

Xingrong Ju

List of Publications by Year in descending order

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52
papers

2,055
citations

236925

25
h-index

243625

44
g-index

52
all docs

52
docs citations

52
times ranked

2390
citing authors

#	ARTICLE	IF	CITATIONS
1	Removal of anti-nutritional factors of rapeseed protein isolate (RPI) and toxicity assessment of RPI. <i>Food and Function</i> , 2022, 13, 664-674.	4.6	4
2	Synergistic growth-inhibition effect of quercetin and N-Acetyl-L-cysteine against HepG2 cells relying on the improvement of quercetin stability. <i>Food Chemistry</i> , 2022, 374, 131729.	8.2	1
3	Anti-inflammatory activity of peptides derived from millet bran <i>in vitro</i> and <i>in vivo</i> . <i>Food and Function</i> , 2022, 13, 1881-1889.	4.6	16
4	Enhancement of DPP-IV inhibitory activity and the capacity for enabling GLP-1 secretion through RADA16-assisted molecular designed rapeseed peptide nanogels. <i>Food and Function</i> , 2022, 13, 5215-5228.	4.6	4
5	Screening and identification of high bioavailable oligopeptides from rapeseed napin (<i>Brassica napus</i>) protein-derived hydrolysates via Caco-2/HepG2 co-culture model. <i>Food Research International</i> , 2022, 155, 111101.	6.2	7
6	Antihypertensive activity of the ACE-inhibitory peptide derived from <i>Moringa oleifera</i> protein. <i>Food and Function</i> , 2021, 12, 8994-9006.	4.6	13
7	Study of monoglycerides enriched with unsaturated fatty acids at sn-2 position as oleogelators for oleogel preparation. <i>Food Chemistry</i> , 2021, 354, 129534.	8.2	21
8	Preparation and characteristics of high internal phase emulsions stabilized by rapeseed protein isolate. <i>LWT - Food Science and Technology</i> , 2021, 149, 111753.	5.2	9
9	Effect of static-state fermentation on volatile composition in rapeseed meal. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2145-2152.	3.5	15
10	Structural and functional characterization of rice starch-based superabsorbent polymer materials. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1291-1298.	7.5	21
11	Insight into the effect of gluten-starch ratio on the properties of Chinese steamed bread (Mantou). <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1821-1827.	7.5	35
12	Synthesis, Purification, and Characterization of a Structured Lipid Based on Soybean Oil and Coconut Oil and Its Applications in Curcumin-Loaded Nanoemulsions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 2000086.	1.5	5
13	Assessment of the DPP-IV inhibitory activity of a novel octapeptide derived from rapeseed using Caco-2 cell monolayers and molecular docking analysis. <i>Journal of Food Biochemistry</i> , 2020, 44, e13406.	2.9	14
14	Enzyme-catalyzed acylation improves gel properties of rapeseed protein isolate. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4182-4189.	3.5	16
15	Characterization and analysis of an oil-in-water emulsion stabilized by rapeseed protein isolate under pH and ionic stress. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4734-4744.	3.5	15
16	Lipid-Lowering Effects and Intestinal Transport of Polyphenol Extract from Digested Buckwheat in Caco-2/HepG2 Coculture Models. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4205-4214.	5.2	21
17	Rapeseed Protein Nanogels As Novel Pickering Stabilizers for Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3607-3614.	5.2	65
18	Storage characteristics of infrared radiation stabilized rice bran and its shelf-life evaluation by prediction modeling. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2638-2647.	3.5	10

