Ronghai He

List of Publications by Year in Descending Order

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	Effect of Drying Techniques on the Physical, Functional, and Rheological Attributes of Isolated Sunflower Protein and Its Hydrolysate. *Processes*, **2022**, 10, 13	2.9	1
88	Effect of solid-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	4.3	1
87	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. *Journal of Food Process Engineering*, **2022**, 45,	2.4	2
86	Preparation and structural characterization of allicin and whey protein isolate conjugates. *LWT - Food Science and Technology*, **2022**, 160, 113278	5.4	
85	Incorporating Transcriptomic-Metabolomic analysis reveal the effect of ultrasound on ethanol production in Saccharomyces Cerevisiae. *Ultrasonics Sonochemistry*, **2021**, 79, 105791	8.9	1
84	Ultrasound-assisted fermentation: Mechanisms, technologies, and challenges. *Journal of Food Processing and Preservation*, **2021**, 45, e15559	2.1	5
83	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	3.3	4
82	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	5.7	2
81	Ultrasonic-assisted enzymolysis: Principle and applications. *Process Biochemistry*, **2021**, 100, 59-68	4.8	17
80	Effects of low-intensity ultrasound on the biomass and metabolite of Ganoderma lucidum in liquid fermentation. *Journal of Food Process Engineering*, **2021**, 44,	2.4	3
79	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	8.5	4
78	In situ monitoring of grape seed protein hydrolysis by Raman spectroscopy. *Journal of Food Biochemistry*, **2021**, 45, e13646	3.3	1
77	Fermentation of Saccharomyces cerevisiae in a 7.5□L ultrasound-enhanced fermenter: Effect of sonication conditions on ethanol production, intracellular Ca concentration and key regulating enzyme activity in glycolysis. *Ultrasonics Sonochemistry*, **2021**, 76, 105624	8.9	3
76	Prospects and application of ultrasound and magnetic fields in the fermentation of rare edible fungi. *Ultrasonics Sonochemistry*, **2021**, 76, 105613	8.9	6
75	The selective breeding and mutagenesis mechanism of high-yielding surfactin Bacillus subtilis strains with atmospheric and room temperature plasma. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	1
74	Ultrasonic-assisted protein extraction from sunflower meal: Kinetic modeling, functional, and structural traits. *Innovative Food Science and Emerging Technologies*, **2021**, 74, 102824	6.8	2
73	Enhanced Mycelium Production of Phellinus igniarius (Agaricomycetes) Using a He-Ne Laser with Pulsed Light. *International Journal of Medicinal Mushrooms*, **2021**, 23, 59-69	1.3	1

72	Proteolysis kinetics and structural characterization of ultrasonic pretreated sunflower protein. *Process Biochemistry*, **2020**, 94, 198-206	4.8	9
71	Ultrasound pretreatment of sunflower protein: Impact on enzymolysis, ACE-inhibition activity, and structure characterization. *Journal of Food Processing and Preservation*, **2020**, 44, e14398	2.1	11
70	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	8.9	30
69	Preparation of allicin-whey protein isolate conjugates: Allicin extraction by water, conjugatesU ultrasound-assisted binding and its stability, solubility and emulsibility analysis. *Ultrasonics Sonochemistry*, **2020**, 63, 104981	8.9	7
68	Edible insect protein for food applications: Extraction, composition, and functional properties. *Journal of Food Process Engineering*, **2020**, 43, e13362	2.4	10
67	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	8.5	24
66	Improvement in enzymolysis efficiency and changes in conformational attributes of corn gluten meal by dual-frequency slit ultrasonication action. *Ultrasonics Sonochemistry*, **2020**, 64, 105038	8.9	16
65	Rapid detection model of Bacillus subtilis in solid-state fermentation of rapeseed meal. *Journal of Food Safety*, **2020**, 40, e12754	2	0
64	Characterization of edible soldier fly protein and hydrolysate altered by multiple-frequency ultrasound: Structural, physical, and functional attributes. *Process Biochemistry*, **2020**, 95, 157-165	4.8	17
63	Sterilization of Bacillus tequilensis isolated from aerogenic vinegar by intense pulsed light. *LWT - Food Science and Technology*, **2020**, 118, 108811	5.4	0
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	5	8
61	Localized enzymolysis and sonochemically modified sunflower protein: Physical, functional and structure attributes. *Ultrasonics Sonochemistry*, **2020**, 63, 104957	8.9	13
60	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	5.4	4
59	Metabolomic and genomic profiles of Streptomyces albulus with a higher ε-polylysine production through ARTP mutagenesis. *Biochemical Engineering Journal*, **2020**, 162, 107720	4.2	10
58	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	3	4
57	Lysinoalanine formation and conformational characteristics of rice dreg protein isolates by multi-frequency countercurrent S-type sonochemical action. *Ultrasonics Sonochemistry*, **2020**, 69, 105257	8.9	4
56	Stimulation of in situ low intensity ultrasound on batch fermentation of Saccharomyces cerevisiae to enhance the GSH yield. *Journal of Food Process Engineering*, **2020**, 43, e13489	2.4	4
55	Effect of dual-frequency ultrasound on the formation of lysinoalanine and structural characterization of rice dreg protein isolates. *Ultrasonics Sonochemistry*, **2020**, 67, 105124	8.9	15

