

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

85 papers	1,491 citations	23 h-index	34 g-index
93 ext. papers	1,899 ext. citations	5.7 avg, IF	5.19 L-index

#	Paper	IF	Citations
85	Bioactive Peptides Derived from Seaweed Protein and Their Health Benefits: Antihypertensive, Antioxidant, and Antidiabetic Properties. <i>Journal of Food Science</i> , 2018 , 83, 6-16	3.4	116
84	Sustainable and practical utilization of feather keratin by an innovative physicochemical pretreatment: high density steam flash-explosion. <i>Green Chemistry</i> , 2012 , 14, 3352	10	106
83	The effect of pulsed electric fields on the inactivation and structure of lysozyme. <i>Food Chemistry</i> , 2008 , 110, 334-43	8.5	62
82	Identification of Bioactive Peptides with α -Amylase Inhibitory Potential from Enzymatic Protein Hydrolysates of Red Seaweed (<i>Porphyra</i> spp). <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4872-4882	5.7	59
81	Effects of high-speed homogenization and high-pressure homogenization on structure of tomato residue fibers. <i>Food Chemistry</i> , 2017 , 232, 443-449	8.5	45
80	Effects of pulsed electric fields on bioactive components, colour and flavour of green tea infusions. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 312-321	3.8	45
79	Antimicrobial Polylactic Acid Packaging Films against <i>Listeria</i> and <i>Salmonella</i> in Culture Medium and on Ready-to-Eat Meat. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3293-3307	5.1	44
78	Pulsed Electric Field Induced Aggregation of Food Proteins: Ovalbumin and Bovine Serum Albumin. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1706-1714	5.1	43
77	Enhancement of isomerization activity and lactulose production of cellobiose 2-epimerase from <i>Caldicellulosiruptor saccharolyticus</i> . <i>Food Chemistry</i> , 2016 , 207, 60-7	8.5	41
76	Characterization of natural low-methoxyl pectin from sunflower head extracted by sodium citrate and purified by ultrafiltration. <i>Food Chemistry</i> , 2015 , 180, 98-105	8.5	40
75	<i>Stevia rebaudiana</i> Bertoni: An alternative Sugar Replacer and Its Application in Food Industry. <i>Food Engineering Reviews</i> , 2014 , 6, 150-162	6.5	38
74	Bioactive peptides with antidiabetic properties: a review. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1909-1919	3.8	37
73	Aggregation of egg white proteins with pulsed electric fields and thermal processes. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3334-41	4.3	35
72	Structural characterization and physicochemical properties of protein extracted from soybean meal assisted by steam flash-explosion with dilute acid soaking. <i>Food Chemistry</i> , 2017 , 219, 48-53	8.5	32
71	Characterization and demulsification of cream emulsion from aqueous extraction of peanut. <i>Journal of Food Engineering</i> , 2016 , 185, 62-71	6	31
70	Pulsed electric field (PEF)-induced aggregation between lysozyme, ovalbumin and ovotransferrin in multi-protein system. <i>Food Chemistry</i> , 2015 , 175, 115-20	8.5	30
69	Effects of roasting temperatures and grinding type on the yields of oil and protein obtained by aqueous extraction processing. <i>Journal of Food Engineering</i> , 2016 , 173, 15-24	6	29

68	Recent progress in <i>Bacillus subtilis</i> spore-surface display: concept, progress, and future. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 933-949	5.7	27
67	Lactulose production from lactose by recombinant cellobiose 2-epimerase in permeabilised <i>Escherichia coli</i> cells. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1625-1631	3.8	27
66	Cloning, expression and structural stability of a cold-adapted β -galactosidase from <i>Rahnella</i> sp. R3. <i>Protein Expression and Purification</i> , 2015 , 115, 158-64	2	26
65	Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing. <i>Journal of Food Engineering</i> , 2017 , 204, 64-72	6	25
64	Innovative Nanofibrillated Cellulose from Rice Straw as Dietary Fiber for Enhanced Health Benefits Prepared by a Green and Scale Production Method. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 3481-3492	8.3	24
63	Effect of acid deamidation- <i>alcalase</i> hydrolysis induced modification on functional and bitter-masking properties of wheat gluten hydrolysates. <i>Food Chemistry</i> , 2019 , 277, 655-663	8.5	24
62	Antimicrobial property and microstructure of micro-emulsion edible composite films against <i>Listeria</i> . <i>International Journal of Food Microbiology</i> , 2015 , 208, 58-64	5.8	23
61	Effects of low dose gamma irradiation on microbial inactivation and physicochemical properties of fried shrimp (<i>Penaeus vannamei</i>). <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1088-1096	3.8	21
60	Lactulose production from efficient isomerization of lactose catalyzed by recyclable sodium aluminate. <i>Food Chemistry</i> , 2017 , 233, 151-158	8.5	20
59	Extraction of sunflower head pectin with superfine grinding pretreatment. <i>Food Chemistry</i> , 2020 , 320, 126631	8.5	20
58	Preparation and characterization of gellan gum microspheres containing a cold-adapted β -galactosidase from <i>Rahnella</i> sp. R3. <i>Carbohydrate Polymers</i> , 2017 , 162, 10-15	10.3	18
57	Preparation of immobilized glucose oxidase and its application in improving breadmaking quality of commercial wheat flour. <i>Food Chemistry</i> , 2014 , 161, 1-7	8.5	18
56	Adsorption characteristics of rebaudioside A and stevioside on cross-linked poly(styrene-co-divinylbenzene) macroporous resins functionalized with chloromethyl, amino and phenylboronic acid groups. <i>Food Chemistry</i> , 2014 , 159, 38-46	8.5	18
55	Diafiltration process on xylo-oligosaccharides syrup using nanofiltration and its modelling. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 32-39	3.8	17
54	Chain conformation and rheological properties of an acid-extracted polysaccharide from peanut sediment of aqueous extraction process. <i>Carbohydrate Polymers</i> , 2020 , 228, 115410	10.3	17
53	Emulsions prepared by ultrahigh methoxylated pectin through the phase inversion method. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 167-175	7.9	16
52	Comparative study of inactivation and conformational change of lysozyme induced by pulsed electric fields and heat. <i>European Food Research and Technology</i> , 2008 , 228, 47-54	3.4	16
51	Efficient and eco-friendly extraction of corn germ oil using aqueous ethanol solution assisted by steam explosion. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2108-16	3.3	15

