

Jiang-Ning Hu

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	Glycogen-based pH and redox sensitive nanoparticles with ginsenoside Rh2 for effective treatment of ulcerative colitis. <i>Biomaterials</i> , 2022, 280, 121077.	11.4	43
2	Comparative metabolomic and transcriptomic analyses revealed the differential accumulation of secondary metabolites during the ripening process of acerola cherry (<i>Malpighia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 697 Td (10.1	50
3	Self-Assembly of Naturally Small Molecules into Supramolecular Fibrillar Networks for Wound Healing. <i>Advanced Healthcare Materials</i> , 2022, 11, e2102476.	7.6	32
4	Resveratrol Triggered the Quick Self-Assembly of Gallic Acid into Therapeutic Hydrogels for Healing of Bacterially Infected Wounds. <i>Biomacromolecules</i> , 2022, 23, 1680-1692.	5.4	12
5	Construction of novel magnetic nanoparticles for enrichment of benzo(<i>h</i>)pyrene from edible oils followed by HPLC determination. <i>Food Chemistry</i> , 2022, 386, 132838.	8.2	3
6	Determination of free fatty acids in Antarctic krill meals based on matrix solid phase dispersion. <i>Food Chemistry</i> , 2022, 384, 132620.	8.2	5
7	Construction of Glycogen-Based Nanoparticles Loaded with Resveratrol for the Alleviation of High-Fat Diet-Induced Nonalcoholic Fatty Liver Disease. <i>Biomacromolecules</i> , 2022, 23, 409-423.	5.4	9
8	A novel magnetic solid-phase extraction method for detection of 14 heterocyclic aromatic amines by UPLC-MS/MS in meat products. <i>Food Chemistry</i> , 2021, 337, 127630.	8.2	21
9	Structural characterization of modified whey protein isolates using cold plasma treatment and its applications in emulsion oleogels. <i>Food Chemistry</i> , 2021, 356, 129703.	8.2	26
10	Optimization of ultrasound assisted extraction of abalone viscera protein and its effect on the iron-chelating activity. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105670.	8.2	24
11	Trace water activity could improve the formation of 1,3-oleic-2-medium chain-rich triacylglycerols by promoting acyl migration in the lipase RM IM catalyzed interesterification. <i>Food Chemistry</i> , 2020, 313, 126130.	8.2	31
12	Metabolomic analysis of acerola cherry (<i>Malpighia emarginata</i>) fruit during ripening development via UPLC-Q-TOF and contribution to the antioxidant activity. <i>Food Research International</i> , 2020, 130, 108915.	6.2	40
13	Construction of Ginsenoside Nanoparticles with pH/Reduction Dual Response for Enhancement of Their Cytotoxicity Toward HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8545-8556.	5.2	7
14	Enzymatic synthesis of 1,3-oleic-2-medium chain triacylglycerols and strategy of controlling acyl migration: insights from experiment and molecular dynamics simulation. <i>International Journal of Food Properties</i> , 2020, 23, 1082-1096.	3.0	7
15	Fucoxanthin alleviates palmitate-induced inflammation in RAW 264.7 cells through improving lipid metabolism and attenuating mitochondrial dysfunction. <i>Food and Function</i> , 2020, 11, 3361-3370.	4.6	26
16	A Density Functional Theory (DFT) Study of the Acyl Migration Occurring during Lipase-Catalyzed Transesterifications. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3438.	4.1	10
17	Investigation of Lipid Metabolism by a New Structured Lipid with Medium- and Long-Chain Triacylglycerols from <i>Cinnamomum camphora</i> Seed Oil in Healthy C57BL/6J Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1990-1998.	5.2	32
18	Methionine sulfone-containing orbitides, good indicators to evaluate oxidation process of flaxseed oil. <i>Food Chemistry</i> , 2018, 250, 204-212.	8.2	19

