Jie Ouyang

List of Publications by Year
in descending order

66 papers	1,765 citations	257357 24 h-index	302012 39 g-index
67 all docs	67 docs citations	67 times ranked	1897 citing authors

#	Article	IF	Citations
1	The role of drying methods in determining the in vitro digestibility of starch in whole chestnut flour. LWT - Food Science and Technology, 2022, 153, 112583.	2.5	15
2	Influence of ultrasound and microwave treatments on the structural and thermal properties of normal maize starch and potato starch: A comparative study. Food Chemistry, 2022, 377, 131990.	4.2	48
3	Effects of Endogenous Polyphenols in Acorn (<i>Quercus wutaishanica</i> Blume) Kernels on the Physicochemical Properties of Starch. Starch/Staerke, 2022, 74, .	1.1	7
4	Effects of Endogenous Non-Starch Nutrients in Acorn (Quercus wutaishanica Blume) Kernels on the Physicochemical Properties and In Vitro Digestibility of Starch. Foods, 2022, 11, 825.	1.9	8
5	Influence of moisture and amylose on the physicochemical properties of rice starch during heat treatment. International Journal of Biological Macromolecules, 2021, 168, 656-662.	3.6	28
6	Effect of Crosslinking Agents on the Physicochemical and Digestive Properties of Corn Starch Aerogel. Starch/Staerke, 2021, 73, 2000161.	1.1	11
7	Research Progress of Analysis of Mineral Oil Hydrocarbons using On-line High Performance Liquid Chromatography Coupled with Gas Chromatography. Chinese Journal of Analytical Chemistry, 2021, 49, 341-349.	0.9	4
8	Contribution of packaging materials to MOSH and POSH contamination of milk powder products during storage. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1034-1043.	1.1	2
9	Survey of mineral oil hydrocarbons in Chinese commercial complementary foods for infants and young children. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2021, 38, 1441-1455.	1.1	4
10	Endogenous bioactive compounds of naked oats (Avena nuda L.) inhibit Î±-amylase and Î±-glucosidase activity. LWT - Food Science and Technology, 2021, 149, 111902.	2.5	10
11	Inhibitory effects of acorn (Quercus variabilis Blume) kernel-derived polyphenols on the activities of Î±-amylase, Î±-glucosidase, and dipeptidyl peptidase IV. Food Bioscience, 2021, 43, 101224.	2.0	19
12	Influence of Storage Period on the Physicochemical Properties and In Vitro Digestibility of Starch in Packaged Cooked Chestnut Kernel. Starch/Staerke, 2020, 72, 1900080.	1.1	4
13	Effect of Ultrasonic and Microwave Dual-Treatment on the Physicochemical Properties of Chestnut Starch. Polymers, 2020, 12, 1718.	2.0	44
14	Mild mixed-solvent extraction for determination of total mineral oil hydrocarbon contaminants in milk powder products. Food Chemistry, 2020, 333, 127488.	4.2	5
15	Insights into the effects of caffeic acid and amylose on in vitro digestibility of maize starch-caffeic acid complex. International Journal of Biological Macromolecules, 2020, 162, 922-930.	3.6	32
16	Inhibitory effect of chestnut (Castanea mollissima Blume) inner skin extract on the activity of Î±-amylase, Î±-glucosidase, dipeptidyl peptidase IV and in vitro digestibility of starches. Food Chemistry, 2020, 324, 126847.	4.2	48
17	Processing of air-dried chestnut and physicochemical properties of its starch with low digestibility. Food Hydrocolloids, 2020, 108, 106051.	5.6	13
18	Influence of nutritional components on the texture characteristics and sensory properties of cooked chestnut kernel. Journal of Food Processing and Preservation, 2019, 43, e14112.	0.9	7

