

# Wen Qin

## List of Publications by Year in descending order

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141  
papers

6,014  
citations

61857

43  
h-index

95083

68  
g-index

141  
all docs

141  
docs citations

141  
times ranked

5380  
citing authors

#	ARTICLE	IF	CITATIONS
1	An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. <i>Molecules</i> , 2016, 21, 1374.	1.7	629
2	A review of cellulose and its derivatives in biopolymer-based for food packaging application. <i>Trends in Food Science and Technology</i> , 2021, 112, 532-546.	7.8	259
3	Effects of extraction methods on the physicochemical characteristics and biological activities of polysaccharides from okra ( <i>Abelmoschus esculentus</i> ). <i>International Journal of Biological Macromolecules</i> , 2019, 127, 178-186.	3.6	191
4	Metabolic engineering of <i>Escherichia coli</i> for high-specificity production of isoprenol and prenil as next generation of biofuels. <i>Biotechnology for Biofuels</i> , 2013, 6, 57.	6.2	112
5	Protein glycosylation: a promising way to modify the functional properties and extend the application in food system. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2506-2533.	5.4	101
6	Cassava starch/carboxymethylcellulose edible films embedded with lactic acid bacteria to extend the shelf life of banana. <i>Carbohydrate Polymers</i> , 2020, 248, 116805.	5.1	96
7	Fabrication of polylactic acid/carbon nanotubes/chitosan composite fibers by electrospinning for strawberry preservation. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 1329-1336.	3.6	92
8	Preparation and characterization of grass carp collagen-chitosan-lemon essential oil composite films for application as food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 340-351.	3.6	91
9	Properties of 3D printed dough and optimization of printing parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 9-18.	2.7	90
10	Phenolic profiles, $\beta$ -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hulless) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.8	89
11	Physical properties and structural characterization of starch/polyvinyl alcohol/graphene oxide composite films. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 569-575.	3.6	86
12	Preparation and characterization of TiO <sub>2</sub> -Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 123-133.	3.6	83
13	Structural characteristics, rheological properties, and biological activities of polysaccharides from different cultivars of okra ( <i>Abelmoschus esculentus</i> ) collected in China. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 459-467.	3.6	82
14	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , 2018, 10, 561.	2.0	77
15	Preparation and properties of polylactic acid-tea polyphenol-chitosan composite membranes. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 632-639.	3.6	74
16	Enhanced photocatalytic degradation of organic dyes by ultrasonic-assisted electrospray TiO <sub>2</sub> /graphene oxide on polyacrylonitrile/ $\beta$ -cyclodextrin nanofibrous membranes. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105343.	3.8	74
17	Fabrication and Testing of PVA/Chitosan Bilayer Films for Strawberry Packaging. <i>Coatings</i> , 2017, 7, 109.	1.2	72
18	Development of ultrasound treated polyvinyl alcohol/tea polyphenol composite films and their physicochemical properties. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 386-394.	3.8	72

