

# Haifeng Qian

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

81  
papers

1,134  
citations

18  
h-index

29  
g-index

83  
ext. papers

1,598  
ext. citations

6.5  
avg, IF

4.57  
L-index

#	Paper	IF	Citations
81	The Influence of Water-Unextractable Arabinoxylan and Its Hydrolysates on the Aggregation and Structure of Gluten Proteins.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 877135	6.2	
80	Investigation the influences of water-extractable and water-unextractable arabinoxylan on the quality of whole wheat you-tiao and its mechanism.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132809	8.5	0
79	L-Arabinose improves hypercholesterolemia via regulating bile acid metabolism in high-fat-high-sucrose diet-fed mice.. <i>Nutrition and Metabolism</i> , <b>2022</b> , 19, 30	4.6	
78	A novel regulatory mechanism of geniposide for improving glucose homeostasis mediated by circulating RBP4. <i>Phytomedicine</i> , <b>2021</b> , 95, 153862	6.5	1
77	Hydroxysafflor Yellow A Alters Fuel Selection From Glucose to Fat by Activating the PPAR $\alpha$ Pathway in Myocytes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13838-13848	5.7	0
76	Evaluation of the physicochemical properties and in vitro digestibility of the complex formed between rice starch and a novel pigment from <i>Vaccinium bracteatum</i> Thunb. leaf. <i>Food Chemistry</i> , <b>2021</b> , 374, 131627	8.5	0
75	Geniposide suppresses thermogenesis via regulating PKA catalytic subunit in adipocytes. <i>Toxicology</i> , <b>2021</b> , 464, 153014	4.4	1
74	L-Arabinose Attenuates Gliadin-Induced Food Allergy via Regulation of Th1/Th2 Balance and Upregulation of Regulatory T Cells in Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 3638-3646	5.7	4
73	Interactions between gluten and water-unextractable arabinoxylan during the thermal treatment. <i>Food Chemistry</i> , <b>2021</b> , 345, 128785	8.5	7
72	Wheat bran, as the resource of dietary fiber: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-28	11.5	4
71	Comparison of Different Soluble Dietary Fibers during the Fermentation Process. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7446-7457	5.7	1
70	Systematic assessment of oat $\beta$ glucan catabolism during in vitro digestion and fermentation. <i>Food Chemistry</i> , <b>2021</b> , 348, 129116	8.5	11
69	Effect of structure evolution of starch in rice on the textural formation of cooked rice. <i>Food Chemistry</i> , <b>2021</b> , 342, 128205	8.5	4
68	L-Arabinose suppresses gluconeogenesis through modulating AMP-activated protein kinase in metabolic disorder mice. <i>Food and Function</i> , <b>2021</b> , 12, 1745-1756	6.1	4
67	Oat $\beta$ glucan alleviates DSS-induced colitis regulating gut microbiota metabolism in mice. <i>Food and Function</i> , <b>2021</b> , 12, 8976-8993	6.1	3
66	Novel Metabolic Regulation of Bile Acid Responses to Low Cholesterol in Whole-Grain-Diet-Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 8440-8447	5.7	2
65	<i>Vaccinium bracteatum</i> Thunb. as a promising resource of bioactive compounds with health benefits: An updated review. <i>Food Chemistry</i> , <b>2021</b> , 356, 129738	8.5	1

