

# Jiaoyan Ren

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3383735/publications.pdf>

Version: 2024-02-01

89  
papers

2,343  
citations

185998

28  
h-index

243296

44  
g-index

93  
all docs

93  
docs citations

93  
times ranked

2649  
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Chemistry</i> , 2008, 108, 727-736.	4.2	296
2	Isolation and Characterization of an Oxygen Radical Absorbance Activity Peptide from Defatted Peanut Meal Hydrolysate and Its Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5431-5437.	2.4	97
3	Effects of limited enzymatic hydrolysis with pepsin and high-pressure homogenization on the functional properties of soybean protein isolate. <i>LWT - Food Science and Technology</i> , 2012, 46, 453-459.	2.5	92
4	Engineering $\beta$ -sheet peptide assemblies for biomedical applications. <i>Biomaterials Science</i> , 2016, 4, 365-374.	2.6	80
5	Moderation of hyperuricemia in rats <i>via</i> consuming walnut protein hydrolysate diet and identification of new antihyperuricemic peptides. <i>Food and Function</i> , 2018, 9, 107-116.	2.1	74
6	Physicochemical Characterization of a Polysaccharide Fraction from <i>Platycladus orientalis</i> (L.) Franco and Its Macrophage Immunomodulatory and Anti-Hepatitis B Virus Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5813-5823.	2.4	62
7	Effect of pH and Pepsin Limited Hydrolysis on the Structure and Functional Properties of Soybean Protein Hydrolysates. <i>Journal of Food Science</i> , 2013, 78, C1871-7.	1.5	60
8	Aged Oolong Tea Reduces High-Fat Diet-Induced Fat Accumulation and Dyslipidemia by Regulating the AMPK/ACC Signaling Pathway. <i>Nutrients</i> , 2018, 10, 187.	1.7	59
9	Walnut-Derived Peptide PW5 Ameliorates Cognitive Impairments and Alters Gut Microbiota in APP/PS1 Transgenic Mice. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900326.	1.5	59
10	Synthesis and Characterization of a Walnut Peptides-Zinc Complex and Its Antiproliferative Activity against Human Breast Carcinoma Cells through the Induction of Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1509-1519.	2.4	57
11	Enhancement of Anti-Inflammatory Properties of Nobiletin in Macrophages by a Nano-Emulsion Preparation. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 91-98.	2.4	57
12	Tryptophan residue enhances in vitro walnut protein-derived peptides exerting xanthine oxidase inhibition and antioxidant activities. <i>Journal of Functional Foods</i> , 2019, 53, 276-285.	1.6	54
13	Macroporous resin purification and characterization of flavonoids from <i>Platycladus orientalis</i> (L.) Franco and their effects on macrophage inflammatory response. <i>Food and Function</i> , 2017, 8, 86-95.	2.1	53
14	Design of nanomaterial based systems for novel vaccine development. <i>Biomaterials Science</i> , 2016, 4, 785-802.	2.6	52
15	Anti-hyperuricemic peptides derived from bonito hydrolysates based on in vivo hyperuricemic model and in vitro xanthine oxidase inhibitory activity. <i>Peptides</i> , 2018, 107, 45-53.	1.2	52
16	Synthesis, stability and anti-fatigue activity of selenium nanoparticles stabilized by <i>Lycium barbarum</i> polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021, 179, 418-428.	3.6	52
17	Chemical and cellular antioxidant activity of two novel peptides designed based on glutathione structure. <i>Food and Chemical Toxicology</i> , 2012, 50, 4085-4091.	1.8	47
18	Recrystallization of Dihydromyricetin from <i>Ampelopsis grossedentata</i> and Its Anti-Oxidant Activity Evaluation. <i>Rejuvenation Research</i> , 2014, 17, 422-429.	0.9	47

