

Qinlu Lin

List of Publications by Year in descending order

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153
papers

4,681
citations

87888

38
h-index

155660

55
g-index

155
all docs

155
docs citations

155
times ranked

5468
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent Advances and Sensing Applications of Carbon Dots. <i>Small Methods</i> , 2020, 4, 1900387.	8.6	145
2	Effects of Non-Starch Polysaccharides on Inflammatory Bowel Disease. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1372.	4.1	104
3	Octacosanol Attenuates Inflammation in Both RAW264.7 Macrophages and a Mouse Model of Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3647-3658.	5.2	96
4	PyBioMed: a python library for various molecular representations of chemicals, proteins and DNAs and their interactions. <i>Journal of Cheminformatics</i> , 2018, 10, 16.	6.1	94
5	Oat β -glucan ameliorates dextran sulfate sodium (DSS)-induced ulcerative colitis in mice. <i>Food and Function</i> , 2015, 6, 3454-3463.	4.6	93
6	Oryzanol Modifies High Fat Diet-Induced Obesity, Liver Gene Expression Profile, and Inflammation Response in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8374-8385.	5.2	91
7	MiR-29 mediates TGF β 1-induced extracellular matrix synthesis through activation of PI3K/AKT pathway in human lung fibroblasts. <i>Journal of Cellular Biochemistry</i> , 2013, 114, 1336-1342.	2.6	87
8	RALF1-FERONIA complex affects splicing dynamics to modulate stress responses and growth in plants. <i>Science Advances</i> , 2020, 6, eaaz1622.	10.3	85
9	Anti-hyperlipidemic effect of rice bran polysaccharide and its potential mechanism in high-fat diet mice. <i>Food and Function</i> , 2017, 8, 4028-4041.	4.6	84
10	Effect of microwave heating on the low-salt gel from silver carp (<i>Hypophthalmichthys molitrix</i>) surimi. <i>Food Hydrocolloids</i> , 2012, 27, 301-308.	10.7	81
11	Rice Bioactive Peptide Binding with TLR4 To Overcome H ₂ O ₂ -Induced Injury in Human Umbilical Vein Endothelial Cells through NF- κ B Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 440-448.	5.2	77
12	Hierarchical structure and slowly digestible features of rice starch following microwave cooking with storage. <i>Food Chemistry</i> , 2019, 295, 475-483.	8.2	76
13	The interaction between tea polyphenols and rice starch during gelatinization. <i>Food Science and Technology International</i> , 2011, 17, 569-577.	2.2	75
14	Dietary nutrition and gut microflora: A promising target for treating diseases. <i>Trends in Food Science and Technology</i> , 2018, 75, 72-80.	15.1	75
15	Polysaccharide isolated from <i>Phellinus linteus</i> mycelia exerts anti-inflammatory effects via MAPK and PPAR signaling pathways. <i>Carbohydrate Polymers</i> , 2018, 200, 487-497.	10.2	75
16	Molecular engineering of a mitochondrial-targeting two-photon in and near-infrared out fluorescent probe for gaseous signal molecules H ₂ S in deep tissue bioimaging. <i>Biosensors and Bioelectronics</i> , 2017, 91, 699-705.	10.1	70
17	Acetylated starch nanocrystals: Preparation and antitumor drug delivery study. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 456-464.	7.5	68
18	An insight into starch slowly digestible features enhanced by microwave treatment. <i>Food Hydrocolloids</i> , 2020, 103, 105690.	10.7	67