64	Effects of low-carbohydrate diet and ketogenic diet on glucose and lipid metabolism in type 2 diabetic mice. <i>Nutrition</i> , <b>2021</b> , 89, 111230	4.8	3
63	Molecular structure, morphological, and physicochemical properties of highlands barley starch as affected by natural fermentation. <i>Food Chemistry</i> , <b>2021</b> , 356, 129665	8.5	10
62	Effect of phosphate salts on the gluten network structure and quality of wheat noodles. <i>Food Chemistry</i> , <b>2021</b> , 358, 129895	8.5	5
61	Growth hormone receptor disrupts glucose homeostasis via promoting and stabilizing retinol binding protein 4. <i>Theranostics</i> , <b>2021</b> , 11, 8283-8300	12.1	4
60	Characterization of promising natural blue pigment from <i>Vaccinium bracteatum</i> thunb. leaves: Insights of the stability and the inhibition of $\alpha$ -amylase. <i>Food Chemistry</i> , <b>2020</b> , 326, 126962	8.5	5
59	Understanding the molecular weight distribution, in vitro digestibility and rheological properties of the deep-fried wheat starch. <i>Food Chemistry</i> , <b>2020</b> , 331, 127315	8.5	13
58	Preparation, statistical optimization and characterization of poly(3-hydroxybutyrate) fermented by <i>Cupriavidus necator</i> utilizing various hydrolysates of alligator weed ( <i>Alternanthera philoxeroides</i> ) as a sole carbon source. <i>Biotechnology Progress</i> , <b>2020</b> , 36, e2992	2.8	1
57	Investigation on molecular and morphology changes of protein and starch in rice kernel during cooking. <i>Food Chemistry</i> , <b>2020</b> , 316, 126262	8.5	14
56	Advanced glycation end products in food and their effects on intestinal tract. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-13	11.5	6
55	Study of the migration and molecular structure of starch and protein in rice kernel during heating. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 147, 1116-1124	7.9	5
54	Stability assessment of crocetin and crocetin derivatives in <i>Gardenia yellow</i> pigment and <i>Gardenia fruit pomace</i> in presence of different cooking methods. <i>Food Chemistry</i> , <b>2020</b> , 312, 126031	8.5	7
53	Geniposide reduces cholesterol accumulation and increases its excretion by regulating the FXR-mediated liver-gut crosstalk of bile acids. <i>Pharmacological Research</i> , <b>2020</b> , 152, 104631	10.2	17
52	Effect of the frying process on the properties of gluten protein of you-tiao. <i>Food Chemistry</i> , <b>2020</b> , 310, 125973	8.5	8
51	Circulating miR-27a-3p as a candidate for a biomarker of whole grain diets for lipid metabolism. <i>Food and Function</i> , <b>2020</b> , 11, 8852-8865	6.1	3
50	Comparative investigation on metabolite changes in Wu miUproduction by <i>Vaccinium bracteatum</i> Thunb. leaves based on multivariate data analysis using UPLC-QToF-MS. <i>Food Chemistry</i> , <b>2019</b> , 286, 146-153	8.5	14
49	The characterization and stability of the soy protein isolate/1-Octacosanol nanocomplex. <i>Food Chemistry</i> , <b>2019</b> , 297, 124766	8.5	12
48	Evaluating the role of microwave-baking and fennel ( <i>Foeniculum vulgare</i> L.)/nigella ( <i>Nigella sativa</i> L.) on acrylamide growth and antioxidants potential in biscuits. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 2426-2437	2.8	15
47	Phosphorylation and Enzymatic Hydrolysis with Alcalase and Papain Effectively Reduce Allergic Reactions to Gliadins in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6313-6323	5.7	20

46	Effect of soaking and cooking on structure formation of cooked rice through thermal properties, dynamic viscoelasticity, and enzyme activity. <i>Food Chemistry</i> , <b>2019</b> , 289, 616-624	8.5	15
45	Effect of cooking methods on solubility and nutrition quality of brown rice powder. <i>Food Chemistry</i> , <b>2019</b> , 274, 444-451	8.5	20
44	l-Arabinose Inhibits Colitis by Modulating Gut Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13299-13306	5.7	17
43	A novel green synthesis approach for natural bluish-violet pigments derived from water extracts of <i>Vaccinium bracteatum</i> Thunb. leaves. <i>Industrial Crops and Products</i> , <b>2019</b> , 142, 111862	5.9	5
42	Physicochemical properties of stable multilayer nanoemulsion prepared via the spontaneously-ordered adsorption of short and long chains. <i>Food Chemistry</i> , <b>2019</b> , 274, 620-628	8.5	13
41	In vitro digestibility and quality attributes of white salted noodles supplemented with pullulanase-treated flour. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 1157-1164	7.9	5
40	The effects of phosphate salts on the pasting, mixing and noodle-making performance of wheat flour. <i>Food Chemistry</i> , <b>2019</b> , 283, 353-358	8.5	16
39	Effect of selected strains on physical and organoleptic properties of breads. <i>Food Chemistry</i> , <b>2019</b> , 276, 547-553	8.5	6
38	Reduction of 5-hydroxymethylfurfural formation by flavan-3-ols in Maillard reaction models and fried potato chips. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 5294-5301	4.3	10
37	Mitigation effects of proanthocyanidins with different structures on acrylamide formation in chemical and fried potato crisp models. <i>Food Chemistry</i> , <b>2018</b> , 250, 98-104	8.5	30
36	Simultaneous cell disruption and semi-quantitative activity assays for high-throughput screening of thermostable L-asparaginases. <i>Scientific Reports</i> , <b>2018</b> , 8, 7915	4.9	20
35	Effects of water-unextractable arabinoxylans on the physicochemical and rheological properties of traditional Chinese youtiao. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 962-968	3.8	2
34	Effect of rice bran fibre on the quality of rice pasta. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 81-87	3.8	14
33	Isolation, purification and identification of two antioxidant peptides from water hyacinth leaf protein hydrolysates (WHLPH). <i>European Food Research and Technology</i> , <b>2018</b> , 244, 83-96	3.4	9
32	Epicatechin Adducting with 5-Hydroxymethylfurfural as an Inhibitory Mechanism against Acrylamide Formation in Maillard Reactions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12536-12543	5.7	18
31	Determination of Key Active Components in Different Edible Oils Affecting Lipid Accumulation and Reactive Oxygen Species Production in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 11943-11956	5.7	13
30	microRNA-378 promotes autophagy and inhibits apoptosis in skeletal muscle. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2018</b> , 115, E10849-E10858	11.5	56
29	Effects of Geniposide from Gardenia Fruit Pomace on Skeletal-Muscle Fibrosis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 5802-5811	5.7	9