54	Antioxidation and memory protection effects of solid-state-fermented rapeseed meal peptides on D-galactose-induced memory impairment in aging-mice. *Journal of Food Process Engineering*, **2019**, 42, e13145	2.4	7
53	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	2.1	9
52	Influence of nitrogen protection on the extraction yield and antioxidant activities of polyphenols by ultrasonic-assisted extraction from rapeseed meal. *Journal of Food Process Engineering*, **2019**, 42, e13104	2.4	2
51	The Basic Concept and Research Progress of Food Physical Processing **2019**, 33-72		
50	Changes in functionalities, conformational characteristics and antioxidative capacities of sunflower protein by controlled enzymolysis and ultrasonication action. *Ultrasonics Sonochemistry*, **2019**, 58, 104625	8.9	31
49	Antioxidant activities of sunflower protein hydrolysates treated with dual-frequency ultrasonic: Optimization study. *Journal of Food Process Engineering*, **2019**, 42, e13084	2.4	9
48	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. *Food Chemistry*, **2019**, 289, 609-615	8.5	10
47	Action mechanism of pulsed magnetic field against E. coli O157:H7 and its application in vegetable juice. *Food Control*, **2019**, 95, 150-156	6.2	11
46	Sonochemical action and reaction of edible insect protein: Influence on enzymolysis reaction-kinetics, free-Gibbs, structure, and antioxidant capacity. *Journal of Food Biochemistry*, **2019**, 43, e12982	3.3	10
45	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	8.9	21
44	Thermophilic solid-state fermentation of rapeseed meal and analysis of microbial community diversity. *LWT - Food Science and Technology*, **2019**, 116, 108520	5.4	5
43	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	8.9	16
42	Global gene expression changes reflecting pleiotropic effects of Irpex lacteus induced by low--intensity electromagnetic field. *Bioelectromagnetics*, **2019**, 40, 104-117	1.6	3
41	Feasibility study on direct fermentation of soybean meal by Bacillus stearothermophilus under non-sterile conditions. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3291-3298	4.3	12
40	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	8.9	39
39	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	8.5	24
38	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	8.9	50
37	Optimization of ultrasound assisted extraction of protein from sunflower meal and its physicochemical and functional properties. *Journal of Food Process Engineering*, **2018**, 41, e12799	2.4	40