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19	Elaboration of curcumin-loaded rice bran albumin nanoparticles formulation with increased in vitro bioactivity and in vivo bioavailability. <i>Food Hydrocolloids</i> , 2018, 77, 834-842.	10.7	66
20	Alliin, a garlic organosulfur compound, ameliorates gut inflammation through MAPK-NF- κ B/AP-1/STAT-1 inactivation and PPAR- β activation. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1601013.	3.3	61
21	Starch-protein interplay varies the multi-scale structures of starch undergoing thermal processing. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 179-187.	7.5	57
22	Oral administration of <i>Lentinus edodes</i> β -glucans ameliorates DSS-induced ulcerative colitis in mice via MAPK-Elk-1 and MAPK-PPAR β pathways. <i>Food and Function</i> , 2016, 7, 4614-4627.	4.6	55
23	Insights into the relations between the molecular structures and digestion properties of retrograded starch after ultrasonic treatment. <i>Food Chemistry</i> , 2019, 294, 248-259.	8.2	55
24	Evaluation of Black Tea Polyphenol Extract Against the Retrogradation of Starches from Various Plant Sources. <i>Molecules</i> , 2012, 17, 8147-8158.	3.8	54
25	Cost-effective pigment production by <i>Monascus purpureus</i> using rice straw hydrolysate as substrate in submerged fermentation. <i>Journal of Bioscience and Bioengineering</i> , 2020, 129, 229-236.	2.2	54
26	Plant-Derived Antioxidants Protect the Nervous System From Aging by Inhibiting Oxidative Stress. <i>Frontiers in Aging Neuroscience</i> , 2020, 12, 209.	3.4	54
27	Inhibitory Effects of Green Tea Polyphenols on the Retrogradation of Starches from Different Botanical Sources. <i>Food and Bioprocess Technology</i> , 2013, 6, 2177-2181.	4.7	50
28	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by peroxy radicals. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1891-1897.	2.7	49
29	A review of the research progress on the bioactive ingredients and physiological activities of rice bran oil. <i>European Food Research and Technology</i> , 2014, 238, 169-176.	3.3	49
30	Soy protein-derived ACE-inhibitory peptide LSW (Leu-Ser-Trp) shows anti-inflammatory activity on vascular smooth muscle cells. <i>Journal of Functional Foods</i> , 2017, 34, 248-253.	3.4	49
31	Recent advances in bone-targeted therapies of metastatic prostate cancer. <i>Cancer Treatment Reviews</i> , 2014, 40, 730-738.	7.7	48
32	Structural and Physical Properties of Starches Isolated from Six Varieties of Millet Grown in China. <i>International Journal of Food Properties</i> , 2014, 17, 2344-2360.	3.0	47
33	A dual-site modulated FRET-based two-photon ratiometric fluorescent probe for tracking lysosomal pH changes in living cells, tissues and zebrafish. <i>Sensors and Actuators B: Chemical</i> , 2019, 290, 79-86.	7.8	47
34	Antioxidant and anti-fatigue activities of egg white peptides prepared by pepsin digestion. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3195-3200.	3.5	43
35	White pepper-derived ratiometric carbon dots for highly selective detection and imaging of coenzyme A. <i>Food Chemistry</i> , 2020, 315, 126171.	8.2	43
36	An ESIPT-based two-photon fluorescent probe detection of hydrogen peroxide in live cells and tissues. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2017, 167, 264-268.	3.8	42