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19	Preparation of chitosan/curcumin nanoparticles based zein and potato starch composite films for <i>Schizothorax prenati</i> fillet preservation. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 211-221.	3.6	71
20	In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra ( <i>Abelmoschus esculentus</i> ) and its impacts on human gut microbiota. <i>Food Hydrocolloids</i> , 2021, 114, 106577.	5.6	71
21	The changes in the volatile aldehydes formed during the deep-fat frying process. <i>Journal of Food Science and Technology</i> , 2015, 52, 7683-7696.	1.4	69
22	Review of the structural characterization, quality evaluation, and industrial application of <i>Lycium barbarum</i> polysaccharides. <i>Trends in Food Science and Technology</i> , 2018, 79, 171-183.	7.8	69
23	Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. <i>Carbohydrate Polymers</i> , 2020, 238, 116183.	5.1	65
24	Effect of extraction methods on the properties and antioxidant activities of <i>Chuanminshen violaceum</i> polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 179-185.	3.6	64
25	Development of Poly(lactic acid)/Chitosan Fibers Loaded with Essential Oil for Antimicrobial Applications. <i>Nanomaterials</i> , 2017, 7, 194.	1.9	64
26	Effects of microbial fermentation and microwave treatment on the composition, structural characteristics, and functional properties of modified okara dietary fiber. <i>LWT - Food Science and Technology</i> , 2020, 123, 109059.	2.5	64
27	Research progress in tofu processing: From raw materials to processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1448-1467.	5.4	63
28	Physicochemical characteristics and biological activities of polysaccharides from the leaves of different loquat ( <i>Eriobotrya japonica</i> ) cultivars. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 274-281.	3.6	63
29	Preparation, characterization and antioxidant properties of curcumin encapsulated chitosan/lignosulfonate micelles. <i>Carbohydrate Polymers</i> , 2022, 281, 119080.	5.1	63
30	Characterization, in vitro binding properties, and inhibitory activity on pancreatic lipase of $\beta$ -glucans from different Qingke ( <i>Tibetan hulless barley</i> ) cultivars. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2517-2522.	3.6	62
31	Physicochemical characteristics and antioxidant activities of non-starch polysaccharides from different kiwifruits. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 891-900.	3.6	62
32	Facile fabrication of sandwich-like anthocyanin/chitosan/lemongrass essential oil films via 3D printing for intelligent evaluation of pork freshness. <i>Food Chemistry</i> , 2022, 370, 131082.	4.2	61
33	Fabrication of Electrospun Poly(lactic acid)/Cinnamaldehyde/ $\beta$ -Cyclodextrin Fibers as an Antimicrobial Wound Dressing. <i>Polymers</i> , 2017, 9, 464.	2.0	59
34	Extraction Optimization and Effects of Extraction Methods on the Chemical Structures and Antioxidant Activities of Polysaccharides from Snow Chrysanthemum ( <i>Coreopsis tinctoria</i> ). <i>Polymers</i> , 2019, 11, 215.	2.0	57
35	Preparation, characterization, and 3D printing verification of chitosan/halloysite nanotubes/tea polyphenol nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 32-44.	3.6	56
36	Influences of different drying methods on the structural characteristics and multiple bioactivities of polysaccharides from okra ( <i>Abelmoschus esculentus</i> ). <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1053-1063.	3.6	55

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37	Development and optimization of dynamic gelatin/chitosan nanoparticles incorporated with blueberry anthocyanins for milk freshness monitoring. <i>Carbohydrate Polymers</i> , 2020, 247, 116738.	5.1	55
38	Effects of ultrasonication duration and graphene oxide and nano-zinc oxide contents on the properties of polyvinyl alcohol nanocomposites. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104731.	3.8	53
39	Study on physicochemical properties, antioxidant and antimicrobial activity of okara soluble dietary fiber/sodium carboxymethyl cellulose/thyme essential oil active edible composite films incorporated with pectin. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1241-1249.	3.6	53
40	Research progress on antimicrobial materials for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3088-3102.	5.4	53
41	Efficacy and Mechanism of Cinnamon Essential Oil on Inhibition of <i>Colletotrichum acutatum</i> Isolated From "Hongyang"™ Kiwifruit. <i>Frontiers in Microbiology</i> , 2018, 9, 1288.	1.5	52
42	Antimicrobial peptides and their application in food packaging. <i>Trends in Food Science and Technology</i> , 2021, 112, 471-483.	7.8	50
43	Polysaccharides from loquat ( <i>Eriobotrya japonica</i> ) leaves: Impacts of extraction methods on their physicochemical characteristics and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 508-517.	3.6	49
44	Preparation of polylactic acid/TiO <sub>2</sub> /GO nano-fibrous films and their preservation effect on green peppers. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 135-148.	3.6	48
45	Electrospun nanofibers food packaging: trends and applications in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6238-6251.	5.4	47
46	Extraction Optimization, Physicochemical Characteristics, and Antioxidant Activities of Polysaccharides from Kiwifruit ( <i>Actinidia chinensis</i> Planch.). <i>Molecules</i> , 2019, 24, 461.	1.7	46
47	Correlations of Molecular Weights of $\beta$ -Glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , 2018, 23, 1710.	1.7	45
48	Physical and antimicrobial properties of edible films containing <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 141, 378-386.	3.6	44
49	Electrospun antibacterial poly(vinyl alcohol)/Ag nanoparticles membrane grafted with 3,3',4,4'-benzophenone tetracarboxylic acid for efficient air filtration. <i>Applied Surface Science</i> , 2020, 533, 147516.	3.1	44
50	Physico-mechanical and structural characteristics of starch/polyvinyl alcohol/nano-titania photocatalytic antimicrobial composite films. <i>LWT - Food Science and Technology</i> , 2018, 96, 704-712.	2.5	43
51	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 948-956.	3.6	43
52	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2471-2481.	5.4	43
53	Effects of temperature on paocai bacterial succession revealed by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , 2020, 317, 108463.	2.1	42
54	A comparative study of the properties and self-aggregation behavior of collagens from the scales and skin of grass carp ( <i>Ctenopharyngodon idella</i> ). <i>International Journal of Biological Macromolecules</i> , 2018, 106, 516-522.	3.6	41

