Haifeng Zhao

List of Publications by Year
in descending order

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		126708	123241
92	4,096	33	61
papers	citations	h-index	g-index

96	96	96	3846
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of Extraction Solvent Mixtures on Antioxidant Activity Evaluation and Their Extraction Capacity and Selectivity for Free Phenolic Compounds in Barley (HordeumvulgareL.). Journal of Agricultural and Food Chemistry, 2006, 54, 7277-7286.	2.4	294
2	Evaluation of antioxidant activities and total phenolic contents of typical malting barley varieties. Food Chemistry, 2008, 107, 296-304.	4.2	260
3	Effect of degree of hydrolysis on the antioxidant activity of loach (Misgurnus anguillicaudatus) protein hydrolysates. Innovative Food Science and Emerging Technologies, 2009, 10, 235-240.	2.7	211
4	Phenolic profiles and antioxidant activities of commercial beers. Food Chemistry, 2010, 119, 1150-1158.	4.2	195
5	Characterisation of aroma profiles of commercial soy sauce by odour activity value and omission test. Food Chemistry, 2015, 167, 220-228.	4.2	163
6	Effect of Ultrasonic Treatment on the Graft Reaction between Soy Protein Isolate and Gum Acacia and on the Physicochemical Properties of Conjugates. Journal of Agricultural and Food Chemistry, 2010, 58, 4494-4499.	2.4	156
7	Evaluation of aroma differences between high-salt liquid-state fermentation and low-salt solid-state fermentation soy sauces from China. Food Chemistry, 2014, 145, 126-134.	4.2	145
8	Effects of oxidative modification on gel properties of isolated porcine myofibrillar protein by peroxyl radicals. Meat Science, 2014, 96, 1432-1439.	2.7	130
9	Effect of koji fermentation on generation of volatile compounds in soy sauce production. International Journal of Food Science and Technology, 2013, 48, 609-619.	1.3	124
10	Changes in volatile aroma compounds of traditional Chinese-type soy sauce during moromi fermentation and heat treatment. Food Science and Biotechnology, 2010, 19, 889-898.	1.2	113
11	Evolution of Phenolic Compounds and Antioxidant Activity during Malting. Journal of Agricultural and Food Chemistry, 2007, 55, 10994-11001.	2.4	109
12	Macroporous resin purification behavior of phenolics and rosmarinic acid from Rabdosia serra (MAXIM.) HARA leaf. Food Chemistry, 2012, 130, 417-424.	4.2	99
13	Comparative evaluation of rosmarinic acid, methyl rosmarinate and pedalitin isolated from Rabdosia serra (MAXIM.) HARA as inhibitors of tyrosinase and Î±-glucosidase. Food Chemistry, 2011, 129, 884-889.	4.2	84
14	Polysaccharides from Laminaria japonica: Structural characteristics and antioxidant activity. LWT - Food Science and Technology, 2016, 73, 602-608.	2.5	83
15	Volatile compounds of Cantonese sausage released at different stages of processing and storage. Food Chemistry, 2010, 121, 319-325.	4.2	74
16	Oxidation of sarcoplasmic proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. Meat Science, 2011, 88, 462-467.	2.7	72
17	Non-Alcoholic and Craft Beer Production and Challenges. Processes, 2020, 8, 1382.	1.3	70
18	Effect of acetic acid deamidationâ€induced modification on functional and nutritional properties and conformation of wheat gluten. Journal of the Science of Food and Agriculture, 2010, 90, 409-417.	1.7	69

