Xingrong Ju

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3084612/publications.pdf

Version: 2024-02-01

		236925	243625
52	2,055	25	44
papers	citations	h-index	g-index

52	52	52	2390
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant activities of enzymatic rapeseed protein hydrolysates and the membrane ultrafiltration fractions. Journal of Functional Foods, 2013, 5, 219-227.	3.4	258
2	Phytochemical Profiles and Antioxidant Activity of Adlay Varieties. Journal of Agricultural and Food Chemistry, 2013, 61, 5103-5113.	5.2	180
3	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. Food Chemistry, 2013, 141, 153-159.	8.2	121
4	Effects of High Pressure and Heat Treatments on Physicochemical and Gelation Properties of Rapeseed Protein Isolate. Food and Bioprocess Technology, 2014, 7, 1344-1353.	4.7	113
5	The preparation and physiochemical characterization of rapeseed protein hydrolysate-chitosan composite films. Food Chemistry, 2019, 272, 694-701.	8.2	103
6	Physical stability and microstructure of rapeseed protein isolate/gum Arabic stabilized emulsions at alkaline pH. Food Hydrocolloids, 2019, 88, 50-57.	10.7	74
7	Transepithelial Transport of YWDHNNPQIR and Its Metabolic Fate with Cytoprotection against Oxidative Stress in Human Intestinal Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 2056-2065.	5.2	68
8	Polyelectrolyte Complex Nanoparticles from Chitosan and Acylated Rapeseed Cruciferin Protein for Curcumin Delivery. Journal of Agricultural and Food Chemistry, 2018, 66, 2685-2693.	5.2	68
9	Structural characterization of phenolic compounds and antioxidant activity of the phenolic-rich fraction from defatted adlay (Coix lachryma-jobi L . var. ma-yuen Stapf) seed meal. Food Chemistry, 2016, 196, 509-517.	8.2	67
10	Rapeseed Protein Nanogels As Novel Pickering Stabilizers for Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2020, 68, 3607-3614.	5.2	65
11	Protective Effect of Polyphenols Extract of Adlay (Coix lachryma-jobi L. var. ma-yuen Stapf) on Hypercholesterolemia-Induced Oxidative Stress in Rats. Molecules, 2012, 17, 8886-8897.	3.8	60
12	Identification and Quantification of DPP-IV-Inhibitory Peptides from Hydrolyzed-Rapeseed-Protein-Derived Napin with Analysis of the Interactions between Key Residues and Protein Domains. Journal of Agricultural and Food Chemistry, 2019, 67, 3679-3690.	5.2	58
13	Fabrication of Stable and Self-Assembling Rapeseed Protein Nanogel for Hydrophobic Curcumin Delivery. Journal of Agricultural and Food Chemistry, 2019, 67, 887-894.	5.2	58
14	The effect of refining process on the physicochemical properties and micronutrients of rapeseed oils. PLoS ONE, 2019, 14, e0212879.	2.5	52
15	Absorption and Metabolism of Peptide WDHHAPQLR Derived from Rapeseed Protein and Inhibition of HUVEC Apoptosis under Oxidative Stress. Journal of Agricultural and Food Chemistry, 2018, 66, 5178-5189.	5.2	51
16	The Effect of Rapeseed Protein Structural Modification on Microstructural Properties of Peptide Microcapsules. Food and Bioprocess Technology, 2015, 8, 1305-1318.	4.7	41
17	Separation and purification of an anti-tumor peptide from rapeseed (Brassica campestris L.) and the effect on cell apoptosis. Food and Function, 2016, 7, 2239-2248.	4.6	41
18	Production of Bacterial Ghosts from Gram-Positive PathogenListeria monocytogenes. Foodborne Pathogens and Disease, 2017, 14, 1-7.	1.8	37