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55	Ultrasonic-Assisted Extraction, Structural Characterization, Chain Conformation, and Biological Activities of a Pectic-Polysaccharide from Okra ( <i>Abelmoschus esculentus</i> ). <i>Molecules</i> , 2020, 25, 1155.	1.7	40
56	Physicochemical properties, phenolic profiles, antioxidant capacities, and inhibitory effects on digestive enzymes of okra ( <i>Abelmoschus esculentus</i> ) fruit at different maturation stages. <i>Journal of Food Science and Technology</i> , 2019, 56, 1275-1286.	1.4	39
57	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , 2018, 23, 2957.	1.7	38
58	Recent advances in cyclodextrin-based films for food packaging. <i>Food Chemistry</i> , 2022, 370, 131026.	4.2	38
59	Antioxidant activity and chemical compositions of essential oil and ethanol extract of <i>Chuanminshen violaceum</i> . <i>Industrial Crops and Products</i> , 2015, 76, 290-297.	2.5	37
60	Study on the synthesis and physicochemical properties of starch acetate with low substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 316-326.	3.6	37
61	Improving nisin production by encapsulated <i>Lactococcus lactis</i> with starch/carboxymethyl cellulose edible films. <i>Carbohydrate Polymers</i> , 2021, 251, 117062.	5.1	36
62	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> , 2021, 360, 129991.	4.2	36
63	Extraction, characterization and antioxidant activities of polysaccharides of <i>Chuanminshen violaceum</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 86, 224-232.	3.6	35
64	Structures, physicochemical and bioactive properties of polysaccharides extracted from <i>Panax notoginseng</i> using ultrasonic/microwave-assisted extraction. <i>LWT - Food Science and Technology</i> , 2022, 154, 112446.	2.5	35
65	Application of Chromatographic Techniques in the Detection and Identification of Constituents Formed during Food Frying: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 601-633.	5.9	34
66	Comparison of structural characteristics and bioactivities of polysaccharides from loquat leaves prepared by different drying techniques. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 611-619.	3.6	34
67	Effects of drying methods on the physicochemical characteristics and bioactivities of polyphenolic-protein-polysaccharide conjugates from <i>Hovenia dulcis</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1211-1221.	3.6	34
68	Physical and Antibacterial Properties of Sodium Alginate- $\beta$ -Sodium Carboxymethylcellulose Films Containing <i>Lactococcus lactis</i> . <i>Molecules</i> , 2018, 23, 2645.	1.7	32
69	The research progress in mechanism and influence of biosorption between lactic acid bacteria and Pb(II): A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 395-410.	5.4	32
70	Investigation of the structural, physical properties, antioxidant, and antimicrobial activity of chitosan- nano-silicon aerogel composite edible films incorporated with okara powder. <i>Carbohydrate Polymers</i> , 2020, 250, 116842.	5.1	32
71	Study on the functional properties and structural characteristics of soybean soluble polysaccharides by mixed bacteria fermentation and microwave treatment. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 561-568.	3.6	32
72	Effects of ultrasonic treatment and homogenization on physicochemical properties of okara dietary fibers for 3D printing cookies. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105693.	3.8	32

