Runqiang Yang

List of Publications by Year
in descending order

102 papers	2,628 citations	172207 29 h-index	253896 43 g-index
102 all docs	102 docs citations	102 times ranked	1999 citing authors

#	Article	IF	Citations
1	UV-B treatment enhances phenolic acids accumulation and antioxidant capacity of barley seedlings. LWT - Food Science and Technology, 2022, 153, 112445.	2.5	15
2	Isolation of novel wheat bran antifreeze polysaccharides and the cryoprotective effect on frozen dough quality. Food Hydrocolloids, 2022, 125, 107446.	5.6	40
3	Tailormade Wheat Arabinoxylan Reveals the Role of Substitution in Regulating Gelatinization and Retrogradation Behavior of Wheat Starch. Journal of Agricultural and Food Chemistry, 2022, 70, 1659-1669.	2.4	6
4	Effect of static magnetic field treatment on the germination of brown rice: Changes in Î±-amylase activity and structural and functional properties in starch. Food Chemistry, 2022, 383, 132392.	4.2	23
5	Determination of glucosinolates in rapeseed meal and their degradation by myrosinase from rapeseed sprouts. Food Chemistry, 2022, 382, 132316.	4.2	7
6	Effects of soaking and germination on deoxynivalenol content, nutrition and functional quality of Fusarium naturally contaminated wheat. LWT - Food Science and Technology, 2022, 160, 113324.	2.5	3
7	UV-B- triggered H2O2 production mediates isoflavones synthesis in germinated soybean. Food Chemistry: X, 2022, 14, 100331.	1.8	5
8	Antioxidant Effect of Chrysanthemum morifolium (Chuju) Extract on H2O2-Treated L-O2 Cells as Revealed by LC/MS-Based Metabolic Profiling. Antioxidants, 2022, 11, 1068.	2.2	8
9	Effects of germination on physio-biochemical metabolism and phenolic acids of soybean seeds. Journal of Food Composition and Analysis, 2022, 112, 104717.	1.9	6
10	GABA Regulates Phenolics Accumulation in Soybean Sprouts under NaCl Stress. Antioxidants, 2021, 10, 990.	2.2	17
11	Effect of Î³-aminobutyric Acid on Phenolics Metabolism in Barley Seedlings under Low NaCl Treatment. Antioxidants, 2021, 10, 1421.	2.2	9
12	Nitric oxide mediates Î³-aminobutyric acid signaling to regulate phenolic compounds biosynthesis in soybean sprouts under NaCl stress. Food Bioscience, 2021, 44, 101356.	2.0	19
13	Mechanism of nitric oxide enhancing NaCl tolerance of barley seedlings based on physiol-biochemical analysis and LC-MS metabolomics. Environmental and Experimental Botany, 2021, 189, 104533.	2.0	14
14	Red light enhances folate accumulation in wheat seedlings. Journal of Zhejiang University: Science B, 2021, 22, 906-916.	1.3	2
15	Response of nutritional and functional composition, anti-nutritional factors and antioxidant activity in germinated soybean under UV-B radiation. LWT - Food Science and Technology, 2020, 118, 108709.	2.5	23
16	Effect of water-extractable arabinoxylan with different molecular weight on the heat-induced aggregation behavior of gluten. Food Hydrocolloids, 2020, 99, 105318.	5.6	38
17	Conformational rearrangement and polymerization behavior of frozen-stored gluten during thermal treatment. Food Hydrocolloids, 2020, 101, 105502.	5.6	14
18	Spermidine improves antioxidant activity and energy metabolism in mung bean sprouts. Food Chemistry, 2020, 309, 125759.	4.2	24

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19	The mechanism of freezeâ€thawing induced accumulation of <i>Î³</i>â€aminobutyric acid in germinated soybean. Journal of the Science of Food and Agriculture, 2020, 100, 1099-1105.	1.7	8
20	NaCl treatment on physio-biochemical metabolism and phenolics accumulation in barley seedlings. Food Chemistry, 2020, 331, 127282.	4.2	37
