

Junjie Yi

List of Publications by Year in descending order

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papers

1,046
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394421

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docs citations

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times ranked

747
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytochemical bioaccessibility and <i>in vitro</i> antidiabetic effects of Chinese sumac (<i>Rhus</i>) Tj ETQq1 1 0.784314 rgBT /Overlook docking analysis. International Journal of Food Science and Technology, 2022, 57, 2656-2669.	2.7	13
2	Effect of ripening and variety on the physiochemical quality and flavor of fermented Chinese chili pepper (Paojiao). Food Chemistry, 2022, 368, 130797.	8.2	44
3	Chinese sumac (<i>Rhus chinensis</i> Mill.) fruits alleviate indomethacin-induced gastric ulcer in mice by improving oxidative stress, inflammation and apoptosis. Journal of Ethnopharmacology, 2022, 284, 114752.	4.1	16
4	Effect of high-pressure processing and thermal treatments on color and <i>in vitro</i> bioaccessibility of anthocyanin and antioxidants in cloudy pomegranate juice. Food Chemistry, 2022, 373, 131397.	8.2	22
5	Effect of centrifugal pre-treatment on flavor change of cloudy orange juice: Interaction between pectin and aroma release. Food Chemistry, 2022, 374, 131705.	8.2	15
6	Dynamics of microbial communities, flavor, and physicochemical properties of pickled chayote during an industrial-scale natural fermentation: Correlation between microorganisms and metabolites. Food Chemistry, 2022, 377, 132004.	8.2	62
7	<i>Crateva unilocularis</i> Buch. shoots attenuate <i>d</i> -galactose-induced brain injury and cognitive disorders of mice through the PI3K/Akt/Nrf2 pathway. Food and Function, 2022, 13, 3465-3480.	4.6	12
8	Dynamic analysis of flavor properties and microbial communities in Chinese pickled chili pepper (<i>Capsicum frutescens</i> L.): A typical industrial-scale natural fermentation process. Food Research International, 2022, 153, 110952.	6.2	58
9	<i>Rhus chinensis</i> Mill. fruits prevent necrotizing enterocolitis in rat pups via regulating the expressions of key proteins involved in multiple signaling pathways. Journal of Ethnopharmacology, 2022, 290, 115103.	4.1	6
10	Effects and Mechanisms of <i>Rhus chinensis</i> Mill. Fruits on Suppressing RANKL-Induced Osteoclastogenesis by Network Pharmacology and Validation in RAW264.7 Cells. Nutrients, 2022, 14, 1020.	4.1	8
11	Dietary Flavonoids Alleviate Inflammation and Vascular Endothelial Barrier Dysfunction Induced by Advanced Glycation End Products <i>In Vitro</i> . Nutrients, 2022, 14, 1026.	4.1	7
12	Phytochemical Characterization and Antioxidant and Enzyme Inhibitory Activities of Different Parts of <i>Prinsepia utilis</i> Royle. Journal of Food Quality, 2022, 2022, 1-9.	2.6	2
13	Investigation on the Effects and Mechanisms of Alkaline Natural Mineral Water and Distilled Water on Ethanol-Induced Gastric Ulcers <i>In Vivo</i> and <i>In Vitro</i> . Processes, 2022, 10, 498.	2.8	5
14	Interfering effects on the bioactivities of several key proteins of COVID-19/variants in diabetes by compounds from Lianqiao leaves: <i>In silico</i> and <i>in vitro</i> analyses. International Journal of Biological Macromolecules, 2022, 207, 715-729.	7.5	10
15	Exploring the phytochemicals and inhibitory effects against α -glucosidase and dipeptidyl peptidase-IV in Chinese pickled chili pepper: Insights into mechanisms by molecular docking analysis. LWT - Food Science and Technology, 2022, 162, 113467.	5.2	33
16	Assessments of Probiotic Potentials of <i>Lactiplantibacillus plantarum</i> Strains Isolated From Chinese Traditional Fermented Food: Phenotypic and Genomic Analysis. Frontiers in Microbiology, 2022, 13, .	3.5	12
17	Transcription profile analysis for biosynthesis of flavor volatiles of Tunisian soft-seed pomegranate arils. Food Research International, 2022, 156, 111304.	6.2	3
18	Analysis of phenolic compounds in pickled chayote and their effects on antioxidant activities and cell protection. Food Research International, 2022, 157, 111325.	6.2	23

