

# Wen Qin

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/5904133/wen-qin-publications-by-citations.pdf>

**Version:** 2024-04-19

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

138  
papers

2,939  
citations

29  
h-index

46  
g-index

141  
ext. papers

4,374  
ext. citations

6.8  
avg, IF

5.75  
L-index

#	Paper	IF	Citations
138	An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. <i>Molecules</i> , <b>2016</b> , 21,	4.8	374
137	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> , <b>2019</b> , 127, 178-186	7.9	111
136	Metabolic engineering of <i>Escherichia coli</i> for high-specificity production of isoprenol and prenol as next generation of biofuels. <i>Biotechnology for Biofuels</i> , <b>2013</b> , 6, 57	7.8	92
135	Phenolic profiles, $\beta$ -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hullless barley) cultivars. <i>Journal of Cereal Science</i> , <b>2018</b> , 81, 69-75	3.8	57
134	Fabrication of polylactic acid/carbon nanotubes/chitosan composite fibers by electrospinning for strawberry preservation. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 121, 1329-1336	7.9	54
133	Properties of 3D printed dough and optimization of printing parameters. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 54, 9-18	6.8	52
132	A review of cellulose and its derivatives in biopolymer-based for food packaging application. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 532-546	15.3	52
131	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , <b>2018</b> , 10,	4.5	51
130	Physical properties and structural characterization of starch/polyvinyl alcohol/graphene oxide composite films. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 569-575	7.9	51
129	Effect of extraction methods on the properties and antioxidant activities of Chuanminshen violaceum polysaccharides. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 93, 179-185	7.9	50
128	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> , <b>2019</b> , 139, 459-467	7.9	48
127	Preparation and characterization of TiO-Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 123-133	7.9	45
126	Fabrication of Electrospun Polylactic Acid/Cinnamaldehyde/ $\beta$ -Cyclodextrin Fibers as an Antimicrobial Wound Dressing. <i>Polymers</i> , <b>2017</b> , 9,	4.5	45
125	Development of ultrasound treated polyvinyl alcohol/tea polyphenol composite films and their physicochemical properties. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 51, 386-394	8.9	44
124	Preparation and properties of polylactic acid-tea polyphenol-chitosan composite membranes. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 632-639	7.9	44
123	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> , <b>2019</b> , 59, 2506-2533	11.5	43
122	Fabrication and Testing of PVA/Chitosan Bilayer Films for Strawberry Packaging. <i>Coatings</i> , <b>2017</b> , 7, 109	2.9	42

121	The changes in the volatile aldehydes formed during the deep-fat frying process. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7683-96	3-3	41
120	Extraction Optimization and Effects of Extraction Methods on the Chemical Structures and Antioxidant Activities of Polysaccharides from Snow Chrysanthemum (). <i>Polymers</i> , <b>2019</b> , 11,	4-5	39
119	Development of Poly(lactic acid)/Chitosan Fibers Loaded with Essential Oil for Antimicrobial Applications. <i>Nanomaterials</i> , <b>2017</b> , 7,	5-4	39
118	Cassava starch/carboxymethylcellulose edible films embedded with lactic acid bacteria to extend the shelf life of banana. <i>Carbohydrate Polymers</i> , <b>2020</b> , 248, 116805	10-3	39
117	Research progress in tofu processing: From raw materials to processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 1448-1467	11-5	37
116	Characterization, in vitro binding properties, and inhibitory activity on pancreatic lipase of $\beta$ glucans from different Qingke (Tibetan hulless barley) cultivars. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 2517-2522	7-9	37
115	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> , <b>2019</b> , 135, 274-281	7-9	36
114	Review of the structural characterization, quality evaluation, and industrial application of <i>Lycium barbarum</i> polysaccharides. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 79, 171-183	15-3	36
113	Effects of ultrasonication duration and graphene oxide and nano-zinc oxide contents on the properties of polyvinyl alcohol nanocomposites. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 59, 104731	8-9	32
112	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> , <b>2020</b> , 160, 340-351	7-9	31
111	Enhanced photocatalytic degradation of organic dyes by ultrasonic-assisted electrospray $\text{TiO}_2$ /graphene oxide on polyacrylonitrile/ $\beta$ -cyclodextrin nanofibrous membranes. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105343	8-9	31
110	Physicochemical characteristics and antioxidant activities of non-starch polysaccharides from different kiwifruits. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 136, 891-900	7-9	29
109	Extraction Optimization, Physicochemical Characteristics, and Antioxidant Activities of Polysaccharides from Kiwifruit ( <i>Actinidia chinensis</i> Planch.). <i>Molecules</i> , <b>2019</b> , 24,	4-8	29
108	Antioxidant activity and chemical compositions of essential oil and ethanol extract of <i>Chuanminshen violaceum</i> . <i>Industrial Crops and Products</i> , <b>2015</b> , 76, 290-297	5-9	28
107	Correlations of Molecular Weights of $\beta$ glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , <b>2018</b> , 23,	4-8	28
106	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> , <b>2020</b> , 164, 211-221	7-9	28
105	Physical and antimicrobial properties of edible films containing <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 141, 378-386	7-9	27
104	Physico-mechanical and structural characteristics of starch/polyvinyl alcohol/nano-titania photocatalytic antimicrobial composite films. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 704-712	5-4	27

