

Aimin Shi

List of Publications by Year in descending order

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Version: 2024-02-01

79
papers

2,653
citations

201575

27
h-index

197736

49
g-index

80
all docs

80
docs citations

80
times ranked

2906
citing authors

#	ARTICLE	IF	CITATIONS
1	Janus particles: A review of their applications in food and medicine. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10093-10104.	5.4	4
2	Flavonoid-Like Components of Peanut Stem and Leaf Extract Promote Sleep by Decreasing Neuronal Excitability. <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100210.	1.5	7
3	Effect of high-moisture extrusion and addition of transglutaminase on major peanut allergens content extracted by three step sequential method. <i>Food Chemistry</i> , 2022, 385, 132569.	4.2	9
4	Effect of Hydrothermal Cooking Combined with High-Pressure Homogenization and Enzymatic Hydrolysis on the Solubility and Stability of Peanut Protein at Low pH. <i>Foods</i> , 2022, 11, 1289.	1.9	9
5	Recent Advances on Pickering Emulsions Stabilized by Diverse Edible Particles: Stability Mechanism and Applications. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	11
6	First Report of Complete Mitochondrial Genome in the Tribes Coomaniellini and Dicercini (Coleoptera: Buprestidae) and Phylogenetic Implications. <i>Genes</i> , 2022, 13, 1074.	1.0	8
7	Effects of High Hydrostatic Pressure on the Conformational Structure and Gel Properties of Myofibrillar Protein and Meat Quality: A Review. <i>Foods</i> , 2021, 10, 1872.	1.9	25
8	The complete mitochondrial genome of the jewel beetle, <i>Anthaxia chinensis</i> (Coleoptera: Tj ETQq0 0 0 rgBT/Overlock, 10 Tf 50 4	0.2	4
9	Improving resveratrol bioavailability using water-in-oil-in-water (W/O/W) emulsion: Physicochemical stability, in vitro digestion resistivity and transport properties. <i>Journal of Functional Foods</i> , 2021, 87, 104717.	1.6	12
10	Separation and identification of neutral oligosaccharides with prebiotic activities from apple pectin. <i>Food Hydrocolloids</i> , 2021, 121, 107062.	5.6	14
11	Quality Formation of Adzuki Bean Baked: From Acrylamide to Volatiles under Microwave Heating and Drum Roasting. <i>Foods</i> , 2021, 10, 2762.	1.9	4
12	Study on Key Aroma Compounds and Its Precursors of Peanut Oil Prepared with Normal- and High-Oleic Peanuts. <i>Foods</i> , 2021, 10, 3036.	1.9	14
13	Pickering and high internal phase Pickering emulsions stabilized by protein-based particles: A review of synthesis, application and prospective. <i>Food Hydrocolloids</i> , 2020, 109, 106117.	5.6	175
14	Polyphenolic Proanthocyanidin-B2 suppresses proliferation of liver cancer cells and hepatocellular carcinogenesis through directly binding and inhibiting AKT activity. <i>Redox Biology</i> , 2020, 37, 101701.	3.9	35
15	Peanut Allergy: Characteristics and Approaches for Mitigation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1361-1387.	5.9	35
16	Multivesicular Liposomes for the Sustained Release of Angiotensin I-Converting Enzyme (ACE) Inhibitory Peptides from Peanuts: Design, Characterization, and In Vitro Evaluation. <i>Molecules</i> , 2019, 24, 1746.	1.7	20
17	Rheology instruments for food quality evaluation. , 2019, , 465-490.		0
18	High Oleic Acid Peanut Oil and Extra Virgin Olive Oil Supplementation Attenuate Metabolic Syndrome in Rats by Modulating the Gut Microbiota. <i>Nutrients</i> , 2019, 11, 3005.	1.7	36