#	ARTICLE	IF	CITATIONS
19	Functional Hydrogels and Their Application in Drug Delivery, Biosensors, and Tissue Engineering. <i>International Journal of Polymer Science</i> , 2019, 2019, 1-14.	1.2	46
20	Novel walnut peptide&ndash;selenium hybrids with enhanced anticancer synergism: facile synthesis and mechanistic investigation of anticancer activity. <i>International Journal of Nanomedicine</i> , 2016, 11, 1305.	3.3	42
21	Exploring the microbiota-Alzheimer&#x2019;s disease linkage using short-term antibiotic treatment followed by fecal microbiota transplantation. <i>Brain, Behavior, and Immunity</i> , 2021, 96, 227-238.	2.0	39
22	Bifidobacterium Lactis Probio-M8 regulates gut microbiota to alleviate Alzheimer&#x2019;s disease in the APP/PS1 mouse model. <i>European Journal of Nutrition</i> , 2021, 60, 3757-3769.	1.8	37
23	Novel xanthine oxidase-based cell model using HK-2&#x2013;cell for screening antihyperuricemic functional compounds. <i>Free Radical Biology and Medicine</i> , 2019, 136, 135-145.	1.3	36
24	One-step formation of a double Pickering emulsion <i>via</i> modulation of the oil phase composition. <i>Food and Function</i> , 2018, 9, 4508-4517.	2.1	34
25	Effect of the Structural Features of Hydrochloric Acid-Deamidated Wheat Gluten on Its Susceptibility to Enzymatic Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5706-5714.	2.4	33
26	A polysaccharide isolated and purified from <i>Platycladus orientalis</i> (L.) Franco leaves, characterization, bioactivity and its regulation on macrophage polarization. <i>Carbohydrate Polymers</i> , 2019, 213, 276-285.	5.1	32
27	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. <i>Food Hydrocolloids</i> , 2017, 70, 219-228.	5.6	31
28	Effects of limited proteolysis and high-pressure homogenisation on structural and functional characteristics of glycinin. <i>Food Chemistry</i> , 2010, 122, 25-30.	4.2	29
29	Oyster-Derived Zinc-Binding Peptide Modified by Plastein Reaction via Zinc Chelation Promotes the Intestinal Absorption of Zinc. <i>Marine Drugs</i> , 2019, 17, 341.	2.2	29
30	WGS analysis of ST9-MRSA-XII isolates from live pigs in China provides insights into transmission among porcine, human and bovine hosts. <i>Journal of Antimicrobial Chemotherapy</i> , 2018, 73, 2652-2661.	1.3	28
31	Purification, Characterization, and Bioactivities of Polyphenols from <i>Platycladus orientalis</i> (L.) Franco. <i>Journal of Food Science</i> , 2019, 84, 667-677.	1.5	25
32	Thermal Gel Degradation (Modori) in Sturgeon (<i>Acipenseridae</i>) Surimi Gels. <i>Journal of Food Science</i> , 2019, 84, 3601-3607.	1.5	24
33	Bioactive anti-aging agents and the identification of new anti-oxidant soybean peptides. <i>Food Bioscience</i> , 2021, 42, 101194.	2.0	24
34	A comparative analysis of property of lychee polyphenoloxidase using endogenous and exogenous substrates. <i>Food Chemistry</i> , 2008, 108, 818-823.	4.2	22
35	Characterization and analysis of antioxidant activity of walnut-derived pentapeptide PW5 via nuclear magnetic resonance spectroscopy. <i>Food Chemistry</i> , 2021, 339, 128047.	4.2	22
36	Effect of transglutaminase cross-linking on the conformational and emulsifying properties of peanut arachin and conarachin fractions. <i>European Food Research and Technology</i> , 2017, 243, 913-920.	1.6	19