21	Impact of water extractable arabinoxylan with different molecular weight on the gelatinization and retrogradation behavior of wheat starch. Food Chemistry, 2020, 318, 126477.	4.2	52
22	Water-Extractable Arabinoxylan-Induced Changes in the Conformation and Polymerization Behavior of Gluten upon Thermal Treatment. Journal of Agricultural and Food Chemistry, 2020, 68, 4005-4016.	2.4	45
23	GABA mediates phenolic compounds accumulation and the antioxidant system enhancement in germinated hulless barley under NaCl stress. Food Chemistry, 2019, 270, 593-601.	4.2	88
24	Effect of Manitoba-Grown Red-Osier Dogwood Extracts on Recovering Caco-2 Cells from H2O2-Induced Oxidative Damage. Antioxidants, 2019, 8, 250.	2.2	20
25	Phenolic Profile and Antioxidant Activity of the Edible Tree Peony Flower and Underlying Mechanisms of Preventive Effect on H2O2-Induced Oxidative Damage in Caco-2 Cells. Foods, 2019, 8, 471.	1.9	37
26	Red-Osier Dogwood Extracts Prevent Inflammatory Responses in Caco-2 Cells and a Caco-2 BBe1/EA.hy926 Cell Co-Culture Model. Antioxidants, 2019, 8, 428.	2.2	13
27	Dynamic variation of glucosinolates and isothiocyanates in broccoli sprouts during hydrolysis. Scientia Horticulturae, 2019, 255, 128-133.	1.7	18
28	Glucosinolates metabolism and redox state of rocket (Eruca sativa Mill.) during germination. Journal of Food Processing and Preservation, 2019, 43, e14019.	0.9	4
29	Effects of UV-B radiation on phenolic accumulation, antioxidant activity and physiological changes in wheat (Triticum aestivum L.) seedlings. Food Bioscience, 2019, 30, 100409.	2.0	34
30	AMADH inhibitor optimization and its effects on GABA accumulation in soybean sprouts under NaClâ€“CaCl2 treatment. 3 Biotech, 2019, 9, 184.	1.1	3
31	Role of Ca²⁺ in phenolic compound metabolism of barley (<scp><i>Hordeum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 99, 5176-5186.	1.7	27
32	Microbial transglutaminase-modified protein network and its importance in enhancing the quality of high-fiber tofu with okara. Food Chemistry, 2019, 289, 169-176.	4.2	38
33	Effects of exogenous Ca2+ on phenolic accumulation and physiological changes in germinated wheat (Triticum aestivum L.) under UV-B radiation. Food Chemistry, 2019, 288, 368-376.	4.2	45
34	Ca2+ involved in GABA signal transduction for phenolics accumulation in germinated hulless barley under NaCl stress. Food Chemistry: X, 2019, 2, 100023.	1.8	29
35	Heat-triggered polymerization of frozen gluten: The micro-morphology and thermal characteristic study. Journal of Cereal Science, 2019, 87, 185-193.	1.8	21
36	Comparative Study on the Bread Making Quality of Normoxia- and Hypoxia-Germinated Wheat: Evolution of Î³-Aminobutyric Acid, Starch Gelatinization, and Gluten Polymerization during Steamed Bread Making. Journal of Agricultural and Food Chemistry, 2019, 67, 3480-3490.	2.4	19

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37	NaCl stress on physioâ€biochemical metabolism and antioxidant capacity in germinated hulless barley (<scp><i>Hordeum vulgare</i></scp> L.). Journal of the Science of Food and Agriculture, 2019, 99, 1755-1764.	1.7	30
38	Low salinity promotes the growth of broccoli sprouts by regulating hormonal homeostasis and photosynthesis. Horticulture Environment and Biotechnology, 2019, 60, 19-30.	0.7	16
39	UV-B mediates isoflavone accumulation and oxidative-antioxidant system responses in germinating soybean. Food Chemistry, 2019, 275, 628-636.	4.2	41
40	Molecular characterization of water-extractable arabinoxylan from wheat bran and its effect on the heat-induced polymerization of gluten and steamed bread quality. Food Hydrocolloids, 2019, 87, 570-581.	5.6	68
41	Heat-induced polymerization behavior variation of frozen-stored gluten. Food Chemistry, 2018, 255, 242-251.	4.2	76
