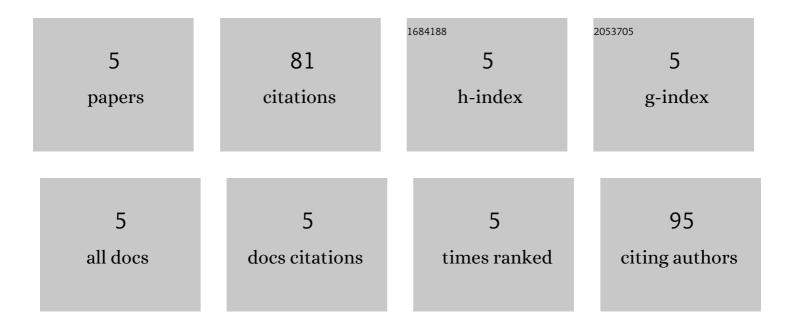
Jian Ren

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1743264/publications.pdf Version: 2024-02-01



IIAN REN

#	Article	IF	CITATIONS
1	Effects of amylose content on the physicochemical properties of Chinese chestnut starch. Starch/Staerke, 2016, 68, 112-118.	2.1	28
2	Effect of Hydrolysis Degree on Structural and Interfacial Properties of Sunflower Protein Isolates. Journal of Food Processing and Preservation, 2017, 41, e13092.	2.0	17
3	Effect of glycosylation and limited hydrolysis on structural and functional properties of soybean protein isolate. Journal of Food Measurement and Characterization, 2018, 12, 2946-2954.	3.2	16
4	Preparation and Evaluation of New Glycopeptides Obtained by Proteolysis from Corn Gluten Meal Followed by Transglutaminase-Induced Glycosylation with Glucosamine. Foods, 2020, 9, 555.	4.3	12
5	TGase-induced glycosylated soy protein products with limited enzymatic hydrolysis showed enhanced foaming property. European Food Research and Technology, 2021, 247, 2557-2563.	3.3	8