

Rentang Zhang

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Physicochemical properties, and volatile compounds of blackened jujube vinegar as prepared by optimized fermentation process. <i>International Journal of Food Properties</i> , 2022, 25, 288-304.	1.3	8
2	Preparation, structural characterization and antioxidant activity of water-soluble polysaccharides and purified fractions from blackened jujube by an activity-oriented approach. <i>Food Chemistry</i> , 2022, 385, 132637.	4.2	32
3	Comparison of volatile compounds and fatty acids of jujubes (<i>Ziziphus jujuba</i> mill.) before and after blackening process. <i>International Journal of Food Properties</i> , 2022, 25, 1079-1098.	1.3	4
4	Physicochemical properties and antioxidant activities of jujubes (<i>Ziziphus jujuba</i> Mill.): effect of blackening process on different cultivars. <i>International Journal of Food Properties</i> , 2022, 25, 1576-1590.	1.3	3
5	Fatty acid composition of 21 cultivars of Chinese jujube fruits (<i>Ziziphus jujuba</i> Mill.). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1225-1240.	1.6	4
6	Active components and antioxidant activity of thirty-seven varieties of Chinese jujube fruits (<i>Ziziphus jujuba</i> Mill.). <i>International Journal of Food Properties</i> , 2021, 24, 1479-1494.	1.3	6
7	Structural characterization and antioxidant activities of one neutral polysaccharide and three acid polysaccharides from <i>Ziziphus jujuba</i> cv. Hamidazao: A comparison. <i>Carbohydrate Polymers</i> , 2021, 261, 117879.	5.1	68
8	Characteristics of fatty acids in the Chinese jujube fruits (<i>Ziziphus jujuba</i> mill.). <i>Journal of Agriculture and Food Research</i> , 2021, 4, 100129.	1.2	3
9	Purification and antioxidant properties of triterpenic acids from blackened jujube (<i>Ziziphus jujuba</i>) Tj ETQq1 1 0.784314 rgBT ₉ /Overlo	1.5	9
10	The regulation of cell wall lignification and lignin biosynthesis during pigmentation of winter jujube. <i>Horticulture Research</i> , 2021, 8, 238.	2.9	31
11	Content variations in compositions and volatile component in jujube fruits during the blacking process. <i>Food Science and Nutrition</i> , 2019, 7, 1387-1395.	1.5	39
12	Investigation of Processing Technology for Aged Black Jujube. <i>Food Science and Nutrition</i> , 2019, 3, p107.	0.0	6