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19	Effect of microwave irradiation-retrogradation treatment on the digestive and physicochemical properties of starches with different crystallinity. Food Chemistry, 2019, 298, 125015.	4.2	88
20	Non-starch constituents influence the in vitro digestibility of naked oat (Avena nuda L.) starch. Food Chemistry, 2019, 297, 124953.	4.2	43
21	Concentrations of migrated mineral oil/polyolefin oligomeric saturated hydrocarbons (MOSH/POSH) in Chinese commercial milk powder products. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1261-1272.	1.1	14
22	Influence of amylose on the pasting and gel texture properties of chestnut starch during thermal processing. Food Chemistry, 2019, 294, 378-383.	4.2	47
23	Rapid screening of mineral oil aromatic hydrocarbons (MOAH) in grains by fluorescence spectroscopy. Food Chemistry, 2019, 294, 458-467.	4.2	11
24	Purification, characterization and tyrosinase inhibition activity of polysaccharides from chestnut (Castanea mollissima Bl.) kernel. International Journal of Biological Macromolecules, 2019, 131, 309-314.	3.6	25
25	The quality of rice wine influenced by the crystal structure of rice starch. Journal of Food Science and Technology, 2019, 56, 1988-1996.	1.4	8
26	Enhanced removal of hydroquinone by graphene aerogel-Zr-MOF with immobilized laccase. Chemical Engineering Communications, 2018, 205, 698-705.	1.5	35
27	Chlorine levels and species in fine and size resolved atmospheric particles by X-ray absorption near-edge structure spectroscopy analysis in Beijing, China. Chemosphere, 2018, 196, 393-401.	4.2	8
28	Effect of Drying on the Bioactive Compounds and Antioxidant Activity of <i>Rubus lambertianus</i>. International Journal of Food Engineering, 2018, 14, .	0.7	6
29	Rapid determination of the texture properties of cooked cereals using near-infrared reflectance spectroscopy. Infrared Physics and Technology, 2018, 94, 165-172.	1.3	26
30	Relationship between physicochemical characteristics and in vitro digestibility of chestnut (Castanea) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	5.6	55
31	Physicochemical properties and in vitro digestibility of starch from naturally air-dried chestnut. International Journal of Biological Macromolecules, 2018, 117, 1074-1080.	3.6	41
32	Insights into the crystallinity and in vitro digestibility of chestnut starch during thermal processing. Food Chemistry, 2018, 269, 244-251.	4.2	54
33	Synthesis and characterization of mesoporous Cu-MOF for laccase immobilization. Journal of Chemical Technology and Biotechnology, 2017, 92, 1841-1847.	1.6	55
34	Synthesis and physicochemical properties of carboxymethyl chestnut starch. Journal of Food Processing and Preservation, 2017, 41, e13229.	0.9	15
35	Synthesis, characterization, solubilization, cytotoxicity and antioxidant activity of aminomethylated dihydroquercetin. MedChemComm, 2017, 8, 353-363.	3.5	11
36	Chemical Constituents of Essential Oils from Chestnut Flowers. Journal of Essential Oil-bearing Plants: JEOP, 2017, 20, 502-508.	0.7	3

