

Risheng Jin

List of Publications by Year in descending order

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16
papers

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#	ARTICLE	IF	CITATIONS
1	Simultaneous Analysis of Tocopherols, Phytosterols, and Squalene in Vegetable Oils by High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2017, 10, 3716-3722.	2.6	45
2	Low pH-shifting treatment would improve functional properties of black turtle bean (<i>Phaseolus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	8.2	41
3	Effect of β -sitosterol self-microemulsion and β -sitosterol ester with linoleic acid on lipid-lowering in hyperlipidemic mice. <i>Lipids in Health and Disease</i> , 2019, 18, 157.	3.0	37
4	High-moisture Extrusion Technology Application in the Processing of Textured Plant Protein Meat Analogues: A Review. <i>Food Reviews International</i> , 2023, 39, 4873-4908.	8.4	24
5	Purification of Tea saponins and Evaluation of its Effect on Alcohol Dehydrogenase Activity. <i>Open Life Sciences</i> , 2018, 13, 56-63.	1.4	21
6	Physicochemical properties of polysaccharides separated from <i>Camellia oleifera</i> Abel seed cake and its hypoglycemic activity on streptozotocin-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 1075-1083.	7.5	21
7	Simultaneous HPLC-DAD Analysis of Tocopherols, Phytosterols, and Squalene in Vegetable Oil Deodorizer Distillates. <i>Chromatographia</i> , 2015, 78, 273-278.	1.3	19
8	Separation and Determination of the Structural Isomers of Madecassoside by HPLC Using β -Cyclodextrin as Mobile Phase Additive. <i>Chromatographia</i> , 2007, 66, 121-123.	1.3	17
9	Separation and Quantitative Analysis of Capsaicinoids in Chili Peppers by Reversed-Phase Argentation LC. <i>Chromatographia</i> , 2009, 70, 1011-1013.	1.3	15
10	Comparative study of capsaicin molecularly imprinted polymers prepared by different polymerization methods. <i>Journal of Polymer Science Part A</i> , 2019, 57, 157-164.	2.3	12
11	Combined effects of pH and thermal treatments on IgE-binding capacity and conformational structures of lectin from black kidney bean (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2020, 329, 127183.	8.2	10
12	The potential application of vegetable oils in the D-xylose and L-cysteine Maillard reaction system for meaty aroma production. <i>Food Research International</i> , 2022, 155, 111081.	6.2	9
13	Application of l-Amino acid in determination of Huperzine A by high performance liquid chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 836, 108-110.	2.3	6
14	Preparation and characterization of squalene microcapsules by complex coacervation. <i>Journal of Food Process Engineering</i> , 2018, 41, e12847.	2.9	6
15	Physicochemical properties, antioxidant activities and <i>in vitro</i> sustained release behaviour of co-encapsulated liposomes as vehicle for vitamin E and β -carotene. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5759-5767.	3.5	6
16	Effect of a Magnetic Field on the Crystallization Time and Quality of Phytosterols. <i>Journal of Chemical Engineering of Japan</i> , 2019, 52, 401-405.	0.6	1