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List of Publications by Year in descending order

92 papers	2,374 citations	201658 27 h-index	254170 43 g-index
93 all docs	93 docs citations	93 times ranked	2822 citing authors

#	Article	IF	Citations
1	Bioactive Peptides Derived from Seaweed Protein and Their Health Benefits: Antihypertensive, Antioxidant, and Antidiabetic Properties. Journal of Food Science, 2018, 83, 6-16.	3.1	185
2	Sustainable and practical utilization of feather keratin by an innovative physicochemical pretreatment: high density steam flash-explosion. Green Chemistry, 2012, 14, 3352.	9.0	134
3	Identification of Bioactive Peptides with Î±-Amylase Inhibitory Potential from Enzymatic Protein Hydrolysates of Red Seaweed (Porphyra spp). Journal of Agricultural and Food Chemistry, 2018, 66, 4872-4882.	5.2	105
4	The effect of pulsed electric fields on the inactivation and structure of lysozyme. Food Chemistry, 2008, 110, 334-343.	8.2	72
5	Effects of high-speed homogenization and high-pressure homogenization on structure of tomato residue fibers. Food Chemistry, 2017, 232, 443-449.	8.2	70
6	Bioactive peptides with antidiabetic properties: a review. International Journal of Food Science and Technology, 2019, 54, 1909-1919.	2.7	68
7	Pulsed Electric Field Induced Aggregation of Food Proteins: Ovalbumin and Bovine Serum Albumin. Food and Bioprocess Technology, 2012, 5, 1706-1714.	4.7	57
8	Effects of pulsed electric fields on bioactive components, colour and flavour of green tea infusions. International Journal of Food Science and Technology, 2009, 44, 312-321.	2.7	53
9	Antimicrobial Polylactic Acid Packaging Films against Listeria and Salmonella in Culture Medium and on Ready-to-Eat Meat. Food and Bioprocess Technology, 2014, 7, 3293-3307.	4.7	53
10	Structural characterization and physicochemical properties of protein extracted from soybean meal assisted by steam flash-explosion with dilute acid soaking. Food Chemistry, 2017, 219, 48-53.	8.2	53
11	Stevia rebaudiana Bertoni: An alternative Sugar Replacer and Its Application in Food Industry. Food Engineering Reviews, 2014, 6, 150-162.	5.9	52
12	Characterization of natural low-methoxyl pectin from sunflower head extracted by sodium citrate and purified by ultrafiltration. Food Chemistry, 2015, 180, 98-105.	8.2	50
13	Enhancement of isomerization activity and lactulose production of cellobiose 2-epimerase from Caldicellulosiruptor saccharolyticus. Food Chemistry, 2016, 207, 60-67.	8.2	49
14	Aggregation of egg white proteins with pulsed electric fields and thermal processes. Journal of the Science of Food and Agriculture, 2016, 96, 3334-3341.	3.5	48
15	Characterization and demusification of cream emulsion from aqueous extraction of peanut. Journal of Food Engineering, 2016, 185, 62-71.	5.2	47
16	Effects of roasting temperatures and grinding type on the yields of oil and protein obtained by aqueous extraction processing. Journal of Food Engineering, 2016, 173, 15-24.	5.2	44
17	Pulsed electric field (PEF)-induced aggregation between lysozyme, ovalbumin and ovotransferrin in multi-protein system. Food Chemistry, 2015, 175, 115-120.	8.2	41
18	Effect of acid deamidation-alcalase hydrolysis induced modification on functional and bitter-masking properties of wheat gluten hydrolysates. Food Chemistry, 2019, 277, 655-663.	8.2	41