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37	Rice seed storage proteins: Biosynthetic pathways and the effects of environmental factors. <i>Journal of Integrative Plant Biology</i> , 2021, 63, 1999-2019.	8.5	41
38	Recent Progresses in Nanobiosensing for Food Safety Analysis. <i>Sensors</i> , 2016, 16, 1118.	3.8	40
39	Designing soluble soybean polysaccharides-based nanoparticles to improve sustained antimicrobial activity of nisin. <i>Carbohydrate Polymers</i> , 2019, 225, 115251.	10.2	40
40	Influence of <i>Lactobacillus</i> / <i>Candida</i> fermentation on the starch structure of rice and the related noodle features. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 882-888.	7.5	40
41	Mutations of two FERONIA-like receptor genes enhance rice blast resistance without growth penalty. <i>Journal of Experimental Botany</i> , 2020, 71, 2112-2126.	4.8	40
42	Resveratrol, sirtuins, and viruses. <i>Reviews in Medical Virology</i> , 2015, 25, 431-445.	8.3	39
43	Transport of soybean protein-derived antihypertensive peptide LSW across Caco-2 monolayers. <i>Journal of Functional Foods</i> , 2017, 39, 96-102.	3.4	39
44	Policosanol: Extraction and biological functions. <i>Journal of Functional Foods</i> , 2019, 57, 351-360.	3.4	39
45	Enhancement of <i>Monascus</i> pigment productivity via a simultaneous fermentation process and separation system using immobilized-cell fermentation. <i>Bioresource Technology</i> , 2019, 272, 552-560.	9.6	39
46	TP-FRET-Based Fluorescent Sensor for Ratiometric Detection of Formaldehyde in Real Food Samples, Living Cells, Tissues, and Zebrafish. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3670-3677.	5.2	37
47	Research Progress on Signaling Pathway-Associated Oxidative Stress in Endothelial Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-8.	4.0	36
48	Multi-scale structure and pasting/digestion features of yam bean tuber starches. <i>Carbohydrate Polymers</i> , 2019, 213, 199-207.	10.2	36
49	A novel fluorescent probe for ratiometric detection of formaldehyde in real food samples, living tissues and zebrafish. <i>Food Chemistry</i> , 2020, 331, 127221.	8.2	36
50	Evaluation of the Genotoxic and Oxidative Damage Potential of Silver Nanoparticles in Human NCM460 and HCT116 Cells. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1618.	4.1	36
51	High animal protein diet and gut microbiota in human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6225-6237.	10.3	36
52	Polyethyleneimine Capped Silver Nanoclusters as Efficient Antibacterial Agents. <i>International Journal of Environmental Research and Public Health</i> , 2016, 13, 334.	2.6	35
53	Two FERONIA-like receptor (FLR) genes are required to maintain architecture, fertility, and seed yield in rice. <i>Molecular Breeding</i> , 2016, 36, 1.	2.1	34
54	Elaboration and characterization of curcumin-loaded soy soluble polysaccharide (SSPS)-based nanocarriers mediated by antimicrobial peptide nisin. <i>Food Chemistry</i> , 2021, 336, 127669.	8.2	34

