Jiaoyan Ren

List of Publications by Year in Descending Order

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	Current Progress in the Extraction, Functional Properties, Interaction with Polyphenols, and Application of Legume Protein.. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	4
84	Effect of oral and intraperitoneal administration of walnut-derived pentapeptide PW5 on cognitive impairments in APP/PS1 mice.. *Free Radical Biology and Medicine*, **2022**, 180, 191-191	7.8	0
83	Effects of proteins on proliferation and adhesion of .. *Food Chemistry: X*, **2022**, 13, 100206	4.7	0
82	Xanthine oxidase targeted model setup and its application for antihyperuricemic compounds prediction by <i>in silico</i> methods. *EFood*, **2022**, 2, 296-306	1.9	1
81	Effect on purine releasement of by different food processing techniques.. *Food Chemistry: X*, **2022**, 13, 100260	4.7	2
80	Whey Protein Isolate Nanofibers Prepared by Subcritical Water Stabilized High Internal Phase Pickering Emulsion to Deliver Curcumin. *Foods*, **2022**, 11, 1625	4.9	
79	Subcritical Water Enhanced with Deep Eutectic Solvent for Extracting Polysaccharides from Lentinus edodes and Their Antioxidant Activities. *Molecules*, **2022**, 27, 3612	4.8	0
78	Establishment of a 3D hyperuricemia model based on cultured human liver organoids. *Free Radical Biology and Medicine*, **2021**, 178, 7-17	7.8	1
77	Culture and establishment of self-renewing human liver 3D organoids with high uric acid for screening antihyperuricemic functional compounds. *Food Chemistry*, **2021**, 374, 131634	8.5	0
76	Study on the interaction of mycelium polysaccharides and its degradation products with food additive silica nanoparticles.. *Food Chemistry: X*, **2021**, 12, 100172	4.7	3
75	Elastic net-based identification of GAMT as potential diagnostic marker for early-stage gastric cancer.. *Biochemical and Biophysical Research Communications*, **2021**, 591, 7-12	3.4	0
74	Structural characterization of two Hericium erinaceus polysaccharides and their protective effects on the alcohol-induced gastric mucosal injury.. *Food Chemistry*, **2021**, 375, 131896	8.5	2
73	Effect of peptide on the characteristics of resveratrol. *Food and Function*, **2021**, 12, 11449-11459	6.1	1
72	Haematococcus Pluvialis Extends Yeast Lifespan and Improves Slc25a46 Gene Knockout-Associated Mice Phenotypic Defects. *Molecular Nutrition and Food Research*, **2021**, e2100086	5.9	0
71	Bifidobacterium Lactis Probio-M8 regulates gut microbiota to alleviate Alzheimer's disease in the APP/PS1 mouse model. *European Journal of Nutrition*, **2021**, 60, 3757-3769	5.2	9
70	Different processed milk with residual xanthine oxidase activity and risk of increasing serum uric acid level. *Food Bioscience*, **2021**, 40, 100892	4.9	1
69	Skipjack (Katsuwonus pelamis) elastin hydrolysate-derived peptides attenuate UVA irradiation-induced cell damage in human HaCaT keratinocytes. *Food Frontiers*, **2021**, 2, 184-194	4.2	3

68	Synthesis, stability and anti-fatigue activity of selenium nanoparticles stabilized by Lycium barbarum polysaccharides. *International Journal of Biological Macromolecules*, **2021**, 179, 418-428	7.9	16
67	Analysis the alteration of systemic inflammation in old and young APP/PS1 mouse. *Experimental Gerontology*, **2021**, 147, 111274	4.5	0
66	Effects of complex extracts of traditional Chinese herbs on gastric mucosal injury in rats and potential underlying mechanism. *Food Frontiers*, **2021**, 2, 305-315	4.2	3
65	Hepatoprotective peptides purified from Corbicula fluminea and its effect against ethanol-induced LO2 cells injury. *International Journal of Food Science and Technology*, **2021**, 56, 352-361	3.8	2