103	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> , <b>2020</b> , 147, 1053-1063	7.9	27
102	Study on the synthesis and physicochemical properties of starch acetate with low substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 103, 316-326	7.9	26
101	Physicochemical properties, phenolic profiles, antioxidant capacities, and inhibitory effects on digestive enzymes of okra () fruit at different maturation stages. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 1275-1286	3.3	26
100	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> , <b>2020</b> , 123, 109059	5.4	26
99	Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. <i>Carbohydrate Polymers</i> , <b>2020</b> , 238, 116183	10.3	26
98	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , <b>2018</b> , 23,	4.8	26
97	Extraction, characterization and antioxidant activities of polysaccharides of Chuanminshen violaceum. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 86, 224-32	7.9	25
96	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> , <b>2020</b> , 533, 147516	6.7	24
95	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> , <b>2018</b> , 106, 516-522	7.9	24
94	Efficacy and Mechanism of Cinnamon Essential Oil on Inhibition of Isolated From HongyangT Kiwifruit. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 1288	5.7	23
93	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> , <b>2015</b> , 14, 601-633	16.4	23
92	Preparation, characterization, and 3D printing verification of chitosan/halloysite nanotubes/tea polyphenol nanocomposite films. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 166, 32-44	7.9	23
91	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> , <b>2020</b> , 148, 1211-1221	7.9	21
90	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> , <b>2020</b> , 165, 1241-1249	7.9	21
89	Development and optimization of dynamic gelatin/chitosan nanoparticles incorporated with blueberry anthocyanins for milk freshness monitoring. <i>Carbohydrate Polymers</i> , <b>2020</b> , 247, 116738	10.3	21
88	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> , <b>2020</b> , 146, 508-517	7.9	20
87	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> , <b>2019</b> , 59, 395-410	11.5	20
86	Effects of sulfated modification on the physicochemical properties and biological activities of $\beta$ -glucans from Qingke (Tibetan hullless barley). <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 141, 41-50	7.9	19

85	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 128, 948-956	7.9	19
84	Ultrasonic-Assisted Extraction, Structural Characterization, Chain Conformation, and Biological Activities of a Pectic-Polysaccharide from Okra (). <i>Molecules</i> , <b>2020</b> , 25,	4.8	19
83	Effects of temperature on paocai bacterial succession revealed by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 317, 108463	5.8	19
82	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> , <b>2020</b> , 250, 116842	10.3	19
81	Antimicrobial peptides and their application in food packaging. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 471-483	15.3	19
80	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2471-2481	11.5	18
79	Study on preparation and physicochemical properties of hydroxypropylated starch with different degree of substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 125, 290-299	7.9	18
78	Physical and Antibacterial Properties of Sodium Alginate-Sodium Carboxymethylcellulose Films Containing. <i>Molecules</i> , <b>2018</b> , 23,	4.8	18
77	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> , <b>2019</b> , 116, 108505 <sup>5.4</sup>	5.4	17
76	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> , <b>2021</b> , 114, 106577 <sup>10.6</sup>	10.6	17
75	Electrospun Polyvinyl Alcohol/d-Limonene Fibers Prepared by Ultrasonic Processing for Antibacterial Active Packaging Material. <i>Molecules</i> , <b>2019</b> , 24,	4.8	16
74	Polyphenolic-Protein-Polysaccharide Complexes from : Insights into Extraction Methods on Their Physicochemical Properties and In Vitro Bioactivities. <i>Foods</i> , <b>2020</b> , 9,	4.9	16
73	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> , <b>2017</b> , 68, 65-72	3.7	16
72	Preparation and Characterization of Corn Starch Bio-Active Edible Packaging Films Based on Zein Incorporated with Orange-Peel Oil. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	15
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> , <b>2020</b> , 157, 561-568	7.9	15
70	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed (). <i>Molecules</i> , <b>2019</b> , 24,	4.8	15
69	Physical, Mechanical, Structural and Antibacterial Properties of Polyvinyl Alcohol/Oregano Oil/Graphene Oxide Composite Films. <i>Journal of Polymers and the Environment</i> , <b>2020</b> , 28, 638-646	4.5	14
68	Electrospun nanofibers food packaging: trends and applications in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-14	11.5	13