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55	Nonthermal physical modification of starch: An overview of recent research into structure and property alterations. <i>International Journal of Biological Macromolecules</i> , 2022, 203, 153-175.	7.5	34
56	Microwave synthesis and adsorption performance of a novel crosslinked starch microsphere. <i>Journal of Hazardous Materials</i> , 2013, 263, 517-524.	12.4	32
57	Influence of crosslinker amount on the microstructure and properties of starch-based superabsorbent polymers by one-step preparation at high starch concentration. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 679-685.	7.5	32
58	Î-Tocotrienol, Isolated from Rice Bran, Exerts an Anti-Inflammatory Effect via MAPKs and PPARs Signaling Pathways in Lipopolysaccharide-Stimulated Macrophages. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3022.	4.1	31
59	Prevention of Oxidative Stress by Î±-Ketoglutarate via Activation of CAR Signaling and Modulation of the Expression of Key Antioxidant-Associated Targets in Vivo and in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11273-11283.	5.2	31
60	Supramolecular structure and pasting/digestion behaviors of rice starches following concurrent microwave and heat moisture treatment. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 437-444.	7.5	31
61	Glutamate and aspartate alleviate testicular/epididymal oxidative stress by supporting antioxidant enzymes and immune defense systems in boars. <i>Science China Life Sciences</i> , 2020, 63, 116-124.	4.9	31
62	Expression, Purification, and Characterization of Hepatitis B Virus Surface Antigens (HBsAg) in Yeast <i>Pichia Pastoris</i> . <i>Applied Biochemistry and Biotechnology</i> , 2009, 158, 432-444.	2.9	30
63	A TP-FRET-based fluorescent sensor for ratiometric visualization of selenocysteine derivatives in living cells, tissues and zebrafish. <i>Journal of Hazardous Materials</i> , 2020, 381, 120918.	12.4	30
64	Disruption of the Ergosterol Biosynthetic Pathway Results in Increased Membrane Permeability, Causing Overproduction and Secretion of Extracellular <i>Monascus</i> Pigments in Submerged Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13673-13683.	5.2	29
65	Sensitive Colorimetric Hg ²⁺ Detection via Amalgamation-Mediated Shape Transition of Gold Nanostars. <i>Frontiers in Chemistry</i> , 2018, 6, 566.	3.6	28
66	Changes in structural, digestive, and rheological properties of corn, potato, and pea starches as influenced by different ultrasonic treatments. <i>International Journal of Biological Macromolecules</i> , 2021, 185, 206-218.	7.5	28
67	Development and characteristics nanoscale retrograded starch as an encapsulating agent for colon-specific drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 656-667.	5.0	27
68	Natural Polyphenols as Targeted Modulators in Colon Cancer: Molecular Mechanisms and Applications. <i>Frontiers in Immunology</i> , 2021, 12, 635484.	4.8	27
69	Fractal analysis of the retrogradation of rice starch by digital image processing. <i>Journal of Food Engineering</i> , 2012, 109, 182-187.	5.2	26
70	Profiling of tyrosinase inhibitors in mango leaves for a sustainable agro-industry. <i>Food Chemistry</i> , 2020, 312, 126042.	8.2	26
71	Receptor kinase FERONIA regulates flowering time in <i>Arabidopsis</i> . <i>BMC Plant Biology</i> , 2020, 20, 26.	3.6	26
72	Enhanced phenolic compounds tolerance response of <i>Clostridium beijerinckii</i> NCIMB 8052 by inactivation of Cbei_3304. <i>Microbial Cell Factories</i> , 2018, 17, 35.	4.0	25

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73	Oat β -glucan inhibits adipogenesis and hepatic steatosis in high fat diet-induced hyperlipidemic mice via AMPK signaling. <i>Journal of Functional Foods</i> , 2018, 41, 72-82.	3.4	25
74	Structural changes of A-, B- and C-type starches of corn, potato and pea as influenced by sonication temperature and their relationships with digestibility. <i>Food Chemistry</i> , 2021, 358, 129858.	8.2	25
75	Preparation and properties of hydrophobic films based on acetylated broken-rice starch nanocrystals for slow protein delivery. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 556-564.	7.5	24
76	Amylose content and molecular-order stability synergistically affect the digestion rate of indica rice starches. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 373-379.	7.5	24
77	Active Peptide KF-8 from Rice Bran Attenuates Oxidative Stress in a Mouse Model of Aging Induced by D-Galactose. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12271-12283.	5.2	24
78	Production of Maltose Syrup by Enzymatic Conversion of Rice Starch. <i>Food and Bioprocess Technology</i> , 2013, 6, 242-248.	4.7	23
79	Increasing the pH value during thermal processing suppresses the starch digestion of the resulting starch-protein-lipid complexes. <i>Carbohydrate Polymers</i> , 2022, 278, 118931.	10.2	23
80	Rice protein hydrolysate attenuates hydrogen peroxide induced apoptosis of cardiocytes H9c2 through the Bcl-2/Bax pathway. <i>Food Research International</i> , 2012, 48, 736-741.	6.2	22
81	Effects of sterilization conditions and milk protein composition on the rheological and whipping properties of whipping cream. <i>Food Hydrocolloids</i> , 2016, 52, 11-18.	10.7	22
82	Effects of pigment and citrinin biosynthesis on the metabolism and morphology of <i>Monascus purpureus</i> in submerged fermentation. <i>Food Science and Biotechnology</i> , 2020, 29, 927-937.	2.6	22
83	Regulation of secondary metabolite biosynthesis in <i>Monascus purpureus</i> via cofactor metabolic engineering strategies. <i>Food Microbiology</i> , 2021, 95, 103689.	4.2	22
84	Roles of FERONIA-like receptor genes in regulating grain size and quality in rice. <i>Science China Life Sciences</i> , 2021, 64, 294-310.	4.9	22
85	The RALF1-FERONIA complex interacts with and activates TOR signaling in response to low nutrients. <i>Molecular Plant</i> , 2022, 15, 1120-1136.	8.3	22
86	Anticancer properties of <i>Monascus</i> metabolites. <i>Anti-Cancer Drugs</i> , 2014, 25, 735-744.	1.4	21
87	DFT-based quantitative structure-activity relationship studies for antioxidant peptides. <i>Structural Chemistry</i> , 2015, 26, 739-747.	2.0	21
88	Crude extract of Fuzhuan brick tea ameliorates DSS-induced colitis in mice. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2574-2582.	2.7	21
89	Preparation and characterization of broken-rice starch nanoparticles with different sizes. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 437-445.	7.5	21
90	Understanding the aggregation structure, digestive and rheological properties of corn, potato, and pea starches modified by ultrasonic frequency. <i>International Journal of Biological Macromolecules</i> , 2021, 189, 1008-1019.	7.5	21