36	Structure and functional characteristics of rapeseed protein isolate-dextran conjugates. *Food Hydrocolloids*, **2018**, 82, 329-337	10.6	61
35	Purification and a molecular docking study of Eglucosidase-inhibitory peptides from a soybean protein hydrolysate with ultrasonic pretreatment. *European Food Research and Technology*, **2018**, 244, 1995-2005	3.4	33
34	Ultrasound assisted enzymolysis of sunflower meal protein: Kinetics and thermodynamics modeling. *Journal of Food Process Engineering*, **2018**, 41, e12865	2.4	22
33	Monitoring of polypeptide content in the solid-state fermentation process of rapeseed meal using NIRS and chemometrics. *Journal of Food Process Engineering*, **2018**, 41, e12853	2.4	7
32	Study on the ageing method and antioxidant activity of black garlic residues. *Czech Journal of Food Sciences*, **2018**, 36, 88-97	1.3	12
31	Ultrasound-Assisted Detoxification of Free Gossypol from Cottonseed Meal. *Journal of Food Process Engineering*, **2017**, 40, e12265	2.4	4
30	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	8.9	26
29	Effects of ultrasound on microbial growth and enzyme activity. *Ultrasonics Sonochemistry*, **2017**, 37, 144-149	8.9	182
28	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	5.4	29
27	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	5.4	59
26	Effects of low-intensity ultrasound on the growth, cell membrane permeability and ethanol tolerance of Saccharomyces cerevisiae. *Ultrasonics Sonochemistry*, **2017**, 36, 191-197	8.9	56
25	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	3	4
24	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	8.5	93
23	Effects and mechanism of ultrasound pretreatment on rapeseed protein enzymolysis. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1159-66	4.3	30
22	Effects and mechanism of dual-frequency power ultrasound on the molecular weight distribution of corn gluten meal hydrolysates. *Ultrasonics Sonochemistry*, **2016**, 30, 44-51	8.9	60
21	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. *Ultrasonics Sonochemistry*, **2016**, 31, 20-8	8.9	111
20	Establishment of an Enzymatic Membrane Reactor for Angiotensin-Converting Enzyme Inhibitory Peptides Preparation from Wheat Germ Protein Isolates. *Journal of Food Process Engineering*, **2016**, 39, 296-305	2.4	6
19	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	5.1	3

18	Effects of multi-frequency power ultrasound on the enzymolysis of corn gluten meal: Kinetics and thermodynamics study. *Ultrasonics Sonochemistry*, **2015**, 27, 46-53	8.9	57
17	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2501-9	4.3	21
16	Effects of Ultrasound Pretreatment on the Enzymolysis and Structural Characterization of Wheat Gluten. *Food Biophysics*, **2015**, 10, 385-395	3.2	67
15	Effects of multi-frequency power ultrasound on the enzymolysis and structural characteristics of corn gluten meal. *Ultrasonics Sonochemistry*, **2015**, 24, 55-64	8.9	129
14	Inactivation of E. coli by high-intensity pulsed electromagnetic field with a change in the intracellular Ca2+ concentration. *Journal of Electromagnetic Waves and Applications*, **2014**, 28, 459-469	1.3	5
13	Effect of ultrasonic treatment on the morphology of casein particles. *Ultrasonics Sonochemistry*, **2014**, 21, 513-9	8.9	19
12	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	3.2	28
11	Enzymolysis reaction kinetics and thermodynamics of defatted wheat germ protein with ultrasonic pretreatment. *Ultrasonics Sonochemistry*, **2013**, 20, 1408-13	8.9	53
10	Enzymolysis kinetics and activities of ACE inhibitory peptides from wheat germ protein prepared with SFP ultrasound-assisted processing. *Ultrasonics Sonochemistry*, **2012**, 19, 1021-6	8.9	80
9	Ultrasonic degradation, purification and analysis of structure and antioxidant activity of polysaccharide from Porphyra yezoensis Udea. *Carbohydrate Polymers*, **2012**, 87, 2046-2051	10.3	103
8	Modeling the QSAR of ACE-Inhibitory Peptides with ANN and Its Applied Illustration. *International Journal of Peptides*, **2012**, 2012, 620609		33
7	Effect of energy-gathered ultrasound on Alcalase. *Ultrasonics Sonochemistry*, **2011**, 18, 419-24	8.9	106
6	Preparation and antihypertensive activity of peptides from Porphyra yezoensis. *Food Chemistry*, **2010**, 123, 14-20	8.5	71
5	The use of ultrasound for enzymatic preparation of ACE-inhibitory peptides from wheat germ protein. *Food Chemistry*, **2010**, 119, 336-342	8.5	200
4	Investigation of rapid conversion of switchgrass in subcritical water. *Fuel Processing Technology*, **2009**, 90, 301-311	7.2	49
3	Effects of high-pressure homogenization on physicochemical properties and storage stability of switchgrass bio-oil. *Fuel Processing Technology*, **2009**, 90, 415-421	7.2	12
2	Influence of pyrolysis condition on switchgrass bio-oil yield and physicochemical properties. *Bioresource Technology*, **2009**, 100, 5305-11	11	95
1	Understanding the Mechanism for the Structure-Activity Relationship of Food-Derived ACEI Peptides. *Food Reviews International*,1-19	5.5	3