42	Effects of UV-B radiation on the isoflavone accumulation and physiological-biochemical changes of soybean during germination. Food Chemistry, 2018, 250, 259-267.	4.2	60
43	Effect of mild thermal treatment on the polymerization behavior, conformation and viscoelasticity of wheat gliadin. Food Chemistry, 2018, 239, 984-992.	4.2	33
44	Ca²⁺ influxes and transmembrane transport are essential for phytic acid degradation in mung bean sprouts. Journal of the Science of Food and Agriculture, 2018, 98, 1968-1976.	1.7	8
45	Polyamines regulating phytic acid degradation in mung bean sprouts. Journal of the Science of Food and Agriculture, 2018, 98, 3299-3308.	1.7	10
46	Gibberellic acid promoting phytic acid degradation in germinating soybean under calcium lactate treatment. Journal of the Science of Food and Agriculture, 2018, 98, 644-651.	1.7	8
47	Zinc Accumulation and Distribution in Germinated Brown Rice. Food Science and Technology Research, 2018, 24, 369-376.	0.3	3
48	GABA enhances physio-biochemical metabolism and antioxidant capacity of germinated hulless barley under NaCl stress. Journal of Plant Physiology, 2018, 231, 192-201.	1.6	51
49	Enhanced Î³-aminobutyric acid accumulation, alleviated componential deterioration and technofunctionality loss of germinated wheat by hypoxia stress. Food Chemistry, 2018, 269, 473-479.	4.2	24
50	The impact of heating on the unfolding and polymerization process of frozen-stored gluten. Food Hydrocolloids, 2018, 85, 195-203.	5.6	67
51	Comparative study of deterioration procedure in chemical-leavened steamed bread dough under frozen storage and freeze/thaw condition. Food Chemistry, 2017, 229, 464-471.	4.2	38
52	Mitogen-activated protein kinase mediates nitric oxide-induced isoflavone accumulation in soybeanÂsprouts under UV-B radiation. Canadian Journal of Plant Science, 2017, , .	0.3	5
53	iTRAQ - based proteomic and physiological analyses of broccoli sprouts in response to the stresses of heat, hypoxia and heat plus hypoxia. Plant and Soil, 2017, 414, 355-377.	1.8	17
54	Cyclic ADP-ribose mediates nitric oxide-guanosine 3â€™,5â€™-cyclic monophosphate-induced isoflavone accumulation in soybeanÂsprouts under UV-B radiation. Canadian Journal of Plant Science, 2017, , .	0.3	1

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55	Comparison of phenolic profiles, antioxidant capacity and relevant enzyme activity of different Chinese wheat varieties during germination. Food Bioscience, 2017, 20, 159-167.	2.0	67
56	Proteomic analysis of broccoli sprouts by iTRAQ in response to jasmonic acid. Journal of Plant Physiology, 2017, 218, 16-25.	1.6	18
57	Comparative study on the freeze stability of yeast and chemical leavened steamed bread dough. Food Chemistry, 2017, 221, 482-488.	4.2	30
58	Heat Shock Enhances Isothiocyanate Formation and Antioxidant Capacity of Cabbage Sprouts. Journal of Food Processing and Preservation, 2017, 41, e13034.	0.9	7
59	iTRAQ analysis of low-phytate mung bean sprouts treated with sodium citrate, sodium acetate and sodium tartrate. Food Chemistry, 2017, 218, 285-293.	4.2	28
60	Cordyceps Rice Wine: A Novel Brewing Process. Journal of Food Process Engineering, 2016, 39, 581-590.	1.5	4
61	Cloning of genes related to aliphatic glucosinolate metabolism and the mechanism of sulforaphane accumulation in broccoli sprouts under jasmonic acid treatment. Journal of the Science of Food and Agriculture, 2016, 96, 4329-4336.	1.7	29
62	Malic acid and oxalic acid spraying enhances phytic acid degradation and total antioxidant capacity of mung bean sprouts. International Journal of Food Science and Technology, 2016, 51, 370-380.	1.3	15