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73	Effects of sulfated modification on the physicochemical properties and biological activities of $\beta$ -glucans from Qingke (Tibetan hulless barley). <i>International Journal of Biological Macromolecules</i> , 2019, 141, 41-50.	3.6	30
74	Electrospun Polyvinyl Alcohol/d-Limonene Fibers Prepared by Ultrasonic Processing for Antibacterial Active Packaging Material. <i>Molecules</i> , 2019, 24, 767.	1.7	30
75	Study on preparation and physicochemical properties of hydroxypropylated starch with different degree of substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 290-299.	3.6	30
76	High-speed shearing of soybean flour suspension disintegrates the component cell layers and modifies the hydration properties of okara fibers. <i>LWT - Food Science and Technology</i> , 2019, 116, 108505.	2.5	29
77	In vitro digestion of sodium alginate/pectin co-encapsulated <i>Lactobacillus bulgaricus</i> and its application in yogurt bilayer beads. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1050-1058.	3.6	29
78	Antilisterial and physical properties of polysaccharide-collagen films embedded with cell-free supernatant of <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 145, 1031-1038.	3.6	27
79	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. <i>Food Reviews International</i> , 2021, 37, 67-90.	4.3	26
80	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed ( <i>Cassia obtusifolia</i> ). <i>Molecules</i> , 2019, 24, 2817.	1.7	25
81	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas. <i>RSC Advances</i> , 2019, 9, 35443-35451.	1.7	25
82	Preparation and Characterization of Corn Starch Bio-Active Edible Packaging Films Based on Zein Incorporated with Orange-Peel Oil. <i>Antioxidants</i> , 2019, 8, 391.	2.2	24
83	Phenolic Compounds, Antioxidant Activities, and Inhibitory Effects on Digestive Enzymes of Different Cultivars of Okra ( <i>Abelmoschus esculentus</i> ). <i>Molecules</i> , 2020, 25, 1276.	1.7	24
84	Optimization, characterization and evaluation of papaya polysaccharide-corn starch film for fresh cut apples. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1057-1071.	3.6	24
85	Physical, Mechanical, Structural and Antibacterial Properties of Polyvinyl Alcohol/Oregano Oil/Graphene Oxide Composite Films. <i>Journal of Polymers and the Environment</i> , 2020, 28, 638-646.	2.4	23
86	The difference among structure, physicochemical and functional properties of dietary fiber extracted from triticale and hull-less barley. <i>LWT - Food Science and Technology</i> , 2022, 154, 112771.	2.5	23
87	Wheat bran components modulate intestinal bacteria and gene expression of barrier function relevant proteins in a piglet model. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 65-72.	1.3	22
88	Arabinoxylan combined with different glucans improve lipid metabolism disorder by regulating bile acid and gut microbiota in mice fed with high-fat diet. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 279-288.	3.6	21
89	Recent development in low-moisture foods: Microbial safety and thermal process. <i>Food Research International</i> , 2022, 155, 111072.	2.9	21
90	Effects of different extraction methods on the structural properties and bioactivities of polysaccharides extracted from Qingke (Tibetan hulless barley). <i>Journal of Cereal Science</i> , 2020, 92, 102906.	1.8	20