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19	The Effect of Microwave Pretreatment on Micronutrient Contents, Oxidative Stability and Flavor Quality of Peanut Oil. <i>Molecules</i> , 2019, 24, 62.	1.7	47
20	Sedative“hypnotic and anxiolytic effects and the mechanism of action of aqueous extracts of peanut stems and leaves in mice. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4885-4894.	1.7	15
21	Effect of electrostatically charged and neutral polysaccharides on the rheological characteristics of peanut protein isolate after high-pressure homogenization. <i>Food Hydrocolloids</i> , 2018, 77, 329-335.	5.6	44
22	Rheological characteristics and chain conformation of mannans obtained from <i>Saccharomyces cerevisiae</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2404-2411.	3.6	15
23	Peanut meal as plywood adhesives: preparation and characterization. <i>Journal of Adhesion Science and Technology</i> , 2018, 32, 2450-2463.	1.4	13
24	High-Internal-Phase Pickering Emulsions Stabilized Solely by Peanut Protein Isolate Microgel Particles with Multiple Potential Applications. <i>Angewandte Chemie</i> , 2018, 130, 9418-9422.	1.6	42
25	High-Internal-Phase Pickering Emulsions Stabilized Solely by Peanut Protein Isolate Microgel Particles with Multiple Potential Applications. <i>Angewandte Chemie - International Edition</i> , 2018, 57, 9274-9278.	7.2	249
26	Relationship of chemical properties of different peanut varieties to peanut butter storage stability. <i>Journal of Integrative Agriculture</i> , 2018, 17, 1003-1010.	1.7	29
27	Effects of proteolysis and transglutaminase crosslinking on physicochemical characteristics of walnut protein isolate. <i>LWT - Food Science and Technology</i> , 2018, 97, 662-667.	2.5	45
28	High-pressure microfluidisation pretreatment disaggregate peanut protein isolates to prepare antihypertensive peptide fractions. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1760-1769.	1.3	19
29	An improved method for the measurement of 3-monochloropropanediol esters by matrix solid-phase dispersion supported liquid-liquid extraction. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2404-2411.	1.3	3
30	Formulation of water-in-oil-in-water (W/O/W) emulsions containing trans-resveratrol. <i>RSC Advances</i> , 2017, 7, 35917-35927.	1.7	71
31	bioavailability of resveratrol encapsulated in liposomes: influence of chitosan coating and liposome compositions. <i>Journal of Controlled Release</i> , 2017, 259, e172-e173.	4.8	2
32	Synthesis and characterization of calcium-induced peanut protein isolate nanoparticles. <i>RSC Advances</i> , 2017, 7, 53247-53254.	1.7	8
33	Effect of xylose on the structural and physicochemical properties of peanut isolated protein based films. <i>RSC Advances</i> , 2017, 7, 52357-52365.	1.7	16
34	Review on the processing characteristics of cereals and oilseeds and their processing suitability evaluation technology. <i>Journal of Integrative Agriculture</i> , 2017, 16, 2886-2897.	1.7	15
35	β -Glucans: Relationships between Modification, Conformation and Functional Activities. <i>Molecules</i> , 2017, 22, 257.	1.7	107
36	Peanut Allergy. , 2016, , 327-341.		0

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37	Peanut Processing Quality Evaluation Technology. , 2016, , 23-61.		3
38	Peanut Protein Processing Technology. , 2016, , 83-209.		4
39	Peanut By-Products Utilization Technology. , 2016, , 211-325.		12
40	Extraction, Purification and Primary Characterization of Polysaccharides from Defatted Peanut (Arachis hypogaea) Cakes. Molecules, 2016, 21, 716.	1.7	10
41	Optimising germinated conditions to enhance yield of resveratrol content in peanut sprout using response surface methodology. International Journal of Food Science and Technology, 2016, 51, 1754-1761.	1.3	10
42	Frequency tuning with RFQ temperature in China ADS Injector II. Chinese Physics C, 2016, 40, 037003.	1.5	3
43	Optimisation for resveratrol accumulation during peanut germination with phenylalanine feeding & ultrasound treatment using response surface methodology. International Journal of Food Science and Technology, 2016, 51, 938-945.	1.3	23
44	Preparation of nanoliposome loaded with peanut peptide fraction: stability and bioavailability. Food and Function, 2016, 7, 2034-2042.	2.1	24
45	Identification of chemical ingredients of peanut stems and leaves extracts using UPLC-TOF-MS coupled with novel informatics UNIFI platform. Journal of Mass Spectrometry, 2016, 51, 1157-1167.	0.7	47
46	Rapid and visual measurement of fat content in peanuts by using the hyperspectral imaging technique with chemometrics. Analytical Methods, 2016, 8, 7482-7492.	1.3	19
47	Rearrangement of mitochondrial tRNA genes in flat bugs (Hemiptera: Aradidae). Scientific Reports, 2016, 6, 25725.	1.6	36
48	Complete mitochondrial genome of the flat bug <i>Brachyrhynchus hsiaoi</i> (Hemiptera: Aradidae). Mitochondrial DNA, 2016, 27, 14-15.	0.6	13
49	Effect of drying and loading methods on the release behavior of ciprofloxacin from starch nanoparticles. International Journal of Biological Macromolecules, 2016, 87, 55-61.	3.6	19
50	Effects of microfluidization with ionic liquids on the solubilization and structure of Î²-d-glucan. International Journal of Biological Macromolecules, 2016, 84, 394-401.	3.6	18
51	Emulsifying properties and structure changes of spray and freeze-dried peanut protein isolate. Journal of Food Engineering, 2016, 170, 33-40.	2.7	117
52	Preparation of resveratrol-enriched and poor allergic protein peanut sprout from ultrasound treated peanut seeds. Ultrasonics Sonochemistry, 2016, 28, 334-340.	3.8	61
53	Preparation and characterisation of films from xylose-glycosylated peanut protein isolate powder. International Journal of Food Science and Technology, 2015, 50, 1538-1544.	1.3	13
54	Effect of glycosylation with xylose on the mechanical properties and water solubility of peanut protein films. Journal of Food Science and Technology, 2015, 52, 6242-6253.	1.4	15