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19	Construction of a mitochondria-targeted ratiometric fluorescent probe for monitoring hydrazine in soil samples and culture cells. Journal of Hazardous Materials, 2021, 406, 124589.	12.4	41
20	Innovative Nanofibrillated Cellulose from Rice Straw as Dietary Fiber for Enhanced Health Benefits Prepared by a Green and Scale Production Method. ACS Sustainable Chemistry and Engineering, 2018, 6, 3481-3492.	6.7	40
21	Recent progress in Bacillus subtilis spore-surface display: concept, progress, and future. Applied Microbiology and Biotechnology, 2017, 101, 933-949.	3.6	39
22	Extraction of sunflower head pectin with superfine grinding pretreatment. Food Chemistry, 2020, 320, 126631.	8.2	38
23	Cloning, expression and structural stability of a cold-adapted Î²-galactosidase from Rahnella sp. R3. Protein Expression and Purification, 2015, 115, 158-164.	1.3	35
24	Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing. Journal of Food Engineering, 2017, 204, 64-72.	5.2	34
25	Lactulose production from lactose by recombinant cellobiose 2â€epimerase in permeabilised <scp>E</scp>scherichia coli cells. International Journal of Food Science and Technology, 2015, 50, 1625-1631.	2.7	32
26	Inactivation of lipoxygenase in soybean by radio frequency treatment. International Journal of Food Science and Technology, 2018, 53, 2738-2747.	2.7	28
27	Emulsions prepared by ultrahigh methoxylated pectin through the phase inversion method. International Journal of Biological Macromolecules, 2019, 128, 167-175.	7.5	28
28	Antimicrobial property and microstructure of micro-emulsion edible composite films against Listeria. International Journal of Food Microbiology, 2015, 208, 58-64.	4.7	27
29	Effects of low dose gamma irradiation on microbial inactivation and physicochemical properties of fried shrimp (Penaeus vannamei). International Journal of Food Science and Technology, 2010, 45, 1088-1096.	2.7	25
30	Lactulose production from efficient isomerization of lactose catalyzed by recyclable sodium aluminate. Food Chemistry, 2017, 233, 151-158.	8.2	25
31	Chain conformation and rheological properties of an acid-extracted polysaccharide from peanut sediment of aqueous extraction process. Carbohydrate Polymers, 2020, 228, 115410.	10.2	25
32	Recent Developments in the Preservation of Raw Fresh Food by Pulsed Electric Field. Food Reviews International, 2022, 38, 247-265.	8.4	24
33	Preparation and characterization of gellan gum microspheres containing a cold-adapted Î²-galactosidase from Rahnella sp. R3. Carbohydrate Polymers, 2017, 162, 10-15.	10.2	23
34	Inactivation of apple (Malus domestica Borkh) polyphenol oxidases by radio frequency combined with pulsed electric field treatment. International Journal of Food Science and Technology, 2018, 53, 2054-2063.	2.7	23
35	Prevention and Alleviation of Dextran Sulfate Sodium Salt-Induced Inflammatory Bowel Disease in Mice With Bacillus subtilis-Fermented Milk via Inhibition of the Inflammatory Responses and Regulation of the Intestinal Flora. Frontiers in Microbiology, 2020, 11, 622354.	3.5	22
36	Comparative study of inactivation and conformational change of lysozyme induced by pulsed electric fields and heat. European Food Research and Technology, 2008, 228, 47-54.	3.3	21

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37	Preparation of immobilized glucose oxidase and its application in improving breadmaking quality of commercial wheat flour. Food Chemistry, 2014, 161, 1-7.	8.2	21
38	Adsorption characteristics of rebaudioside A and stevioside on cross-linked poly(styrene-co-divinylbenzene) macroporous resins functionalized with chloromethyl, amino and phenylboronic acid groups. Food Chemistry, 2014, 159, 38-46.	8.2	21
39	Effects of combined pulsed electric fields and mild temperature pasteurization on microbial inactivation and physicochemical properties of cloudy red apple juice (Malus pumila) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	8.2	21
40	Glycyrrhetic Acid 3â€Oâ€Monoâ€î²â€<scp>d</scp>â€glucuronide (GAMG): An Innovative Highâ€Potency Sweetener with Improved Biological Activities. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 905-919.	11.7	21
41	A novel hypoglycemic agent: polysaccharides from laver (Porphyra spp.). Food and Function, 2020, 11, 9048-9056.	4.6	21
42	Improvement of the yield and flavour quality of sesame oil from aqueous extraction process by moisture conditioning before roasting. International Journal of Food Science and Technology, 2019, 54, 471-479.	2.7	19
43	Diafiltration process on xyloâ€oligosaccharides syrup using nanofiltration and its modelling. International Journal of Food Science and Technology, 2012, 47, 32-39.	2.7	18
44	Efficient and eco-friendly extraction of corn germ oil using aqueous ethanol solution assisted by steam explosion. Journal of Food Science and Technology, 2016, 53, 2108-2116.	2.8	18
45	Effects of pulse electric field pretreatment on the frying quality and pore characteristics of potato chips. Food Chemistry, 2022, 369, 130516.	8.2	18
46	Phenylboronic Acid Functionalized Adsorbents for Selective and Reversible Adsorption of Lactulose from Syrup Mixtures. Journal of Agricultural and Food Chemistry, 2018, 66, 9269-9281.	5.2	17
47	Characterisation of peanut protein concentrates from industrial aqueous extraction processing prepared by spray and freeze drying methods. International Journal of Food Science and Technology, 2019, 54, 1597-1608.	2.7	17
48	Characteristics of alkali-extracted peanut polysaccharide-protein complexes and their ability as Pickering emulsifiers. International Journal of Biological Macromolecules, 2020, 162, 1178-1186.	7.5	17
49	Purification of the mother liquor sugar from industrial stevia production through one-step adsorption by non-polar macroporous resin. Food Chemistry, 2019, 274, 337-344.	8.2	16
50	Combination of thermal pretreatment and alcoholâ€assisted aqueous processing for rapeseed oil extraction. Journal of the Science of Food and Agriculture, 2019, 99, 3509-3516.	3.5	16
51	An Approach for Lactulose Production Using the CotX-Mediated Spore-Displayed ï¿½ï¿½-Galactosidase as a Biocatalyst. Journal of Microbiology and Biotechnology, 2016, 26, 1267-1277.	2.1	16
52	Impact of phosphatidylcholine and phosphatidylethanolamine on the oxidative stability of stripped peanut oil and bulk peanut oil. Food Chemistry, 2020, 311, 125962.	8.2	15
53	Interfacial properties of ultrahigh methoxylated pectin. International Journal of Biological Macromolecules, 2020, 152, 403-410.	7.5	15
54	Screening of a Bacillus subtilis strain producing both nattokinase and milk-clotting enzyme and its application in fermented milk with thrombolytic activity. Journal of Dairy Science, 2021, 104, 9437-9449.	3.4	15

