

Jiaoyan Ren

List of Publications by Citations

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85
papers

1,460
citations

22
h-index

35
g-index

93
ext. papers

1,886
ext. citations

5.7
avg. IF

4.78
L-index

#	Paper	IF	Citations
85	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, 727-36	8.5	263
84	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, 5431-7	5.7	79
83	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	5.4	72
82	Engineering sheet peptide assemblies for biomedical applications. <i>Biomaterials Science</i> , 2016 , 4, 365-74	7.4	66
81	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, 5813-23	5.7	53
80	Design of nanomaterial based systems for novel vaccine development. <i>Biomaterials Science</i> , 2016 , 4, 785-802	7.4	43
79	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, 1509-19	5.7	43
78	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	5.7	40
77	Moderation of hyperuricemia in rats via consuming walnut protein hydrolysate diet and identification of new antihyperuricemic peptides. <i>Food and Function</i> , 2018 , 9, 107-116	6.1	39
76	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	3.4	39
75	Chemical and cellular antioxidant activity of two novel peptides designed based on glutathione structure. <i>Food and Chemical Toxicology</i> , 2012 , 50, 4085-91	4.7	38
74	Recrystallization of dihydromyricetin from <i>Ampelopsis grossedentata</i> and its anti-oxidant activity evaluation. <i>Rejuvenation Research</i> , 2014 , 17, 422-9	2.6	36
73	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	6.1	34
72	Novel walnut peptide-selenium hybrids with enhanced anticancer synergism: facile synthesis and mechanistic investigation of anticancer activity. <i>International Journal of Nanomedicine</i> , 2016 , 11, 1305-21	7.3	34
71	Aged Oolong Tea Reduces High-Fat Diet-Induced Fat Accumulation and Dyslipidemia by Regulating the AMPK/ACC Signaling Pathway. <i>Nutrients</i> , 2018 , 10,	6.7	33
70	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	5.9	27
69	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	10.3	25

68	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	3.8	24
67	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, 5706-14	5.7	24
66	Effects of limited proteolysis and high-pressure homogenisation on structural and functional characteristics of glycinin. <i>Food Chemistry</i> , 2010 , 122, 25-30	8.5	24
65	One-step formation of a double Pickering emulsion via modulation of the oil phase composition. <i>Food and Function</i> , 2018 , 9, 4508-4517	6.1	23
64	Functional Hydrogels and Their Application in Drug Delivery, Biosensors, and Tissue Engineering. <i>International Journal of Polymer Science</i> , 2019 , 2019, 1-14	2.4	23
63	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. <i>Food Hydrocolloids</i> , 2017 , 70, 219-228	10.6	22
62	A comparative analysis of property of lychee polyphenoloxidase using endogenous and exogenous substrates. <i>Food Chemistry</i> , 2008 , 108, 818-23	8.5	21
61	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	5.1	21
60	Synthesis, stability and anti-fatigue activity of selenium nanoparticles stabilized by Lycium barbarum polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021 , 179, 418-428	7.9	16
59	Purification, Characterization, and Bioactivities of Polyphenols from <i>Platyclusus orientalis</i> (L.) Franco. <i>Journal of Food Science</i> , 2019 , 84, 667-677	3.4	16
58	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	5.1	14
57	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	2.4	14
56	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	3.4	14
55	Novel xanthine oxidase-based cell model using HK-2 cell for screening antihyperuricemic functional compounds. <i>Free Radical Biology and Medicine</i> , 2019 , 136, 135-145	7.8	13
54	Identification of specific modules and hub genes associated with the progression of gastric cancer. <i>Carcinogenesis</i> , 2019 , 40, 1269-1277	4.6	13
53	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	5.6	13
52	Oyster-Derived Zinc-Binding Peptide Modified by Plastein Reaction via Zinc Chelation Promotes the Intestinal Absorption of Zinc. <i>Marine Drugs</i> , 2019 , 17,	6	12
51	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	5.1	11