67	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> , <b>2020</b> , 145, 1031-1038	7.9	12
66	Comparison of structural characteristics and bioactivities of polysaccharides from loquat leaves prepared by different drying techniques. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 611-619	7.9	12
65	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas.. <i>RSC Advances</i> , <b>2019</b> , 9, 35443-35451	3.7	12
64	Optimization, characterization and evaluation of papaya polysaccharide-corn starch film for fresh cut apples. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 166, 1057-1071	7.9	12
63	Preparation, characterization and antioxidant properties of curcumin encapsulated chitosan/lignosulfonate micelles.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 281, 119080	10.3	11
62	Improving nisin production by encapsulated <i>Lactococcus lactis</i> with starch/carboxymethyl cellulose edible films. <i>Carbohydrate Polymers</i> , <b>2021</b> , 251, 117062	10.3	11
61	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 233-244	3.3	10
60	Fabrication of whole soybean curd using three soymilk preparation techniques. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 104, 91-99	5.4	10
59	Effect of Sonication Duration in the Performance of Polyvinyl Alcohol/Chitosan Bilayer Films and Their Effect on Strawberry Preservation. <i>Molecules</i> , <b>2019</b> , 24,	4.8	10
58	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> , <b>2018</b> , 98, 253-260	4.3	10
57	Functional Components, Antioxidant Activity and Hypoglycemic Ability Following Simulated Gastro-Intestinal Digestion of Pigments from Walnut Brown Shell and Green Husk. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	10
56	Facile fabrication of sandwich-like anthocyanin/chitosan/lemongrass essential oil films via 3D printing for intelligent evaluation of pork freshness. <i>Food Chemistry</i> , <b>2022</b> , 370, 131082	8.5	10
55	Screening and identification of Lactic acid bacteria from Yaᄁn pickle water to effectively remove Pb. <i>AMB Express</i> , <b>2019</b> , 9, 10	4.1	9
54	Research progress on antimicrobial materials for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-14	11.5	9
53	Carboxymethylation of Qingke $\beta$ glucans and their physicochemical properties and biological activities. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 147, 200-208	7.9	9
52	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from Chuanminshen violaceum collected from different regions. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 143, 902-912	7.9	9
51	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> , <b>2020</b> , 92, 102906	3.8	9
50	Preparation of polylactic acid/TiO/GO nano-fibrous films and their preservation effect on green peppers. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 177, 135-148	7.9	9



49	Phenolic Compounds, Antioxidant Activities, and Inhibitory Effects on Digestive Enzymes of Different Cultivars of Okra (). <i>Molecules</i> , <b>2020</b> , 25,	4.8	8
48	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> , <b>2021</b> , 168, 279-288	7.9	8
47	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. <i>Food Reviews International</i> , <b>2021</b> , 37, 67-90	5.5	8
46	Effect of PLA/PBAT Antibacterial Film on Storage Quality of Passion Fruit during the Shelf-Life. <i>Molecules</i> , <b>2019</b> , 24,	4.8	7
45	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> , <b>2020</b> , 14, 1765-1774	2.8	7
44	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , <b>2020</b> , 10, 280	2.9	7
43	Drying characteristics and modeling of apple slices during microwave intermittent drying. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13212	2.4	7
42	Effect of Soybean Soluble Polysaccharide on the Formation of Glucono- $\delta$ -Lactone-Induced Soybean Protein Isolate Gel. <i>Polymers</i> , <b>2019</b> , 11,	4.5	7
41	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	7
40	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> , <b>2021</b> , 154, 112446	5.4	7
39	Recent advances in cyclodextrin-based films for food packaging. <i>Food Chemistry</i> , <b>2022</b> , 370, 131026	8.5	7
38	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3- $\beta$ -glucans from Using an Improved Fluorometric Assay. <i>Polymers</i> , <b>2019</b> , 11,	4.5	6
37	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. <i>Molecules</i> , <b>2019</b> , 24,	4.8	6
36	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> , <b>2021</b> , 166, 1409-1418	7.9	6
35	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> , <b>2020</b> , 20, 267	5.3	5
34	Analysis of Methanolic Extracts and Crude Polysaccharides from the Leaves of and Their Antioxidant Activities. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	5
33	Influence of soybean protein isolate-dextran conjugates on the characteristics of glucono- $\delta$ -lactone-induced tofu. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110588	5.4	5
32	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106383	10.6	5

