

# Jun jun

## List of Publications by Year in Descending Order

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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	Effects of pulse electric field pretreatment on the frying quality and pore characteristics of potato chips. <i>Food Chemistry</i> , <b>2022</b> , 369, 130516	8.5	2
84	Construction of a mitochondria-targeted ratiometric fluorescent probe for monitoring hydrazine in soil samples and culture cells. <i>Journal of Hazardous Materials</i> , <b>2021</b> , 406, 124589	12.8	13
83	Structure and chain conformation characterization of arabinoglucan from by-product of peanut oil processing. <i>Carbohydrate Polymers</i> , <b>2021</b> , 255, 117327	10.3	4
82	Recovery of steviol glycosides from industrial stevia by-product via crystallization and reversed-phase chromatography. <i>Food Chemistry</i> , <b>2021</b> , 344, 128726	8.5	2
81	Purification of stevia extract by chitosan precipitation and reversed-phase chromatography. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3409-3420	3.8	
80	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> , <b>2021</b> , 123, 2000172	3	0
79	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> , <b>2021</b> , 69, 1907-1915	5.7	5
78	The application of the lytic domain of endolysin from Staphylococcus aureus bacteriophage in milk. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 2641-2653	4	2
77	Screening of a Bacillus subtilis strain producing both nattokinase and milk-clotting enzyme and its application in fermented milk with thrombolytic activity. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 9437-9449	4	3
76	Emulsifying capacity of peanut polysaccharide: Improving interfacial property through the co-dissolution of protein during extraction. <i>Carbohydrate Polymers</i> , <b>2021</b> , 273, 118614	10.3	0
75	Natural edible materials made of protein-functionalized aerogel particles for postprandial hyperglycemia management. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 167, 279-288	7.9	2
74	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> , <b>2020</b> , 76, 1104-1113	5.5	3
73	Fate of phospholipids during aqueous extraction processing of peanut and effect of demulsification treatments on oil-phosphorus-content. <i>Food Chemistry</i> , <b>2020</b> , 331, 127367	8.5	3
72	Characteristics of alkali-extracted peanut polysaccharide-protein complexes and their ability as Pickering emulsifiers. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 162, 1178-1186	7.9	6
71	Interfacial properties of ultrahigh methoxylated pectin. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 152, 403-410	7.9	5
70	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> , <b>2020</b> , 8, 3465-3476	8.3	7
69	Isolation of peanut protein aggregates using aqueous extraction processing combined with membrane separation. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3203-3214	3.8	1

68	Extraction of sunflower head pectin with superfine grinding pretreatment. <i>Food Chemistry</i> , <b>2020</b> , 320, 126631	8.5	20
67	Innovative Water-Insoluble Edible Film Based on Biocatalytic Crosslink of Gelatin Rich in Glutamine. <i>Foods</i> , <b>2020</b> , 9,	4.9	4
66	Impact of phosphatidylcholine and phosphatidylethanolamine on the oxidative stability of stripped peanut oil and bulk peanut oil. <i>Food Chemistry</i> , <b>2020</b> , 311, 125962	8.5	7
65	Purification, isolation, and structure characterization of water soluble and insoluble polysaccharides from Maitake fruiting body. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 1879-1888	7.9	2
64	A novel hypoglycemic agent: polysaccharides from laver ( spp.). <i>Food and Function</i> , <b>2020</b> , 11, 9048-9056	6.1	7
63	Chain conformation and rheological properties of an acid-extracted polysaccharide from peanut sediment of aqueous extraction process. <i>Carbohydrate Polymers</i> , <b>2020</b> , 228, 115410	10.3	17
62	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> , <b>2020</b> , 11, 622354	5.7	6
61	Emulsions prepared by ultrahigh methoxylated pectin through the phase inversion method. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 128, 167-175	7.9	16
60	Effect of Roasting and Grinding on the Processing Characteristics and Organoleptic Properties of Sesame Butter. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800401	3	1
59	Surfactant-Assisted Aqueous Extraction Processing of Camellia Seed Oil by Cyclic Utilization of Aqueous Phase. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800504	3	2
58	Bioactive peptides with antidiabetic properties: a review. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1909-1919	3.8	37
57	Preparation of high-quality sunflower seed protein with a new chlorogenic acid hydrolase from <i>Aspergillus niger</i> . <i>Biotechnology Letters</i> , <b>2019</b> , 41, 565-574	3	5
56	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> , <b>2019</b> , 54, 42-53	3.8	0
55	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> , <b>2019</b> , 54, 1597-1608	3.8	7
54	Ethanol-Assisted Aqueous Enzymatic Extraction of Peony Seed Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2019</b> , 96, 595-606	1.8	9
53	Purification of the mother liquor sugar from industrial stevia production through one-step adsorption by non-polar macroporous resin. <i>Food Chemistry</i> , <b>2019</b> , 274, 337-344	8.5	12
52	Effect of acid deamidation-alkalase hydrolysis induced modification on functional and bitter-masking properties of wheat gluten hydrolysates. <i>Food Chemistry</i> , <b>2019</b> , 277, 655-663	8.5	24
51	Combination of thermal pretreatment and alcohol-assisted aqueous processing for rapeseed oil extraction. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3509-3516	4.3	9

