

Ronghai He

List of Publications by Citations

Source: <https://exaly.com/author-pdf/2827798/ronghai-he-publications-by-citations.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

89
papers

2,469
citations

28
h-index

48
g-index

93
ext. papers

3,144
ext. citations

5.7
avg, IF

5.29
L-index

#	Paper	IF	Citations
89	The use of ultrasound for enzymatic preparation of ACE-inhibitory peptides from wheat germ protein. <i>Food Chemistry</i> , 2010 , 119, 336-342	8.5	200
88	Effects of ultrasound on microbial growth and enzyme activity. <i>Ultrasonics Sonochemistry</i> , 2017 , 37, 144-149	8.49	182
87	Effects of multi-frequency power ultrasound on the enzymolysis and structural characteristics of corn gluten meal. <i>Ultrasonics Sonochemistry</i> , 2015 , 24, 55-64	8.9	129
86	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. <i>Ultrasonics Sonochemistry</i> , 2016 , 31, 20-8	8.9	111
85	Effect of energy-gathered ultrasound on Alcalase. <i>Ultrasonics Sonochemistry</i> , 2011 , 18, 419-24	8.9	106
84	Ultrasonic degradation, purification and analysis of structure and antioxidant activity of polysaccharide from <i>Porphyra yezoensis</i> Udea. <i>Carbohydrate Polymers</i> , 2012 , 87, 2046-2051	10.3	103
83	Influence of pyrolysis condition on switchgrass bio-oil yield and physicochemical properties. <i>Bioresource Technology</i> , 2009 , 100, 5305-11	11	95
82	Alkali solution extraction of rice residue protein isolates: Influence of alkali concentration on protein functional, structural properties and lysinoalanine formation. <i>Food Chemistry</i> , 2017 , 218, 207-215	8.5	93
81	Enzymolysis kinetics and activities of ACE inhibitory peptides from wheat germ protein prepared with SFP ultrasound-assisted processing. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 1021-6	8.9	80
80	Preparation and antihypertensive activity of peptides from <i>Porphyra yezoensis</i> . <i>Food Chemistry</i> , 2010 , 123, 14-20	8.5	71
79	Effects of Ultrasound Pretreatment on the Enzymolysis and Structural Characterization of Wheat Gluten. <i>Food Biophysics</i> , 2015 , 10, 385-395	3.2	67
78	Structure and functional characteristics of rapeseed protein isolate-dextran conjugates. <i>Food Hydrocolloids</i> , 2018 , 82, 329-337	10.6	61
77	Effects and mechanism of dual-frequency power ultrasound on the molecular weight distribution of corn gluten meal hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2016 , 30, 44-51	8.9	60
76	Improvement of nutritional value and bioactivity of soybean meal by solid-state fermentation with <i>Bacillus subtilis</i> . <i>LWT - Food Science and Technology</i> , 2017 , 86, 1-7	5.4	59
75	Effects of multi-frequency power ultrasound on the enzymolysis of corn gluten meal: Kinetics and thermodynamics study. <i>Ultrasonics Sonochemistry</i> , 2015 , 27, 46-53	8.9	57
74	Effects of low-intensity ultrasound on the growth, cell membrane permeability and ethanol tolerance of <i>Saccharomyces cerevisiae</i> . <i>Ultrasonics Sonochemistry</i> , 2017 , 36, 191-197	8.9	56
73	Enzymolysis reaction kinetics and thermodynamics of defatted wheat germ protein with ultrasonic pretreatment. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 1408-13	8.9	53