63	Accumulation of <i>Î³</i>â€aminobutyric acid in soybean by hypoxia germination and freezeâ€“thawing incubation. Journal of the Science of Food and Agriculture, 2016, 96, 2090-2096.	1.7	19
64	NaCl treatment improves reactive oxygen metabolism and antioxidant capacity in broccoli sprouts. Horticulture Environment and Biotechnology, 2016, 57, 640-648.	0.7	13
65	Effects of CaCl2 on the metabolism of glucosinolates and the formation of isothiocyanates as well as the antioxidant capacity of broccoli sprouts. Journal of Functional Foods, 2016, 24, 156-163.	1.6	37
66	Heat and hypoxia stresses enhance the accumulation of aliphatic glucosinolates and sulforaphane in broccoli sprouts. European Food Research and Technology, 2016, 242, 107-116.	1.6	27
67	A comparative transcriptome and proteomics analysis reveals the positive effect of supplementary Ca 2+ on soybean sprout yield and nutritional qualities. Journal of Proteomics, 2016, 143, 161-172.	1.2	16
68	Cyclic ADP-ribose and IP3 mediate abscisic acid-induced isoflavone accumulation in soybean sprouts. Biochemical and Biophysical Research Communications, 2016, 479, 530-536.	1.0	21
69	IP3 Mediates Nitric Oxideâ€“Guanosine 3â€²,5â€²-Cyclic Monophosphate (NO-cGMP)-Induced Isoflavone Accumulation in Soybean Sprouts under UV-B Radiation. Journal of Agricultural and Food Chemistry, 2016, 64, 8282-8288.	2.4	21
70	Chlorophyll degradation and lignification of fresh-cut water fennel treated with a complex chemical solution and subsequent packaging. Food Science and Biotechnology, 2016, 25, 483-488.	1.2	2
71	Activation and Tempering on Î“-Aminobutyric Acid Accumulation and Distribution in Brown Rice. Journal of Food Processing and Preservation, 2016, 40, 1364-1369.	0.9	5
72	Mechanism of Calcium Lactate Facilitating Phytic Acid Degradation in Soybean during Germination. Journal of Agricultural and Food Chemistry, 2016, 64, 5564-5573.	2.4	21

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73	Effects of ABA and CaCl2 on GABA accumulation in fava bean germinating under hypoxia-NaCl stress. Bioscience, Biotechnology and Biochemistry, 2016, 80, 540-546.	0.6	22
74	Nitric oxide mediates isoflavone accumulation and the antioxidant system enhancement in soybean sprouts. Food Chemistry, 2016, 204, 373-380.	4.2	60
75	Effect of supplemental Ca 2+ on yield and quality characteristics of soybean sprouts. Scientia Horticulturae, 2016, 198, 352-362.	1.7	17
76	Effects of magnetron arrangement and power combination on temperature field uniformity of microwave drying of carrot. Drying Technology, 2016, 34, 912-922.	1.7	8
77	Distribution of phytic acid and associated catabolic enzymes in soybean sprouts and indoleacetic acid promotion of Zn, Fe, and Ca bioavailability. Food Science and Biotechnology, 2015, 24, 2161-2167.	1.2	11
78	Effects of abscisic acid on glucosinolate content, isothiocyanate formation and myrosinase activity in cabbage sprouts. International Journal of Food Science and Technology, 2015, 50, 1839-1846.	1.3	15
79	Hypoxia treatment on germinating faba bean (Vicia faba L.) seeds enhances GABA-related protection against salt stress. Chilean Journal of Agricultural Research, 2015, 75, 184-191.	0.4	9
80	Effect of freezing methods on sulforaphane formation in broccoli sprouts. RSC Advances, 2015, 5, 32290-32297.	1.7	9
81	Enhancement of glucosinolate and sulforaphane formation of broccoli sprouts by zinc sulphate via its stress effect. Journal of Functional Foods, 2015, 13, 345-349.	1.6	39
82	Calcium mitigates the stress caused by ZnSO₄ as a sulphur fertilizer and enhances the sulforaphane formation of broccoli sprouts. RSC Advances, 2015, 5, 12563-12570.	1.7	20
