

# Rui Yang

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

41  
papers

833  
citations

18  
h-index

28  
g-index

43  
ext. papers

1,065  
ext. citations

6.3  
avg, IF

4.2  
L-index

#	Paper	IF	Citations
41	Bioavailability of Tea Catechins and Its Improvement. <i>Molecules</i> , <b>2018</b> , 23,	4.8	117
40	Encapsulation of $\beta$ -carotene within ferritin nanocages greatly increases its water-solubility and thermal stability. <i>Food Chemistry</i> , <b>2014</b> , 149, 307-12	8.5	107
39	Encapsulation of curcumin in recombinant human H-chain ferritin increases its water-solubility and stability. <i>Food Research International</i> , <b>2014</b> , 62, 1147-1153	7	84
38	Synthesis of homogeneous protein-stabilized rutin nanodispersions by reversible assembly of soybean ( <i>Glycine max</i> ) seed ferritin. <i>RSC Advances</i> , <b>2015</b> , 5, 31533-31540	3.7	40
37	Simultaneous decoloration and deproteinization of crude polysaccharide from pumpkin residues by cross-linked polystyrene macroporous resin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8450-6	5.7	39
36	Ferritin, a novel vehicle for iron supplementation and food nutritional factors encapsulation. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 44, 189-200	15.3	38
35	Urea-Driven Epigallocatechin Gallate (EGCG) Permeation into the Ferritin Cage, an Innovative Method for Fabrication of Protein-Polyphenol Co-assemblies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1410-1419	5.7	33
34	Epigallocatechin Gallate (EGCG) Decorating Soybean Seed Ferritin as a Rutin Nanocarrier with Prolonged Release Property in the Gastrointestinal Tract. <i>Plant Foods for Human Nutrition</i> , <b>2016</b> , 71, 277-85	3.9	27
33	Food-grade Encapsulation Systems for (-)-Epigallocatechin Gallate. <i>Molecules</i> , <b>2018</b> , 23,	4.8	26
32	Ferritin glycosylated by chitosan as a novel EGCG nano-carrier: Structure, stability, and absorption analysis. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 252-261	7.9	24
31	Effect of atmospheric cold plasma on structure, activity, and reversible assembly of the phytoferritin. <i>Food Chemistry</i> , <b>2018</b> , 264, 41-48	8.5	23
30	Fabrication, structure, and function evaluation of the ferritin based nano-carrier for food bioactive compounds. <i>Food Chemistry</i> , <b>2019</b> , 299, 125097	8.5	22
29	A Novel Approach to Prepare Protein-proanthocyanidins Nano-complexes by the Reversible Assembly of Ferritin Cage. <i>Food Science and Technology Research</i> , <b>2017</b> , 23, 329-337	0.8	21
28	Channel directed rutin nano-encapsulation in phytoferritin induced by guanidine hydrochloride. <i>Food Chemistry</i> , <b>2018</b> , 240, 935-939	8.5	20
27	Fabrication and characterization of ferritin-chitosan-lutein shell-core nanocomposites and lutein stability and release evaluation in vitro. <i>RSC Advances</i> , <b>2016</b> , 6, 35267-35279	3.7	19
26	Transglutaminase induced oligochitosan glycosylation of ferritin as a novel nanocarrier for food bioactive molecules. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 500-509	10.6	18
25	The gut microbiota community and antioxidant enzymes activity of barramundi reared at seawater and freshwater. <i>Fish and Shellfish Immunology</i> , <b>2019</b> , 89, 127-131	4.3	18