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19	Effects of Wort Gravity and Nitrogen Level on Fermentation Performance of Brewerâ€™s Yeast and the Formation of Flavor Volatiles. Applied Biochemistry and Biotechnology, 2012, 166, 1562-1574.	1.4	66
20	Changes in the chemical composition of traditional Chineseâ€type soy sauce at different stages of manufacture and its relation to taste. International Journal of Food Science and Technology, 2011, 46, 243-249.	1.3	59
21	Assessment of endogenous antioxidative compounds and antioxidant activities of lager beers. Journal of the Science of Food and Agriculture, 2013, 93, 910-917.	1.7	59
22	Structural characteristics of peptides extracted from Cantonese sausage during drying and their antioxidant activities. Innovative Food Science and Emerging Technologies, 2009, 10, 558-563.	2.7	57
23	Modification of structural and functional characteristics of brewer's spent grain protein by ultrasound assisted extraction. LWT - Food Science and Technology, 2021, 139, 110582.	2.5	55
24	Effects of worts treated with proteases on the assimilation of free amino acids and fermentation performance of lager yeast. International Journal of Food Microbiology, 2013, 161, 76-83.	2.1	54
25	Changes in fatty acid composition and lipid profile during koji fermentation and their relationships with soy sauce flavour. Food Chemistry, 2014, 158, 438-444.	4.2	51
26	Effects of kojiâ€making with mixed strains on physicochemical and sensory properties of Chineseâ€type soy sauce. Journal of the Science of Food and Agriculture, 2015, 95, 2145-2154.	1.7	49
27	Physicochemical properties of soy protein isolates-acacia gum conjugates. Czech Journal of Food Sciences, 2011, 29, 129-136.	0.6	44
28	Spray-Drying of Antioxidant-Rich Blueberry Waste Extracts; Interplay Between Waste Pretreatments and Spray-Drying Process. Food and Bioprocess Technology, 2017, 10, 1074-1092.	2.6	39
29	Influence of casein hydrolysates on the growth and lactic acid production of Lactobacillus delbrueckii subsp. bulgaricus and Streptococcus thermophilus. International Journal of Food Science and Technology, 2011, 46, 1014-1020.	1.3	38
30	Effects of Lys and His supplementations on the regulation of nitrogen metabolism in lager yeast. Applied Microbiology and Biotechnology, 2013, 97, 8913-8921.	1.7	38
31	Temporal and spatial patterns of Cenozoic deformation across the Qaidam Basin, Northern Tibetan Plateau. Terra Nova, 2016, 28, 409-418.	0.9	38
32	Optimization of Headspace Solid-Phase Micro-extraction (HS-SPME) for Analyzing Soy Sauce Aroma Compounds via Coupling with Direct GC-Olfactometry (D-GC-O) and Gas Chromatography-Mass Spectrometry (GC-MS). Food Analytical Methods, 2017, 10, 713-726.	1.3	37
33	Relationships between antioxidant activity and quality indices of soy sauce: an application of multivariate analysis. International Journal of Food Science and Technology, 2010, 45, 133-139.	1.3	36
34	Breeding and identification of novel koji molds with high activity of acid protease by genome recombination between Aspergillus oryzae and Aspergillus niger. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1255-1265.	1.4	34
35	Selection of Saccharomyces pastorianus variants with improved fermentation performance under very high gravity wort conditions. Biotechnology Letters, 2012, 34, 365-370.	1.1	33
36	Effect of the Structural Features of Hydrochloric Acid-Deamidated Wheat Gluten on Its Susceptibility to Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2013, 61, 5706-5714.	2.4	33

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37	Wheat gluten hydrolysates separated by macroporous resins enhance the stress tolerance in brewerâ€™s yeast. Food Chemistry, 2018, 268, 162-170.	4.2	33
38	Susceptibility of wheat gluten to enzymatic hydrolysis following deamidation with acetic acid and sensory characteristics of the resultant hydrolysates. Journal of Cereal Science, 2010, 52, 395-403.	1.8	31
39	Fermentation performance of lager yeast in high gravity beer fermentations with different sugar supplementations. Journal of Bioscience and Bioengineering, 2016, 122, 583-588.	1.1	31
40	Effects of limited proteolysis and high-pressure homogenisation on structural and functional characteristics of glycinin. Food Chemistry, 2010, 122, 25-30.	4.2	29
41	Functionality of Special Beer Processes and Potential Health Benefits. Processes, 2020, 8, 1613.	1.3	28
42	Proteases supplementation to high gravity worts enhances fermentation performance of brewer's yeast. Biochemical Engineering Journal, 2013, 77, 1-6.	1.8	27
43	Effects of soy protein hydrolysates on the growth and fermentation performances of brewer's yeast. International Journal of Food Science and Technology, 2014, 49, 2015-2022.	1.3	27
44	Aggregation behavior of wheat gluten during carboxylic acid deamidation upon hydrothermal treatment. Journal of Cereal Science, 2011, 54, 129-136.	1.8	26
45	An Overview of the Factors Influencing Apple Cider Sensory and Microbial Quality from Raw Materials to Emerging Processing Technologies. Processes, 2021, 9, 502.	1.3	25
46	Improvement of Multiple-Stress Tolerance and Ethanol Production in Yeast during Very-High-Gravity Fermentation by Supplementation of Wheat-Gluten Hydrolysates and Their Ultrafiltration Fractions. Journal of Agricultural and Food Chemistry, 2018, 66, 10233-10241.	2.4	24
47	Potential yeast growth and fermentation promoting activity of wheat gluten hydrolysates and soy protein hydrolysates during high-gravity fermentation. Industrial Crops and Products, 2019, 127, 179-184.	2.5	24
48	Effects of mashing on total phenolic contents and antioxidant activities of malts and worts. International Journal of Food Science and Technology, 2012, 47, 240-247.	1.3	23
49	A comparative study on physiological activities of lager and ale brewing yeasts under different gravity conditions. Biotechnology and Bioprocess Engineering, 2012, 17, 818-826.	1.4	22
50	Isolation and identification of ent-kaurane-type diterpenoids from Rabdosia serra (MAXIM.) HARA leaf and their inhibitory activities against HepG-2, MCF-7, and HL-60 cell lines. Food Chemistry, 2012, 131, 1009-1014.	4.2	21
51	Peptide (Lysâ€“Leu) and amino acids (Lys and Leu) supplementations improve physiological activity and fermentation performance of brewer's yeast during very highâ€gravity (VHG) wort fermentation. Biotechnology and Applied Biochemistry, 2018, 65, 630-638.	1.4	21
52	Natural occurrence of deoxynivalenol in soy sauces consumed in China. Food Control, 2013, 29, 71-75.	2.8	20
53	Biochemical changes of traditional Chinese-type soy sauce produced in four seasons during processing. CYTA - Journal of Food, 2014, 12, 166-175.	0.9	20
54	Effects of Nitrogen Composition on Fermentation Performance of Brewer's Yeast and the Absorption of Peptides with Different Molecular Weights. Applied Biochemistry and Biotechnology, 2013, 171, 1339-1350.	1.4	19