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91	Oryzanol alleviates high fat and cholesterol diet-induced hypercholesterolemia associated with the modulation of the gut microbiota in hamsters. <i>Food and Function</i> , 2022, 13, 4486-4501.	4.6	21
92	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by malondialdehyde. <i>Journal of Food Science and Technology</i> , 2014, 51, 485-493.	2.8	20
93	Molecular engineering of d-A-d-based non-linearity fluorescent probe for quick detection of thiophenol in living cells and tissues. <i>Sensors and Actuators B: Chemical</i> , 2017, 244, 958-964.	7.8	20
94	Selective and sensitive colorimetric determination of cobalt ions using Ag@Au bimetallic nanoparticles. <i>RSC Advances</i> , 2017, 7, 16295-16301.	3.6	20
95	Influence of amphiphilic structures on the stability of polyphenols with different hydrophobicity. <i>Science in China Series B: Chemistry</i> , 2007, 50, 121-126.	0.8	19
96	Modulating the in vitro digestibility of chemically modified starch ingredient by a non-thermal processing technology of ultrasonic treatment. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105350.	8.2	18
97	Requirement of miR-144 in CsA Induced Proliferation and Invasion of Human Trophoblast Cells by Targeting Titin. <i>Journal of Cellular Biochemistry</i> , 2014, 115, 690-696.	2.6	17
98	Cetyltrimethyl ammonium mediated enhancement of the red emission of carbon dots and an advanced method for fluorometric determination of iron(III). <i>Mikrochimica Acta</i> , 2019, 186, 791.	5.0	17
99	Dietary polysaccharides exert biological functions via epigenetic regulations: Advance and prospectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 114-124.	10.3	16
100	Pasting, Thermal and Rheological Properties of Rice Starch in Aqueous Solutions with Different Catechins. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2074-2080.	2.0	15
101	Antibacterial Properties of ZnO/Calcium Alginate Composite and Its Application in Wastewater Treatment. <i>Journal of Nanoscience and Nanotechnology</i> , 2015, 15, 3839-3845.	0.9	15
102	Spent hen-derived ACE inhibitory peptide IWHHT shows antioxidative and anti-inflammatory activities in endothelial cells. <i>Journal of Functional Foods</i> , 2019, 53, 85-92.	3.4	15
103	Cross-kingdom regulation by dietary plant miRNAs: an evidence-based review with recent updates. <i>Food and Function</i> , 2021, 12, 9549-9562.	4.6	15
104	Dietary Supplementation of Octacosanol Improves Exercise-Induced Fatigue and Its Molecular Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7603-7618.	5.2	15
105	A Review on Cancer Therapy Based on the Photothermal Effect of Gold Nanorod. <i>Current Pharmaceutical Design</i> , 2020, 25, 4836-4847.	1.9	15
106	Oryzanol Attenuates High Fat and Cholesterol Diet-Induced Hyperlipidemia by Regulating the Gut Microbiome and Amino Acid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6429-6443.	5.2	15
107	Characterization of the Pasting, Flow and Rheological Properties of Native and Phosphorylated Rice Starches. <i>Starch/Staerke</i> , 2009, 61, 709-715.	2.1	14
108	Production of isomaltooligosaccharide syrup from rice starch using an one-step conversion method. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1194-1200.	2.7	14