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55	Determination of lactulose in foods: a review of recent research. International Journal of Food Science and Technology, 2010, 45, 1081-1087.	2.7	14
56	Characterization of a coldâ€adapted esterase and mutants from a psychotolerant Pseudomonas sp. strain. Biotechnology and Applied Biochemistry, 2017, 64, 686-699.	3.1	14
57	Ethanolâ€Assisted Aqueous Enzymatic Extraction of Peony Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 595-606.	1.9	14
58	Inactivation of membraneâ€bound and soluble polyphenol oxidases in apple (<scp>Malus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 Process Engineering, 2018, 41, e12923.	2.9	13
59	The Effect of Pulsed Electric Fields (PEF) Combined with Temperature and Natural Preservatives on the Quality and Microbiological Shelf-Life of Cantaloupe Juice. Foods, 2021, 10, 2606.	4.3	13
60	Effects of pulsed electric field on colloidal properties and storage stability of carrot juice. International Journal of Food Science and Technology, 2012, 47, 2079-2085.	2.7	12
61	Functional display of active Î²-galactosidase on Bacillus subtilis spores using crust proteins as carriers. Food Science and Biotechnology, 2015, 24, 1755-1759.	2.6	12
62	Highly Efficient Production and Simultaneous Purification of Lactulose via Isomerization of Lactose through an Innovative Sustainable Anion-Extraction Process. ACS Sustainable Chemistry and Engineering, 2020, 8, 3465-3476.	6.7	12
63	Enhancement of the Isomerization Activity and Thermostability of Cellobiose 2-Epimerase from Caldicellulosiruptor saccharolyticus by Exchange of a Flexible Loop. Journal of Agricultural and Food Chemistry, 2021, 69, 1907-1915.	5.2	12
64	Structure analysis of a glycosides hydrolase family 42 cold-adapted Î²-galactosidase from Rahnella sp. R3. RSC Advances, 2016, 6, 37362-37369.	3.6	11
65	Insight into the potential factors influencing the catalytic direction in cellobiose 2-epimerase by crystallization and mutagenesis. Acta Crystallographica Section D: Structural Biology, 2020, 76, 1104-1113.	2.3	11
66	Structure and chain conformation characterization of arabinoglucan from by-product of peanut oil processing. Carbohydrate Polymers, 2021, 255, 117327.	10.2	11
67	Extraction of rebaudioside-A by sonication from Stevia rebaudiana Bertoni leaf and decolorization of the extract by polymers. Journal of Food Science and Technology, 2015, 52, 5946-5953.	2.8	10
68	The application of the lytic domain of endolysin from Staphylococcus aureus bacteriophage in milk. Journal of Dairy Science, 2021, 104, 2641-2653.	3.4	10
69	Glutenâ€free quinoa noodles: effects of intermediate moisture extrusion and soy protein isolates supplement on cooking quality and in vitro digestibility. International Journal of Food Science and Technology, 2022, 57, 4356-4367.	2.7	10
70	Surfactantâ€Assisted Aqueous Extraction Processing of Camellia Seed Oil by Cyclic Utilization of Aqueous Phase. European Journal of Lipid Science and Technology, 2019, 121, 1800504.	1.5	9
71	Preparation of high-quality sunflower seed protein with a new chlorogenic acid hydrolase from Aspergillus niger. Biotechnology Letters, 2019, 41, 565-574.	2.2	9
72	Fate of phospholipids during aqueous extraction processing of peanut and effect of demulsification treatments on oil-phosphorus-content. Food Chemistry, 2020, 331, 127367.	8.2	9