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19	Role of pectin characteristics in orange juice stabilization: Effect of high-pressure processing in combination with centrifugation pretreatments. <i>International Journal of Biological Macromolecules</i> , 2022, 215, 615-624.	7.5	6
20	The effect of in vitro simulated gastrointestinal digestion on phenolic bioaccessibility and bioactivities of <i>Prinsepia utilis</i> Royle fruits. <i>LWT - Food Science and Technology</i> , 2021, 138, 110782.	5.2	17
21	Characterisation and <i>in vitro</i> cytotoxicity of toxic and degradation compounds in bamboo shoots (<i>Dendrocalamus Sinicus</i>) during traditional fermentation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 974-987.	2.7	1
22	The preventive effect and underlying mechanism of <i>Rhus chinensis</i> Mill. fruits on dextran sulphate sodium-induced ulcerative colitis in mice. <i>Food and Function</i> , 2021, 12, 9965-9978.	4.6	20
23	Evaluation of quality changes of differently formulated cloudy mixed juices during refrigerated storage after high pressure processing. <i>Current Research in Food Science</i> , 2021, 4, 627-635.	5.8	7
24	Anti-diabetic Effects of Different Phenolic-Rich Fractions from <i>Rhus Chinensis</i> Mill. Fruits <i>in vitro</i> . <i>EFood</i> , 2021, 2, 37-46.	3.1	23
25	Characterization of phytochemical components and identification of main antioxidants in <i>Crateva unilocularis</i> Buch. shoots by UHPLC-Q-Orbitrap-MS2 analysis. <i>Food Research International</i> , 2021, 143, 110264.	6.2	12
26	Inhibitory Effects of Myricetrin and Dihydromyricetin toward α -Glucosidase and Pancreatic Lipase with Molecular Docking Analyses and Their Interaction. <i>Journal of Food Quality</i> , 2021, 2021, 1-10.	2.6	7
27	Comparison of the characterization and the temperature/pressure stability of soluble and membrane-bound polyphenol oxidase from "Lijiang" snow peach. <i>LWT - Food Science and Technology</i> , 2021, 146, 111401.	5.2	9
28	Effects and interaction mechanism of soybean 7S and 11S globulins on anthocyanin stability and antioxidant activity during in vitro simulated digestion. <i>Current Research in Food Science</i> , 2021, 4, 543-550.	5.8	11
29	Gastroprotective effect and mechanisms of Chinese sumac fruits (<i>Rhus chinensis</i> Mill.) on ethanol-induced gastric ulcers in mice. <i>Food and Function</i> , 2021, 12, 12565-12579.	4.6	14
30	Preventive effects of Chinese sumac fruits against acetaminophen-induced liver injury in mice via regulating oxidative stress, inflammation and apoptosis. <i>Journal of Functional Foods</i> , 2021, 87, 104830.	3.4	10
31	<i>Rhus chinensis</i> Mill. Fruits Ameliorate Hepatic Glycolipid Metabolism Disorder in Rats Induced by High Fat/High Sugar Diet. <i>Nutrients</i> , 2021, 13, 4480.	4.1	4
32	Effects of Different Dietary Flavonoids on Dipeptidyl Peptidase-IV Activity and Expression: Insights into Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12141-12151.	5.2	34
33	Evaluation of the physiochemical and aromatic qualities of pickled Chinese pepper (Paojiao) and their influence on consumer acceptability by using targeted and untargeted multivariate approaches. <i>Food Research International</i> , 2020, 137, 109535.	6.2	38
34	Effects of Hot-Water Extract from Vine Tea (<i>Ampelopsis grossedentata</i>) on Acrylamide Formation, Quality and Consumer Acceptability of Bread. <i>Foods</i> , 2020, 9, 373.	4.3	20
35	Insight into the evolution of flavor compounds during cooking of common beans utilizing a headspace untargeted fingerprinting approach. <i>Food Chemistry</i> , 2019, 275, 224-238.	8.2	32
36	The potential of kiwifruit puree as a clean label ingredient to stabilize high pressure pasteurized cloudy apple juice during storage. <i>Food Chemistry</i> , 2018, 255, 197-208.	8.2	26

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37	Minimizing quality changes of cloudy apple juice: The use of kiwifruit puree and high pressure homogenization. <i>Food Chemistry</i> , 2018, 249, 202-212.	8.2	52
38	Quality change during high pressure processing and thermal processing of cloudy apple juice. <i>LWT - Food Science and Technology</i> , 2017, 75, 85-92.	5.2	108
39	A multivariate approach into physicochemical, biochemical and aromatic quality changes of puree based on Hayward kiwifruit during the final phase of ripening. <i>Postharvest Biology and Technology</i> , 2016, 117, 206-216.	6.0	42
40	Comparing the Impact of High-Pressure Processing and Thermal Processing on Quality of "Hayward" and "Jintao" Kiwifruit Puree: Untargeted Headspace Fingerprinting and Targeted Approaches. <i>Food and Bioprocess Technology</i> , 2016, 9, 2059-2069.	4.7	25
41	Effect of high-hydrostatic-pressure on molecular microstructure of mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase. <i>LWT - Food Science and Technology</i> , 2015, 60, 890-898.	5.2	25
42	Influence of Pressurization Rate and Mode on Inactivation of Natural Microorganisms in Purple Sweet Potato Nectar by High Hydrostatic Pressure. <i>Food and Bioprocess Technology</i> , 2013, 6, 1570-1579.	4.7	27
43	Shucking of bay scallop (<i>Argopecten irradians</i>) using high hydrostatic pressure and its effect on microbiological and physical quality of adductor muscle. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 57-64.	5.6	44
44	High hydrostatic pressure and thermal treatments for ready-to-eat wine-marinated shrimp: An evaluation of microbiological and physicochemical qualities. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 16-23.	5.6	31
45	High hydrostatic pressure inactivation of total aerobic bacteria, lactic acid bacteria, yeasts in sour Chinese cabbage. <i>International Journal of Food Microbiology</i> , 2010, 142, 180-184.	4.7	46