64	Characterization and analysis of antioxidant activity of walnut-derived pentapeptide PW5 via nuclear magnetic resonance spectroscopy. *Food Chemistry*, **2021**, 339, 128047	8.5	11
63	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	6.4	2
62	Identification of Microbiota within Aβ Plaque in APP/PS1 Transgenic Mouse. *Journal of Molecular Neuroscience*, **2021**, 71, 953-962	3.3	0
61	Food-derived natural compounds in the management of chronic diseases via Wnt signaling pathway. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-31	11.5	1
60	Bringing to fore the role of peptides, polyphenols, and polysaccharides in health: The research profile of Jiaoyan Ren. *Food Frontiers*, **2021**, 2, 29-31	4.2	3
59	Bioactive anti-aging agents and the identification of new anti-oxidant soybean peptides. *Food Bioscience*, **2021**, 42, 101194	4.9	7
58	Exploring the microbiota-Alzheimer's disease linkage using short-term antibiotic treatment followed by fecal microbiota transplantation. *Brain, Behavior, and Immunity*, **2021**, 96, 227-238	16.6	10
57	Codonopsis pilosula polysaccharide in synergy with dacarbazine inhibits mouse melanoma by repolarizing M2-like tumor-associated macrophages into M1-like tumor-associated macrophages. *Biomedicine and Pharmacotherapy*, **2021**, 142, 112016	7.5	3
56	Nutrition education in medical school: the case of international medical students in China. *BMJ Nutrition, Prevention and Health*, **2020**, 3, 308-319	6.7	0
55	New Discoveries in Hybrid Orbitals to Characterize Molecules and Predict Biomolecular Interactions. *Journal of Chemical Information and Modeling*, **2020**, 60, 17-21	6.1	1
54	Mid infrared light treatment attenuates cognitive decline and alters the gut microbiota community in APP/PS1 mouse model. *Biochemical and Biophysical Research Communications*, **2020**, 523, 60-65	3.4	8
53	Bioactivity-Oriented Purification of Polyphenols from Cinnamomum cassia Presl. with Anti-Proliferation Effects on Colorectal Cancer Cells. *Plant Foods for Human Nutrition*, **2020**, 75, 561-568	3.9	2
52	Cautious view on the link between yoghurt consumption and risk of colorectal cancer. *Gut*, **2020**, 69, 1539-1540	19.2	1
51	Identification of novel oligopeptides from the simulated digestion of sea cucumber (Stichopus japonicus) to alleviate Aβ aggregation progression. *Journal of Functional Foods*, **2019**, 60, 103412	5.1	7

50	Walnut-Derived Peptide PW5 Ameliorates Cognitive Impairments and Alters Gut Microbiota in APP/PS1 Transgenic Mice. *Molecular Nutrition and Food Research*, **2019**, 63, e1900326	5.9	27
49	Oyster-Derived Zinc-Binding Peptide Modified by Plastein Reaction via Zinc Chelation Promotes the Intestinal Absorption of Zinc. *Marine Drugs*, **2019**, 17,	6	12
48	A polysaccharide isolated and purified from Platycladus orientalis (L.) Franco leaves, characterization, bioactivity and its regulation on macrophage polarization. *Carbohydrate Polymers*, **2019**, 213, 276-285	10.3	25
47	Novel xanthine oxidase-based cell model using HK-2 cell for screening antihyperuricemic functional compounds. *Free Radical Biology and Medicine*, **2019**, 136, 135-145	7.8	13
46	Bilayer Nanocarriers with Protein-Acid Conjugation for Prolonged Release and Enhanced Anticancer Effects. *Langmuir*, **2019**, 35, 3710-3716	4	4
45	Identification of two novel peptides with antioxidant activity and their potential in inhibiting amyloid-□aggregation in vitro. *Food and Function*, **2019**, 10, 1191-1202	6.1	5
44	Identification of specific modules and hub genes associated with the progression of gastric cancer. *Carcinogenesis*, **2019**, 40, 1269-1277	4.6	13
43	Purification and Identification of Antioxidant Peptides from Hydrolysates by Consecutive Chromatography and Electrospray Ionization-Mass Spectrometry. *Molecules*, **2019**, 24,	4.8	8
