4	82
41	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. <i>Food Chemistry</i> , 2013, 141, 153-159.	4.2	121
42	Antioxidant activities of enzymatic rapeseed protein hydrolysates and the membrane ultrafiltration fractions. <i>Journal of Functional Foods</i> , 2013, 5, 219-227.	1.6	258
43	Purification and hypotensive activity of rapeseed protein-derived renin and angiotensin converting enzyme inhibitory peptides. <i>Journal of Functional Foods</i> , 2013, 5, 781-789.	1.6	91
44	Effect of pressure or temperature pretreatment of isolated pea protein on properties of the enzymatic hydrolysates. <i>Food Research International</i> , 2013, 54, 1528-1534.	2.9	58
45	Glycyl-Histidinyl-Serine (GHS), a Novel Rapeseed Protein-Derived Peptide Has Blood Pressure-Lowering Effect in Spontaneously Hypertensive Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8396-8402.	2.4	47
46	Antioxidant activities of rapeseed peptides produced by solid state fermentation. <i>Food Research International</i> , 2012, 49, 432-438.	2.9	125