Ronghai He

List of Publications by Year
in descending order

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93	4,001	117453	128067
papers	citations	34 h-index	60 g-index

93	93	93	3073
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of ultrasound on microbial growth and enzyme activity. Ultrasonics Sonochemistry, 2017, 37, 144-149.	3.8	273
2	The use of ultrasound for enzymatic preparation of ACE-inhibitory peptides from wheat germ protein. Food Chemistry, 2010, 119, 336-342.	4.2	242
3	Effects of multi-frequency power ultrasound on the enzymolysis and structural characteristics of corn gluten meal. Ultrasonics Sonochemistry, 2015, 24, 55-64.	3.8	170
4	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. Ultrasonics Sonochemistry, 2016, 31, 20-28.	3.8	157
5	Alkali solution extraction of rice residue protein isolates: Influence of alkali concentration on protein functional, structural properties and lysinoalanine formation. Food Chemistry, 2017, 218, 207-215.	4.2	153
6	Ultrasonic degradation, purification and analysis of structure and antioxidant activity of polysaccharide from Porphyra yezoensis Udea. Carbohydrate Polymers, 2012, 87, 2046-2051.	5.1	136
7	Effect of energy-gathered ultrasound on Alcalase. Ultrasonics Sonochemistry, 2011, 18, 419-424.	3.8	130
8	Modification of rapeseed protein by ultrasound-assisted pH shift treatment: Ultrasonic mode and frequency screening, changes in protein solubility and structural characteristics. Ultrasonics Sonochemistry, 2020, 69, 105240.	3.8	130
9	Structure and functional characteristics of rapeseed protein isolate-dextran conjugates. Food Hydrocolloids, 2018, 82, 329-337.	5.6	115
10	Influence of pyrolysis condition on switchgrass bio-oil yield and physicochemical properties. Bioresource Technology, 2009, 100, 5305-5311.	4.8	107
11	Enzymolysis kinetics and activities of ACE inhibitory peptides from wheat germ protein prepared with SFP ultrasound-assisted processing. Ultrasonics Sonochemistry, 2012, 19, 1021-1026.	3.8	98
12	Improvement of nutritional value and bioactivity of soybean meal by solid-state fermentation with Bacillus subtilis. LWT - Food Science and Technology, 2017, 86, 1-7.	2.5	96
13	Effects of low-intensity ultrasound on the growth, cell membrane permeability and ethanol tolerance of Saccharomyces cerevisiae. Ultrasonics Sonochemistry, 2017, 36, 191-197.	3.8	95
14	Effects of ultrasonic and graft treatments on grafting degree, structure, functionality, and digestibility of rapeseed protein isolate-dextran conjugates. Ultrasonics Sonochemistry, 2018, 42, 250-259.	3.8	90
15	Effects and mechanism of dual-frequency power ultrasound on the molecular weight distribution of corn gluten meal hydrolysates. Ultrasonics Sonochemistry, 2016, 30, 44-51.	3.8	88
16	Optimization of ultrasound assisted extraction of protein from sunflower meal and its physicochemical and functional properties. Journal of Food Process Engineering, 2018, 41, e12799.	1.5	87
17	Preparation and antihypertensive activity of peptides from Porphyra yezoensis. Food Chemistry, 2010, 123, 14-20.	4.2	82
18	Effects of Ultrasound Pretreatment on the Enzymolysis and Structural Characterization of Wheat Gluten. Food Biophysics, 2015, 10, 385-395.	1.4	77