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19	Insoluble-bound polyphenols of adlay seed ameliorate H ₂ O ₂ -induced oxidative stress in HepG2 cells via Nrf2 signalling. <i>Food Chemistry</i> , 2020, 325, 126865.	8.2	35
20	Application of ultrasound-assisted physical mixing treatment improves in vitro protein digestibility of rapeseed napin. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105136.	8.2	35
21	The Manâ€šPTS subunit â€šC is responsible for the sensitivity of <i>Listeria monocytogenes</i> to durancin GL. <i>Food Science and Nutrition</i> , 2020, 8, 150-161.	3.4	6
22	Effects of Succinylation on the Physicochemical Properties and Structural Characteristics of Edible Rapeseed Protein Isolate Films. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1103-1113.	1.9	12
23	Influence of photooxidation on the lipid profile of rapeseed oil using UHPLC-QTOF-MS and multivariate data analysis. <i>Analytical Methods</i> , 2019, 11, 2903-2917.	2.7	6
24	The effect of refining process on the physicochemical properties and micronutrients of rapeseed oils. <i>PLoS ONE</i> , 2019, 14, e0212879.	2.5	52
25	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3679-3690.	5.2	58
26	The preparation and physicochemical characterization of rapeseed protein hydrolysate-chitosan composite films. <i>Food Chemistry</i> , 2019, 272, 694-701.	8.2	103
27	Fabrication of Stable and Self-Assembling Rapeseed Protein Nanogel for Hydrophobic Curcumin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 887-894.	5.2	58
28	Physical stability and microstructure of rapeseed protein isolate/gum Arabic stabilized emulsions at alkaline pH. <i>Food Hydrocolloids</i> , 2019, 88, 50-57.	10.7	74
29	Polyelectrolyte Complex Nanoparticles from Chitosan and Acylated Rapeseed Cruciferin Protein for Curcumin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2685-2693.	5.2	68
30	Effects of acylation and glycation treatments on physicochemical and gelation properties of rapeseed protein isolate. <i>RSC Advances</i> , 2018, 8, 40395-40406.	3.6	30
31	Heavy metal adsorption onto graphene oxide, amino group on magnetic nanoadsorbents and application for detection of Pb(II) by strip sensor. <i>Food and Agricultural Immunology</i> , 2018, 29, 1053-1073.	1.4	27
32	In Situ Proapoptotic Peptide-Generating Rapeseed Protein-Based Nanocomplexes Synergize Chemotherapy for Cathepsin-B Overexpressing Breast Cancer. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 41056-41069.	8.0	29
33	Absorption and Metabolism of Peptide WDHHAPQLR Derived from Rapeseed Protein and Inhibition of HUVEC Apoptosis under Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5178-5189.	5.2	51
34	Transepithelial Transport of YWDHNNPQIR and Its Metabolic Fate with Cytoprotection against Oxidative Stress in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2056-2065.	5.2	68
35	Production of Bacterial Ghosts from Gram-Positive Pathogen <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2017, 14, 1-7.	1.8	37
36	Changes of Dominant Spoilage Bacteria and Biogenic Amines of Taihu White Prawn (<i>Exopalaemon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	14

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37	Separation and purification of an anti-tumor peptide from rapeseed (<i>Brassica campestris</i> L.) and the effect on cell apoptosis. <i>Food and Function</i> , 2016, 7, 2239-2248.	4.6	41
38	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. <i>Analytical Methods</i> , 2016, 8, 6313-6322.	2.7	12
39	Identification and anti-tumour activities of phenolic compounds isolated from defatted adlay (<i>Coix lachryma-jobi</i> L. var. <i>ma-yuen</i> Stapf) seed meal. <i>Food Chemistry</i> , 2016, 196, 509-517.	3.4	31
40	Phenotypic and Genotypic Alterations of Durancin GL-Resistant <i>Enterococcus durans</i> Strains. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 325-332.	1.8	2
41	Study on Antioxidant Activity and Amino Acid Analysis of Rapeseed Protein Hydrolysates. <i>International Journal of Food Properties</i> , 2016, 19, 1899-1911.	3.0	19
42	Structural characterization of phenolic compounds and antioxidant activity of the phenolic-rich fraction from defatted adlay (<i>Coix lachryma-jobi</i> L. var. <i>ma-yuen</i> Stapf) seed meal. <i>Food Chemistry</i> , 2016, 196, 509-517.	8.2	67
43	First Two Domains at the Ip ₁₆₄₃ Protein N Terminus Inhibit Pathogen Adhesion to Porcine Mucus In Vitro. <i>Journal of Food Protection</i> , 2015, 78, 370-375.	1.7	5
44	Effect of high pressure treatment on rapeseed protein microparticle properties and gastrointestinal release behavior of the encapsulated peptides. <i>Food Research International</i> , 2015, 77, 549-555.	6.2	15
45	Alanine-Scanning Mutational Analysis of Durancin GL Reveals Residues Important for Its Antimicrobial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6402-6409.	5.2	10
46	The Effect of Rapeseed Protein Structural Modification on Microstructural Properties of Peptide Microcapsules. <i>Food and Bioprocess Technology</i> , 2015, 8, 1305-1318.	4.7	41
47	Effects of High Pressure and Heat Treatments on Physicochemical and Gelation Properties of Rapeseed Protein Isolate. <i>Food and Bioprocess Technology</i> , 2014, 7, 1344-1353.	4.7	113
48	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. <i>Food Chemistry</i> , 2013, 141, 153-159.	8.2	121
49	Antioxidant activities of enzymatic rapeseed protein hydrolysates and the membrane ultrafiltration fractions. <i>Journal of Functional Foods</i> , 2013, 5, 219-227.	3.4	258
50	Phytochemical Profiles and Antioxidant Activity of Adlay Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5103-5113.	5.2	180
51	Protective Effect of Polyphenols Extract of Adlay (<i>Coix lachryma-jobi</i> L. var. <i>ma-yuen</i> Stapf) on Hypercholesterolemia-Induced Oxidative Stress in Rats. <i>Molecules</i> , 2012, 17, 8886-8897.	3.8	60
52	PCR-CE-SSCP applied to detect cheap oil blended in olive oil. <i>European Food Research and Technology</i> , 2011, 233, 313-324.	3.3	25