

Huizhen Li

List of Publications by Year in descending order

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14
papers

283
citations

1163117

8
h-index

1125743

13
g-index

14
all docs

14
docs citations

14
times ranked

171
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytosynthesis of Silver Nanoparticles Using <i>Perilla frutescens</i> Leaf Extract: Characterization and Evaluation of Antibacterial, Antioxidant, and Anticancer Activities. <i>International Journal of Nanomedicine</i> , 2021, Volume 16, 15-29.	6.7	61
2	Essential oils and its antibacterial, antifungal and anti-oxidant activity applications: A review. <i>Food Bioscience</i> , 2022, 47, 101716.	4.4	61
3	<i>Perilla frutescens</i> : A Rich Source of Pharmacological Active Compounds. <i>Molecules</i> , 2022, 27, 3578.	3.8	36
4	Optimization of ultrasound-assisted extraction of polysaccharides from perilla seed meal by response surface methodology: Characterization and <i>in vitro</i> antioxidant activities. <i>Journal of Food Science</i> , 2021, 86, 306-318.	3.1	27
5	Flotation-based dye removal system: Sweet potato protein fabricated from agro-industrial waste as a collector and frother. <i>Journal of Cleaner Production</i> , 2020, 269, 122121.	9.3	23
6	Optimization of ultrasound-assisted enzymatic extraction and <i>in vitro</i> antioxidant activities of polysaccharides extracted from the leaves of <i>Perilla frutescens</i> . <i>Food Science and Technology</i> , 2020, 40, 36-45.	1.7	18
7	Extraction, preparative monomer separation and antibacterial activity of total polyphenols from <i>Perilla frutescens</i> . <i>Food and Function</i> , 2022, 13, 880-890.	4.6	12
8	Glycine betaine enhanced foam separation for recovering and enriching protein from the crude extract of perilla seed meal. <i>Separation and Purification Technology</i> , 2021, 276, 118712.	7.9	10
9	Optimization of Ultrasound Assisted Extraction of Phenolic Compounds and Anthocyanins from <i>Perilla</i> Leaves Using Response Surface Methodology. <i>Food Science and Technology Research</i> , 2017, 23, 535-543.	0.6	8
10	Characterization of astragaloside IV based on the separation of HPTLC from <i>Pleurotus ostreatus</i> cultivated with <i>Astragalus</i> . <i>Journal of Food Science</i> , 2020, 85, 3183-3190.	3.1	8
11	Optimizing functional properties of perilla protein isolate using the response surface methodology. <i>Food Science and Technology</i> , 2018, 38, 348-355.	1.7	6
12	Effects of ethanol, activated carbon, and activated kaolin on perilla seed oil: Volatile organic compounds, physicochemical characteristics, and fatty acid composition. <i>Journal of Food Science</i> , 2021, 86, 4393-4404.	3.1	6
13	BS12-modified CaCO ₃ nanoparticle for enhancing flotation of perilla protein from its wastewater. <i>Powder Technology</i> , 2022, 407, 117617.	4.2	4
14	Optimization of complex enzyme-ultrasonic synergistic extraction of water-soluble polysaccharides from <i>Perilla frutescens</i> seed meal: purification, characterization and <i>in vitro</i> antioxidant activity. <i>Journal of Food Processing and Preservation</i> , 0, , e16201.	2.0	3