83	Ca2+ and aminoguanidine on Î³-aminobutyric acid accumulation in germinating soybean under hypoxiaâ€“NaCl stress. Journal of Food and Drug Analysis, 2015, 23, 287-293.	0.9	24
84	Effect of germination and incubation on Zn, Fe, and Ca bioavailability values of soybeans (Glycine max) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.2	13
85	Comparative proteomic and physiological analyses reveal the protective effect of exogenous calcium on the germinating soybean response to salt stress. Journal of Proteomics, 2015, 113, 110-126.	1.2	51
86	Major nutrient compositions and functional properties of sorghum flour at 0â€“3 days of grain germination. International Journal of Food Sciences and Nutrition, 2014, 65, 48-52.	1.3	9
87	Sequence analysis of diamine oxidase gene from fava bean and its expression related to <i>Î³</i>â€aminobutyric acid accumulation in seeds germinating under hypoxiaâ€<scp>NaCl</scp> stress. Journal of the Science of Food and Agriculture, 2014, 94, 1585-1591.	1.7	5
88	NaCl stress and supplemental CaCl2 regulating GABA metabolism pathways in germinating soybean. European Food Research and Technology, 2014, 238, 781-788.	1.6	40
89	Effect of NaCl stress on health-promoting compounds and antioxidant activity in the sprouts of three broccoli cultivars. International Journal of Food Sciences and Nutrition, 2014, 65, 476-481.	1.3	60
90	Calcium regulating growth and GABA metabolism pathways in germinating soybean (Glycine max L.) under NaCl stress. European Food Research and Technology, 2014, 239, 149-156.	1.6	29

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91	Full length cDNA cloning of VfActin in germinated faba bean (Vicia faba L.). Indian Journal of Plant Physiology, 2014, 19, 65-68.	0.8	0
92	Organ-Specific Proteomic Analysis of NaCl-Stressed Germinating Soybeans. Journal of Agricultural and Food Chemistry, 2014, 62, 7233-7244.	2.4	13
93	Glucoraphanin, sulforaphane and myrosinase activity in germinating broccoli sprouts as affected by growth temperature and plant organs. Journal of Functional Foods, 2014, 9, 70-77.	1.6	85
94	Partial purification, characterization and cDNA cloning of aminoaldehyde dehydrogenase in germinated soybean (Glycine max L.). European Food Research and Technology, 2013, 237, 731-738.	1.6	7
95	GABA shunt and polyamine degradation pathway on Î³-aminobutyric acid accumulation in germinating fava bean (Vicia faba L.) under hypoxia. Food Chemistry, 2013, 136, 152-159.	4.2	122
96	Purification, properties and cDNA cloning of glutamate decarboxylase in germinated faba bean (Vicia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	20
97	Salt Stress Induces Accumulation of Î³â€"Aminobutyric Acid in Germinated Foxtail Millet (<i>Setaria) Tj ETQq1 1 0.784314 rgBT /Overlo	1.1	22
98	Purification of diamine oxidase and its properties in germinated fava bean (<i>Vicia faba</i> L.). Journal of the Science of Food and Agriculture, 2012, 92, 1709-1715.	1.7	17
99	Accumulation of Î³-aminobutyric acid in germinated soybean (Glycine max L.) in relation to glutamate decarboxylase and diamine oxidase activity induced by additives under hypoxia. European Food Research and Technology, 2012, 234, 679-687.	1.6	60
100	Accumulation and Identification of Angiotensin-Converting Enzyme Inhibitory Peptides from Wheat Germ. Journal of Agricultural and Food Chemistry, 2011, 59, 3598-3605.	2.4	22
101	Factors Influencing Diamine Oxidase Activity and Î³-Aminobutyric Acid Content of Fava Bean (<i>Vicia) Tj ETQq1 1 0.784314 rgBT /Overl	2.4	62
102	Partial purification and characterisation of cysteine protease in wheat germ. Journal of the Science of Food and Agriculture, 2011, 91, 2437-2442.	1.7	10