Xin Rui

List of Publications by Year
in descending order

71 papers	2,625 citations	185998 28 h-index	197535 49 g-index
71 all docs	71 docs citations	71 times ranked	2436 citing authors

#	Article	IF	Citations
1	Characterization of a novel exopolysaccharide with antitumor activity from Lactobacillus plantarum 70810. International Journal of Biological Macromolecules, 2014, 63, 133-139.	3.6	252
2	Structural elucidation and antioxidant activities of exopolysaccharides from Lactobacillus helveticus MB2-1. Carbohydrate Polymers, 2014, 102, 351-359.	5.1	201
3	Structural characterization and bioactivity of released exopolysaccharides from Lactobacillus plantarum 70810. International Journal of Biological Macromolecules, 2014, 67, 71-78.	3.6	114
4	Production of exopolysaccharides by Lactobacillus helveticus MB2-1 and its functional characteristics inÂvitro. LWT - Food Science and Technology, 2014, 59, 732-739.	2.5	110
5	Structural Characterization and Anticancer Activity of Cell-Bound Exopolysaccharide from Lactobacillus helveticus MB2-1. Journal of Agricultural and Food Chemistry, 2015, 63, 3454-3463.	2.4	107
6	Structural characterization and antioxidant property of released exopolysaccharides from Lactobacillus delbrueckii ssp . bulgaricus SRFM-1. Carbohydrate Polymers, 2017, 173, 654-664.	5.1	101
7	Study of Water Dynamics in the Soaking, Steaming, and Solid-State Fermentation of Glutinous Rice by LF-NMR: A Novel Monitoring Approach. Journal of Agricultural and Food Chemistry, 2015, 63, 3261-3270.	2.4	97
8	Use of kombucha consortium to transform soy whey into a novel functional beverage. Journal of Functional Foods, 2019, 52, 81-89.	1.6	90
9	Structural characterization and immunomodulatory activity of an exopolysaccharide produced by Lactobacillus helveticus LZ-R-5. Carbohydrate Polymers, 2020, 235, 115977.	5.1	84
10	Purification and characterization of angiotensin I-converting enzyme inhibitory peptides of small red bean (Phaseolus vulgaris) hydrolysates. Journal of Functional Foods, 2013, 5, 1116-1124.	1.6	78
11	Effect of rose polyphenols on oxidation, biogenic amines and microbial diversity in naturally dry fermented sausages. Food Control, 2017, 78, 324-330.	2.8	64
12	A comparison study of bioaccessibility of soy protein gel induced by magnesiumchloride, glucono-Î´-lactone and microbial transglutaminase. LWT - Food Science and Technology, 2016, 71, 234-242.	2.5	61
13	Characterization of a novel polysaccharide with anti-colon cancer activity from Lactobacillus helveticus MB2-1. Carbohydrate Research, 2015, 411, 6-14.	1.1	58
14	Solid state fermentation with Cordyceps militaris SN-18 enhanced antioxidant capacity and DNA damage protective effect of oats (Avena sativa L.). Journal of Functional Foods, 2015, 16, 58-73.	1.6	55
15	Quality and metagenomic evaluation of a novel functional beverage produced from soy whey using water kefir grains. LWT - Food Science and Technology, 2019, 113, 108258.	2.5	49
16	Isolation, purification, characterization and immunostimulatory activity of an exopolysaccharide produced by Lactobacillus pentosus LZ-R-17 isolated from Tibetan kefir. International Journal of Biological Macromolecules, 2020, 158, 408-419.	3.6	49
17	Changes in soy protein immunoglobulin E reactivity, protein degradation, and conformation through fermentation with Lactobacillus plantarum strains. LWT - Food Science and Technology, 2019, 99, 156-165.	2.5	48
18	Effects of different coagulants on coagulation behavior of acid-induced soymilk. Food Hydrocolloids, 2013, 33, 106-110.	5.6	46