28	Tentative characterization of precursor compounds and co-factors of pigment formation in production of Wu mi from <i>Vaccinium bracteatum</i> Thunb. Leaves. <i>Food Chemistry</i> , <b>2018</b> , 262, 199-205	8.5	11
27	Effects of functional $\beta$ -glucan on proliferation, differentiation, metabolism and its anti-fibrosis properties in muscle cells. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 287-293	7.9	8
26	Effect of <i>Vaccinium bracteatum</i> Thunb. leaf pigment on the thermal, pasting, and textural properties and microstructure characterization of rice starch. <i>Food Chemistry</i> , <b>2017</b> , 228, 435-440	8.5	18
25	Effect of whole wheat flour on the quality, texture profile, and oxidation stability of instant fried noodles. <i>Journal of Texture Studies</i> , <b>2017</b> , 48, 607-615	3.6	16
24	Inhibition study of red rice polyphenols on pancreatic $\alpha$ -amylase activity by kinetic analysis and molecular docking. <i>Journal of Cereal Science</i> , <b>2017</b> , 76, 186-192	3.8	35
23	Interaction between <i>Vaccinium bracteatum</i> Thunb. leaf pigment and rice proteins. <i>Food Chemistry</i> , <b>2016</b> , 194, 272-8	8.5	16
22	In vitro and in vivo antioxidant activity of polyphenols extracted from black highland barley. <i>Food Chemistry</i> , <b>2016</b> , 194, 1003-12	8.5	104
21	Purification and Identification of Antifreeze Protein From Cold-Acclimated Oat ( <i>Avena sativa</i> L.) and the Cryoprotective Activities in Ice Cream. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1746-1755	5.1	16
20	Impact of ionic liquid properties on selective enrichment of glycerides in direct lipase-catalyzed esterification. <i>RSC Advances</i> , <b>2016</b> , 6, 108697-108707	3.7	5
19	The effect of oat $\beta$ -glucan on in vitro glucose diffusion and glucose transport in rat small intestine. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 484-91	4.3	17
18	Effects of extrusion conditions on the extrusion responses and the quality of brown rice pasta. <i>Food Chemistry</i> , <b>2016</b> , 204, 320-325	8.5	43
17	The anti-diabetic activity of oat $\beta$ -glucan in streptozotocin-nicotinamide induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 1170-6	7.9	32
16	Extraction of Oat ( <i>Avena sativa</i> L.) Antifreeze Proteins and Evaluation of Their Effects on Frozen Dough and Steamed Bread. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 2066-2075	5.1	31
15	Extraction, purification and identification of antifreeze proteins from cold acclimated malting barley ( <i>Hordeum vulgare</i> L.). <i>Food Chemistry</i> , <b>2015</b> , 175, 74-81	8.5	22
14	Targeted separation of antibacterial peptide from protein hydrolysate of anchovy cooking wastewater by equilibrium dialysis. <i>Food Chemistry</i> , <b>2015</b> , 168, 115-23	8.5	49
13	Anti-diabetic activity of cassava cross-linked octenyl succinic maltodextrin in STZ-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 64, 247-51	7.9	5
12	Physical, Functional, and Sensory Characteristics of Cereal Extrudates. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 1921-1933	3	7
11	Effect of whole wheat flour on the quality of traditional Chinese Sachima. <i>Food Chemistry</i> , <b>2014</b> , 152, 184-9	8.5	11

10	Isolation And Identification Of An Antioxidant Peptide Prepared From Fermented Peanut Meal Using <i>Bacillus Subtilis</i> Fermentation. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 1237-1253	3	30
9	Membrane-disruptive property of a novel antimicrobial peptide from anchovy ( <i>Engraulis japonicus</i> ) hydrolysate. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 969-975	3.8	4
8	Extraction of Carrot ( <i>Daucus carota</i> ) Antifreeze Proteins and Evaluation of Their Effects on Frozen White Salted Noodles. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 842-852	5.1	36
7	Antimicrobial peptide isolated from ovalbumin hydrolysate by immobilized liposome-binding extraction. <i>European Food Research and Technology</i> , <b>2013</b> , 237, 591-600	3.4	14
6	Anti-diabetic activity of <i>Vaccinium bracteatum</i> Thunb. leaves polysaccharide in STZ-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 61, 317-21	7.9	49
5	Influence of the degree of hydrolysis (DH) on antioxidant properties and radical-scavenging activities of peanut peptides prepared from fermented peanut meal. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 941-950	3.4	36
4	Study of the retrogradation behaviour of rice cake using rapid visco analyser, Fourier transform infrared spectroscopy and X-ray analysis. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 871-876	3.8	27
3	Evaluation of Hunter color values L, a, and b of mixed powder. <i>Color Research and Application</i> , <b>2010</b> , 35, 361-367	1.3	2
2	Preparation of wheat gluten hydrolysates with high opioid activity. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 511-517	3.4	7
1	Hydroxysafflor Yellow A - An Important Natural Pigment for Treating Metabolic Diseases. <i>Food Reviews International</i> , 1-15	5.5	