Caian He

List of Publications by Year in descending order

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1307594 1474206 9 174 7 9 citations g-index h-index papers 9 9 9 181 docs citations citing authors all docs times ranked

#	Article	IF	Citations
1	Dietary fiber concentrates recovered from agro-industrial by-products: Functional properties and application as physical carriers for probiotics. Food Hydrocolloids, 2021, 111, 106175.	10.7	36
2	Effect of milling method on the chemical composition and antioxidant capacity of Tartary buckwheat flour. International Journal of Food Science and Technology, 2018, 53, 2457-2464.	2.7	35
3	Effect of rutin and quercetin on the physicochemical properties of Tartary buckwheat starch. Starch/Staerke, 2018, 70, 1700038.	2.1	24
4	Encapsulation of Lactobacillus in Low-Methoxyl Pectin-Based Microcapsules Stimulates Biofilm Formation: Enhanced Resistances to Heat Shock and Simulated Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 6281-6290.	5.2	20
5	Isolation of Pectin from Clementine Peel: A New Approach Based on Green Extracting Agents of Citric Acid/Sodium Citrate Solutions. ACS Sustainable Chemistry and Engineering, 2021, 9, 833-843.	6.7	20
6	Optimization of Ultrasonicâ€Assisted Aqueous Twoâ€Phase Extraction of Phloridzin from <i>Malus Micromalus</i> Makino with Ethanol/Ammonia Sulfate System. Journal of Food Science, 2017, 82, 2944-2953.	3.1	16
7	The Potential Roles of Dietary Anthocyanins in Inhibiting Vascular Endothelial Cell Senescence and Preventing Cardiovascular Diseases. Nutrients, 2022, 14, 2836.	4.1	11
8	Ameliorative Effects of Gut Microbial Metabolite Urolithin A on Pancreatic Diseases. Nutrients, 2022, 14, 2549.	4.1	8
9	Seed Oils of Five Black Tartary Buckwheat Cultivars with Biochemical Characterization and Antioxidant Properties. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1127-1136.	1.9	4