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19	Characterization of an antiproliferative exopolysaccharide (LHEPS-2) from Lactobacillus helveticus MB2-1. Carbohydrate Polymers, 2014, 105, 334-340.	5.1	44
20	Enrichment of ACE inhibitory peptides in navy bean (Phaseolus vulgaris) using lactic acid bacteria. Food and Function, 2015, 6, 622-629.	2.1	43
21	Preparation, characterization and antioxidant activities of derivatives of exopolysaccharide from Lactobacillus helveticus MB2-1. International Journal of Biological Macromolecules, 2020, 145, 1008-1017.	3.6	41
22	Does lactic fermentation influence soy yogurt protein digestibility: a comparative study between soymilk and soy yogurt at different pH. Journal of the Science of Food and Agriculture, 2019, 99, 861-867.	1.7	36
23	Novel fermented chickpea milk with enhanced level of γ-aminobutyric acid and neuroprotective effect on PC12 cells. PeerJ, 2016, 4, e2292.	0.9	35
24	Composition, antioxidant activity, and neuroprotective effects of anthocyanin-rich extract from purple highland barley bran and its promotion on autophagy. Food Chemistry, 2021, 339, 127849.	4.2	33
25	Structural characterization and immunomodulatory activity of intracellular polysaccharide from the mycelium of Paecilomyces cicadae TJJ1213. Food Research International, 2021, 147, 110515.	2.9	33
26	Effect of Fermentation pH on Protein Bioaccessibility of Soymilk Curd with Added Tea Polyphenols As Assessed by in Vitro Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2017, 65, 11125-11132.	2.4	32
27	Enhanced total phenolic and isoflavone aglycone content, antioxidant activity and DNA damage protection of soybeans processed by solid state fermentation with Rhizopus oligosporus RT-3. RSC Advances, 2016, 6, 29741-29756.	1.7	31
28	Protein bioaccessibility of soymilk and soymilk curd prepared with two Lactobacillus plantarum strains as assessed by in vitro gastrointestinal digestion. Innovative Food Science and Emerging Technologies, 2016, 38, 155-159.	2.7	30
29	Metabolite dynamics and phytochemistry of a soy whey-based beverage bio-transformed by water kefir consortium. Food Chemistry, 2021, 342, 128225.	4.2	30
30	Optimization of soy solid-state fermentation with selected lactic acid bacteria and the effect on the anti-nutritional components. Journal of Food Processing and Preservation, 2017, 41, e13290.	0.9	29
31	Isolation, structural characterization and neuroprotective activity of exopolysaccharide from Paecilomyces cicada TJJ1213. International Journal of Biological Macromolecules, 2021, 183, 1034-1046.	3.6	27
32	Ultrasonic-assisted Aqueous Extraction and Physicochemical Characterization of Oil from <i>Clanis bilineata</i>. Journal of Oleo Science, 2018, 67, 151-165.	0.6	26
33	Comparative study of the effects of fermented and non-fermented chickpea flour addition on quality and antioxidant properties of wheat bread. CYTA - Journal of Food, 2016, 14, 621-631.	0.9	25
34	Microbial transglutaminase-mediated polymerization in the presence of lactic acid bacteria affects antigenicity of soy protein component present in bio-tofu. Journal of Functional Foods, 2019, 53, 292-298.	1.6	25
35	Gelling behavior of bio-tofu coagulated by microbial transglutaminase combined with lactic acid bacteria. Food Research International, 2020, 134, 109200.	2.9	25
36	Anticancer potential of an exopolysaccharide from Lactobacillus helveticus MB2-1 on human colon cancer HT-29 cells via apoptosis induction. Food and Function, 2020, 11, 10170-10181.	2.1	24

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37	Effects of Cordyceps militaris (L.) Fr. fermentation on the nutritional, physicochemical, functional properties and angiotensin I converting enzyme inhibitory activity of red bean (Phaseolus angularis) Tj ETQq1 1 0.784314 rgBT /Overlock	3.4	27
38	Impact of tempeh flour on the rheology of wheat flour dough and bread staling. LWT - Food Science and Technology, 2019, 111, 694-702.	2.5	23
39	In situ exopolysaccharides produced by Lactobacillus helveticus MB2-1 and its effect on gel properties of Sayram ketteki yoghurt. International Journal of Biological Macromolecules, 2022, 208, 314-323.	3.6	23
40	An aqueous polyphenol extract from Rosa rugosa tea has antiaging effects on Caenorhabditis elegans. Journal of Food Biochemistry, 2019, 43, e12796.	1.2	22
41	In vitro digestion and fermentation of released exopolysaccharides (r-EPS) from Lactobacillus delbrueckii ssp. bulgaricus SRFM-1. Carbohydrate Polymers, 2020, 230, 115593.	5.1	20
42	Influences of drying methods on the structural, physicochemical and antioxidant properties of exopolysaccharide from Lactobacillus helveticus MB2-1. International Journal of Biological Macromolecules, 2020, 157, 220-231.	3.6	20
43	Combined Effect of Polyphenolâ€Chitosan Coating and Irradiation on the Microbial and Sensory Quality of Carp Fillets. Journal of Food Science, 2017, 82, 2121-2127.	1.5	19
44	In vitro gastrointestinal digestion study of a novel bio-tofu with special emphasis on the impact of microbial transglutaminase. PeerJ, 2016, 4, e2754.	0.9	19
45	Effects of different satiety levels on the fate of soymilk protein in gastrointestinal digestion and antigenicity assessed by an in vitro dynamic gastrointestinal model. Food and Function, 2019, 10, 7855-7864.	2.1	18
46	Assessment of the effect of lactic acid fermentation on the gastroduodenal digestibility and immunoglobulin E binding capacity of soy proteins via an in vitro dynamic gastrointestinal digestion model. Food and Function, 2020, 11, 10467-10479.	2.1	16
47	NMR Relaxometry and Imaging to Study Water Dynamics during Soaking and Blanching of Soybean. International Journal of Food Engineering, 2016, 12, 181-188.	0.7	15
48	Use of fermented glutinous rice as a natural enzyme cocktail for improving dough quality and bread staling. RSC Advances, 2017, 7, 11394-11402.	1.7	14
49	Interactions of C. frondosa-derived inhibitory peptides against angiotensin I-converting enzyme (ACE), Î±-amylase and lipase. Food Chemistry, 2022, 367, 130695.	4.2	14
50	Complete genome sequence of Lactobacillus helveticus MB2-1, a probiotic bacterium producing exopolysaccharides. Journal of Biotechnology, 2015, 209, 14-15.	1.9	13
51	Simulated digestion and fecal fermentation behaviors of exopolysaccharides from Paecilomyces cicadae TJJ1213 and its effects on human gut microbiota. International Journal of Biological Macromolecules, 2021, 188, 833-843.	3.6	13
52	Enhancing the functional properties of soymilk residues (okara) by solid-state fermentation withActinomucor elegans. CYTA - Journal of Food, 2017, 15, 155-163.	0.9	11
53	Effect of lactic fermentation on soy protein digestive pattern assessed by an in vitro dynamic gastrointestinal digestion model and the influence on human faecal microbiota. Journal of the Science of Food and Agriculture, 2021, 101, 871-879.	1.7	10
54	Structural Characterization and Antioxidant Activity of Exopolysaccharide from Soybean Whey Fermented by Lacticaseibacillus plantarum 70810. Foods, 2021, 10, 2780.	1.9	10

