

Haifeng Zhao

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

91
papers

2,914
citations

28
h-index

51
g-index

95
ext. papers

3,499
ext. citations

4.6
avg, IF

5.08
L-index

#	Paper	IF	Citations
91	Effects of extraction solvent mixtures on antioxidant activity evaluation and their extraction capacity and selectivity for free phenolic compounds in barley (<i>Hordeum vulgare</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7277-86	5.7	251
90	Evaluation of antioxidant activities and total phenolic contents of typical malting barley varieties. <i>Food Chemistry</i> , 2008 , 107, 296-304	8.5	216
89	Effect of degree of hydrolysis on the antioxidant activity of loach (<i>Misgurnus anguillicaudatus</i>) protein hydrolysates. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 235-240	6.8	169
88	Phenolic profiles and antioxidant activities of commercial beers. <i>Food Chemistry</i> , 2010 , 119, 1150-1158	8.5	148
87	Effect of ultrasonic treatment on the graft reaction between soy protein isolate and gum acacia and on the physicochemical properties of conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4494-9	5.7	119
86	Evaluation of aroma differences between high-salt liquid-state fermentation and low-salt solid-state fermentation soy sauces from China. <i>Food Chemistry</i> , 2014 , 145, 126-34	8.5	102
85	Characterisation of aroma profiles of commercial soy sauce by odour activity value and omission test. <i>Food Chemistry</i> , 2015 , 167, 220-8	8.5	98
84	Effects of oxidative modification on gel properties of isolated porcine myofibrillar protein by peroxy radicals. <i>Meat Science</i> , 2014 , 96, 1432-9	6.4	98
83	Macroporous resin purification behavior of phenolics and rosmarinic acid from <i>Rabdosia serra</i> (MAXIM.) HARA leaf. <i>Food Chemistry</i> , 2012 , 130, 417-424	8.5	88
82	Changes in volatile aroma compounds of traditional Chinese-type soy sauce during moromi fermentation and heat treatment. <i>Food Science and Biotechnology</i> , 2010 , 19, 889-898	3	85
81	Evolution of phenolic compounds and antioxidant activity during malting. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10994-1001	5.7	80
80	Effect of koji fermentation on generation of volatile compounds in soy sauce production. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 609-619	3.8	76
79	Polysaccharides from <i>Laminaria japonica</i> : Structural characteristics and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2016 , 73, 602-608	5.4	63
78	Comparative evaluation of rosmarinic acid, methyl rosmarinate and pedalitin isolated from <i>Rabdosia serra</i> (MAXIM.) HARA as inhibitors of tyrosinase and α -glucosidase. <i>Food Chemistry</i> , 2011 , 129, 884-9	8.5	62
77	Effects of wort gravity and nitrogen level on fermentation performance of brewer's yeast and the formation of flavor volatiles. <i>Applied Biochemistry and Biotechnology</i> , 2012 , 166, 1562-74	3.2	57
76	Effect of acetic acid deamidation-induced modification on functional and nutritional properties and conformation of wheat gluten. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 409-17	4.3	55
75	Oxidation of sarcoplasmic proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. <i>Meat Science</i> , 2011 , 88, 462-7	6.4	53