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19	Comparison of the nutritional value of mysore thorn borer (Anoplophora chinensis) and mealworm larva (Tenebrio molitor): Amino acid, fatty acid, and element profiles. Food Chemistry, 2020, 323, 126818.	4.2	74
20	Stimulation of low intensity ultrasound on fermentation of skim milk medium for yield of yoghurt peptides by Lactobacillus paracasei. Ultrasonics Sonochemistry, 2019, 51, 315-324.	3.8	67
21	Effects of multi-frequency power ultrasound on the enzymolysis of corn gluten meal: Kinetics and thermodynamics study. Ultrasonics Sonochemistry, 2015, 27, 46-53.	3.8	65
22	Changes in functionalities, conformational characteristics and antioxidative capacities of sunflower protein by controlled enzymolysis and ultrasonication action. Ultrasonics Sonochemistry, 2019, 58, 104625.	3.8	62
23	Enzymolysis reaction kinetics and thermodynamics of defatted wheat germ protein with ultrasonic pretreatment. Ultrasonics Sonochemistry, 2013, 20, 1408-1413.	3.8	61
24	Investigation of rapid conversion of switchgrass in subcritical water. Fuel Processing Technology, 2009, 90, 301-311.	3.7	57
25	Purification and a molecular docking study of Î±-glucosidase-inhibitory peptides from a soybean protein hydrolysate with ultrasonic pretreatment. European Food Research and Technology, 2018, 244, 1995-2005.	1.6	51
26	Ultrasonic-assisted enzymolysis: Principle and applications. Process Biochemistry, 2021, 100, 59-68.	1.8	46
27	Modeling the QSAR of ACE-Inhibitory Peptides with ANN and Its Applied Illustration. International Journal of Peptides, 2012, 2012, 1-9.	0.7	44
28	Techno-functional attribute and antioxidative capacity of edible insect protein preparations and hydrolysates thereof: Effect of multiple mode sonochemical action. Ultrasonics Sonochemistry, 2019, 58, 104676.	3.8	43
29	Edible insect protein for food applications: Extraction, composition, and functional properties. Journal of Food Process Engineering, 2020, 43, e13362.	1.5	41
30	Protein breakdown and release of antioxidant peptides during simulated gastrointestinal digestion and the absorption by everted intestinal sac of rapeseed proteins. LWT - Food Science and Technology, 2017, 86, 424-429.	2.5	40
31	Effects and mechanism of ultrasound pretreatment on rapeseed protein enzymolysis. Journal of the Science of Food and Agriculture, 2016, 96, 1159-1166.	1.7	39
32	Characterization of edible soldier fly protein and hydrolysate altered by multiple-frequency ultrasound: Structural, physical, and functional attributes. Process Biochemistry, 2020, 95, 157-165.	1.8	39
33	Alkali extraction of rice residue protein isolates: Effects of alkali treatment conditions on lysinoalanine formation and structural characterization of lysinoalanine-containing protein. Food Chemistry, 2018, 261, 176-183.	4.2	38
34	Ultrasonic irradiation of low intensity with a mode of sweeping frequency enhances the membrane permeability and cell growth rate of Candida tropicalis. Ultrasonics Sonochemistry, 2017, 37, 518-528.	3.8	35
35	Optimization on the Conversion of Bamboo Shoot Shell to Levulinic Acid with Environmentally Benign Acidic Ionic Liquid and Response Surface Analysis. Chinese Journal of Chemical Engineering, 2013, 21, 544-550.	1.7	34
36	Action mechanism of pulsed magnetic field against E. coli O157:H7 and its application in vegetable juice. Food Control, 2019, 95, 150-156.	2.8	33

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37	Localized enzymolysis and sonochemically modified sunflower protein: Physical, functional and structure attributes. Ultrasonics Sonochemistry, 2020, 63, 104957.	3.8	32
38	Improvement in enzymolysis efficiency and changes in conformational attributes of corn gluten meal by dual-frequency slit ultrasonication action. Ultrasonics Sonochemistry, 2020, 64, 105038.	3.8	32
39	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. Journal of the Science of Food and Agriculture, 2015, 95, 2501-2509.	1.7	31
40	Fermentation of Saccharomyces cerevisiae in a one liter flask coupled with an external circulation ultrasonic irradiation slot: Influence of ultrasonic mode and frequency on the bacterial growth and metabolism yield. Ultrasonics Sonochemistry, 2019, 54, 39-47.	3.8	31
41	Prospects and application of ultrasound and magnetic fields in the fermentation of rare edible fungi. Ultrasonics Sonochemistry, 2021, 76, 105613.	3.8	30
42	Ultrasound assisted enzymolysis of sunflower meal protein: Kinetics and thermodynamics modeling. Journal of Food Process Engineering, 2018, 41, e12865.	1.5	29
43	Effect of dual-frequency ultrasound on the formation of lysinoalanine and structural characterization of rice dreg protein isolates. Ultrasonics Sonochemistry, 2020, 67, 105124.	3.8	27
44	Feasibility study on direct fermentation of soybean meal by Bacillus stearothermophilus under nonâ€sterile conditions. Journal of the Science of Food and Agriculture, 2019, 99, 3291-3298.	1.7	26
45	Ultrasonic-assisted protein extraction from sunflower meal: Kinetic modeling, functional, and structural traits. Innovative Food Science and Emerging Technologies, 2021, 74, 102824.	2.7	24
46	Effect of ultrasonic treatment on the morphology of casein particles. Ultrasonics Sonochemistry, 2014, 21, 513-519.	3.8	23
47	Metabolomic and genomic profiles of Streptomyces albulus with a higher Îµ-polylysine production through ARTP mutagenesis. Biochemical Engineering Journal, 2020, 162, 107720.	1.8	22
48	Effect of solidâ€state fermentation by three different Bacillus species on composition and protein structure of soybean meal. Journal of the Science of Food and Agriculture, 2022, 102, 557-566.	1.7	21
49	Fermentation of Saccharomyces cerevisiae in a 7.5ÂL ultrasound-enhanced fermenter: Effect of sonication conditions on ethanol production, intracellular Ca2+ concentration and key regulating enzyme activity in glycolysis. Ultrasonics Sonochemistry, 2021, 76, 105624.	3.8	20
50	Preparation of allicin-whey protein isolate conjugates: Allicin extraction by water, conjugatesâ€™ ultrasound-assisted binding and its stability, solubility and emulsibility analysis. Ultrasonics Sonochemistry, 2020, 63, 104981.	3.8	19
51	Ultrasoundâ€assisted fermentation: Mechanisms, technologies, and challenges. Journal of Food Processing and Preservation, 2021, 45, e15559.	0.9	19
52	Physicochemical and functional properties of dietary fiber from Nannochloropsis oceanica: A comparison of alkaline and ultrasonic-assisted alkaline extractions. LWT - Food Science and Technology, 2020, 133, 110080.	2.5	18
53	Inhibition Effect of Ultrasound on the Formation of Lysinoalanine in Rapeseed Protein Isolates during pH Shift Treatment. Journal of Agricultural and Food Chemistry, 2021, 69, 8536-8545.	2.4	18
54	Thermophilic solid-state fermentation of rapeseed meal and analysis of microbial community diversity. LWT - Food Science and Technology, 2019, 116, 108520.	2.5	17