72	Effects of ultrasonic and graft treatments on grafting degree, structure, functionality, and digestibility of rapeseed protein isolate-dextran conjugates. <i>Ultrasonics Sonochemistry</i> , 2018 , 42, 250-259	8.9	50
71	Investigation of rapid conversion of switchgrass in subcritical water. <i>Fuel Processing Technology</i> , 2009 , 90, 301-311	7.2	49
70	Optimization of ultrasound assisted extraction of protein from sunflower meal and its physicochemical and functional properties. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12799	2.4	40
69	Stimulation of low intensity ultrasound on fermentation of skim milk medium for yield of yoghurt peptides by <i>Lactobacillus paracasei</i> . <i>Ultrasonics Sonochemistry</i> , 2019 , 51, 315-324	8.9	39
68	Purification and a molecular docking study of α -glucosidase-inhibitory peptides from a soybean protein hydrolysate with ultrasonic pretreatment. <i>European Food Research and Technology</i> , 2018 , 244, 1995-2005	3.4	33
67	Modeling the QSAR of ACE-Inhibitory Peptides with ANN and Its Applied Illustration. <i>International Journal of Peptides</i> , 2012 , 2012, 620609		33
66	Changes in functionalities, conformational characteristics and antioxidative capacities of sunflower protein by controlled enzymolysis and ultrasonication action. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104625	8.9	31
65	Effects and mechanism of ultrasound pretreatment on rapeseed protein enzymolysis. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 1159-66	4.3	30
64	Modification of rapeseed protein by ultrasound-assisted pH shift treatment: Ultrasonic mode and frequency screening, changes in protein solubility and structural characteristics. <i>Ultrasonics Sonochemistry</i> , 2020 , 69, 105240	8.9	30
63	Protein breakdown and release of antioxidant peptides during simulated gastrointestinal digestion and the absorption by everted intestinal sac of rapeseed proteins. <i>LWT - Food Science and Technology</i> , 2017 , 86, 424-429	5.4	29
62	Optimization on the Conversion of Bamboo Shoot Shell to Levulinic Acid with Environmentally Benign Acidic Ionic Liquid and Response Surface Analysis. <i>Chinese Journal of Chemical Engineering</i> , 2013 , 21, 544-550	3.2	28
61	Ultrasonic irradiation of low intensity with a mode of sweeping frequency enhances the membrane permeability and cell growth rate of <i>Candida tropicalis</i> . <i>Ultrasonics Sonochemistry</i> , 2017 , 37, 518-528	8.9	26
60	Comparison of the nutritional value of mysore thorn borer (<i>Anoplophora chinensis</i>) and mealworm larva (<i>Tenebrio molitor</i>): Amino acid, fatty acid, and element profiles. <i>Food Chemistry</i> , 2020 , 323, 126818	8.5	24
59	Alkali extraction of rice residue protein isolates: Effects of alkali treatment conditions on lysinoalanine formation and structural characterization of lysinoalanine-containing protein. <i>Food Chemistry</i> , 2018 , 261, 176-183	8.5	24
58	Ultrasound assisted enzymolysis of sunflower meal protein: Kinetics and thermodynamics modeling. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12865	2.4	22
57	Techno-functional attribute and antioxidative capacity of edible insect protein preparations and hydrolysates thereof: Effect of multiple mode sonochemical action. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104676	8.9	21
56	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2501-9	4.3	21
55	Effect of ultrasonic treatment on the morphology of casein particles. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 513-9	8.9	19