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73	Innovative Water-Insoluble Edible Film Based on Biocatalytic Crosslink of Gelatin Rich in Glutamine. Foods, 2020, 9, 503.	4.3	9
74	Emulsifying capacity of peanut polysaccharide: Improving interfacial property through the co-dissolution of protein during extraction. Carbohydrate Polymers, 2021, 273, 118614.	10.2	9
75	De Novo Production of Hydroxytyrosol by Metabolic Engineering of Saccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2022, 70, 7490-7499.	5.2	8
76	Effect of Roasting and Grinding on the Processing Characteristics and Organoleptic Properties of Sesame Butter. European Journal of Lipid Science and Technology, 2019, 121, 1800401.	1.5	7
77	Purification, isolation, and structure characterization of water soluble and insoluble polysaccharides from Maitake fruiting body. International Journal of Biological Macromolecules, 2020, 164, 1879-1888.	7.5	7
78	Recovery of steviol glycosides from industrial stevia by-product via crystallization and reversed-phase chromatography. Food Chemistry, 2021, 344, 128726.	8.2	6
79	A novel Î±â€glucosidase inhibitor polysaccharide from Sargassum fusiforme. International Journal of Food Science and Technology, 2022, 57, 67-77.	2.7	6
80	Natural edible materials made of protein-functionalized aerogel particles for postprandial hyperglycemia management. International Journal of Biological Macromolecules, 2021, 167, 279-288.	7.5	6
81	A new nanofibrillated and hydrophobic grafted dietary fibre derived from bamboo leaves: enhanced physicochemical properties and real adsorption capacity of oil. International Journal of Food Science and Technology, 2018, 53, 2394-2404.	2.7	5
82	Isolation of peanut protein aggregates using aqueous extraction processing combined with membrane separation. International Journal of Food Science and Technology, 2020, 55, 3203-3214.	2.7	5
83	Modification of wheat gluten for improvement of binding capacity with keratin in hair. Royal Society Open Science, 2018, 5, 171216.	2.4	4
84	Application of Caseinate Modified with Maillard Reaction for Improving Physicochemical Properties of High Load Flaxseed Oil Microcapsules. European Journal of Lipid Science and Technology, 2021, 123, 2000172.	1.5	4
85	Biosynthesis and biotechnological production of salidroside from Rhodiola genus plants. Phytochemistry Reviews, 2022, 21, 1605-1626.	6.5	4
86	Fermentability of Maitake polysaccharides processed by various hydrothermal conditions and fermented with probiotic (Lactobacillus). International Journal of Biological Macromolecules, 2022, 209, 1075-1087.	7.5	4
87	Preparation of highâ€purity lactulose through efficient recycling of catalyst sodium aluminate and nanofiltration: a pilotâ€scale purification. Journal of the Science of Food and Agriculture, 2018, 98, 5352-5360.	3.5	3
88	Radio frequency as an innovative method to produce lowâ€fat French fries. Journal of the Science of Food and Agriculture, 2022, , .	3.5	2
89	Administration of xyloâ€oligosaccharides improves depressiveâ€like behaviour in mice caused by chronic unpredictable mild stress by altering microbiota composition. International Journal of Food Science and Technology, 2022, 57, 4222-4233.	2.7	2
90	The effect of acidâ€deamidated wheat gluten on the sensory profile and consumer acceptance of ice cream. International Journal of Food Science and Technology, 2019, 54, 42-53.	2.7	1

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91	Purification of stevia extract by chitosan precipitation and reversedâ€phase chromatography. International Journal of Food Science and Technology, 2021, 56, 3409-3420.	2.7	1
92	Preparation of a novel and stable iron fortifier: selfâ€assembled ironâ€whey protein isolate fibrils nanocomposites. International Journal of Food Science and Technology, 2022, 57, 4296-4306.	2.7	1