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19	iCellular uptake of [^{14}C]-linusorb B2 and [^{14}C]-linusorb B3 isolated from flaxseed, and their antitumor activities in human gastric SGC-7901 cells. <i>Journal of Functional Foods</i> , 2018, 48, 692-703.	3.4	14
20	Enzymatic Synthesis of Polyglycerol Fatty Acid Esters and Their Application as Emulsion Stabilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8104-8113.	5.2	20
21	Stability and Bioaccessibility of Fucoxanthin in Nanoemulsions Prepared from Pinolenic Acid-contained Structured Lipid. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	28
22	Antitumor and immunomodulatory effects of ginsenoside Rh2 and its octyl ester derivative in H22 tumor-bearing mice. <i>Journal of Functional Foods</i> , 2017, 32, 382-390.	3.4	51
23	Comparisons of proximate compositions, fatty acids profile and micronutrients between fiber and oil flaxseeds (<i>Linum usitatissimum</i> L.). <i>Journal of Food Composition and Analysis</i> , 2017, 62, 168-176.	3.9	29
24	The Octyl Ester of Ginsenoside Rh2 Induces Lysosomal Membrane Permeabilization via Bax Translocation. <i>Nutrients</i> , 2016, 8, 244.	4.1	15
25	Octyl Ester of Ginsenoside Rh2 Induces Apoptosis and G1 Cell Cycle Arrest in Human HepG2 Cells by Activating the Extrinsic Apoptotic Pathway and Modulating the Akt/p38 MAPK Signaling Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7520-7529.	5.2	18
26	Esterification of Ginsenoside Rh2 Enhanced Its Cellular Uptake and Antitumor Activity in Human HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 253-261.	5.2	33
27	Maltol, a Food Flavoring Agent, Attenuates Acute Alcohol-Induced Oxidative Damage in Mice. <i>Nutrients</i> , 2015, 7, 682-696.	4.1	73
28	A ROS-mediated lysosomal-mitochondrial pathway is induced by ginsenoside Rh2 in hepatoma HepG2 cells. <i>Food and Function</i> , 2015, 6, 3828-3837.	4.6	28
29	Enzymatic synthesis of medium- and long-chain triacylglycerols-enriched structured lipid from <i>Cinnamomum camphora</i> seed oil and camellia oil by Lipozyme RM-IM. <i>International Journal of Food Science and Technology</i> , 2014, 49, 453-459.	2.7	29
30	Oxidation and antioxidative effects of rosemary extract and catechin on enzymatically modified lipids containing different total and positional fatty acid compositions. <i>Food Science and Biotechnology</i> , 2014, 23, 1389-1396.	2.6	2
31	Polymerization of proanthocyanidins catalyzed by polyphenol oxidase from lotus seedpod. <i>European Food Research and Technology</i> , 2014, 238, 727-739.	3.3	10
32	Esterification Enhanced Intestinal Absorption of Ginsenoside Rh2 in Caco-2 Cells without Impacts on Its Protective Effects against H_2O_2 -Induced Cell Injury in Human Umbilical Vein Endothelial Cells (HUVECs). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2096-2103.	5.2	19
33	Characteristics and Feasibility of Trans-Free Plastic Fats through Lipozyme TL-IM-Catalyzed Interesterification of Palm Stearin and <i>Akebia trifoliata</i> Variety <i>Australis</i> Seed Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3293-3300.	5.2	31
34	Lipozyme RM-IM-Catalyzed Acidolysis of <i>Cinnamomum camphora</i> Seed Oil with Oleic Acid To Produce Human Milk Fat Substitutes Enriched in Medium-Chain Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10594-10603.	5.2	32
35	Physiochemical and oxidative stability of interesterified structured lipid for soft margarine fat containing γ -5-UIFAs. <i>Food Chemistry</i> , 2012, 131, 533-540.	8.2	15
36	Enzymatic Interesterification of Palm Stearin with <i>Cinnamomum camphora</i> Seed Oil to Produce Zero-trans Medium-Chain Triacylglycerols-Enriched Plastic Fat. <i>Journal of Food Science</i> , 2012, 77, C454-60.	3.1	21

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37	Characterization of Medium-Chain Triacylglycerol (MCT)-Enriched Seed Oil from <i>Cinnamomum camphora</i> (Lauraceae) and Its Oxidative Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4771-4778.	5.2	27
38	Application of high-speed counter-current chromatography for the isolation of 5 alkaloids from lotus (<i>Nelumbo nucifera</i> Gaertn.) leaves. <i>Food Science and Biotechnology</i> , 2010, 19, 1661-1665.	2.6	12