24	Nano-encapsulation of epigallocatechin gallate in the ferritin-chitosan double shells: Simulated digestion and absorption evaluation. <i>Food Research International</i> , <b>2018</b> , 108, 1-7	7	18
23	Saccharification of pumpkin residues by coculturing of <i>Trichoderma reesei</i> RUT-C30 and <i>Phanerochaete chrysosporium</i> Burdsall with delayed inoculation timing. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 9192-9	5.7	14
22	Thermally Induced Encapsulation of Food Nutrients into Phytoferritin through the Flexible Channels without Additives. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 9950-9955	5.7	13
21	Influence of Manothermosonication on the Physicochemical and Functional Properties of Ferritin as a Nanocarrier of Iron or Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6633-6641	5.7	11
20	Coencapsulation and Stability Evaluation of Hydrophilic and Hydrophobic Bioactive Compounds in a Cage-like Phytoferritin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3238-3249	5.7	11
19	One-step fabrication of phytoferritin-chitosan-epigallocatechin shell-core nanoparticles by thermal treatment. <i>Food Hydrocolloids</i> , <b>2018</b> , 80, 24-32	10.6	11
18	Pulsed Electric Fields-Modified Ferritin Realizes Loading of Rutin by a Moderate pH Transition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12404-12411	5.7	11
17	Thermal Stability Improvement of Rice Bran Albumin Protein Incorporated with Epigallocatechin Gallate. <i>Journal of Food Science</i> , <b>2017</b> , 82, 350-357	3.4	10
16	Interaction mechanism of ferritin protein with chlorogenic acid and iron ion: The structure, iron redox, and polymerization evaluation. <i>Food Chemistry</i> , <b>2021</b> , 349, 129144	8.5	9
15	Chitosan binding onto the epigallocatechin-loaded ferritin nanocage enhances its transport across Caco-2 cells. <i>Food and Function</i> , <b>2018</b> , 9, 2015-2024	6.1	8
14	The interaction of DNA with phytoferritin during iron oxidation. <i>Food Chemistry</i> , <b>2014</b> , 153, 292-7	8.5	8
13	Double-Interface Binding of Two Bioactive Compounds with Cage-Like Ferritin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7779-7788	5.7	7
12	Alcalase Enzymolysis of Red Bean (adzuki) Ferritin Achieves Nanoencapsulation of Food Nutrients in a Mild Condition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1999-2007	5.7	5
11	Catalytic efficiency is a better predictor of arsenic toxicity to soil alkaline phosphatase. <i>Ecotoxicology and Environmental Safety</i> , <b>2018</b> , 148, 721-728	7	5
10	Rheological and textural properties of acid-induced soybean protein isolate gel in the presence of soybean protein isolate hydrolysates or their glycosylated products. <i>Food Chemistry</i> , <b>2021</b> , 360, 129991	8.5	5
9	Self-Assembly of Phycoerythrin with Oligochitosan by Electrostatic Interaction for Stabilization of Phycoerythrin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12818-12827	5.7	3
8	Interaction between rice bran albumin and epigallocatechin gallate and their physicochemical analysis. <i>Food Science and Biotechnology</i> , <b>2018</b> , 27, 1561-1569	3	2
7	The formation of phycocyanin-EGCG complex for improving the color protection stability exposing to light. <i>Food Chemistry</i> , <b>2022</b> , 370, 130985	8.5	2

6	Microelectric Current Treatment Enhanced Biodegradation of Pumpkin Lignocelluloses by <i>Trichoderma reesei</i> RUT-C30. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 4668-4675	5.7	1
5	Chaotrope-Controlled Fabrication of Ferritin-Salvianolic Acid B- Epigallocatechin Gallate Three-Layer Nanoparticle by the Flexibility of Ferritin Channels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12314-12322	5.7	1
4	Proteins from leguminous plants: from structure, property to the function in encapsulation/binding and delivery of bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-22	11.5	1
3	Succinylated ferritin as a novel nanocage-like vehicle of polyphenol: Structure, stability, and absorption analysis. <i>Food Chemistry</i> , <b>2021</b> , 361, 130069	8.5	1
2	The structure and stability analysis of the pea seed legumin glycosylated by oligochitosan. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 1065-1075	4.3	0
1	Fabrication of a ferritin-casein phosphopeptide-calcium shell-core composite as a novel calcium delivery strategy. <i>Food and Function</i> , <b>2021</b> , 12, 11378-11386	6.1	0