Xin Rui

List of Publications by Year
in descending order

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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	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
2	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
3	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
4	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
5	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
6	Soybean Whey Bio-Processed Using Weissella hellenica D1501 Protects Neuronal PC12 Cells Against Oxidative Damage. Frontiers in Nutrition, 2022, 9, 833555.	1.6	5
7	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
8	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
9	Metabolite dynamics and phytochemistry of a soy whey-based beverage bio-transformed by water kefir consortium. Food Chemistry, 2021, 342, 128225.	4.2	30
10	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
11	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
12	Isolation, structural characterization and neuroprotective activity of exopolysaccharide from Paecilomyces cicada TJJ1213. International Journal of Biological Macromolecules, 2021, 183, 1034-1046.	3.6	27
13	Structural characterization and immunomodulatory activity of intracellular polysaccharide from the mycelium of Paecilomyces cicadae TJJ1213. Food Research International, 2021, 147, 110515.	2.9	33
14	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
15	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
16	Structural Characterization and Antioxidant Activity of Exopolysaccharide from Soybean Whey Fermented by Lacticaseibacillus plantarum 70810. Foods, 2021, 10, 2780.	1.9	10
17	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
18	The Conformational Structural Change of Soy Glycinin via Lactic Acid Bacteria Fermentation Reduced Immunoglobulin E Reactivity. Foods, 2021, 10, 2969.	1.9	4

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19	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
20	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
21	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
22	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
23	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
24	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
25	Structural characterization and immunomodulatory activity of an exopolysaccharide produced by Lactobacillus helveticus LZ-R-5. Carbohydrate Polymers, 2020, 235, 115977.	5.1	84
26	Gelling behavior of bio-tofu coagulated by microbial transglutaminase combined with lactic acid bacteria. Food Research International, 2020, 134, 109200.	2.9	25
27	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
28	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
29	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
30	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
31	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
32	An aqueous polyphenol extract from Rosa rugosa tea has antiaging effects on Caenorhabditis elegans. Journal of Food Biochemistry, 2019, 43, e12796.	1.2	22
33	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
34	Use of kombucha consortium to transform soy whey into a novel functional beverage. Journal of Functional Foods, 2019, 52, 81-89.	1.6	90
35	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
36	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

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37	Effects of phenolic acids on the biogenic amine formation ofEnterobacter aerogenes. Journal of Food Processing and Preservation, 2018, 42, e13554.	0.9	6
38	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 ETQq0 0 0 rgBT /Overlock 10 Tf 5		
39	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
40	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
41	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
42	Structural characterization and antioxidant property of released exopolysaccharides from Lactobacillus delbrueckii ssp . bulgaricus SRFM-1. Carbohydrate Polymers, 2017, 173, 654-664.	5.1	101
43	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
44	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
45	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
46	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
47	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
48	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
49	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
50	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
51	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
52	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
53	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
54	Novel fermented chickpea milk with enhanced level ofÎ³-aminobutyric acid and neuroprotective effect on PC12 cells. PeerJ, 2016, 4, e2292.	0.9	35

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55	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
56	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
57	Characterization of a novel polysaccharide with anti-colon cancer activity from Lactobacillus helveticus MB2-1. Carbohydrate Research, 2015, 411, 6-14.	1.1	58
58	Complete genome sequence of Lactobacillus helveticus MB2-1, a probiotic bacterium producing exopolysaccharides. Journal of Biotechnology, 2015, 209, 14-15.	1.9	13
59	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
60	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
61	Enrichment of ACE inhibitory peptides in navy bean (Phaseolus vulgaris) using lactic acid bacteria. Food and Function, 2015, 6, 622-629.	2.1	43
62	Structural characterization and bioactivity of released exopolysaccharides from Lactobacillus plantarum 70810. International Journal of Biological Macromolecules, 2014, 67, 71-78.	3.6	114
63	Structural elucidation and antioxidant activities of exopolysaccharides from Lactobacillus helveticus MB2-1. Carbohydrate Polymers, 2014, 102, 351-359.	5.1	201
64	Characterization of a novel exopolysaccharide with antitumor activity from Lactobacillus plantarum 70810. International Journal of Biological Macromolecules, 2014, 63, 133-139.	3.6	252
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	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
67	Characterization of an antiproliferative exopolysaccharide (LHEPS-2) from Lactobacillus helveticus MB2-1. Carbohydrate Polymers, 2014, 105, 334-340.	5.1	44
68	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
69	Effects of different coagulants on coagulation behavior of acid-induced soymilk. Food Hydrocolloids, 2013, 33, 106-110.	5.6	46
70	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
71	Ultrasonic enhancement of lipase-catalyzed transesterification for biodiesel production from used cooking oil. Biomass Conversion and Biorefinery, 0, , 1.	2.9	3