#	ARTICLE	IF	CITATIONS
37	EFFECT OF PROTEASE PRETREATMENT ON THE FUNCTIONAL PROPERTIES OF PROTEIN CONCENTRATE FROM DEFATTED PEANUT FLOUR. <i>Journal of Food Process Engineering</i> , 2013, 36, 9-17.	1.5	18
38	Canthin-6-One Accelerates Alpha-Synuclein Degradation by Enhancing UPS Activity: Drug Target Identification by CRISPR-Cas9 Whole Genome-Wide Screening Technology. <i>Frontiers in Pharmacology</i> , 2019, 10, 16.	1.6	18
39	Structural characterization of two <i>Herichium erinaceus</i> polysaccharides and their protective effects on the alcohol-induced gastric mucosal injury. <i>Food Chemistry</i> , 2022, 375, 131896.	4.2	18
40	Current Progress in the Extraction, Functional Properties, Interaction with Polyphenols, and Application of Legume Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 992-1002.	2.4	18
41	Identification of specific modules and hub genes associated with the progression of gastric cancer. <i>Carcinogenesis</i> , 2019, 40, 1269-1277.	1.3	16
42	Skipjack ( <i>Katsuwonus pelamis</i> ) elastin hydrolysate-derived peptides attenuate UVA irradiation-induced cell damage in human HaCaT keratinocytes. <i>Food Frontiers</i> , 2021, 2, 184-194.	3.7	16
43	Zein-Paclitaxel Prodrug Nanoparticles for Redox-Triggered Drug Delivery and Enhanced Therapeutic Efficiency. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11812-11822.	2.4	15
44	Purification and Identification of Antioxidant Peptides from <i>Schizochytrium limacinum</i> Hydrolysates by Consecutive Chromatography and Electrospray Ionization-Mass Spectrometry. <i>Molecules</i> , 2019, 24, 3004.	1.7	15
45	Mid infrared light treatment attenuates cognitive decline and alters the gut microbiota community in APP/PS1 mouse model. <i>Biochemical and Biophysical Research Communications</i> , 2020, 523, 60-65.	1.0	15
46	Codonopsis pilosula polysaccharide in synergy with dacarbazine inhibits mouse melanoma by repolarizing M2-like tumor-associated macrophages into M1-like tumor-associated macrophages. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112016.	2.5	15
47	Subcritical Water Enhanced with Deep Eutectic Solvent for Extracting Polysaccharides from <i>Lentinus edodes</i> and Their Antioxidant Activities. <i>Molecules</i> , 2022, 27, 3612.	1.7	15
48	Preparation, purification and identification of cadmium-induced osteoporosis-protective peptides from chicken sternal cartilage. <i>Journal of Functional Foods</i> , 2018, 51, 130-141.	1.6	13
49	Identification of novel oligopeptides from the simulated digestion of sea cucumber ( <i>Stichopus</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 13	1.6	13
50	Guidelines for purine extraction and determination in foods. <i>Food Frontiers</i> , 2021, 2, 557-573.	3.7	13
51	Structural Design and Physicochemical Foundations of Hydrogels for Biomedical Applications. <i>Current Medicinal Chemistry</i> , 2018, 25, 963-981.	1.2	13
52	Comparison of Superdex Peptide HR 10/30 Column and TSK Gel G2000 SWXL Column for Molecular Weight Distribution Analysis of Protein Hydrolysates. <i>Food and Bioprocess Technology</i> , 2013, 6, 3620-3626.	2.6	12
53	Isolation and Identification of Antioxidative Peptides from Frog ( <i>Hylarana guentheri</i> ) Protein Hydrolysate by Consecutive Chromatography and Electrospray Ionization Mass Spectrometry. <i>Applied Biochemistry and Biotechnology</i> , 2014, 173, 1169-1182.	1.4	12
54	Effect of oral and intraperitoneal administration of walnut-derived pentapeptide PW5 on cognitive impairments in APPSWE/PS1 <sup>E9</sup> mice. <i>Free Radical Biology and Medicine</i> , 2022, 180, 191-197.	1.3	12

#	ARTICLE	IF	CITATIONS
55	High solid concentrations facilitate enzymatic hydrolysis of yeast cells. Food and Bioprocess Technology, 2017, 103, 114-121.	1.8	11
56	Study on the interaction of <i>Hericium erinaceus</i> mycelium polysaccharides and its degradation products with food additive silica nanoparticles. Food Chemistry: X, 2021, 12, 100172.	1.8	11
57	Establishment of a 3D hyperuricemia model based on cultured human liver organoids. Free Radical Biology and Medicine, 2022, 178, 7-17.	1.3	10
58	Emulsifying Properties of Cross-Linking Between Proteins Extracted from Cold/Hot Pressed Peanut Meal and Hydrolysed Fish ( <i>Decapterus Maruadis</i> ) Proteins. International Journal of Food Properties, 2014, 17, 1750-1762.	1.3	9
59	Comparisons of Processing Stability and Antioxidant Activity of the Silkworm Pupae Protein Hydrolysates by Spray-dry and Freeze-dry. International Journal of Food Engineering, 2018, 14, .	0.7	9
60	Identification of two novel peptides with antioxidant activity and their potential in inhibiting amyloid- $\beta^2$ aggregation in vitro. Food and Function, 2019, 10, 1191-1202.	2.1	8
61	Analysis of the quantitative structure-activity relationship of glutathione-derived peptides based on different free radical scavenging systems. MedChemComm, 2016, 7, 2083-2093.	3.5	7
62	Bilayer Nanocarriers with Protein-Acid Conjugation for Prolonged Release and Enhanced Anticancer Effects. Langmuir, 2019, 35, 3710-3716.	1.6	7
63	Food-derived natural compounds in the management of chronic diseases via Wnt signaling pathway. Critical Reviews in Food Science and Nutrition, 2022, 62, 4769-4799.	5.4	7
64	Interaction mechanism between ZnO nanoparticles-whey protein and its effect on toxicity in GES-1 cells. Journal of Food Science, 2022, 87, 2417-2426.	1.5	7
65	Hepatoprotective peptides purified from <i>Corbicula fluminea</i> and its effect against ethanol-induced LO2 cells injury. International Journal of Food Science and Technology, 2021, 56, 352-361.	1.3	6
66	Bringing to fore the role of peptides, polyphenols, and polysaccharides in health: The research profile of Jiaoyan Ren. Food Frontiers, 2021, 2, 29-31.	3.7	6
67	Bioactivity-Oriented Purification of Polyphenols from <i>Cinnamomum cassia</i> Presl. with Anti-Proliferation Effects on Colorectal Cancer Cells. Plant Foods for Human Nutrition, 2020, 75, 561-568.	1.4	5
68	A Slc25a46 Mouse Model Simulating Age-Associated Motor Deficit, Redox Imbalance, and Mitochondria Dysfunction. Journals of Gerontology - Series A Biological Sciences and Medical Sciences, 2021, 76, 440-447.	1.7	5
69	Effects of complex extracts of traditional Chinese herbs on gastric mucosal injury in rats and potential underlying mechanism. Food Frontiers, 2021, 2, 305-315.	3.7	5
70	Effect of <i>Scomberomorus niphonius</i> peptide on the characteristics of resveratrol. Food and Function, 2021, 12, 11449-11459.	2.1	5
71	Exploring the Mechanisms of Anti-A $\beta^2$ Aggregation Activity of Walnut-derived Peptides using Transcriptomics and Proteomics <i>in vitro</i> . EFood, 2021, 2, 247-258.	1.7	5
72	Elastic net-based identification of GAMT as potential diagnostic marker for early-stage gastric cancer. Biochemical and Biophysical Research Communications, 2022, 591, 7-12.	1.0	5