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55	Lactobacillus plantarum 70810 from Chinese paocai as a potential source of Î²-galactosidase for prebiotic galactooligosaccharides synthesis. European Food Research and Technology, 2013, 236, 817-826.	1.6	9
56	Effects of fat content on the textural and in vivo buccal breakdown properties of soy yogurt. Journal of Texture Studies, 2021, 52, 334-346.	1.1	9
57	Fu brick tea extract supplementation enhanced probiotic viability and antioxidant activity of tofu under simulated gastrointestinal digestion condition. RSC Advances, 2016, 6, 103668-103682.	1.7	8
58	Neuroprotective potency of a soy whey fermented by Cordyceps militaris SN-18 against hydrogen peroxide-induced oxidative injury in PC12 cells. European Journal of Nutrition, 2022, 61, 779-792.	1.8	8
59	Combined lactic fermentation and enzymatic treatments affect the antigenicity of Î²-lactoglobulin in cow milk and soymilk-cow milk mixture. LWT - Food Science and Technology, 2021, 143, 111178.	2.5	7
60	Biosynthesis of exopolysaccharide and structural characterization by Lacticaseibacillus paracasei ZY-1 isolated from Tibetan kefir. Food Chemistry Molecular Sciences, 2021, 3, 100054.	0.9	7
61	Effects of phenolic acids on the biogenic amine formation ofEnterobacter aerogenes. Journal of Food Processing and Preservation, 2018, 42, e13554.	0.9	6
62	Effect of Premna microphylla turcz leavesâ€™ extract addition on physicochemical and antioxidant properties of packed tofu by lactic fermentation. International Journal of Food Science and Technology, 2020, 55, 2541-2550.	1.3	6
63	Effect of processing aid on the chemical composition and metagenomics of fermented African oil bean seed (Pentaclethra macrophylla, Benth). LWT - Food Science and Technology, 2019, 111, 429-435.	2.5	5
64	Soybean Whey Bio-Processed Using Weissella hellenica D1501 Protects Neuronal PC12 Cells Against Oxidative Damage. Frontiers in Nutrition, 2022, 9, 833555.	1.6	5
65	A survey of equol contents in Chinese stinky tofu with emphasis on the effects of cooking methods. International Journal of Food Sciences and Nutrition, 2014, 65, 667-672.	1.3	4
66	Solid-State Bioprocessing withCordyceps militarisEnhanced Antioxidant Activity and DNA Damage Protection of Red Beans (Phaseolus angularis). Cereal Chemistry, 2017, 94, 177-184.	1.1	4
67	The Conformational Structural Change of Soy Glycinin via Lactic Acid Bacteria Fermentation Reduced Immunoglobulin E Reactivity. Foods, 2021, 10, 2969.	1.9	4
68	Ultrasonic enhancement of lipase-catalyzed transesterification for biodiesel production from used cooking oil. Biomass Conversion and Biorefinery, 0, , 1.	2.9	3
69	Neuroprotective Potency of Tofu Bio-Processed Using Actinomucor elegans against Hypoxic Injury Induced by Cobalt Chloride in PC12 Cells. Molecules, 2021, 26, 2983.	1.7	2
70	Seal meat enzymatic hydrolysates and its digests: A comparison on protein and minerals profiles. LWT - Food Science and Technology, 2022, 157, 113072.	2.5	2
71	Evaluation of the Preservation and Digestion of Seal Meat Processed with Heating and Antioxidant Seal Meat Hydrolysates. Marine Drugs, 2022, 20, 204.	2.2	0