54	Characterization of edible soldier fly protein and hydrolysate altered by multiple-frequency ultrasound: Structural, physical, and functional attributes. <i>Process Biochemistry</i> , 2020 , 95, 157-165	4.8	17
53	Ultrasonic-assisted enzymolysis: Principle and applications. <i>Process Biochemistry</i> , 2021 , 100, 59-68	4.8	17
52	Improvement in enzymolysis efficiency and changes in conformational attributes of corn gluten meal by dual-frequency slit ultrasonication action. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 105038	8.9	16
51	Fermentation of <i>Saccharomyces cerevisiae</i> 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. <i>Ultrasonics Sonochemistry</i> , 2019 , 54, 39-47	8.9	16
50	Effect of dual-frequency ultrasound on the formation of lysinoalanine and structural characterization of rice dreg protein isolates. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105124	8.9	15
49	Localized enzymolysis and sonochemically modified sunflower protein: Physical, functional and structure attributes. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104957	8.9	13
48	Effects of high-pressure homogenization on physicochemical properties and storage stability of switchgrass bio-oil. <i>Fuel Processing Technology</i> , 2009 , 90, 415-421	7.2	12
47	Feasibility study on direct fermentation of soybean meal by <i>Bacillus stearothermophilus</i> under non-sterile conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3291-3298	4.3	12
46	Study on the ageing method and antioxidant activity of black garlic residues. <i>Czech Journal of Food Sciences</i> , 2018 , 36, 88-97	1.3	12
45	Ultrasound pretreatment of sunflower protein: Impact on enzymolysis, ACE-inhibition activity, and structure characterization. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14398	2.1	11
44	Action mechanism of pulsed magnetic field against <i>E. coli</i> O157:H7 and its application in vegetable juice. <i>Food Control</i> , 2019 , 95, 150-156	6.2	11
43	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. <i>Food Chemistry</i> , 2019 , 289, 609-615	8.5	10
42	Edible insect protein for food applications: Extraction, composition, and functional properties. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13362	2.4	10
41	Sonochemical action and reaction of edible insect protein: Influence on enzymolysis reaction-kinetics, free-Gibbs, structure, and antioxidant capacity. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12982	3.3	10
40	Metabolomic and genomic profiles of <i>Streptomyces albulus</i> with a higher ϵ -polylysine production through ARTP mutagenesis. <i>Biochemical Engineering Journal</i> , 2020 , 162, 107720	4.2	10
39	Effect of sonication pretreatment parameters and their optimization on the antioxidant activity of <i>Hermitia illucens</i> larvae meal protein hydrolysates. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14093	2.1	9
38	Antioxidant activities of sunflower protein hydrolysates treated with dual-frequency ultrasonic: Optimization study. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13084	2.4	9
37	Proteolysis kinetics and structural characterization of ultrasonic pretreated sunflower protein. <i>Process Biochemistry</i> , 2020 , 94, 198-206	4.8	9

36	Caspase 3-mediated cytotoxicity of mealworm larvae (<i>Tenebrio molitor</i>) oil extract against human hepatocellular carcinoma and colorectal adenocarcinoma. <i>Journal of Ethnopharmacology</i> , 2020 , 250, 112438	5	8
35	Antioxidation and memory protection effects of solid-state-fermented rapeseed meal peptides on D-galactose-induced memory impairment in aging-mice. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13145	2.4	7
34	Preparation of allicin-whey protein isolate conjugates: Allicin extraction by water, conjugatesU ultrasound-assisted binding and its stability, solubility and emulsibility analysis. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104981	8.9	7
33	Monitoring of polypeptide content in the solid-state fermentation process of rapeseed meal using NIRS and chemometrics. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12853	2.4	7
32	Establishment of an Enzymatic Membrane Reactor for Angiotensin-Converting Enzyme Inhibitory Peptides Preparation from Wheat Germ Protein Isolates. <i>Journal of Food Process Engineering</i> , 2016 , 39, 296-305	2.4	6
31	Prospects and application of ultrasound and magnetic fields in the fermentation of rare edible fungi. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105613	8.9	6
30	Thermophilic solid-state fermentation of rapeseed meal and analysis of microbial community diversity. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108520	5.4	5
29	Inactivation of <i>E. coli</i> by high-intensity pulsed electromagnetic field with a change in the intracellular Ca ²⁺ concentration. <i>Journal of Electromagnetic Waves and Applications</i> , 2014 , 28, 459-469	1.3	5
28	Ultrasound-assisted fermentation: Mechanisms, technologies, and challenges. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15559	2.1	5
27	Ultrasound-Assisted Detoxification of Free Gossypol from Cottonseed Meal. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12265	2.4	4
26	Real-time monitoring of alcalase hydrolysis of egg white protein using near infrared spectroscopy technique combined with efficient modeling algorithm. <i>International Journal of Food Properties</i> , 2017 , 20, 1488-1499	3	4
25	Physicochemical and functional properties of dietary fiber from <i>Nannochloropsis oceanica</i> : A comparison of alkaline and ultrasonic-assisted alkaline extractions. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110080	5.4	4
24	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. <i>Animal Feed Science and Technology</i> , 2020 , 269, 114616	3	4
23	Lysinoalanine formation and conformational characteristics of rice dreg protein isolates by multi-frequency countercurrent S-type sonochemical action. <i>Ultrasonics Sonochemistry</i> , 2020 , 69, 105257	8.9	4
22	Stimulation of in situ low intensity ultrasound on batch fermentation of <i>Saccharomyces cerevisiae</i> to enhance the GSH yield. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13489	2.4	4
21	Antiproliferative effects of mealworm larvae (<i>Tenebrio molitor</i>) aqueous extract on human colorectal adenocarcinoma (Caco-2) and hepatocellular carcinoma (HepG2) cancer cell lines. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13778	3.3	4
20	Proteolysis efficiency and structural traits of corn gluten meal: Impact of different frequency modes of a low-power density ultrasound. <i>Food Chemistry</i> , 2021 , 344, 128609	8.5	4
19	Understanding the Mechanism for the Structure-Activity Relationship of Food-Derived ACEI Peptides. <i>Food Reviews International</i> , 1-19	5.5	3