50	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> , <b>2019</b> , 54, 471-479	3.8	6
49	Modification of wheat gluten for improvement of binding capacity with keratin in hair. <i>Royal Society Open Science</i> , <b>2018</b> , 5, 171216	3.3	3
48	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> , <b>2018</b> , 98, 5352-5360	4.3	2
47	Identification of Bioactive Peptides with $\alpha$ -Amylase Inhibitory Potential from Enzymatic Protein Hydrolysates of Red Seaweed ( <i>Porphyra</i> spp). <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 4872-4882	5.7	59
46	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> , <b>2018</b> , 53, 2054-2063	3.8	13
45	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> , <b>2018</b> , 6, 3481-3492	8.3	24
44	Inactivation of lipoxygenase in soybean by radio frequency treatment. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2738-2747	3.8	15
43	Phenylboronic Acid Functionalized Adsorbents for Selective and Reversible Adsorption of Lactulose from Syrup Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9269-9281	5.7	9
42	Bioactive Peptides Derived from Seaweed Protein and Their Health Benefits: Antihypertensive, Antioxidant, and Antidiabetic Properties. <i>Journal of Food Science</i> , <b>2018</b> , 83, 6-16	3.4	116
41	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> , <b>2018</b> , 41, e12923	2.4	6
40	Glycyrrhetic Acid 3-O-Mono- $\beta$ -glucuronide (GAMG): An Innovative High-Potency Sweetener with Improved Biological Activities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 905-919	16.4	12
39	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> , <b>2018</b> , 53, 2394-2404	3.8	3
38	Recent progress in <i>Bacillus subtilis</i> spore-surface display: concept, progress, and future. <i>Applied Microbiology and Biotechnology</i> , <b>2017</b> , 101, 933-949	5.7	27
37	Preparation and characterization of gellan gum microspheres containing a cold-adapted $\beta$ -galactosidase from <i>Rahnella</i> sp. R3. <i>Carbohydrate Polymers</i> , <b>2017</b> , 162, 10-15	10.3	18
36	Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing. <i>Journal of Food Engineering</i> , <b>2017</b> , 204, 64-72	6	25
35	Effects of high-speed homogenization and high-pressure homogenization on structure of tomato residue fibers. <i>Food Chemistry</i> , <b>2017</b> , 232, 443-449	8.5	45
34	Lactulose production from efficient isomerization of lactose catalyzed by recyclable sodium aluminate. <i>Food Chemistry</i> , <b>2017</b> , 233, 151-158	8.5	20
33	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> , <b>2017</b> , 37, e12369	2	13

