

Pujun Xie

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

696
citations

840585

11
h-index

794469

19
g-index

19
all docs

19
docs citations

19
times ranked

831
citing authors

#	ARTICLE	IF	CITATIONS
1	Research advances in chemical modifications of starch for hydrophobicity and its applications: A review. <i>Carbohydrate Polymers</i> , 2020, 240, 116292.	5.1	155
2	Physicochemical and functional properties of Chinese quince seed protein isolate. <i>Food Chemistry</i> , 2019, 283, 539-548.	4.2	118
3	Copigmentation effects of phenolics on color enhancement and stability of blackberry wine residue anthocyanins: Chromaticity, kinetics and structural simulation. <i>Food Chemistry</i> , 2019, 275, 299-308.	4.2	89
4	Novel polysaccharide from <i>Chaenomeles speciosa</i> seeds: Structural characterization, α -amylase and α -glucosidase inhibitory activity evaluation. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 755-766.	3.6	81
5	Enhanced extraction of hydroxytyrosol, maslinic acid and oleanolic acid from olive pomace: Process parameters, kinetics and thermodynamics, and greenness assessment. <i>Food Chemistry</i> , 2019, 276, 662-674.	4.2	67
6	Skin-care functions of peptides prepared from Chinese quince seed protein: Sequences analysis, tyrosinase inhibition and molecular docking study. <i>Industrial Crops and Products</i> , 2020, 148, 112331.	2.5	38
7	Biosurfactant-Protein Interaction: Influences of Mannosylerythritol Lipids-A on α -Glucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 238-246.	2.4	25
8	Low-Temperature Vacuum Drying of Natural Gardenia Yellow Pigment. <i>Drying Technology</i> , 2011, 29, 1132-1139.	1.7	20
9	Synthesis and biological activity of polyprenols. <i>F&T</i> , 2015, 106, 184-193.	1.1	19
10	Phenolic Compounds and Triterpenes in Different Olive Tissues and Olive Oil By-Products, and Cytotoxicity on Human Colorectal Cancer Cells: The Case of Frantoio, Moraiolo and Leccino Cultivars (<i>Olea europaea</i> L.). <i>Foods</i> , 2021, 10, 2823.	1.9	18
11	Influences of mannosylerythritol lipid-A on the self-assembling structure formation and functional properties of heat-induced β -lactoglobulin aggregates. <i>Food Hydrocolloids</i> , 2019, 96, 310-321.	5.6	16
12	An innovative co-fungal treatment to poplar bark sawdust for delignification and polyphenol enrichment. <i>Industrial Crops and Products</i> , 2020, 157, 112896.	2.5	12
13	Detoxified and antimicrobial-enhanced olive mill wastewater phenols capping ZnO nanoparticles incorporated with carboxymethyl cellulose for fresh strawberry preservation. <i>Postharvest Biology and Technology</i> , 2022, 188, 111891.	2.9	9
14	Optimization of the production process of dried unripe olives (<i>Olea europaea</i> L.) as a nutraceutical ingredient naturally rich in phenolic compounds. <i>LWT - Food Science and Technology</i> , 2020, 129, 109569.	2.5	6
15	Chinese quince seed proteins: sequential extraction processing and fraction characterization. <i>Journal of Food Science and Technology</i> , 2020, 57, 764-774.	1.4	5
16	Oxidative polymerization of hydroxytyrosol catalyzed by laccase, tyrosinase or horseradish peroxidase: influencing factors and molecular simulations. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021, 39, 5486-5497.	2.0	5
17	Oxidative polymerization process of hydroxytyrosol catalysed by polyphenol oxidases or peroxidase: Characterization, kinetics and thermodynamics. <i>Food Chemistry</i> , 2021, 337, 127996.	4.2	5
18	The aqueous assembly preparation of OPs-AgNPs with phenols from olive mill wastewater and its mechanism on antimicrobial function study. <i>Food Chemistry</i> , 2022, 376, 131924.	4.2	5

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19	Mass Transfer Modeling of β -Eleostearic Acid from Tung Oil Concentration by Low-Temperature Crystallization. ChemistrySelect, 2020, 5, 4715-4721.	0.7	3