74	Volatile compounds of Cantonese sausage released at different stages of processing and storage. <i>Food Chemistry</i> , 2010 , 121, 319-325	8.5	53
73	Structural characteristics of peptides extracted from Cantonese sausage during drying and their antioxidant activities. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 558-563	6.8	49
72	Assessment of endogenous antioxidative compounds and antioxidant activities of lager beers. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 910-7	4.3	43
71	Changes in the chemical composition of traditional Chinese-type soy sauce at different stages of manufacture and its relation to taste. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 243-249	3.8	42
70	Effects of worts treated with proteases on the assimilation of free amino acids and fermentation performance of lager yeast. <i>International Journal of Food Microbiology</i> , 2013 , 161, 76-83	5.8	40
69	Physicochemical properties of soy protein isolates-acacia gum conjugates. <i>Czech Journal of Food Sciences</i> , 2011 , 29, 129-136	1.3	35
68	Relationships between antioxidant activity and quality indices of soy sauce: an application of multivariate analysis. <i>International Journal of Food Science and Technology</i> , 2009 , 45, 133-139	3.8	31
67	Spray-Drying of Antioxidant-Rich Blueberry Waste Extracts; Interplay Between Waste Pretreatments and Spray-Drying Process. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1074-1092	5.1	30
66	Temporal and spatial patterns of Cenozoic deformation across the Qaidam Basin, Northern Tibetan Plateau. <i>Terra Nova</i> , 2016 , 28, 409-418	3	29
65	Changes in fatty acid composition and lipid profile during koji fermentation and their relationships with soy sauce flavour. <i>Food Chemistry</i> , 2014 , 158, 438-44	8.5	28
64	Effects of Lys and His supplementations on the regulation of nitrogen metabolism in lager yeast. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 8913-21	5.7	28
63	Effects of koji-making with mixed strains on physicochemical and sensory properties of Chinese-type soy sauce. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2145-54	4.3	28
62	Selection of <i>Saccharomyces pastorianus</i> variants with improved fermentation performance under very high gravity wort conditions. <i>Biotechnology Letters</i> , 2012 , 34, 365-70	3	27
61	Influence of casein hydrolysates on the growth and lactic acid production of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> . <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1014-1020	3.8	27
60	Breeding and identification of novel koji molds with high activity of acid protease by genome recombination between <i>Aspergillus oryzae</i> and <i>Aspergillus niger</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , 2011 , 38, 1255-65	4.2	27
59	Susceptibility of wheat gluten to enzymatic hydrolysis following deamidation with acetic acid and sensory characteristics of the resultant hydrolysates. <i>Journal of Cereal Science</i> , 2010 , 52, 395-403	3.8	25
58	Effect of the structural features of hydrochloric acid-deamidated wheat gluten on its susceptibility to enzymatic hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 5706-14	5.7	24
57	Effects of limited proteolysis and high-pressure homogenisation on structural and functional characteristics of glycinin. <i>Food Chemistry</i> , 2010 , 122, 25-30	8.5	24

56	Non-Alcoholic and Craft Beer Production and Challenges. <i>Processes</i> , 2020 , 8, 1382	2.9	24
55	Proteases supplementation to high gravity worts enhances fermentation performance of brewer's yeast. <i>Biochemical Engineering Journal</i> , 2013 , 77, 1-6	4.2	23
54	Effects of soy protein hydrolysates on the growth and fermentation performances of brewer's yeast. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2015-2022	3.8	19
53	A comparative study on physiological activities of lager and ale brewing yeasts under different gravity conditions. <i>Biotechnology and Bioprocess Engineering</i> , 2012 , 17, 818-826	3.1	19
52	Effects of mashing on total phenolic contents and antioxidant activities of malts and worts. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 240-247	3.8	19
51	Isolation and identification of ent-kaurane-type diterpenoids from <i>Rabdosia serra</i> (MAXIM.) HARA leaf and their inhibitory activities against HepG-2, MCF-7, and HL-60 cell lines. <i>Food Chemistry</i> , 2012 , 131, 1009-1014	8.5	19
50	Aggregation behavior of wheat gluten during carboxylic acid deamidation upon hydrothermal treatment. <i>Journal of Cereal Science</i> , 2011 , 54, 129-136	3.8	19
49	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). <i>Food Analytical Methods</i> , 2017 , 10, 713-726	3.4	18
48	Effects of nitrogen composition on fermentation performance of brewer's yeast and the absorption of peptides with different molecular weights. <i>Applied Biochemistry and Biotechnology</i> , 2013 , 171, 1339-50	3.2	17
47	Fermentation performance of lager yeast in high gravity beer fermentations with different sugar supplementations. <i>Journal of Bioscience and Bioengineering</i> , 2016 , 122, 583-588	3.3	16
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. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10233-10241	5.7	16
45	Modification of structural and functional characteristics of brewer's spent grain protein by ultrasound assisted extraction. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110582	5.4	15
44	Wheat gluten hydrolysates separated by macroporous resins enhance the stress tolerance in brewer's yeast. <i>Food Chemistry</i> , 2018 , 268, 162-170	8.5	14
43	Antioxidant activity and typical ageing compounds: their evolutions and relationships during the storage of lager beers. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2026-2033	3.8	14
42	Surface characterization of oxidized myofibrils using X-ray photoelectron spectroscopy and scanning electron microscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7507-14	5.7	13
41	Isolation and characterization of three novel peptides from casein hydrolysates that stimulate the growth of mixed cultures of <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 7045-53	5.7	13
40	Effects of wheat gluten hydrolysates fractionated by different methods on the growth and fermentation performances of brewer's yeast under high gravity fermentation. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 812-818	3.8	13
39	Functionality of Special Beer Processes and Potential Health Benefits. <i>Processes</i> , 2020 , 8, 1613	2.9	12

