

Gongjian Fan

List of Publications by Year in descending order

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55
papers

1,316
citations

361045

20
h-index

377514

34
g-index

55
all docs

55
docs citations

55
times ranked

1487
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimizing conditions for anthocyanins extraction from purple sweet potato using response surface methodology (RSM). <i>LWT - Food Science and Technology</i> , 2008, 41, 155-160.	2.5	148
2	Optimization of ultrasound-assisted extraction of melanin from <i>Auricularia auricula</i> fruit bodies. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 611-615.	2.7	95
3	Thermal degradation kinetics of aqueous anthocyanins and visual color of purple corn (<i>Zea mays</i> L.) cob. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 341-347.	2.7	83
4	Preservation of <i>Ginkgo biloba</i> seeds by coating with chitosan/nano-TiO ₂ and chitosan/nano-SiO ₂ films. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 917-925.	3.6	64
5	Composition and colour stability of anthocyanins extracted from fermented purple sweet potato culture. <i>LWT - Food Science and Technology</i> , 2008, 41, 1412-1416.	2.5	54
6	The antibacterial activity and mechanism of ginkgolic acid C15:1. <i>BMC Biotechnology</i> , 2017, 17, 5.	1.7	49
7	Ultrasonic-assisted enzymatic extraction and identification of anthocyanin components from mulberry wine residues. <i>Food Chemistry</i> , 2020, 323, 126714.	4.2	48
8	Effects of postharvest application of methyl jasmonate on physicochemical characteristics and antioxidant system of the blueberry fruit. <i>Scientia Horticulturae</i> , 2019, 258, 108785.	1.7	47
9	Effects of culture conditions on $\hat{1}^3$ -aminobutyric acid accumulation during germination of foxtail millet (<i>Setaria italica</i> L.). <i>European Food Research and Technology</i> , 2008, 228, 169-175.	1.6	43
10	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by <i>Botrytis cinerea</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4272-4281.	1.7	41
11	Ultrasound-assisted adsorption/desorption of jujube peel flavonoids using macroporous resins. <i>Food Chemistry</i> , 2022, 368, 130800.	4.2	41
12	Retardation of postharvest softening of blueberry fruit by methyl jasmonate is correlated with altered cell wall modification and energy metabolism. <i>Scientia Horticulturae</i> , 2021, 276, 109752.	1.7	37
13	<i>Ginkgo biloba</i> extracts-loaded starch nano-spheres: Preparation, characterization, and in vitro release kinetics. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 148-157.	3.6	35
14	Optimization of culture parameters of selenium-enriched yeast (<i>Saccharomyces cerevisiae</i>) by response surface methodology (RSM). <i>LWT - Food Science and Technology</i> , 2010, 43, 666-669.	2.5	33
15	Production of Cordycepin and Mycelia by Submerged Fermentation of <i>Cordyceps militaris</i> in Mixture Natural Culture. <i>Applied Biochemistry and Biotechnology</i> , 2009, 158, 483-492.	1.4	30
16	Optimization extraction of anthocyanins from purple corn (<i>Zea mays</i> L.) cob using tristimulus colorimetry. <i>European Food Research and Technology</i> , 2008, 227, 409-415.	1.6	28
17	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. <i>Food Chemistry</i> , 2021, 357, 129747.	4.2	26
18	Identification and Purification of an Allergic Glycoprotein from <i>Ginkgo biloba</i> Kernel. <i>Agricultural Sciences in China</i> , 2011, 10, 631-641.	0.6	25