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55	Design of the new couplers for C-ADS RFQ. Chinese Physics C, 2015, 39, 047004.	1.5	2
56	Multi-physics analysis of the RFQ for Injector Scheme II of C-ADS driver linac. Chinese Physics C, 2014, 38, 107005.	1.5	4
57	Study of influence of radial matcher section end shape on RFQ cavity frequency. Chinese Physics C, 2014, 38, 077007.	1.5	3
58	Design and beam test of a high intensity continuous wave RFQ accelerator. Nuclear Instruments and Methods in Physics Research, Section A: Accelerators, Spectrometers, Detectors and Associated Equipment, 2014, 763, 383-387.	0.7	7
59	Isolation, Purification and Molecular Mechanism of a Peanut Protein-Derived ACE-Inhibitory Peptide. PLoS ONE, 2014, 9, e111188.	1.1	51
60	Effects of transglutaminase catalyzed crosslinking on physicochemical characteristics of arachin and conarachin-rich peanut protein fractions. Food Research International, 2014, 62, 84-90.	2.9	46
61	Swine Manure-Based Pilot-Scale Algal Biomass Production System for Fuel Production and Wastewater Treatment—a Case Study. Applied Biochemistry and Biotechnology, 2014, 172, 1390-1406.	1.4	42
62	Characterization of starch films containing starch nanoparticles. Part 2: Viscoelasticity and creep properties. Carbohydrate Polymers, 2013, 96, 602-610.	5.1	51
63	Production and evaluation of biodiesel and bioethanol from high oil corn using three processing routes. Bioresource Technology, 2013, 128, 100-106.	4.8	17
64	Characterization of starch films containing starch nanoparticles. Carbohydrate Polymers, 2013, 96, 593-601.	5.1	108
65	Suspensions of vacuum-freeze dried starch nanoparticles: Influence of NaCl on their rheological properties. Carbohydrate Polymers, 2013, 94, 782-790.	5.1	24
66	Design study of the SSC-LINAC re-buncher. Chinese Physics C, 2013, 37, 027002.	1.5	1
67	Radio frequency characteristic measurements and power conditioning of DPIS-RFQ at IMP. Qiangjiguang Yu Lizishu/High Power Laser and Particle Beams, 2013, 25, 989-993.	0.0	0
68	The Complete Mitochondrial Genome and Novel Gene Arrangement of the Unique-Headed Bug Stenopirates sp. (Hemiptera: Enicocephalidae). PLoS ONE, 2012, 7, e29419.	1.1	100
69	The effect of NaCl on the rheological properties of suspension containing spray dried starch nanoparticles. Carbohydrate Polymers, 2012, 90, 1530-1537.	5.1	19
70	Rheological properties of suspensions containing cross-linked starch nanoparticles prepared by spray and vacuum freeze drying methods. Carbohydrate Polymers, 2012, 90, 1732-1738.	5.1	31
71	Cultivation of a microalga Chlorella vulgaris using recycled aqueous phase nutrients from hydrothermal carbonization process. Bioresource Technology, 2012, 126, 354-357.	4.8	135
72	Spray drying of starch submicron particles prepared by high pressure homogenization and mini-emulsion cross-linking. Journal of Food Engineering, 2012, 113, 399-407.	2.7	22

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73	The complete mitochondrial genome of the flat bug <i>Aradacanthia heissi</i> (Hemiptera: Aradidae). <i>Zootaxa</i> , 2012, 3238, 23.	0.2	22
74	The Complete Mitochondrial Genome of the Damsel Bug <i>Alloeorhynchus bakeri</i> (Hemiptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.6	72
75	The effect of annealing and cryoprotectants on the properties of vacuum-freeze dried starch nanoparticles. <i>Carbohydrate Polymers</i> , 2012, 88, 1334-1341.	5.1	52
76	Comparative Mitogenomic Analysis of Damsel Bugs Representing Three Tribes in the Family Nabidae (Insecta: Hemiptera). <i>PLoS ONE</i> , 2012, 7, e45925.	1.1	56
77	Improving the functionality and bioactivity in wheat bran. <i>CFW Plexus</i> , 2012, , .	0.0	0
78	Preparation of starch-based nanoparticles through high-pressure homogenization and miniemulsion cross-linking: Influence of various process parameters on particle size and stability. <i>Carbohydrate Polymers</i> , 2011, 83, 1604-1610.	5.1	172
79	Directional coupler-based measurement of high-frequency power. <i>Qiangjiguang Yu Lizishu/High Power Laser and Particle Beams</i> , 2011, 23, 1061-1064.	0.0	2