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55	Surface Characterization of Oxidized Myofibrils Using X-ray Photoelectron Spectroscopy and Scanning Electron Microscopy. Journal of Agricultural and Food Chemistry, 2014, 62, 7507-7514.	2.4	19
56	Antioxidant activity and typical ageing compounds: their evolutions and relationships during the storage of lager beers. International Journal of Food Science and Technology, 2016, 51, 2026-2033.	1.3	18
57	Gamma-glutamylation of the white particulates of sufu and simultaneous synthesis of multiple acceptor amino acids-containing Î³-glutamyl peptides: Favorable catalytic actions of glutaminase. LWT - Food Science and Technology, 2018, 96, 315-321.	2.5	18
58	The effect of high solid concentrations on enzymatic hydrolysis of soya bean protein isolate and antioxidant activity of the resulting hydrolysates. International Journal of Food Science and Technology, 2018, 53, 954-961.	1.3	16
59	Isolation and Characterization of Three Novel Peptides from Casein Hydrolysates That Stimulate the Growth of Mixed Cultures of Streptococcus thermophilus and Lactobacillus delbrueckii subsp.bulgaricus. Journal of Agricultural and Food Chemistry, 2011, 59, 7045-7053.	2.4	15
60	Effects of Processing Stages on the Profile of Phenolic Compounds in Beer. , 2015, , 533-539.		15
61	Effects of wheat gluten hydrolysates fractionated by different methods on the growth and fermentation performances of brewer's yeast under high gravity fermentation. International Journal of Food Science and Technology, 2018, 53, 812-818.	1.3	15
62	Engineering a CRISPR Interference System To Repress a Class 1 Integron in Escherichia coli. Antimicrobial Agents and Chemotherapy, 2020, 64, .	1.4	15
63	EFFECTS OF EXTRUSION TREATMENT ON ENZYMATIC HYDROLYSIS PROPERTIES OF WHEAT GLUTEN. Journal of Food Process Engineering, 2011, 34, 187-203.	1.5	14
64	Endogenous Antioxidants and Antioxidant Activities of Beers. , 2014, , 15-24.		14
65	Wheat gluten hydrolysates and their fractions improve multiple stress tolerance and ethanol fermentation performances of yeast during very high-gravity fermentation. Industrial Crops and Products, 2019, 128, 282-289.	2.5	14
66	Effect of papainâ€hydrolysed casein peptides on the fermentation kinetics, microbiological survival and physicochemical properties of yoghurt. International Journal of Food Science and Technology, 2010, 45, 2379-2386.	1.3	13
67	Strategies to Improve the Potential Functionality of Fruit-Based Fermented Beverages. Plants, 2021, 10, 2263.	1.6	13
68	Wheat Gluten Peptides Enhance Ethanol Stress Tolerance by Regulating the Membrane Lipid Composition in Yeast. Journal of Agricultural and Food Chemistry, 2022, 70, 5057-5065.	2.4	13
69	CRISPR interference-guided modulation of glucose pathways to boost aconitic acid production in Escherichia coli. Microbial Cell Factories, 2020, 19, 174.	1.9	12
70	Cellular mechanism for the improvement of multiple stress tolerance in brewer's yeast by potassium ion supplementation. International Journal of Food Science and Technology, 2020, 55, 2419-2427.	1.3	12
71	Effects of silkworm pupa protein hydrolysates on mitochondrial substructure and metabolism in gastric cancer cells. Journal of Asia-Pacific Entomology, 2019, 22, 387-392.	0.4	11
72	Effects of high solid concentrations on the efficacy of enzymatic hydrolysis of yeast cells and the taste characteristics of the resulting hydrolysates. International Journal of Food Science and Technology, 2016, 51, 1298-1304.	1.3	10