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109	Whole grain rice: Updated understanding of starch digestibility and the regulation of glucose and lipid metabolism. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3244-3273.	11.7	14
110	Effect of Cross-Linking and Enzymatic Hydrolysis Composite Modification on the Properties of Rice Starches. <i>Molecules</i> , 2012, 17, 8136-8146.	3.8	13
111	Optically Transparent Electrodes Modified with Sulfide Ionâ€Covered CdS Quantum Dots for Sensitive Photoelectrochemical Detection of Sulfhydrylâ€Containing Compounds. <i>Electroanalysis</i> , 2015, 27, 1899-1905.	2.9	13
112	Understanding the mechanism of ultrasonication regulated the digestibility properties of retrograded starch following vacuum freeze drying. <i>Carbohydrate Polymers</i> , 2020, 228, 115350.	10.2	13
113	Octacosanol and health benefits: Biological functions and mechanisms of action. <i>Food Bioscience</i> , 2022, 47, 101632.	4.4	13
114	A mitochondrion-targeting turn-on fluorescent probe detection of endogenous hydroxyl radicals in living cells and zebrafish. <i>Sensors and Actuators B: Chemical</i> , 2019, 296, 126706.	7.8	12
115	Increased Water-Soluble Yellow <i>Monascus</i> Pigment Productivity via Dual Mutagenesis and Submerged Repeated-Batch Fermentation of <i>Monascus purpureus</i> . <i>Frontiers in Microbiology</i> , 0, 13, .	3.5	12
116	Chiral Ag and Au Nanomaterials Based Optical Approaches for Analytical Applications. <i>Particle and Particle Systems Characterization</i> , 2019, 36, 1800552.	2.3	11
117	Triton X-100 supplementation regulates growth and secondary metabolite biosynthesis during in-depth extractive fermentation of <i>Monascus purpureus</i> . <i>Journal of Biotechnology</i> , 2021, 341, 137-145.	3.8	11
118	Simultaneous and early detection of <i>Mycobacterium tuberculosis</i> resistance to antituberculosis drugs using an indirect series piezoelectric system. <i>Biosensors and Bioelectronics</i> , 2013, 43, 115-119.	10.1	10
119	Antitumor activity and ability to prevent acrylamide formation in fried foods of asparaginase from soybean root nodules. <i>Journal of Food Biochemistry</i> , 2019, 43, e12756.	2.9	10
120	Systematic evaluation of the physicochemical properties and the volatile flavors of yak meat during chilled and controlled freezing-point storage. <i>Journal of Food Science and Technology</i> , 2020, 57, 1351-1361.	2.8	10
121	Bioactive Peptide F2d Isolated from Rice Residue Exerts Antioxidant Effects via Nrf2 Signaling Pathway. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-15.	4.0	10
122	Exogenous Bioactive Peptides Have a Potential Therapeutic Role in Delaying Aging in Rodent Models. <i>International Journal of Molecular Sciences</i> , 2022, 23, 1421.	4.1	10
123	An insight into the health beneficial of probiotics dairy products: a critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11290-11309.	10.3	10
124	Structural elucidation and hepatoprotective activities of polysaccharides from a mutant mSM-105 of <i>Catathelasma ventricosum</i> with enhanced production of 1,6-Î²-glucan. <i>Industrial Crops and Products</i> , 2019, 130, 459-466.	5.2	9
125	Utilization of lowâ€cost agricultural byâ€product rice husk for <i>Monascus</i> pigments production via submerged batchâ€fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2454-2463.	3.5	9
126	Mogroside V exerts anti-inflammatory effect via MAPK-NF-Î²B/AP-1 and AMPK-PI3K/Akt/mTOR pathways in ulcerative colitis. <i>Journal of Functional Foods</i> , 2021, 87, 104807.	3.4	9