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91	Influence of soybean protein isolate-dextran conjugates on the characteristics of glucono- $\delta$ -lactone-induced tofu. <i>LWT - Food Science and Technology</i> , 2021, 139, 110588.	2.5	20
92	Recent advances in the fabrication of pH-sensitive indicators films and their application for food quality evaluation. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1102-1118.	5.4	20
93	Drying characteristics and modeling of apple slices during microwave intermittent drying. <i>Journal of Food Process Engineering</i> , 2019, 42, e13212.	1.5	19
94	Effect of PLA/PBAT Antibacterial Film on Storage Quality of Passion Fruit during the Shelf-Life. <i>Molecules</i> , 2019, 24, 3378.	1.7	19
95	Polyphenolic-Protein-Polysaccharide Complexes from <i>Hovenia dulcis</i> : Insights into Extraction Methods on Their Physicochemical Properties and In Vitro Bioactivities. <i>Foods</i> , 2020, 9, 456.	1.9	19
96	Effect of Sonication Duration in the Performance of Polyvinyl Alcohol/Chitosan Bilayer Films and Their Effect on Strawberry Preservation. <i>Molecules</i> , 2019, 24, 1408.	1.7	18
97	Effect of Soybean Soluble Polysaccharide on the Formation of Glucono- $\delta$ -Lactone-Induced Soybean Protein Isolate Gel. <i>Polymers</i> , 2019, 11, 1997.	2.0	18
98	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019, 8, 584.	2.2	18
99	Changes of phenolic compounds, antioxidant capacities, and inhibitory effects on digestive enzymes of kiwifruits ( <i>Actinidia chinensis</i> ) during maturation. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1765-1774.	1.6	18
100	Carboxymethylation of Qingke $\beta$ -glucans and their physicochemical properties and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 200-208.	3.6	18
101	Arabinoxylan activates lipid catabolism and alleviates liver damage in rats induced by high-fat diet. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 253-260.	1.7	17
102	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from <i>Chuanminshen violaceum</i> collected from different regions. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 902-912.	3.6	17
103	Effect of radio frequency-assisted hot-air drying on drying kinetics and quality of Sichuan pepper ( <i>Zanthoxylum bungeanum maxim.</i> ). <i>LWT - Food Science and Technology</i> , 2021, 147, 111572.	2.5	17
104	Preparation of corn starch/rock bean protein edible film loaded with d-limonene particles and their application in glutinous rice cake preservation. <i>International Journal of Biological Macromolecules</i> , 2022, 206, 313-324.	3.6	17
105	Preparation and characterization of soybean protein isolate-dextran conjugate-based nanogels. <i>Food Chemistry</i> , 2022, 384, 132556.	4.2	17
106	Screening and identification of Lactic acid bacteria from Yaohan pickle water to effectively remove Pb <sup>2+</sup> . <i>AMB Express</i> , 2019, 9, 10.	1.4	16
107	Functional Components, Antioxidant Activity and Hypoglycemic Ability Following Simulated Gastro-Intestinal Digestion of Pigments from Walnut Brown Shell and Green Husk. <i>Antioxidants</i> , 2019, 8, 573.	2.2	14
108	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , 2020, 10, 280.	1.2	14



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109	Effects of fructooligosaccharide and soybean protein isolate in the microencapsulation of walnut oil. <i>Industrial Crops and Products</i> , 2022, 177, 114431.	2.5	14
110	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , 2019, 56, 233-244.	1.4	13
111	Interactive effects of molecular weight and degree of substitution on biological activities of arabinoxylan and its hydrolysates from triticale bran. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1409-1418.	3.6	13
112	Fabrication of whole soybean curd using three soymilk preparation techniques. <i>LWT - Food Science and Technology</i> , 2019, 104, 91-99.	2.5	12
113	Properties comparison between free and immobilized wheat esterase using glass fiber film. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 87-91.	3.6	12
114	Molecular structure and functional properties of glycinin conjugated to $\kappa$ -carrageenan and guar gum: A comparative study. <i>Food Chemistry</i> , 2022, 386, 132810.	4.2	12
115	Analysis of Methanolic Extracts and Crude Polysaccharides from the Leaves of <i>Chuanminshen violaceum</i> and Their Antioxidant Activities. <i>Antioxidants</i> , 2019, 8, 266.	2.2	11
116	Nutritional evaluation of whole soybean curd made from different soybean materials based on amino acid profiles. <i>Food Quality and Safety</i> , 2020, 4, 41-50.	0.6	11
117	Development and characterization of aldehyde-sensitive cellulose/chitosan/beeswax colorimetric papers for monitoring kiwifruit maturity. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 566-574.	3.6	11
118	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. <i>Molecules</i> , 2019, 24, 2363.	1.7	10
119	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3- $\beta$ -glucans from <i>Dictyophora indusiata</i> Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019, 11, 864.	2.0	10
120	Radiofrequency-assisted hot-air drying of Sichuan pepper ( <i>Huajiao</i> ). <i>LWT - Food Science and Technology</i> , 2021, 135, 110158.	2.5	10
121	Evaluation of seed nitrate assimilation and stimulation of phenolic-linked antioxidant on pentose phosphate pathway and nitrate reduction in three feed-plant species. <i>BMC Plant Biology</i> , 2020, 20, 267.	1.6	9
122	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. <i>Food Hydrocolloids</i> , 2021, 111, 106383.	5.6	9
123	Modeling the effect of protein and fat on the thermal resistance of <i>Salmonella enterica</i> Enteritidis PT 30 in egg powders. <i>Food Research International</i> , 2022, 155, 111098.	2.9	9
124	Novel natural microbial preservative nisin/ <i>Tremella fuciformis</i> polysaccharide (TFP)/ <i>Lactobacillus plantarum</i> (LP) live particle (NTN@LP) and its effect on the accumulation of biogenic amines during sausage fermentation. <i>Chemical Engineering Journal</i> , 2022, 427, 131713.	6.6	8
125	Use of ethanol extract of <i>Chuanminshen Violaceum</i> to inhibit the deterioration of frying oil. <i>Industrial Crops and Products</i> , 2020, 155, 112808.	2.5	7
126	Influence of pulsed vacuum drying on drying kinetics and nutritional value of corn kernels. <i>Journal of Food Process Engineering</i> , 2020, 43, e13550.	1.5	7