38	Biochemical changes of traditional Chinese-type soy sauce produced in four seasons during processing. <i>CYTA - Journal of Food</i> , 2014 , 12, 166-175	2.3	12
37	EFFECTS OF EXTRUSION TREATMENT ON ENZYMATIC HYDROLYSIS PROPERTIES OF WHEAT GLUTEN. <i>Journal of Food Process Engineering</i> , 2011 , 34, 187-203	2.4	12
36	Potential yeast growth and fermentation promoting activity of wheat gluten hydrolysates and soy protein hydrolysates during high-gravity fermentation. <i>Industrial Crops and Products</i> , 2019 , 127, 179-184	5.9	12
35	Peptide (Lys-Leu) and amino acids (Lys and Leu) supplementations improve physiological activity and fermentation performance of brewer's yeast during very high-gravity (VHG) wort fermentation. <i>Biotechnology and Applied Biochemistry</i> , 2018 , 65, 630-638	2.8	11
34	Natural occurrence of deoxynivalenol in soy sauces consumed in China. <i>Food Control</i> , 2013 , 29, 71-75	6.2	11
33	Gamma-glutamylolation of the white particulates of sufu and simultaneous synthesis of multiple acceptor amino acids-containing Eglutamyl peptides: Favorable catalytic actions of glutaminase. <i>LWT - Food Science and Technology</i> , 2018 , 96, 315-321	5.4	11
32	Endogenous Antioxidants and Antioxidant Activities of Beers 2014 , 15-24		10
31	Effect of papain-hydrolysed casein peptides on the fermentation kinetics, microbiological survival and physicochemical properties of yoghurt. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2379-2386	3.8	10
30	Effects of high solid concentrations on the efficacy of enzymatic hydrolysis of yeast cells and the taste characteristics of the resulting hydrolysates. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1298-1304	3.8	9
29	Wheat gluten hydrolysates and their fractions improve multiple stress tolerance and ethanol fermentation performances of yeast during very high-gravity fermentation. <i>Industrial Crops and Products</i> , 2019 , 128, 282-289	5.9	9
28	The effect of high solid concentrations on enzymatic hydrolysis of soya bean protein isolate and antioxidant activity of the resulting hydrolysates. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 954-961	3.8	8
27	Novel prognostic scoring system for diffuse large B-cell lymphoma. <i>Oncology Letters</i> , 2018 , 15, 5325-5332	6	7
26	Metabonomics analysis of nonvolatile small molecules of beers during forced ageing. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1698-1704	3.8	7
25	Purification and Characterization of an Antioxidant Protein from Pearl Oyster (<i>Pinctada fucata martensii</i>). <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 661-671	1.6	6
24	Engineering a CRISPR Interference System To Repress a Class 1 Integron in Escherichia coli. <i>Antimicrobial Agents and Chemotherapy</i> , 2020 , 64,	5.9	6
23	Efficient fermentation of very high-gravity worts by brewer's yeast with wheat gluten hydrolysates and their ultrafiltration fractions supplementations. <i>LWT - Food Science and Technology</i> , 2019 , 106, 151-157	5.4	5
22	Effects of Processing Stages on the Profile of Phenolic Compounds in Beer 2015 , 533-539		5
21	Purification and characterization of a new neutral metalloprotease from marine Exiguobacterium sp. SWJS2. <i>Biotechnology and Applied Biochemistry</i> , 2016 , 63, 238-48	2.8	5