50	Characterization and analysis of antioxidant activity of walnut-derived pentapeptide PW5 via nuclear magnetic resonance spectroscopy. <i>Food Chemistry</i> , 2021 , 339, 128047	8.5	11
49	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, 1169-82	3.2	10
48	Exploring the microbiota-Alzheimer's disease linkage using short-term antibiotic treatment followed by fecal microbiota transplantation. <i>Brain, Behavior, and Immunity</i> , 2021 , 96, 227-238	16.6	10
47	<i>Bifidobacterium Lactis</i> Probio-M8 regulates gut microbiota to alleviate Alzheimer's disease in the APP/PS1 mouse model. <i>European Journal of Nutrition</i> , 2021 , 60, 3757-3769	5.2	9
46	Thermal Gel Degradation (Modori) in Sturgeon (<i>Acipenseridae</i>) Surimi Gels. <i>Journal of Food Science</i> , 2019 , 84, 3601-3607	3.4	9
45	High solid concentrations facilitate enzymatic hydrolysis of yeast cells. <i>Food and Bioprocess Processing</i> , 2017 , 103, 114-121	4.9	8
44	Purification and Identification of Antioxidant Peptides from Hydrolysates by Consecutive Chromatography and Electrospray Ionization-Mass Spectrometry. <i>Molecules</i> , 2019 , 24,	4.8	8
43	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	3.4	8
42	Preparation, purification and identification of cadmium-induced osteoporosis-protective peptides from chicken sternal cartilage. <i>Journal of Functional Foods</i> , 2018 , 51, 130-141	5.1	8
41	Identification of novel oligopeptides from the simulated digestion of sea cucumber (<i>Stichopus japonicus</i>) to alleviate A β aggregation progression. <i>Journal of Functional Foods</i> , 2019 , 60, 103412	5.1	7
40	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	5.7	7
39	Bioactive anti-aging agents and the identification of new anti-oxidant soybean peptides. <i>Food Bioscience</i> , 2021 , 42, 101194	4.9	7
38	Analysis of the quantitative structure-activity relationship of glutathione-derived peptides based on different free radical scavenging systems. <i>MedChemComm</i> , 2016 , 7, 2083-2093	5	6
37	Structural Design and Physicochemical Foundations of Hydrogels for Biomedical Applications. <i>Current Medicinal Chemistry</i> , 2018 , 25, 963-981	4.3	6
36	Identification of two novel peptides with antioxidant activity and their potential in inhibiting amyloid- β aggregation in vitro. <i>Food and Function</i> , 2019 , 10, 1191-1202	6.1	5
35	Comparisons of Processing Stability and Antioxidant Activity of the Silkworm Pupae Protein Hydrolysates by Spray-dry and Freeze-dry. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	5
34	Emulsifying Properties of Cross-Linking Between Proteins Extracted from Cold/Hot Pressed Peanut Meal and Hydrolysed Fish (<i>Decapterus Maruadsi</i>) Proteins. <i>International Journal of Food Properties</i> , 2014 , 17, 1750-1762	3	5
33	Bilayer Nanocarriers with Protein-Acid Conjugation for Prolonged Release and Enhanced Anticancer Effects. <i>Langmuir</i> , 2019 , 35, 3710-3716	4	4