31	Radiofrequency-assisted hot-air drying of Sichuan pepper (Huajiao). <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110158	5.4	5
30	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
29	Nutritional evaluation of whole soybean curd made from different soybean materials based on amino acid profiles. <i>Food Quality and Safety</i> , <b>2020</b> , 4, 41-50	3.8	4
28	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> , <b>2019</b> , 56, 4233-4241	3.3	4
27	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> , <b>2021</b> , 112771	5.4	4
26	Use of ethanol extract of Chuanminshen <i>Viola</i> to inhibit the deterioration of frying oil. <i>Industrial Crops and Products</i> , <b>2020</b> , 155, 112808	5.9	4
25	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> , <b>2021</b> , 147, 111572	5.4	4
24	Properties comparison between free and immobilized wheat esterase using glass fiber film. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 125, 87-91	7.9	4
23	Effects of ultrasonic treatment and homogenization on physicochemical properties of okara dietary fibers for 3D printing cookies. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 77, 105693	8.9	4
22	Optimizing the Extraction and Encapsulation of Mucilage from. <i>Polymers</i> , <b>2019</b> , 11,	4.5	3
21	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> , <b>2020</b> , 14, 2289-2299	2.8	3
20	Incorporation of High-Speed Shearing in the Fabrication of Whole Soybean Curd: Effects on Aggregation Behaviors and Microstructures. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 611-624	5.1	3
19	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> , <b>2021</b> , 58, 520-531	3.3	3
18	Novel natural microbial preservative nisin/Tremella fuciformis polysaccharide (TFP)/Lactobacillus plantarum (LP) live particle (NTN@LP) and its effect on the accumulation of biogenic amines during sausage fermentation. <i>Chemical Engineering Journal</i> , <b>2022</b> , 427, 131713	14.7	3
17	Essential-oil capsule preparation and its application in food preservation: A review. <i>Food Reviews International</i> , 1-35	5.5	2
16	In vitro digestion of sodium alginate/pectin co-encapsulated Lactobacillus bulgaricus and its application in yogurt bilayer beads. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 1050-1058	7.9	2
15	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> , <b>2020</b> , 57, 4247-4256	3.3	1
14	Influence of pulsed vacuum drying on drying kinetics and nutritional value of corn kernels. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13550	2.4	1



13	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> , <b>2021</b> , 1-17	11.5	1
12	Molecular structure and functional properties of glycinin conjugated to Earrageenan and guar gum: A comparative study.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132810	8.5	1
11	Preparation and characterization of soybean protein isolate-dextran conjugate-based nanogels.. <i>Food Chemistry</i> , <b>2022</b> , 384, 132556	8.5	1
10	Recent developments in low-moisture foods: microbial validation studies of thermal pasteurization processes.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-16	11.5	1
9	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> , <b>2022</b> , 16, 1583 <sup>2.8</sup>		0
8	Effects of fructooligosaccharide and soybean protein isolate in the microencapsulation of walnut oil. <i>Industrial Crops and Products</i> , <b>2022</b> , 177, 114431	5.9	0
7	Discrimination of Chuanminshen violaceum Sheh et Shen from different regions based on fatty acid profiles of roots and leaves. <i>Food Quality and Safety</i> , <b>2020</b> , 4, 91-100	3.8	0
6	Development and characterization of aldehyde-sensitive cellulose/chitosan/beeswax colorimetric papers for monitoring kiwifruit maturity. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 187, 566-574	7.9	0
5	Characterization and preliminary safety evaluation of nano-SiO isolated from instant coffee. <i>Ecotoxicology and Environmental Safety</i> , <b>2021</b> , 224, 112694	7	0
4	Recent development in low-moisture foods: Microbial safety and thermal process.. <i>Food Research International</i> , <b>2022</b> , 155, 111072	7	0
3	Modeling the effect of protein and fat on the thermal resistance of Salmonella enterica Enteritidis PT 30 in egg powders.. <i>Food Research International</i> , <b>2022</b> , 155, 111098	7	0
2	An updated review of functional properties, debittering methods, and applications of soybean functional peptides.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-16	11.5	0
1	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. <i>Indian Journal of Microbiology</i> , <b>2019</b> , 59, 250-253	3.7	