#	ARTICLE	IF	CITATIONS
73	Xanthine oxidase targeted model setup and its application for antihyperuricemic compounds prediction by <i>in silico</i> methods. <i>EFood</i> , 2021, 2, 296-306.	1.7	5
74	Effect on purine releasement of <i>Lentinus edodes</i> by different food processing techniques. <i>Food Chemistry: X</i> , 2022, 13, 100260.	1.8	5
75	Whey Protein Isolate Nanofibers Prepared by Subcritical Water Stabilized High Internal Phase Pickering Emulsion to Deliver Curcumin. <i>Foods</i> , 2022, 11, 1625.	1.9	5
76	<i>Haematococcus pluvialis</i> extends yeast lifespan and improves <i>Slc25a46</i> gene knockout-associated mice phenotypic defects. <i>Molecular Nutrition and Food Research</i> , 2021, , 2100086.	1.5	4
77	Effects of <i>Ilisha elongata</i> proteins on proliferation and adhesion of <i>Lactobacillus plantarum</i> . <i>Food Chemistry: X</i> , 2022, 13, 100206.	1.8	4
78	Healthy Diet and Risk of Dementia in Older Adults. <i>JAMA - Journal of the American Medical Association</i> , 2019, 322, 2444.	3.8	3
79	Accuracy and Precision Comparison for Molecular Weight Distribution Assay of Fish Collagen Peptides: a Methodology Study Between Two Gel Permeation Chromatography Columns. <i>Food Analytical Methods</i> , 2019, 12, 246-257.	1.3	3
80	New Discoveries in Hybrid Orbitals to Characterize Molecules and Predict Biomolecular Interactions. <i>Journal of Chemical Information and Modeling</i> , 2020, 60, 17-21.	2.5	3
81	Different processed milk with residual xanthine oxidase activity and risk of increasing serum uric acid level. <i>Food Bioscience</i> , 2021, 40, 100892.	2.0	3
82	The effect of lactic acid bacteria fermentation on the antioxidant activity of wheat gluten pancreatic hydrolysates. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1048-1054.	1.3	2
83	Identification of Microbiota within A $\beta$ 2 Plaque in APP/PS1 Transgenic Mouse. <i>Journal of Molecular Neuroscience</i> , 2021, 71, 953-962.	1.1	2
84	Culture and establishment of self-renewing human liver 3D organoids with high uric acid for screening antihyperuricemic functional compounds. <i>Food Chemistry</i> , 2022, 374, 131634.	4.2	2
85	Cautious view on the link between yoghurt consumption and risk of colorectal cancer. <i>Gut</i> , 2020, 69, 1539-1540.	6.1	1
86	Analysis the alteration of systemic inflammation in old and young APP/PS1 mouse. <i>Experimental Gerontology</i> , 2021, 147, 111274.	1.2	1
87	Nutrition education in medical school: the case of international medical students in China. <i>BMJ Nutrition, Prevention and Health</i> , 2020, 3, 308-319.	1.9	1
88	Construction of Master of Food Science and Engineering - International Student Program in South China University of Technology. , 2020, , .		0
89	Strategic Design and Innovative Reforms of Food Biochemistry Course in the New Era. , 2021, , .		0