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19	Discrimination of geographical origin of Napirira bean (<i>Phaseolus vulgaris</i> L.) based on phenolic profiles and antioxidant activity. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 217-222.	1.9	24
20	Effects of plasma-activated water on overall quality of fresh goji berries during storage. <i>Scientia Horticulturae</i> , 2022, 293, 110650.	1.7	23
21	Structural characterization and antioxidant activity of a glycoprotein isolated from <i>Camellia oleifera</i> Abel seeds against D-galactose-induced oxidative stress in mice. <i>Journal of Functional Foods</i> , 2020, 64, 103594.	1.6	22
22	Influence of packaging materials on postharvest physiology and texture of garlic cloves during refrigeration storage. <i>Food Chemistry</i> , 2019, 298, 125019.	4.2	21
23	Anticancer activity of a novel glycoprotein from <i>Camellia oleifera</i> Abel seeds against hepatic carcinoma in vitro and in vivo. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 284-295.	3.6	19
24	Purification and Identification of Novel Antioxidant Peptides from Enzymatic Hydrolysate of <i>Ginkgo biloba</i> Seed Proteins. <i>Food Science and Technology Research</i> , 2013, 19, 1029-1035.	0.3	18
25	Improvement of antioxidant activity of <i>Morchella esculenta</i> protein hydrolysate by optimized glycosylation reaction. <i>CYTA - Journal of Food</i> , 2018, 16, 238-246.	0.9	18
26	Comparison study of 4-O-methylpyridoxine analogues in <i>Ginkgo biloba</i> seeds from different regions of China. <i>Industrial Crops and Products</i> , 2019, 129, 45-50.	2.5	17
27	Effect of heating on the content and composition of ginkgolic acids in ginkgo seeds. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 195-199.	1.8	16
28	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against <i>Botrytis cinerea</i> in Postharvest Blueberries. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13632-13640.	2.4	16
29	Determination and Comparison of 4-O-Methylpyridoxine Analogues in <i>Ginkgo biloba</i> Seeds at Different Growth Stages. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7916-7922.	2.4	15
30	Effects of culture conditions on mycelium biomass and intracellular cordycepin production of <i>Cordyceps militaris</i> in natural medium. <i>Annals of Microbiology</i> , 2009, 59, 293-299.	1.1	14
31	Determination of native contents of 4-O-methylpyridoxine and its glucoside in raw and heated <i>Ginkgo biloba</i> seeds by high-performance liquid chromatography. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 917-924.	1.6	14
32	Improvement of Biological Activity of <i>Morchella esculenta</i> Protein Hydrolysate by Microwave-Assisted Selenization. <i>Journal of Food Science</i> , 2019, 84, 73-79.	1.5	13
33	Evaluation of proximate composition, flavonoids, and antioxidant capacity of ginkgo seeds fermented with different rice wine starters. <i>Journal of Food Science</i> , 2020, 85, 4351-4358.	1.5	12
34	Physicochemical characterization and antioxidant activities of Chongqing virgin olive oil: effects of variety and ripening stage. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2010-2020.	1.6	12
35	Characteristics and enhanced antioxidant activity of glycosylated <i>Morchella esculenta</i> protein isolate. <i>Food Science and Technology</i> , 2018, 38, 126-133.	0.8	11
36	Preparation and aroma analysis of flavonoid-rich ginkgo seeds fermented using rice wine starter. <i>Food Bioscience</i> , 2021, 44, 101459.	2.0	11

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37	Effects of yeast strain on anthocyanin, color, and antioxidant activity of mulberry wines. <i>Journal of Food Biochemistry</i> , 2017, 41, e12409.	1.2	9
38	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7 cells. <i>Food and Chemical Toxicology</i> , 2022, 164, 113062.	1.8	8
39	Comparison of Phytochemicals and Antioxidant Capacity in Three Bean Varieties Grown in Central Malawi. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 204-210.	1.4	6
40	Melatonin and 1- α -methylcyclopropene treatments on delay senescence of apricots during postharvest cold storage by enhancing antioxidant system activity. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15863.	0.9	6
41	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2699-2709.	1.6	6
42	Allergic identification for ginkgo kernel protein in guinea pigs. <i>Food Science and Biotechnology</i> , 2016, 25, 915-919.	1.2	5
43	Effect of Ginkgo biloba seed exopleura extract and chitosan coating on the postharvest quality of ginkgo seed. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3124-3133.	1.7	5
44	4-O-methylpyridoxine: Preparation from Ginkgo biloba Seeds and Cytotoxicity in GES-1 Cells. <i>Toxins</i> , 2021, 13, 95.	1.5	5
45	Preparation of a functional beverage with α -glucosidase inhibitory peptides obtained from ginkgo seeds. <i>Journal of Food Science and Technology</i> , 2021, 58, 4495-4503.	1.4	5
46	Comparison of two nanocarriers for quercetin in morphology, loading behavior, release kinetics and cell inhibitory activity. <i>Materials Express</i> , 2020, 10, 1589-1598.	0.2	5
47	Proximate Composition, Phenolic Profiles and Antioxidant Capacity of Three Common Bean Varieties (<i>Phaseolus Vulgaris</i> L.). <i>Journal of Food Chemistry and Nanotechnology</i> , 2016, 2, .	0.7	5
48	Preparation of Monascus-fermented ginkgo seeds: optimization of fermentation parameters and evaluation of bioactivity. <i>Food Science and Biotechnology</i> , 2022, 31, 721-730.	1.2	5
49	Influence of illumination on the greening and relative enzyme activity of garlic puree. <i>Journal of Food Biochemistry</i> , 2019, 43, e12871.	1.2	4
50	Surface fungal community diversity change and potential pathogens of Ginkgo biloba seed during cold storage. <i>Food Bioscience</i> , 2021, 41, 100981.	2.0	4
51	Cytoprotective Effect of Morchella esculenta Protein Hydrolysate and Its Derivative Against H ₂ O ₂ -Induced Oxidative Stress. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 255-265.	0.6	4
52	Effect of color protection treatment on the browning and enzyme activity of <i>Lentinus edodes</i> during processing. <i>Food Science and Nutrition</i> , 2022, 10, 2989-2998.	1.5	4
53	In vivo toxicity assessment of 4-O-methylpyridoxine from Ginkgo biloba seeds: Growth, hematology, metabolism, and oxidative parameters. <i>Toxicon</i> , 2021, 201, 66-73.	0.8	3
54	Impact of thermal processing methods on the composition and content of 4-O-methylpyridoxine analogues in Ginkgo biloba seeds. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020, 12, 102-110.	1.8	3

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55	Age-dependent alteration in metabolism of vitamin B ₆ , neurotransmitters, and amino acids after 4-week methylpyridoxine administration in rats. <i>Journal of Food Science</i> , 2022, 87, 466-480.	1.5	1