42	Functional Hydrogels and Their Application in Drug Delivery, Biosensors, and Tissue Engineering. *International Journal of Polymer Science*, **2019**, 2019, 1-14	2.4	23
41	Purification, Characterization, and Bioactivities of Polyphenols from Platycladus orientalis (L.) Franco. *Journal of Food Science*, **2019**, 84, 667-677	3.4	16
40	Canthin-6-One Accelerates Alpha-Synuclein Degradation by Enhancing UPS Activity: Drug Target Identification by CRISPR-Cas9 Whole Genome-Wide Screening Technology. *Frontiers in Pharmacology*, **2019**, 10, 16	5.6	13
39	Thermal Gel Degradation (Modori) in Sturgeon (Acipenseridae) Surimi Gels. *Journal of Food Science*, **2019**, 84, 3601-3607	3.4	9
38	Healthy Diet and Risk of Dementia in Older Adults. *JAMA - Journal of the American Medical Association*, **2019**, 322, 2444-2445	27.4	1
37	Tryptophan residue enhances in vitro walnut protein-derived peptides exerting xanthine oxidase inhibition and antioxidant activities. *Journal of Functional Foods*, **2019**, 53, 276-285	5.1	21
36	Accuracy and Precision Comparison for Molecular Weight Distribution Assay of Fish Collagen Peptides: a Methodology Study Between Two Gel Permeation Chromatography Columns. *Food Analytical Methods*, **2019**, 12, 246-257	3.4	2
35	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,	1.9	5
34	Moderation of hyperuricemia in rats via consuming walnut protein hydrolysate diet and identification of new antihyperuricemic peptides. *Food and Function*, **2018**, 9, 107-116	6.1	39
33	Aged Oolong Tea Reduces High-Fat Diet-Induced Fat Accumulation and Dyslipidemia by Regulating the AMPK/ACC Signaling Pathway. *Nutrients*, **2018**, 10,	6.7	33

32	One-step formation of a double Pickering emulsion via modulation of the oil phase composition. *Food and Function*, **2018**, 9, 4508-4517	6.1	23
31	WGS analysis of ST9-MRSA-XII isolates from live pigs in China provides insights into transmission among porcine, human and bovine hosts. *Journal of Antimicrobial Chemotherapy*, **2018**, 73, 2652-2661	5.1	14
30	Anti-hyperuricemic peptides derived from bonito hydrolysates based on in vivo hyperuricemic model and in vitro xanthine oxidase inhibitory activity. *Peptides*, **2018**, 107, 45-53	3.8	24
29	Structural Design and Physicochemical Foundations of Hydrogels for Biomedical Applications. *Current Medicinal Chemistry*, **2018**, 25, 963-981	4.3	6
28	Enhancement of Anti-Inflammatory Properties of Nobiletin in Macrophages by a Nano-Emulsion Preparation. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 91-98	5.7	40
27	Preparation, purification and identification of cadmium-induced osteoporosis-protective peptides from chicken sternal cartilage. *Journal of Functional Foods*, **2018**, 51, 130-141	5.1	8
26	Zein-Paclitaxel Prodrug Nanoparticles for Redox-Triggered Drug Delivery and Enhanced Therapeutic Efficiency. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 11812-11822	5.7	7
25	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. *Food Hydrocolloids*, **2017**, 70, 219-228	10.6	22
24	High solid concentrations facilitate enzymatic hydrolysis of yeast cells. *Food and Bioproducts Processing*, **2017**, 103, 114-121	4.9	8
23	Macroporous resin purification and characterization of flavonoids from Platycladus orientalis (L.) Franco and their effects on macrophage inflammatory response. *Food and Function*, **2017**, 8, 86-95	6.1	34
22	Effect of transglutaminase cross-linking on the conformational and emulsifying properties of peanut arachin and conarachin fractions. *European Food Research and Technology*, **2017**, 243, 913-920	3.4	14
21	Analysis of the quantitative structure□ctivity relationship of glutathione-derived peptides based on different free radical scavenging systems. *MedChemComm*, **2016**, 7, 2083-2093	5	6