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73	Metabonomic analysis reveals enhanced growth and ethanol production of brewer's yeast by wheat gluten hydrolysates and potassium supplementation. LWT - Food Science and Technology, 2021, 145, 111387.	2.5	10
74	Antioxidant Properties of Maillard Reaction Products from Defatted Peanut Meal Hydrolysate-Glucose Syrup and its Application to Sachima. Food Science and Technology Research, 2014, 20, 327-335.	0.3	9
75	Purification and Characterization of an Antioxidant Protein from Pearl Oyster (Pinctada fucata) Tj ETQq1 1 0.784314 rgBT /Overlock	0.6	9
76	Efficient fermentation of very high-gravity worts by brewer's yeast with wheat gluten hydrolysates and their ultrafiltration fractions supplementations. LWT - Food Science and Technology, 2019, 106, 151-157.	2.5	9
77	Novel prognostic scoring system for diffuse large B-cell lymphoma. Oncology Letters, 2018, 15, 5325-5332.	0.8	8
78	Metabonomics analysis of nonvolatile small molecules of beers during forced ageing. International Journal of Food Science and Technology, 2018, 53, 1698-1704.	1.3	8
79	Enzymolysis kinetics, thermodynamics and structural property of brewerâ€™s spent grain protein pretreated with ultrasound. Food and Bioproducts Processing, 2022, 132, 130-140.	1.8	7
80	Evolution of oxidative and structural characteristics of proteins, especially lipid transfer protein 1 (LTP1) in beer during forcedâ€ageing. International Journal of Food Science and Technology, 2019, 54, 3166-3174.	1.3	6
81	Automatic Recognition of Noisy Code-39 Barcode. , 2006, , .		5
82	APPLICATION OF ARTIFICIAL NEURAL NETWORK TO PREDICTION OF CANTONESE SOY SAUCE BREWING AND CHANGING PATTERN CONCERNING TOTAL NITROGEN AND Î±â€AMINO ACID NITROGEN. Journal of Food Process Engineering, 2011, 34, 1982-1999.	1.5	5
83	The Dynamic Changes of Proton Efflux Rate in Saccharomyces pastorianus Strains During High Gravity or Very High Gravity Brewing. Journal of the Institute of Brewing, 2011, 117, 176-181.	0.8	5
84	Metabolic Flux and Nodes Control Analysis of Brewerâ€™s Yeasts Under Different Fermentation Temperature During Beer Brewing. Applied Biochemistry and Biotechnology, 2012, 168, 1938-1952.	1.4	5
85	Purification and characterization of a new neutral metalloprotease from marine Exiguobacterium sp. SWJS2. Biotechnology and Applied Biochemistry, 2016, 63, 238-248.	1.4	5
86	Effect of succinic acid deamidation-induced modification on wheat gluten. Frontiers of Chemical Engineering in China, 2009, 3, 386-392.	0.6	4
87	EFFECT OF MANUFACTURING LEVEL ON THE BIOCHEMICAL CHARACTERISTICS OF CANTONESE SAUSAGE DURING PROCESSING. Journal of Food Biochemistry, 2011, 35, 1015-1033.	1.2	4
88	Characterisation of acid proteases from a fusant <scp>F</scp>76 and its progenitors <scp>A</scp>spergillus oryzae <scp>HN</scp>3042 and <scp>A</scp>spergillus niger <scp>CICC</scp>2377. International Journal of Food Science and Technology, 2013, 48, 678-684.	1.3	3
89	Protein hydrolysates of salted duck egg white improve the quality of Jinga Shrimp (Metapenaeus) Tj ETQq1 1 0.784314 rgBT /Over	1.3	3
90	Wheat gluten hydrolysates promotes fermentation performance of brewerâ€™s yeast in very high gravity worts. Bioresources and Bioprocessing, 2021, 8, .	2.0	2

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91	Effect of dissolved oxygen on the oxidative and structural characteristics of protein in beer during forced ageing. International Journal of Food Science and Technology, 2021, 56, 2548-2556.	1.3	1
92	Interactions Between Proteins and Polyphenols in Beer. , 2019, , 550-553.		0