32	Structural characterization and physicochemical properties of protein extracted from soybean meal assisted by steam flash-explosion with dilute acid soaking. <i>Food Chemistry</i> , <b>2017</b> , 219, 48-53	8.5	32
31	Characterization of a cold-adapted esterase and mutants from a psychotolerant <i>Pseudomonas</i> sp. strain. <i>Biotechnology and Applied Biochemistry</i> , <b>2017</b> , 64, 686-699	2.8	11
30	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> , <b>2016</b> , 53, 2108-16	3.3	15
29	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> , <b>2016</b> , 173, 15-24	6	29
28	An Approach for Lactulose Production Using the CotX-Mediated Spore-Displayed $\beta$ -Galactosidase as a Biocatalyst. <i>Journal of Microbiology and Biotechnology</i> , <b>2016</b> , 26, 1267-77	3.3	10
27	Aggregation of egg white proteins with pulsed electric fields and thermal processes. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 3334-41	4.3	35
26	Enhancement of isomerization activity and lactulose production of cellobiose 2-epimerase from <i>Caldicellulosiruptor saccharolyticus</i> . <i>Food Chemistry</i> , <b>2016</b> , 207, 60-7	8.5	41
25	Structure analysis of a glycosides hydrolase family 42 cold-adapted $\beta$ -galactosidase from <i>Rahnella</i> sp. R3. <i>RSC Advances</i> , <b>2016</b> , 6, 37362-37369	3.7	6
24	Characterization and demulsification of cream emulsion from aqueous extraction of peanut. <i>Journal of Food Engineering</i> , <b>2016</b> , 185, 62-71	6	31
23	Antimicrobial property and microstructure of micro-emulsion edible composite films against <i>Listeria</i> . <i>International Journal of Food Microbiology</i> , <b>2015</b> , 208, 58-64	5.8	23
22	Cloning, expression and structural stability of a cold-adapted $\beta$ -galactosidase from <i>Rahnella</i> sp. R3. <i>Protein Expression and Purification</i> , <b>2015</b> , 115, 158-64	2	26
21	Pulsed electric field (PEF)-induced aggregation between lysozyme, ovalbumin and ovotransferrin in multi-protein system. <i>Food Chemistry</i> , <b>2015</b> , 175, 115-20	8.5	30
20	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> , <b>2015</b> , 50, 1625-1631	3.8	27
19	Functional display of active $\beta$ -galactosidase on <i>Bacillus subtilis</i> spores using crust proteins as carriers. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 1755-1759	3	9
18	Characterization of natural low-methoxyl pectin from sunflower head extracted by sodium citrate and purified by ultrafiltration. <i>Food Chemistry</i> , <b>2015</b> , 180, 98-105	8.5	40
17	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> , <b>2015</b> , 52, 5946-53	3.3	8
16	Preparation of immobilized glucose oxidase and its application in improving breadmaking quality of commercial wheat flour. <i>Food Chemistry</i> , <b>2014</b> , 161, 1-7	8.5	18
15	<i>Stevia rebaudiana</i> Bertoni: An alternative Sugar Replacer and Its Application in Food Industry. <i>Food Engineering Reviews</i> , <b>2014</b> , 6, 150-162	6.5	38

14	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> , <b>2014</b> , 159, 38-46	8.5	18
13	Antimicrobial Poly(lactic 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> , <b>2014</b> , 7, 3293-3307	5.1	44
12	Sustainable and practical utilization of feather keratin by an innovative physicochemical pretreatment: high density steam flash-explosion. <i>Green Chemistry</i> , <b>2012</b> , 14, 3352	10	106
11	Effects of pulsed electric field on colloidal properties and storage stability of carrot juice. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2079-2085	3.8	11
10	Pulsed Electric Field Induced Aggregation of Food Proteins: Ovalbumin and Bovine Serum Albumin. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1706-1714	5.1	43
9	Diafiltration process on xylo-oligosaccharides syrup using nanofiltration and its modelling. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 32-39	3.8	17
8	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> , <b>2010</b> , 45, 1088-1096	3.8	21
7	Determination of lactulose in foods: a review of recent research. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 1081-1087	3.8	12
6	Effects of pulsed electric fields on bioactive components, colour and flavour of green tea infusions. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 312-321	3.8	45
5	Comparative study of inactivation and conformational change of lysozyme induced by pulsed electric fields and heat. <i>European Food Research and Technology</i> , <b>2008</b> , 228, 47-54	3.4	16
4	The effect of pulsed electric fields on the inactivation and structure of lysozyme. <i>Food Chemistry</i> , <b>2008</b> , 110, 334-43	8.5	62
3	Biosynthesis and biotechnological production of salidroside from <i>Rhodiola</i> genus plants. <i>Phytochemistry Reviews</i> , 1	7.7	2
2	Recent Developments in the Preservation of Raw Fresh Food by Pulsed Electric Field. <i>Food Reviews International</i> , 1-19	5.5	4
1	A novel $\alpha$ -glucosidase inhibitor polysaccharide from <i>Sargassum fusiforme</i> . <i>International Journal of Food Science and Technology</i> ,	3.8	1