

# He Ni

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3862131/publications.pdf>

Version: 2024-02-01

21  
papers

402  
citations

759233

12  
h-index

752698

20  
g-index

22  
all docs

22  
docs citations

22  
times ranked

554  
citing authors

#	ARTICLE	IF	CITATIONS
1	A comparison of the nutritional content and price between dairy and non-dairy milks and cheeses in UK supermarkets: A cross sectional analysis. <i>Nutrition and Health</i> , 2024, 30, 157-165.	1.5	5
2	Physicochemical and nutritional properties of yogurt emulsion with lycopene during chilled storage. <i>Journal of Food Science and Technology</i> , 2022, 59, 4037-4044.	2.8	3
3	Protection of Aronia melanocarpa Fruit Extract from Sodium-Iodate-Induced Damages in Rat Retina. <i>Nutrients</i> , 2021, 13, 4411.	4.1	9
4	Interaction of whey protein with polyphenols from salal fruits ( <i>Gaultheria shallon</i> ) and the effects on protein structure and hydrolysis pattern by Flavourzyme Å®. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1281-1288.	2.7	8
5	Aquafaba from commercially canned chickpeas as potential egg replacer for the development of vegan mayonnaise: recipe optimisation and storage stability. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1935-1942.	2.7	53
6	Simultaneous extraction and separation of oil, proteins, and glucosinolates from <i>Moringa oleifera</i> seeds. <i>Food Chemistry</i> , 2019, 300, 125162.	8.2	38
7	Antioxidant Properties of a Yogurt Beverage Enriched with Salal ( <i>Gaultheria shallon</i> ) Berries and Blackcurrant ( <i>Ribes nigrum</i> ) Pomace during Cold Storage. <i>Beverages</i> , 2019, 5, 2.	2.8	30
8	Highly simplified preparation of tea flavonoids from surplus tea leaves by the novel three-phase extraction and purification. <i>Separation Science and Technology</i> , 2019, 54, 741-746.	2.5	0
9	Angiotensinâ€converting enzyme inhibitory activity of hydrolysates generated from whey protein fortified with salal fruits ( <i>Gaultheria shallon</i> ) by enzymatic treatment with Pronase from <i>Streptomyces griseus</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 2975-2982.	2.7	6
10	Preparation of peroxidase and phenolics using discarded sweet potato old stems. <i>Scientific Reports</i> , 2019, 9, 3769.	3.3	14
11	Lactic-acid bacteria fermentation-induced effects on microstructure and interfacial properties of oil-in-water emulsions stabilized by goat-milk proteins. <i>LWT - Food Science and Technology</i> , 2019, 109, 70-76.	5.2	15
12	Simplified recovery of enzymes and nutrients in sweet potato wastewater and preparing health black tea and theaflavins with scrap tea. <i>Food Chemistry</i> , 2018, 245, 854-862.	8.2	10
13	Incorporating salal berry ( <i>Gaultheria shallon</i> ) and blackcurrant ( <i>Ribes nigrum</i> ) pomace in yogurt for the development of a beverage with antidiabetic properties. <i>Heliyon</i> , 2018, 4, e00875.	3.2	25
14	Comprehensive utilization of activated sludge for the preparation of hydrolytic enzymes, polyhydroxyalkanoates, and water-retaining organic fertilizer. <i>Preparative Biochemistry and Biotechnology</i> , 2017, 47, 611-618.	1.9	14
15	Extraction and preparation of high-aroma and low-caffeine instant green teas by the novel column chromatographic extraction method with gradient elution. <i>Journal of Food Science and Technology</i> , 2017, 54, 2186-2192.	2.8	6
16	Identification of adenosine deaminase inhibitors from Tofu wastewater and litchi peel and their synergistic anticancer and antibacterial activities with cordycepin. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1168-1176.	2.7	19
17	Expression of nattokinase in <i>Escherichia coli</i> and renaturation of its inclusion body. <i>Journal of Biotechnology</i> , 2016, 231, 65-71.	3.8	29
18	Screening, separating, and completely recovering polyphenol oxidases and other biochemicals from sweet potato wastewater in starch production. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 1745-1753.	3.6	20

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19	Simultaneous column chromatographic extraction and purification of abscisic acid in peanut plants for direct HPLC analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 1002, 277-284.	2.3	4
20	Column chromatographic extraction and preparation of cordycepin from <i>Cordyceps militaris</i> waste medium. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 2135-2141.	2.3	75
21	Tourmaline ceramic balls stimulate growth and metabolism of three fermentation microorganisms. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 725-731.	3.6	19