He Ni

List of Publications by Year
in descending order

21	402	759233 12	752698 20
papers	citations	h-index	g-index

22	22	22	554
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Column chromatographic extraction and preparation of cordycepin from Cordyceps militaris waster medium. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 2135-2141.	2.3	75
2	Aquafaba from commercially canned chickpeas as potential egg replacer for the development of vegan mayonnaise: recipe optimisation and storage stability. International Journal of Food Science and Technology, 2020, 55, 1935-1942.	2.7	53
3	Simultaneous extraction and separation of oil, proteins, and glucosinolates from Moringa oleifera seeds. Food Chemistry, 2019, 300, 125162.	8.2	38
4	Antioxidant Properties of a Yogurt Beverage Enriched with Salal (Gaultheria shallon) Berries and Blackcurrant (Ribes nigrum) Pomace during Cold Storage. Beverages, 2019, 5, 2.	2.8	30
5	Expression of nattokinase in Escherichia coli and renaturation of its inclusion body. Journal of Biotechnology, 2016, 231, 65-71.	3.8	29
6	Incorporating salal berry (Gaultheria shallon) and blackcurrant (Ribes nigrum) pomace in yogurt for the development of a beverage with antidiabetic properties. Heliyon, 2018, 4, e00875.	3.2	25
7	Screening, separating, and completely recovering polyphenol oxidases and other biochemicals from sweet potato wastewater in starch production. Applied Microbiology and Biotechnology, 2015, 99, 1745-1753.	3.6	20
8	Tourmaline ceramic balls stimulate growth and metabolism of three fermentation microorganisms. World Journal of Microbiology and Biotechnology, 2008, 24, 725-731.	3.6	19
9	Identification of adenosine deaminase inhibitors from Tofu wastewater and litchi peel and their synergistic anticancer and antibacterial activities with cordycepin. International Journal of Food Science and Technology, 2016, 51, 1168-1176.	2.7	19
10	Lactic-acid bacteria fermentation-induced effects on microstructure and interfacial properties of oil-in-water emulsions stabilized by goat-milk proteins. LWT - Food Science and Technology, 2019, 109, 70-76.	5.2	15
11	Comprehensive utilization of activated sludge for the preparation of hydrolytic enzymes, polyhydroxyalkanoates, and water-retaining organic fertilizer. Preparative Biochemistry and Biotechnology, 2017, 47, 611-618.	1.9	14
12	Preparation of peroxidase and phenolics using discarded sweet potato old stems. Scientific Reports, 2019, 9, 3769.	3.3	14
13	Simplified recovery of enzymes and nutrients in sweet potato wastewater and preparing health black tea and theaflavins with scrap tea. Food Chemistry, 2018, 245, 854-862.	8.2	10
14	Protection of Aronia melanocarpa Fruit Extract from Sodium-Iodate-Induced Damages in Rat Retina. Nutrients, 2021, 13, 4411.	4.1	9
15	Interaction of whey protein with polyphenols from salal fruits (Gaultheria shallon) and the effects on protein structure and hydrolysis pattern by Flavourzyme Â®. International Journal of Food Science and Technology, 2020, 55, 1281-1288.	2.7	8
16	Extraction and preparation of high-aroma and low-caffeine instant green teas by the novel column chromatographic extraction method with gradient elution. Journal of Food Science and Technology, 2017, 54, 2186-2192.	2.8	6
17	Angiotensinâ€converting enzyme inhibitory activity of hydrolysates generated from whey protein fortified with salal fruits (Galtheria shallon) by enzymatic treatment with Pronase from Streptomyces griseus. International Journal of Food Science and Technology, 2019, 54, 2975-2982.	2.7	6
18	A comparison of the nutritional content and price between dairy and non-dairy milks and cheeses in UK supermarkets: A cross sectional analysis. Nutrition and Health, 2024, 30, 157-165.	1.5	5

#	Article	IF	Citations
19	Simultaneous column chromatographic extraction and purification of abscisic acid in peanut plants for direct HPLC analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 1002, 277-284.	2.3	4
20	Physicochemical and nutritional properties of yogurt emulsion with lycopene during chilled storage. Journal of Food Science and Technology, 2022, 59, 4037-4044.	2.8	3
21	Highly simplified preparation of tea flavonoids from surplus tea leaves by the novel three-phase extraction and purification. Separation Science and Technology, 2019, 54, 741-746.	2.5	0