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55	Proteolysis kinetics and structural characterization of ultrasonic pretreated sunflower protein. Process Biochemistry, 2020, 94, 198-206.	1.8	17
56	Ultrasound pretreatment of sunflower protein: Impact on enzymolysis, ACEâ€inhibition activity, and structure characterization. Journal of Food Processing and Preservation, 2020, 44, e14398.	0.9	17
57	Proteolysis efficiency and structural traits of corn gluten meal: Impact of different frequency modes of a low-power density ultrasound. Food Chemistry, 2021, 344, 128609.	4.2	17
58	Study on the ageing method and antioxidant activity of black garlic residues. Czech Journal of Food Sciences, 2018, 36, 88-97.	0.6	16
59	The structure, antioxidant and antibacterial properties of thiol-modified soy protein isolate induced by allicin. Food Chemistry, 2022, 396, 133713.	4.2	16
60	Effects of high-pressure homogenization on physicochemical properties and storage stability of switchgrass bio-oil. Fuel Processing Technology, 2009, 90, 415-421.	3.7	15
61	Monitoring of polypeptide content in the solidâ€state fermentation process of rapeseed meal using NIRS and chemometrics. Journal of Food Process Engineering, 2018, 41, e12853.	1.5	15
62	Caspase 3-mediated cytotoxicity of mealworm larvae (Tenebrio molitor) oil extract against human hepatocellular carcinoma and colorectal adenocarcinoma. Journal of Ethnopharmacology, 2020, 250, 112438.	2.0	15
63	Effect of partial replacement of soybean meal with high-temperature fermented soybean meal in antibiotic-growth-promoter-free diets on growth performance, organ weights, serum indexes, intestinal flora and histomorphology of broiler chickens. Animal Feed Science and Technology, 2020, 269, 114616.	1.1	15
64	Antioxidation and memory protection effects of solidâ€stateâ€fermented rapeseed meal peptides on <scp>D</scp>â€galactoseâ€induced memory impairment in agingâ€mice. Journal of Food Process Engineering, 2019, 42, e13145.	1.5	13
65	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. Food Chemistry, 2019, 289, 609-615.	4.2	13
66	Sonochemical action and reaction of edible insect protein: Influence on enzymolysis reactionâ€kinetics, freeâ€Gibbs, structure, and antioxidant capacity. Journal of Food Biochemistry, 2019, 43, e12982.	1.2	12
67	Effect of sonication pretreatment parameters and their optimization on the antioxidant activity of Hermitia illucens larvae meal protein hydrolysates. Journal of Food Processing and Preservation, 2019, 43, e14093.	0.9	12
68	Identification of a thermophilic proteaseâ€producing strain and its application in solidâ€state fermentation of soybean meal. Journal of the Science of Food and Agriculture, 2022, 102, 2359-2370.	1.7	12
69	Antioxidant activities of sunflower protein hydrolysates treated with dualâ€frequency ultrasonic: Optimization study. Journal of Food Process Engineering, 2019, 42, e13084.	1.5	11
70	Enhanced Mycelium Production of Phellinus igniarius (Agaricomycetes) Using a He-Ne Laser with Pulsed Light. International Journal of Medicinal Mushrooms, 2021, 23, 59-69.	0.9	11
71	Degradation Mechanism of Soybean Protein B₃ Subunit Catalyzed by Prolyl Endopeptidase from Aspergillus niger during Soy Sauce Fermentation. Journal of Agricultural and Food Chemistry, 2022, 70, 5869-5878.	2.4	11
72	Stimulation of in situ low intensity ultrasound on batch fermentation of <scp>Saccharomyces cerevisiae</scp> to enhance the <scp>GSH</scp> yield. Journal of Food Process Engineering, 2020, 43, e13489.	1.5	10