20	Antioxidant Properties of Maillard Reaction Products from Defatted Peanut Meal Hydrolysate-Glucose Syrup and its Application to Sachima. <i>Food Science and Technology Research</i> , 2014 , 20, 327-335	0.8	5
19	The Dynamic Changes of Proton Efflux Rate in <i>Saccharomyces pastorianus</i> Strains During High Gravity or Very High Gravity Brewing. <i>Journal of the Institute of Brewing</i> , 2011 , 117, 176-181	2	5
18	An Overview of the Factors Influencing Apple Cider Sensory and Microbial Quality from Raw Materials to Emerging Processing Technologies. <i>Processes</i> , 2021 , 9, 502	2.9	5
17	Cellular mechanism for the improvement of multiple stress tolerance in brewer's yeast by potassium ion supplementation. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2419-2427	3.8	4
16	Automatic Recognition of Noisy Code-39 Barcode 2006 ,		4
15	Evolution of oxidative and structural characteristics of proteins, especially lipid transfer protein 1 (LTP1) in beer during forced-ageing. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 3166-3174	3.8	3
14	Effects of silkworm pupa protein hydrolysates on mitochondrial substructure and metabolism in gastric cancer cells. <i>Journal of Asia-Pacific Entomology</i> , 2019 , 22, 387-392	1.4	3
13	Metabolic flux and nodes control analysis of brewer's yeasts under different fermentation temperature during beer brewing. <i>Applied Biochemistry and Biotechnology</i> , 2012 , 168, 1938-52	3.2	3
12	APPLICATION OF ARTIFICIAL NEURAL NETWORK TO PREDICTION OF CANTONESE SOY SAUCE BREWING AND CHANGING PATTERN CONCERNING TOTAL NITROGEN AND AMINO ACID NITROGEN. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1982-1999	2.4	3
11	Characterisation of acid proteases from a fusant F76 and its progenitors <i>Aspergillus oryzae</i> HN3042 and <i>Aspergillus niger</i> CICC2377. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 678-684	3.8	2
10	EFFECT OF MANUFACTURING LEVEL ON THE BIOCHEMICAL CHARACTERISTICS OF CANTONESE SAUSAGE DURING PROCESSING. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1015-1033	3.3	2
9	Effect of succinic acid deamidation-induced modification on wheat gluten. <i>Frontiers of Chemical Engineering in China</i> , 2009 , 3, 386-392		2
8	Protein hydrolysates of salted duck egg white improve the quality of Jinga Shrimp (<i>Metapenaeus affinis</i>). <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1623-1631	3.8	1
7	Strategies to Improve the Potential Functionality of Fruit-Based Fermented Beverages. <i>Plants</i> , 2021 , 10,	4.5	1
6	CRISPR interference-guided modulation of glucose pathways to boost aconitic acid production in <i>Escherichia coli</i> . <i>Microbial Cell Factories</i> , 2020 , 19, 174	6.4	1
5	Wheat gluten hydrolysates promotes fermentation performance of brewer's yeast in very high gravity worts. <i>Bioresources and Bioprocessing</i> , 2021 , 8,	5.2	1
4	Enzymolysis kinetics, thermodynamics and structural property of brewer's spent grain protein pretreated with ultrasound. <i>Food and Bioprocesses Processing</i> , 2022 , 132, 130-140	4.9	0
3	Metabonomic analysis reveals enhanced growth and ethanol production of brewer's yeast by wheat gluten hydrolysates and potassium supplementation. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111387	5.4	0

- 2 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 3.8 ○
- 1 Interactions Between Proteins and Polyphenols in Beer **2019**, 550-553