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127	Influence of okara with varying particle sizes on the gelling, rheological, and microstructural properties of glucono- $\delta$ -lactone-induced tofu. <i>Journal of Food Science and Technology</i> , 2021, 58, 520-531.	1.4	7
128	Characterization and preliminary safety evaluation of nano-SiO <sub>2</sub> isolated from instant coffee. <i>Ecotoxicology and Environmental Safety</i> , 2021, 224, 112694.	2.9	7
129	Physicochemical properties and in vitro bioactivities of polysaccharides from lotus leaves extracted by different techniques and solvents. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1583-1594.	1.6	7
130	Incorporation of High-Speed Shearing in the Fabrication of Whole Soybean Curd: Effects on Aggregation Behaviors and Microstructures. <i>Food and Bioprocess Technology</i> , 2020, 13, 611-624.	2.6	6
131	Essential-oil capsule preparation and its application in food preservation: A review. <i>Food Reviews International</i> , 2023, 39, 4124-4158.	4.3	6
132	Optimizing the Extraction and Encapsulation of Mucilage from <i>Brasenia Schreberi</i> . <i>Polymers</i> , 2019, 11, 822.	2.0	5
133	Quality assessment of frying oil using short-chain fatty acid profile and infrared spectrum coupled with partial least squares. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2289-2299.	1.6	5
134	The anti-lipidemic role of soluble dietary fiber extract from okara after fermentation and dynamic high-pressure microfluidization treatment to Kunming mice. <i>Journal of Food Science and Technology</i> , 2020, 57, 4247-4256.	1.4	5
135	An updated review of functional properties, debittering methods, and applications of soybean functional peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8823-8838.	5.4	5
136	Shelf life prediction and food safety risk assessment of an innovative whole soybean curd based on predictive models. <i>Journal of Food Science and Technology</i> , 2019, 56, 4233-4241.	1.4	4
137	Recent developments in low-moisture foods: microbial validation studies of thermal pasteurization processes. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5306-5321.	5.4	3
138	Preparation and Characterization of Highly Ordered Mercapto-Modified Bridged Silsesquioxane for Removing Ammonia-Nitrogen from Water. <i>Polymers</i> , 2018, 10, 819.	2.0	2
139	Discrimination of <i>Chuanminshen violaceum</i> Sheh et Shen from different regions based on fatty acid profiles of roots and leaves. <i>Food Quality and Safety</i> , 2020, 4, 91-100.	0.6	2
140	Drying characteristics and quality optimization of papaya crisp slices based on microwave vacuum drying. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1
141	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. <i>Indian Journal of Microbiology</i> , 2019, 59, 250-253.	1.5	0