32	Current Progress in the Extraction, Functional Properties, Interaction with Polyphenols, and Application of Legume Protein.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4
31	Study on the interaction of mycelium polysaccharides and its degradation products with food additive silica nanoparticles.. <i>Food Chemistry: X</i> , 2021 , 12, 100172	4.7	3
30	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	4.2	3
29	Effects of complex extracts of traditional Chinese herbs on gastric mucosal injury in rats and potential underlying mechanism. <i>Food Frontiers</i> , 2021 , 2, 305-315	4.2	3
28	Bringing to fore the role of peptides, polyphenols, and polysaccharides in health: The research profile of Jiaoyan Ren. <i>Food Frontiers</i> , 2021 , 2, 29-31	4.2	3
27	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	7.5	3
26	The effect of lactic acid bacteria fermentation on the antioxidant activity of wheat gluten pancreatin hydrolysates. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1048-1054	3.8	2
25	Structural characterization of two <i>Herichium erinaceus</i> polysaccharides and their protective effects on the alcohol-induced gastric mucosal injury.. <i>Food Chemistry</i> , 2021 , 375, 131896	8.5	2
24	Bioactivity-Oriented Purification of Polyphenols from <i>Cinnamomum cassia</i> Presl. with Anti-Proliferation Effects on Colorectal Cancer Cells. <i>Plant Foods for Human Nutrition</i> , 2020 , 75, 561-568 ^{3.9}	3.9	2
23	Guidelines for purine extraction and determination in foods. <i>Food Frontiers</i> ,	4.2	2
22	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	3.4	2
21	Hepatoprotective peptides purified from <i>Corbicula fluminea</i> and its effect against ethanol-induced LO2 cells injury. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 352-361	3.8	2
20	A Slc25a46 Mouse Model Simulating Age-Associated Motor Deficit, Redox Imbalance, and Mitochondria Dysfunction. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2021 , 76, 440-447	6.4	2
19	Effect on purine releasement of by different food processing techniques.. <i>Food Chemistry: X</i> , 2022 , 13, 100260	4.7	2
18	Establishment of a 3D hyperuricemia model based on cultured human liver organoids. <i>Free Radical Biology and Medicine</i> , 2021 , 178, 7-17	7.8	1
17	Effect of peptide on the characteristics of resveratrol. <i>Food and Function</i> , 2021 , 12, 11449-11459	6.1	1
16	New Discoveries in Hybrid Orbitals to Characterize Molecules and Predict Biomolecular Interactions. <i>Journal of Chemical Information and Modeling</i> , 2020 , 60, 17-21	6.1	1
15	Different processed milk with residual xanthine oxidase activity and risk of increasing serum uric acid level. <i>Food Bioscience</i> , 2021 , 40, 100892	4.9	1

14	Healthy Diet and Risk of Dementia in Older Adults. <i>JAMA - Journal of the American Medical Association</i> , 2019 , 322, 2444-2445	27.4	1
13	Cautious view on the link between yoghurt consumption and risk of colorectal cancer. <i>Gut</i> , 2020 , 69, 1539-1540	19.2	1
12	Food-derived natural compounds in the management of chronic diseases via Wnt signaling pathway. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-31	11.5	1
11	Xanthine oxidase targeted model setup and its application for antihyperuricemic compounds prediction by <i>in silico</i> methods. <i>EFood</i> , 2022 , 2, 296-306	1.9	1
10	Effect of oral and intraperitoneal administration of walnut-derived pentapeptide PW5 on cognitive impairments in APP/PS1 mice.. <i>Free Radical Biology and Medicine</i> , 2022 , 180, 191-191	7.8	0
9	Culture and establishment of self-renewing human liver 3D organoids with high uric acid for screening antihyperuricemic functional compounds. <i>Food Chemistry</i> , 2021 , 374, 131634	8.5	0
8	Elastic net-based identification of GAMT as potential diagnostic marker for early-stage gastric cancer.. <i>Biochemical and Biophysical Research Communications</i> , 2021 , 591, 7-12	3.4	0
7	Effects of proteins on proliferation and adhesion of .. <i>Food Chemistry: X</i> , 2022 , 13, 100206	4.7	0
6	Haematococcus Pluvialis Extends Yeast Lifespan and Improves Slc25a46 Gene Knockout-Associated Mice Phenotypic Defects. <i>Molecular Nutrition and Food Research</i> , 2021 , e2100086	5.9	0
5	Nutrition education in medical school: the case of international medical students in China. <i>BMJ Nutrition, Prevention and Health</i> , 2020 , 3, 308-319	6.7	0
4	Analysis the alteration of systemic inflammation in old and young APP/PS1 mouse. <i>Experimental Gerontology</i> , 2021 , 147, 111274	4.5	0
3	Identification of Microbiota within AIPlaque in APP/PS1 Transgenic Mouse. <i>Journal of Molecular Neuroscience</i> , 2021 , 71, 953-962	3.3	0
2	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	4.8	0
1	Whey Protein Isolate Nanofibers Prepared by Subcritical Water Stabilized High Internal Phase Pickering Emulsion to Deliver Curcumin. <i>Foods</i> , 2022 , 11, 1625	4.9	