#	Article	IF	Citations
19	Insight into the effect of gluten-starch ratio on the properties of Chinese steamed bread (Mantou). International Journal of Biological Macromolecules, 2020, 163, 1821-1827.	7.5	35
20	Insoluble-bound polyphenols of adlay seed ameliorate H2O2-induced oxidative stress in HepG2 cells via Nrf2 signalling. Food Chemistry, 2020, 325, 126865.	8.2	35
21	Application of ultrasound-assisted physical mixing treatment improves in vitro protein digestibility of rapeseed napin. Ultrasonics Sonochemistry, 2020, 67, 105136.	8.2	35
22	Identification and anti-tumour activities of phenolic compounds isolated from defatted adlay (Coix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.4	31
23	Effects of acylation and glycation treatments on physicochemical and gelation properties of rapeseed protein isolate. RSC Advances, 2018, 8, 40395-40406.	3.6	30
24	In Situ Proapoptotic Peptide-Generating Rapeseed Protein-Based Nanocomplexes Synergize Chemotherapy for Cathepsin-B Overexpressing Breast Cancer. ACS Applied Materials & Interfaces, 2018, 10, 41056-41069.	8.0	29
25	Heavy metal adsorption onto graphene oxide, amino group on magnetic nanoadsorbents and application for detection of Pb(II) by strip sensor. Food and Agricultural Immunology, 2018, 29, 1053-1073.	1.4	27
26	PCR-CE-SSCP applied to detect cheap oil blended in olive oil. European Food Research and Technology, 2011, 233, 313-324.	3.3	25
27	Structural and functional characterization of rice starch-based superabsorbent polymer materials. International Journal of Biological Macromolecules, 2020, 153, 1291-1298.	7.5	21
28	Lipid-Lowering Effects and Intestinal Transport of Polyphenol Extract from Digested Buckwheat in Caco-2/HepG2 Coculture Models. Journal of Agricultural and Food Chemistry, 2020, 68, 4205-4214.	5.2	21
29	Study of monoglycerides enriched with unsaturated fatty acids at sn-2 position as oleogelators for oleogel preparation. Food Chemistry, 2021, 354, 129534.	8.2	21
30	Study on Antioxidant Activity and Amino Acid Analysis of Rapeseed Protein Hydrolysates. International Journal of Food Properties, 2016, 19, 1899-1911.	3.0	19
31	Enzymeâ€catalyzed acylation improves gel properties of rapeseed protein isolate. Journal of the Science of Food and Agriculture, 2020, 100, 4182-4189.	3.5	16
32	Anti-inflammatory activity of peptides derived from millet bran in vitro and in vivo. Food and Function, 2022, 13, 1881-1889.	4.6	16
33	Effect of high pressure treatment on rapeseed protein microparticle properties and gastrointestinal release behavior of the encapsulated peptides. Food Research International, 2015, 77, 549-555.	6.2	15
34	Effect of staticâ€state fermentation on volatile composition in rapeseed meal. Journal of the Science of Food and Agriculture, 2020, 100, 2145-2152.	3.5	15
35	Characterization and analysis of an oilâ€inâ€water emulsion stabilized by rapeseed protein isolate under <scp>pH</scp> and ionic stress. Journal of the Science of Food and Agriculture, 2020, 100, 4734-4744.	3.5	15
36	Changes of Dominant Spoilage Bacteria and Biogenic Amines of Taihu White Prawn (Exopalaemon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	14

#	Article	IF	Citations
37	Assessment of the DPPâ€IV inhibitory activity of a novel octapeptide derived from rapeseed using Caco2â€2 cell monolayers and molecular docking analysis. Journal of Food Biochemistry, 2020, 44, e13406.	2.9	14
38	Antihypertensive activity of the ACEâ€“renin inhibitory peptide derived fromMoringa oleiferaprotein. Food and Function, 2021, 12, 8994-9006.	4.6	13
39	A safe, efficient and simple technique for the removal of cadmium from brown rice flour with citric acid and analyzed by inductively coupled plasma mass spectrometry. Analytical Methods, 2016, 8, 6313-6322.	2.7	12
40	Effects of Succinylation on the Physicochemical Properties and Structural Characteristics of Edible Rapeseed Protein Isolate Films. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 1103-1113.	1.9	12
41	Alanine-Scanning Mutational Analysis of Durancin GL Reveals Residues Important for Its Antimicrobial Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 6402-6409.	5.2	10
42	Storage characteristics of infrared radiation stabilized rice bran and its shelfâ€life evaluation by prediction modeling. Journal of the Science of Food and Agriculture, 2020, 100, 2638-2647.	3.5	10
43	Preparation and characteristics of high internal phase emulsions stabilized by rapeseed protein isolate. LWT - Food Science and Technology, 2021, 149, 111753.	5.2	9
44	Screening and identification of high bioavailable oligopeptides from rapeseed napin (Brassica napus) protein-derived hydrolysates via Caco-2/HepG2 co-culture model. Food Research International, 2022, 155, 111101.	6.2	7
45	Influence of photooxidation on the lipid profile of rapeseed oil using UHPLC-QTOF-MS and multivariate data analysis. Analytical Methods, 2019, 11, 2903-2917.	2.7	6
46	The Manâ€PTS subunit â…¡C is responsible for the sensitivity of Listeria monocytogenes to durancin GL. Food Science and Nutrition, 2020, 8, 150-161.	3.4	6
47	First Two Domains at the lp_1643 Protein N Terminus Inhibit Pathogen Adhesion to Porcine Mucus In Vitro. Journal of Food Protection, 2015, 78, 370-375.	1.7	5
48	Synthesis, Purification, and Characterization of a Structured Lipid Based on Soybean Oil and Coconut Oil and Its Applications in Curcuminâ€Loaded Nanoemulsions. European Journal of Lipid Science and Technology, 2020, 122, 2000086.	1.5	5
49	Removal of anti-nutritional factors of rapeseed protein isolate (RPI) and toxicity assessment of RPI. Food and Function, 2022, 13, 664-674.	4.6	4
50	Enhancement of DPP-IV inhibitory activity and the capacity for enabling GLP-1 secretion through RADA16-assisted molecular designed rapeseed peptide nanogels. Food and Function, 2022, 13, 5215-5228.	4.6	4
51	Phenotypic and Genotypic Alterations of Durancin GL-ResistantEnterococcus duransStrains. Foodborne Pathogens and Disease, 2016, 13, 325-332.	1.8	2
52	Synergistic growth-inhibition effect of quercetin and N-Acetyl-L-cysteine against HepG2 cells relying on the improvement of quercetin stability. Food Chemistry, 2022, 374, 131729.	8.2	1