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73	Inactivation ofE. coliby high-intensity pulsed electromagnetic field with a change in the intracellular Ca²⁺concentration. Journal of Electromagnetic Waves and Applications, 2014, 28, 459-469.	1.0	9
74	Establishment of an Enzymatic Membrane Reactor for Angiotensinâ€Converting Enzyme Inhibitory Peptides Preparation from Wheat Germ Protein Isolates. Journal of Food Process Engineering, 2016, 39, 296-305.	1.5	9
75	Effects of lowâ€intensity ultrasound on the biomass and metabolite ofGanoderma lucidumin liquid fermentation. Journal of Food Process Engineering, 2021, 44, .	1.5	9
76	Understanding the Mechanism for the Structure-Activity Relationship of Food-Derived ACEI Peptides. Food Reviews International, 2023, 39, 1751-1769.	4.3	9
77	Incorporating Transcriptomic-Metabolomic analysis reveal the effect of ultrasound on ethanol production in Saccharomyces Cerevisiae. Ultrasonics Sonochemistry, 2021, 79, 105791.	3.8	9
78	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. Journal of Food Process Engineering, 2022, 45, .	1.5	9
79	Global gene expression changes reflecting pleiotropic effects of Irpex lacteus induced by lowâ€Âintensity electromagnetic field. Bioelectromagnetics, 2019, 40, 104-117.	0.9	8
80	Lysinoalanine formation and conformational characteristics of rice dreg protein isolates by multi-frequency countercurrent S-type sonochemical action. Ultrasonics Sonochemistry, 2020, 69, 105257.	3.8	8
81	Antiproliferative effects of mealworm larvae (Tenebrio molitor) aqueous extract on human colorectal adenocarcinoma (Caco€2) and hepatocellular carcinoma (HepG2) cancer cell lines. Journal of Food Biochemistry, 2021, 45, e13778.	1.2	8
82	Effects of Ultrafine Grinding and Pulsed Magnetic Field Treatment on Removal of Free Gossypol from Cottonseed Meal. Food and Bioprocess Technology, 2016, 9, 1494-1501.	2.6	6
83	The selective breeding and mutagenesis mechanism of highâ€yielding surfactin <scp>Bacillus subtilis</scp> strains with atmospheric and room temperature plasma. Journal of the Science of Food and Agriculture, 2022, 102, 1851-1861.	1.7	6
84	Effect of Drying Techniques on the Physical, Functional, and Rheological Attributes of Isolated Sunflower Protein and Its Hydrolysate. Processes, 2022, 10, 13.	1.3	6
85	Ultrasoundâ€Assisted Detoxification of Free Gossypol from Cottonseed Meal. Journal of Food Process Engineering, 2017, 40, e12265.	1.5	5
86	Sterilization of Bacillus tequilensis isolated from aerogenic vinegar by intense pulsed light. LWT - Food Science and Technology, 2020, 118, 108811.	2.5	5
87	Real-time monitoring of alcalase hydrolysis of egg white protein using near infrared spectroscopy technique combined with efficient modeling algorithm. International Journal of Food Properties, 2017, 20, 1488-1499.	1.3	4
88	Influence of nitrogen protection on the extraction yield and antioxidant activities of polyphenols by ultrasonicâ€assisted extraction from rapeseed meal. Journal of Food Process Engineering, 2019, 42, e13104.	1.5	4
89	Rapid detection model of Bacillus subtilis in solidâ€state fermentation of rapeseed meal. Journal of Food Safety, 2020, 40, e12754.	1.1	3
90	In situ monitoring of grape seed protein hydrolysis by Raman spectroscopy. Journal of Food Biochemistry, 2021, 45, e13646.	1.2	2

#	Article	IF	Citations
91	Cover Image, Volume 42, Issue 5. Journal of Food Process Engineering, 2019, 42, e13226.	1.5	0
92	The Basic Concept and Research Progress of Food Physical Processing. , 2019, , 33-72.		0
93	Preparation and structural characterization of allicin and whey protein isolate conjugates. LWT - Food Science and Technology, 2022, 160, 113278.	2.5	0