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37	Rapid evaluation of the quality of chestnuts using near-infrared reflectance spectroscopy. Food Chemistry, 2017, 231, 141-147.	4.2	28
38	Determination of Mineral Oilâ€Saturated Hydrocarbons (MOSH) in Vegetable Oils by Large Scale Offâ€Line SPE Combined with GCâ€FID. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 215-223.	0.8	7
39	Comparison of the Chemical Compounds and Antioxidant Activities of Essential Oil and Ethanol Extract from Rhododendron tomentosum Harmaja. Journal of Essential Oil-bearing Plants: JEOP, 2017, 20, 927-936.	0.7	3
40	Offline Solid-phase Extraction Large-volume Injection-Gas chromatography for the Analysis of Mineral Oil-saturated Hydrocarbons in Commercial Vegetable Oils. Journal of Oleo Science, 2017, 66, 981-990.	0.6	10
41	Flash Extraction and Physicochemical Characterization of Oil from <i>Elaeagnus mollis</i> Diels Seeds. Journal of Oleo Science, 2017, 66, 345-352.	0.6	18
42	Nutritional Quality of Chinese Chestnut and Effect of Cooking on its Bioactive Compounds and Antioxidant Activity. Journal of Food Processing and Preservation, 2016, 40, 1383-1390.	0.9	5
43	Effects of Ultrasound on the Physicochemical Properties and Antioxidant Activities of Chestnut Polysaccharide. International Journal of Food Engineering, 2016, 12, 439-449.	0.7	25
44	Characterization and Antioxidant Activity of Flash-Assisted Extracted Dihydroquercetin from Wood Sawdust of <i>Larix gmelinii</i> Using a Response Surface Methodology. International Journal of Food Engineering, 2016, 12, 587-597.	0.7	3
45	Comparison of the Essential Oil Composition of Wild <i>Rhododendron tomentosum</i> Stems, Leaves, and Flowers in Bloom and Non-bloom Periods from Northeast China. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 1216-1223.	0.7	8
46	Effect of thermal processing on the physicochemical properties of chestnut starch and textural profile of chestnut kernel. Carbohydrate Polymers, 2016, 151, 614-623.	5.1	43
47	Molecular weight controllable degradation of Laminaria japonica polysaccharides and its antioxidant properties. Journal of Ocean University of China, 2016, 15, 637-642.	0.6	21
48	Effect of cooking methods on nutritional quality and volatile compounds of Chinese chestnut (Castanea mollissima Blume). Food Chemistry, 2016, 201, 80-86.	4.2	75
49	Immobilization of laccase via adsorption onto bimodal mesoporous Zr-MOF. Process Biochemistry, 2016, 51, 229-239.	1.8	129
50	Extraction Techniques and Stability of Carotenoprotein from Carrot (<scp><i>D</i></scp><i>aucus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.5	3
51	Purification and structural characterization of an Î±-glucosidase inhibitory polysaccharide from apricot (Armeniaca sibirica L. Lam.) pulp. Carbohydrate Polymers, 2015, 121, 309-314.	5.1	71
52	Effects of environmental factors on functional properties of Chinese chestnut (Castanea mollissima) protein isolates. European Food Research and Technology, 2015, 240, 463-469.	1.6	9
53	Rapid detection of authenticity and adulteration of walnut oil by FTIR and fluorescence spectroscopy: A comparative study. Food Chemistry, 2015, 181, 25-30.	4.2	88
54	Salicylic acid inhibits enzymatic browning of fresh-cut Chinese chestnut (Castanea mollissima) by competitively inhibiting polyphenol oxidase. Food Chemistry, 2015, 171, 19-25.	4.2	66

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55	In vitro Antioxidant Activities of Sodium Zinc and Sodium Iron Chlorophyllins from Pine Needles. Food Technology and Biotechnology, 2014, 52, 505-510.	0.9	12
56	Synthesis and Evaluation of Microstructure of Phosphorylated Chestnut Starch. Journal of Food Process Engineering, 2014, 37, 75-85.	1.5	16
57	Adsorption properties and preparative separation of phenylethanoid glycosides from Cistanche deserticola by use of macroporous resins. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 937, 84-90.	1.2	23
58	Application of Fourier Transform Infrared Spectroscopy Combined with Pattern Recognition Method for Rapid Authentication of Edible Oil. Acta Chimica Sinica, 2012, 70, 995.	0.5	2
59	On structural damage incurred by bacteria upon exposure to hydrophobic polycationic coatings. Biotechnology Letters, 2011, 33, 411-416.	1.1	25
60	Antimicrobial Properties and Toxicity of Anthraquinones by Microcalorimetric Bioassay. Chinese Journal of Chemistry, 2006, 24, 45-50.	2.6	40
61	Enhanced production of phenylethanoid glycosides by precursor feeding to cell culture of Cistanche deserticola. Process Biochemistry, 2005, 40, 3480-3484.	1.8	58
62	Improved production of phenylethanoid glycosides by Cistanche deserticola cells cultured in an internal loop airlift bioreactor with sifter riser. Enzyme and Microbial Technology, 2005, 36, 982-988.	1.6	12
63	Formation of phenylethanoid glycosides by Cistanche deserticola callus grown on solid media. Biotechnology Letters, 2003, 25, 223-225.	1.1	11
64	Effects of rare earth elements on the growth of Cistanche deserticola cells and the production of phenylethanoid glycosides. Journal of Biotechnology, 2003, 102, 129-134.	1.9	60
65	Light intensity and spectral quality influencing the callus growth of Cistanche deserticola and biosynthesis of phenylethanoid glycosides. Plant Science, 2003, 165, 657-661.	1.7	39
66	Optimization of Ultrasonic-Assisted Preparation of Liposome-Encapsulated Paprika Red and its Improved Light Irradiation Stability. Advanced Materials Research, 0, 781-784, 1791-1800.	0.3	0