

Jingren He

List of Publications by Year in descending order

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35
papers

1,323
citations

411340

20
h-index

406436

35
g-index

35
all docs

35
docs citations

35
times ranked

2093
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in the development of bitter gourd seed oil: from chemical composition to potential applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10678-10690.	5.4	2
2	Sequential aqueous acetone fractionation and characterization of Brauns native lignin separated from Chinese quince fruit. <i>International Journal of Biological Macromolecules</i> , 2022, 201, 67-74.	3.6	10
3	Dietary polyglycosylated anthocyanins, the smart option? A comprehensive review on their health benefits and technological applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3096-3128.	5.9	6
4	Starch/tea polyphenols nanofibrous films for food packaging application: From facile construction to enhance mechanical, antioxidant and hydrophobic properties. <i>Food Chemistry</i> , 2021, 360, 129922.	4.2	59
5	Biomimetic dynamic membrane (BDM): Fabrication method and roles of carriers and laccase. <i>Chemosphere</i> , 2020, 240, 124882.	4.2	20
6	The anti-inflammatory potential of protein-bound anthocyanin compounds from purple sweet potato in LPS-induced RAW264.7 macrophages. <i>Food Research International</i> , 2020, 137, 109647.	2.9	32
7	Promising Rice-Husk-Derived Carbon/Ni(OH) ₂ Composite Materials as a High-Performing Supercapacitor Electrode. <i>ACS Omega</i> , 2020, 5, 29896-29902.	1.6	29
8	Polysaccharide-Based Hydrogels Derived from Cellulose: The Architecture Change from Nanofibers to Hydrogels for a Putative Dual Function in Dye Wastewater Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9725-9732.	2.4	37
9	Protein-Bound Anthocyanin Compounds of Purple Sweet Potato Ameliorate Hyperglycemia by Regulating Hepatic Glucose Metabolism in High-Fat Diet/Streptozotocin-Induced Diabetic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1596-1608.	2.4	26
10	Soluble dietary fiber and polyphenol complex in lotus root: Preparation, interaction and identification. <i>Food Chemistry</i> , 2020, 314, 126219.	4.2	41
11	Degradation of anthocyanins and polymeric color formation during heat treatment of purple sweet potato extract at different pH. <i>Food Chemistry</i> , 2019, 274, 460-470.	4.2	111
12	Recent Advances in Biotransformation of Saponins. <i>Molecules</i> , 2019, 24, 2365.	1.7	85
13	Research Advances of Purple Sweet Potato Anthocyanins: Extraction, Identification, Stability, Bioactivity, Application, and Biotransformation. <i>Molecules</i> , 2019, 24, 3816.	1.7	85
14	Molecular characteristics of kappa-selenocarrageenan and application in green synthesis of silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 529-537.	3.6	4
15	Modulation of lipid metabolism and colonic microbial diversity of high-fat-diet C57BL/6 mice by inulin with different chain lengths. <i>Food Research International</i> , 2019, 123, 355-363.	2.9	21
16	From "green" technologies to "red" antioxidant compounds extraction of purple corn: a combined ultrasound-ultrafiltration-purification approach. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4919-4927.	1.7	14
17	Recent advances in reconstructing microbial secondary metabolites biosynthesis in <i>Aspergillus</i> spp.. <i>Biotechnology Advances</i> , 2018, 36, 739-783.	6.0	61
18	Clarification of Jerusalem Artichoke Extract Using Ultra-filtration: Effect of Membrane Pore Size and Operation Conditions. <i>Food and Bioprocess Technology</i> , 2018, 11, 864-873.	2.6	25

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19	Facile microencapsulation of olive oil in porous starch granules: Fabrication, characterization, and oxidative stability. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 755-761.	3.6	59
20	Bamboo cellulose-derived cellulose acetate for electrospun nanofibers: synthesis, characterization and kinetics. <i>Cellulose</i> , 2018, 25, 391-398.	2.4	17
21	Enzyme-assisted extraction of polyphenol from edible lotus (<i>Nelumbo nucifera</i>) rhizome knot: Ultra-filtration performance and HPLC-MS2 profile. <i>Food Research International</i> , 2018, 111, 291-298.	2.9	59
22	Development of a Combined Trifluoroacetic Acid Hydrolysis and HPLC-ELSD Method to Identify and Quantify Inulin Recovered from Jerusalem artichoke Assisted by Ultrasound Extraction. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 710.	1.3	11
23	Effect of the A-Type Linkage on the Pharmacokinetics and Intestinal Metabolism of Litchi Pericarp Oligomeric Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1893-1899.	2.4	14
24	Electrospun composite nanofiber mats of Cellulose@Organically modified montmorillonite for heavy metal ion removal: Design, characterization, evaluation of absorption performance. <i>Composites Part A: Applied Science and Manufacturing</i> , 2017, 92, 10-16.	3.8	87
25	HPLC-DAD-ESI-MS2 analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. <i>Food Chemistry</i> , 2017, 215, 391-400.	4.2	89
26	Preparation of Highly Clarified Anthocyanin-Enriched Purple Sweet Potato Juices by Membrane Filtration and Optimization of Their Sensorial Properties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12929.	0.9	5
27	Evaluation of gliadins-diglycosylated cyanidins interaction from litchi pericarp through ultraviolet and fluorescence measurements. <i>International Journal of Food Properties</i> , 2017, 20, S2418-S2428.	1.3	8
28	Recovery of Oil with Unsaturated Fatty Acids and Polyphenols from <i>Chaenomeles sinensis</i> (Thouin) Koehne: Process Optimization of Pilot-Scale Subcritical Fluid Assisted Extraction. <i>Molecules</i> , 2017, 22, 1788.	1.7	7
29	Ultrasound-Assisted Extraction, Centrifugation and Ultrafiltration: Multistage Process for Polyphenol Recovery from Purple Sweet Potatoes. <i>Molecules</i> , 2016, 21, 1584.	1.7	31
30	Heat stability improvement of whey protein isolate via glycation with maltodextrin without control of the relative humidity. <i>RSC Advances</i> , 2016, 6, 41785-41792.	1.7	13
31	The use of solvent-soaking treatment to enhance the anisotropic mechanical properties of electrospun nanofiber membranes for water filtration. <i>RSC Advances</i> , 2016, 6, 66807-66813.	1.7	13
32	High-performance supercapacitor electrode from cellulose-derived, inter-bonded carbon nanofibers. <i>Journal of Power Sources</i> , 2016, 324, 302-308.	4.0	124
33	Well-aligned cellulose nanofiber-reinforced polyvinyl alcohol composite film: Mechanical and optical properties. <i>Carbohydrate Polymers</i> , 2016, 140, 238-245.	5.1	82
34	Preparation and toxicological evaluation of methyl pyranoanthocyanin. <i>Food and Chemical Toxicology</i> , 2015, 83, 125-132.	1.8	22
35	Purification of Purple Sweet Potato Extract by Dead-End Filtration and Investigation of Membrane Fouling Mechanism. <i>Food and Bioprocess Technology</i> , 2015, 8, 1680-1689.	2.6	14