20	Physicochemical Characterization of a Polysaccharide Fraction from Platycladus orientalis (L.) Franco and Its Macrophage Immunomodulatory and Anti-Hepatitis B Virus Activities. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5813-23	5.7	53
19	Design of nanomaterial based systems for novel vaccine development. *Biomaterials Science*, **2016**, 4, 785-802	7.4	43
18	Synthesis and Characterization of a Walnut Peptides-Zinc Complex and Its Antiproliferative Activity against Human Breast Carcinoma Cells through the Induction of Apoptosis. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1509-19	5.7	43
17	Engineering □sheet peptide assemblies for biomedical applications. *Biomaterials Science*, **2016**, 4, 365-74	7.4	66
16	Novel walnut peptide-selenium hybrids with enhanced anticancer synergism: facile synthesis and mechanistic investigation of anticancer activity. *International Journal of Nanomedicine*, **2016**, 11, 1305-21	7.3	34
15	The effect of lactic acid bacteria fermentation on the antioxidant activity of wheat gluten pancreatin hydrolysates. *International Journal of Food Science and Technology*, **2014**, 49, 1048-1054	3.8	2

14	Isolation and identification of antioxidative peptides from frog (Hylarana guentheri) protein hydrolysate by consecutive chromatography and electrospray ionization mass spectrometry. *Applied Biochemistry and Biotechnology*, **2014**, 173, 1169-82	3.2	10
13	Recrystallization of dihydromyricetin from Ampelopsis grossedentata and its anti-oxidant activity evaluation. *Rejuvenation Research*, **2014**, 17, 422-9	2.6	36
12	Emulsifying Properties of Cross-Linking Between Proteins Extracted from Cold/Hot Pressed Peanut Meal and Hydrolysed Fish (Decapterus Maruadsi) Proteins. *International Journal of Food Properties*, **2014**, 17, 1750-1762	3	5
11	EFFECT OF PROTEASE PRETREATMENT ON THE FUNCTIONAL PROPERTIES OF PROTEIN CONCENTRATE FROM DEFATTED PEANUT FLOUR. *Journal of Food Process Engineering*, **2013**, 36, 9-17	2.4	14
10	Comparison of Superdex Peptide HR 10/30 Column and TSK Gel G2000 SWXL Column for Molecular Weight Distribution Analysis of Protein Hydrolysates. *Food and Bioprocess Technology*, **2013**, 6, 3620-3626	5.1	11
9	Effect of the structural features of hydrochloric acid-deamidated wheat gluten on its susceptibility to enzymatic hydrolysis. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5706-14	5.7	24
8	Effect of pH and pepsin limited hydrolysis on the structure and functional properties of soybean protein hydrolysates. *Journal of Food Science*, **2013**, 78, C1871-7	3.4	39
7	Chemical and cellular antioxidant activity of two novel peptides designed based on glutathione structure. *Food and Chemical Toxicology*, **2012**, 50, 4085-91	4.7	38
6	Isolation and characterization of an oxygen radical absorbance activity peptide from defatted peanut meal hydrolysate and its antioxidant properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5431-7	5.7	79
5	Effects of limited enzymatic hydrolysis with pepsin and high-pressure homogenization on the functional properties of soybean protein isolate. *LWT - Food Science and Technology*, **2012**, 46, 453-459	5.4	72
4	Effects of limited proteolysis and high-pressure homogenisation on structural and functional characteristics of glycinin. *Food Chemistry*, **2010**, 122, 25-30	8.5	24
3	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. *Food Chemistry*, **2008**, 108, 727-36	8.5	263
2	A comparative analysis of property of lychee polyphenoloxidase using endogenous and exogenous substrates. *Food Chemistry*, **2008**, 108, 818-23	8.5	21
1	Guidelines for purine extraction and determination in foods. *Food Frontiers*,	4.2	2