50	Inactivation of lipoxygenase in soybean by radio frequency treatment. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2738-2747	3.8	15
49	Effects of combined pulsed electric fields and mild temperature pasteurization on microbial inactivation and physicochemical properties of cloudy red apple juice (<i>Malus pumila</i> Niedzwetzkyana (Dieck)). <i>Journal of Food Safety</i> , 2017 , 37, e12369	2	13
48	Inactivation of apple (<i>Malus domestica</i> Borkh) polyphenol oxidases by radio frequency combined with pulsed electric field treatment. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2054-2063	2.8	13
47	Construction of a mitochondria-targeted ratiometric fluorescent probe for monitoring hydrazine in soil samples and culture cells. <i>Journal of Hazardous Materials</i> , 2021 , 406, 124589	12.8	13
46	Determination of lactulose in foods: a review of recent research. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1081-1087	3.8	12
45	Purification of the mother liquor sugar from industrial stevia production through one-step adsorption by non-polar macroporous resin. <i>Food Chemistry</i> , 2019 , 274, 337-344	8.5	12
44	Glycyrrhetic Acid 3-O-Mono- β -glucuronide (GAMG): An Innovative High-Potency Sweetener with Improved Biological Activities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 905-919	16.4	12
43	Characterization of a cold-adapted esterase and mutants from a psychotolerant <i>Pseudomonas</i> sp. strain. <i>Biotechnology and Applied Biochemistry</i> , 2017 , 64, 686-699	2.8	11
42	Effects of pulsed electric field on colloidal properties and storage stability of carrot juice. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 2079-2085	3.8	11
41	An Approach for Lactulose Production Using the CotX-Mediated Spore-Displayed β -Galactosidase as a Biocatalyst. <i>Journal of Microbiology and Biotechnology</i> , 2016 , 26, 1267-77	3.3	10
40	Phenylboronic Acid Functionalized Adsorbents for Selective and Reversible Adsorption of Lactulose from Syrup Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9269-9281	5.7	9
39	Functional display of active β -galactosidase on <i>Bacillus subtilis</i> spores using crust proteins as carriers. <i>Food Science and Biotechnology</i> , 2015 , 24, 1755-1759	3	9
38	Ethanol-Assisted Aqueous Enzymatic Extraction of Peony Seed Oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2019 , 96, 595-606	1.8	9
37	Combination of thermal pretreatment and alcohol-assisted aqueous processing for rapeseed oil extraction. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3509-3516	4.3	9
36	Extraction of rebaudioside-A by sonication from <i>Stevia rebaudiana</i> Bertoni leaf and decolorization of the extract by polymers. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5946-53	3.3	8
35	Highly Efficient Production and Simultaneous Purification of Lactulose via Isomerization of Lactose through an Innovative Sustainable Anion-Extraction Process. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 3465-3476	8.3	7
34	Characterisation of peanut protein concentrates from industrial aqueous extraction processing prepared by spray and freeze drying methods. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1597-1608	3.8	7
33	Impact of phosphatidylcholine and phosphatidylethanolamine on the oxidative stability of stripped peanut oil and bulk peanut oil. <i>Food Chemistry</i> , 2020 , 311, 125962	8.5	7