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127	Inactivation of Soybean Bowmanâ€™s Birk Inhibitor by Stevioside: Interaction Studies and Application to Soymilk. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2255-2264.	5.2	8
128	Wet Ball Milling of Indica Rice Starch Effectively Modifies Its Multilevel Structures and Pasting Behavior. <i>ACS Food Science & Technology</i> , 2021, 1, 636-643.	2.7	8
129	Targeting NF- κ B pathway by dietary lignans in inflammation: expanding roles of gut microbiota and metabolites. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5967-5983.	10.3	8
130	Transcription factor OsSGL is a regulator of starch synthesis and grain quality in rice. <i>Journal of Experimental Botany</i> , 2022, 73, 3417-3430.	4.8	8
131	Formation, breakage and re-formation of flocs formed by cationic starch. <i>Water Science and Technology</i> , 2013, 68, 1352-1358.	2.5	7
132	The rice bran peptide KF-8 extends the lifespan and improves the healthspan of <i>Caenorhabditis elegans</i> via <i>skn-1</i> and <i>daf-16</i> . <i>Food and Function</i> , 2022, 13, 2427-2440.	4.6	7
133	An update on the effects of food-derived active peptides on the intestinal microecology. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11625-11639.	10.3	7
134	A Piezoelectric Microelectrode Arrays System for Real-Time Monitoring of Bacterial Contamination in Fresh Milk. <i>Food and Bioprocess Technology</i> , 2015, 8, 228-237.	4.7	5
135	Revealing the antiaging effects of cereal- and food oil-derived active substances by a <i>Caenorhabditis elegans</i> model. <i>Food and Function</i> , 2021, 12, 3296-3306.	4.6	5
136	<i>Penicillium expansum</i> YT01: A Lignocellulose-Degrading Fungal Strain Isolated from China Gaoligong Mountain Humus Soil. <i>Journal of Biobased Materials and Bioenergy</i> , 2009, 3, 348-353.	0.3	4
137	Studies on the Pasting and Rheology of Rice Starch with Different Protein Residual. <i>International Federation for Information Processing</i> , 2010, , 407-419.	0.4	4
138	Angiotensin I-converting enzyme inhibitory peptide: an emerging candidate for vascular dysfunction therapy. <i>Critical Reviews in Biotechnology</i> , 2022, 42, 736-755.	9.0	4
139	Octacosanol Modifies Obesity, Expression Profile and Inflammation Response of Hepatic Tissues in High-Fat Diet Mice. <i>Foods</i> , 2022, 11, 1606.	4.3	4
140	Role of the Gene <i>ndufs8</i> Located in Respiratory Complex I from <i>Monascus purpureus</i> in the Cell Growth and Secondary Metabolites Biosynthesis. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 655.	3.5	4
141	Protective effect of soluble eggshell membrane protein hydrolysate on cardiac ischemia/reperfusion injury. <i>Food and Nutrition Research</i> , 2015, 59, 28870.	2.6	3
142	Optimizing immobilization of avidin on surface-modified magnetic nanoparticles: characterization and application of protein-immobilized nanoparticles. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 2023-2034.	3.4	3
143	Preparation and Evaluation of Smart Nanocarrier Systems for Drug Delivery Using Magnetic Nanoparticle and Avidin-Iminobiotin System. <i>Journal of Nanomaterials</i> , 2018, 2018, 1-11.	2.7	3
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146	High resolution gas chromatography analysis of rice bran oil. <i>Proceedings of SPIE</i> , 2013, , .	0.8	2
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