18	Effects of Ultrafine Grinding and Pulsed Magnetic Field Treatment on Removal of Free Gossypol from Cottonseed Meal. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1494-1501	5.1	3
17	Global gene expression changes reflecting pleiotropic effects of <i>Irpex lacteus</i> induced by low-intensity electromagnetic field. <i>Bioelectromagnetics</i> , 2019 , 40, 104-117	1.6	3
16	Effects of low-intensity ultrasound on the biomass and metabolite of <i>Ganoderma lucidum</i> in liquid fermentation. <i>Journal of Food Process Engineering</i> , 2021 , 44,	2.4	3
15	Fermentation of <i>Saccharomyces cerevisiae</i> in a 7.5L ultrasound-enhanced fermenter: Effect of sonication conditions on ethanol production, intracellular Ca concentration and key regulating enzyme activity in glycolysis. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105624	8.9	3
14	Influence of nitrogen protection on the extraction yield and antioxidant activities of polyphenols by ultrasonic-assisted extraction from rapeseed meal. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13104	2.4	2
13	Inhibition Effect of Ultrasound on the Formation of Lysinoalanine in Rapeseed Protein Isolates during pH Shift Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8536-8545	5.7	2
12	Ultrasonic-assisted protein extraction from sunflower meal: Kinetic modeling, functional, and structural traits. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 74, 102824	6.8	2
11	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. <i>Journal of Food Process Engineering</i> , 2022 , 45,	2.4	2
10	Effect of Drying Techniques on the Physical, Functional, and Rheological Attributes of Isolated Sunflower Protein and Its Hydrolysate. <i>Processes</i> , 2022 , 10, 13	2.9	1
9	Incorporating Transcriptomic-Metabolomic analysis reveal the effect of ultrasound on ethanol production in <i>Saccharomyces Cerevisiae</i> . <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105791	8.9	1
8	Effect of solid-state fermentation by three different <i>Bacillus</i> species on composition and protein structure of soybean meal. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 557-566	4.3	1
7	In situ monitoring of grape seed protein hydrolysis by Raman spectroscopy. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13646	3.3	1
6	The selective breeding and mutagenesis mechanism of high-yielding surfactin <i>Bacillus subtilis</i> strains with atmospheric and room temperature plasma. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
5	Enhanced Mycelium Production of <i>Phellinus igniarius</i> (Agaricomycetes) Using a He-Ne Laser with Pulsed Light. <i>International Journal of Medicinal Mushrooms</i> , 2021 , 23, 59-69	1.3	1
4	Rapid detection model of <i>Bacillus subtilis</i> in solid-state fermentation of rapeseed meal. <i>Journal of Food Safety</i> , 2020 , 40, e12754	2	0
3	Sterilization of <i>Bacillus tequilensis</i> isolated from aerogenic vinegar by intense pulsed light. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108811	5.4	0
2	The Basic Concept and Research Progress of Food Physical Processing 2019 , 33-72		
1	Preparation and structural characterization of allicin and whey protein isolate conjugates. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113278	5.4	