32	A novel hypoglycemic agent: polysaccharides from laver (spp.). <i>Food and Function</i> , 2020 , 11, 9048-9056	6.1	7
31	Characteristics of alkali-extracted peanut polysaccharide-protein complexes and their ability as Pickering emulsifiers. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1178-1186	7.9	6
30	Structure analysis of a glycosides hydrolase family 42 cold-adapted β -galactosidase from <i>Rahnella</i> sp. R3. <i>RSC Advances</i> , 2016 , 6, 37362-37369	3.7	6
29	Improvement of the yield and flavour quality of sesame oil from aqueous extraction process by moisture conditioning before roasting. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 471-479	3.8	6
28	Prevention and Alleviation of Dextran Sulfate Sodium Salt-Induced Inflammatory Bowel Disease in Mice With -Fermented Milk Inhibition of the Inflammatory Responses and Regulation of the Intestinal Flora. <i>Frontiers in Microbiology</i> , 2020 , 11, 622354	5.7	6
27	Inactivation of membrane-bound and soluble polyphenol oxidases in apple (<i>Malus domestica</i> Borkh) by radio frequency processing for improved juice quality. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12923	2.4	6
26	Preparation of high-quality sunflower seed protein with a new chlorogenic acid hydrolase from <i>Aspergillus niger</i> . <i>Biotechnology Letters</i> , 2019 , 41, 565-574	3	5
25	Interfacial properties of ultrahigh methoxylated pectin. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 403-410	7.9	5
24	Enhancement of the Isomerization Activity and Thermostability of Cellobiose 2-Epimerase from by Exchange of a Flexible Loop. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1907-1915	5.7	5
23	Innovative Water-Insoluble Edible Film Based on Biocatalytic Crosslink of Gelatin Rich in Glutamine. <i>Foods</i> , 2020 , 9,	4.9	4
22	Recent Developments in the Preservation of Raw Fresh Food by Pulsed Electric Field. <i>Food Reviews International</i> , 1-19	5.5	4
21	Structure and chain conformation characterization of arabinoglucan from by-product of peanut oil processing. <i>Carbohydrate Polymers</i> , 2021 , 255, 117327	10.3	4
20	Insight into the potential factors influencing the catalytic direction in cellobiose 2-epimerase by crystallization and mutagenesis. <i>Acta Crystallographica Section D: Structural Biology</i> , 2020 , 76, 1104-1113	5.5	3
19	Fate of phospholipids during aqueous extraction processing of peanut and effect of demulsification treatments on oil-phosphorus-content. <i>Food Chemistry</i> , 2020 , 331, 127367	8.5	3
18	Modification of wheat gluten for improvement of binding capacity with keratin in hair. <i>Royal Society Open Science</i> , 2018 , 5, 171216	3.3	3
17	A new nanofibrillated and hydrophobic grafted dietary fibre derived from bamboo leaves: enhanced physicochemical properties and real adsorption capacity of oil. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2394-2404	3.8	3
16	Screening of a <i>Bacillus subtilis</i> strain producing both nattokinase and milk-clotting enzyme and its application in fermented milk with thrombolytic activity. <i>Journal of Dairy Science</i> , 2021 , 104, 9437-9449	4	3
15	Surfactant-Assisted Aqueous Extraction Processing of Camellia Seed Oil by Cyclic Utilization of Aqueous Phase. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800504	3	2

14	Preparation of high-purity lactulose through efficient recycling of catalyst sodium aluminate and nanofiltration: a pilot-scale purification. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5352-5360	4.3	2
13	Biosynthesis and biotechnological production of salidroside from <i>Rhodiola</i> genus plants. <i>Phytochemistry Reviews</i> , 2019 , 18, 103-117	7.7	2
12	Purification, isolation, and structure characterization of water soluble and insoluble polysaccharides from Maitake fruiting body. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 1879-1888	7.9	2
11	Recovery of steviol glycosides from industrial stevia by-product via crystallization and reversed-phase chromatography. <i>Food Chemistry</i> , 2021 , 344, 128726	8.5	2
10	The application of the lytic domain of endolysin from <i>Staphylococcus aureus</i> bacteriophage in milk. <i>Journal of Dairy Science</i> , 2021 , 104, 2641-2653	4	2
9	Effects of pulse electric field pretreatment on the frying quality and pore characteristics of potato chips. <i>Food Chemistry</i> , 2022 , 369, 130516	8.5	2
8	Natural edible materials made of protein-functionalized aerogel particles for postprandial hyperglycemia management. <i>International Journal of Biological Macromolecules</i> , 2021 , 167, 279-288	7.9	2
7	Effect of Roasting and Grinding on the Processing Characteristics and Organoleptic Properties of Sesame Butter. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800401	3	1
6	Isolation of peanut protein aggregates using aqueous extraction processing combined with membrane separation. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3203-3214	3.8	1
5	A novel α -glucosidase inhibitor polysaccharide from <i>Sargassum fusiforme</i> . <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3203-3214	3.8	1
4	The effect of acid-deamidated wheat gluten on the sensory profile and consumer acceptance of ice cream. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 42-53	3.8	0
3	Application of Caseinate Modified with Maillard Reaction for Improving Physicochemical Properties of High Load Flaxseed Oil Microcapsules. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2000172	3	0
2	Emulsifying capacity of peanut polysaccharide: Improving interfacial property through the co-dissolution of protein during extraction. <i>Carbohydrate Polymers</i> , 2021 , 273, 118614	10.3	0
1	Purification of stevia extract by chitosan precipitation and reversed-phase chromatography. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3409-3420	3.8	0