Gongjian Fan

List of Publications by Year
in descending order

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	Ultrasound-assisted adsorption/desorption of jujube peel flavonoids using macroporous resins. Food Chemistry, 2022, 368, 130800.	4.2	41
2	Effects of plasma-activated water on overall quality of fresh goji berries during storage. Scientia Horticulturae, 2022, 293, 110650.	1.7	23
3	Enzyme-assisted extraction of apricot polysaccharides: process optimization, structural characterization, rheological properties and hypolipidemic activity. Journal of Food Measurement and Characterization, 2022, 16, 2699-2709.	1.6	6
4	Ageâ€dependent alteration in metabolism of vitamin B ₆ , neurotransmitters, and amino acids after 4â€²â€•O â€methylpyridoxine administration in rats. Journal of Food Science, 2022, 87, 466-480.	1.5	1
5	Effect of color protection treatment on the browning and enzyme activity of Lentinus edodes during processing. Food Science and Nutrition, 2022, 10, 2989-2998.	1.5	4
6	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7Âcells. Food and Chemical Toxicology, 2022, 164, 113062.	1.8	8
7	Preparation of Monascus-fermented ginkgo seeds: optimization of fermentation parameters and evaluation of bioactivity. Food Science and Biotechnology, 2022, 31, 721-730.	1.2	5
8	Retardation of postharvest softening of blueberry fruit by methyl jasmonate is correlated with altered cell wall modification and energy metabolism. Scientia Horticulturae, 2021, 276, 109752.	1.7	37
9	4â€²-O-methylpyridoxine: Preparation from Ginkgo biloba Seeds and Cytotoxicity in GES-1 Cells. Toxins, 2021, 13, 95.	1.5	5
10	Preparation of a functional beverage with Î±-glucosidase inhibitory peptides obtained from ginkgo seeds. Journal of Food Science and Technology, 2021, 58, 4495-4503.	1.4	5
11	Surface fungal community diversity change and potential pathogens of Ginkgo biloba seed during cold storage. Food Bioscience, 2021, 41, 100981.	2.0	4
12	Melatonin and 1â€methylcyclopropene treatments on delay senescence of apricots during postharvest cold storage by enhancing antioxidant system activity. Journal of Food Processing and Preservation, 2021, 45, e15863.	0.9	6
13	Cocktail enzyme-assisted alkaline extraction and identification of jujube peel pigments. Food Chemistry, 2021, 357, 129747.	4.2	26
14	In vivo toxicity assessment of 4â€²-O-methylpyridoxine from Ginkgo biloba seeds: Growth, hematology, metabolism, and oxidative parameters. Toxicon, 2021, 201, 66-73.	0.8	3
15	Preparation and aroma analysis of flavonoid-rich ginkgo seeds fermented using rice wine starter. Food Bioscience, 2021, 44, 101459.	2.0	11
16	Structural characterization and antioxidant activity of a glycoprotein isolated from Camellia oleifera Abel seeds against D-galactose-induced oxidative stress in mice. Journal of Functional Foods, 2020, 64, 103594.	1.6	22
17	Determination of native contents of 4â€²-O-methylpyridoxine and its glucoside in raw and heated Ginkgo biloba seeds by high-performance liquid chromatography. Journal of Food Measurement and Characterization, 2020, 14, 917-924.	1.6	14
18	Nitric Oxide and Hydrogen Peroxide Are Involved in Methyl Jasmonate-Regulated Response against Botrytis cinerea in Postharvest Blueberries. Journal of Agricultural and Food Chemistry, 2020, 68, 13632-13640.	2.4	16

#	Article	IF	Citations
19	Evaluation of proximate composition, flavonoids, and antioxidant capacity of ginkgo seeds fermented with different rice wine starters. Journal of Food Science, 2020, 85, 4351-4358.	1.5	12
20	Methyl jasmonate induces the resistance of postharvest blueberry to gray mold caused by Botrytis cinerea. Journal of the Science of Food and Agriculture, 2020, 100, 4272-4281.	1.7	41
21	Physicochemical characterization and antioxidant activities of Chongqing virgin olive oil: effects of variety and ripening stage. Journal of Food Measurement and Characterization, 2020, 14, 2010-2020.	1.6	12
22	Ultrasonic-assisted enzymatic extraction and identification of anthocyanin components from mulberry wine residues. Food Chemistry, 2020, 323, 126714.	4.2	48
23	Comparison of two nanocarriers for quercetin in morphology, loading behavior, release kinetics and cell inhibitory activity. Materials Express, 2020, 10, 1589-1598.	0.2	5
24	Impact of thermal processing methods on the composition and content of 4'-O-methylpyridoxine analogues in Ginkgo biloba seeds. Quality Assurance and Safety of Crops and Foods, 2020, 12, 102-110.	1.8	3
25	Influence of packaging materials on postharvest physiology and texture of garlic cloves during refrigeration storage. Food Chemistry, 2019, 298, 125019.	4.2	21
26	Effects of postharvest application of methyl jasmonate on physicochemical characteristics and antioxidant system of the blueberry fruit. Scientia Horticulturae, 2019, 258, 108785.	1.7	47
27	Anticancer activity of a novel glycoprotein from Camellia oleifera Abel seeds against hepatic carcinoma in vitro and in vivo. International Journal of Biological Macromolecules, 2019, 136, 284-295.	3.6	19
28	Influence of illumination on the greening and relative enzyme activity of garlic puree. Journal of Food Biochemistry, 2019, 43, e12871.	1.2	4
29	Preservation of Ginkgo biloba seeds by coating with chitosan/nano-TiO2 and chitosan/nano-SiO2 films. International Journal of Biological Macromolecules, 2019, 126, 917-925.	3.6	64
30	Improvement of Biological Activity of Morchella esculenta Protein Hydrolysate by Microwaveâ€Assisted Selenization. Journal of Food Science, 2019, 84, 73-79.	1.5	13
31	Comparison study of 4â€²-O-methylpyridoxine analogues in Ginkgo biloba seeds from different regions of China. Industrial Crops and Products, 2019, 129, 45-50.	2.5	17
32	Effect of Ginkgo biloba seed exopleura extract and chitosan coating on the postharvest quality of ginkgo seed. Journal of the Science of Food and Agriculture, 2019, 99, 3124-3133.	1.7	5
33	Cytoprotective Effect of Morchella esculenta Protein Hydrolysate and Its Derivative Against H2O2-Induced Oxidative Stress. Polish Journal of Food and Nutrition Sciences, 2019, 69, 255-265.	0.6	4
34	Improvement of antioxidant activity of Morchella esculenta protein hydrolysate by optimized glycosylation reaction. CYTA - Journal of Food, 2018, 16, 238-246.	0.9	18
35	Ginkgo biloba extracts-loaded starch nano-spheres: Preparation, characterization, and in vitro release kinetics. International Journal of Biological Macromolecules, 2018, 106, 148-157.	3.6	35
36	Characteristics and enhanced antioxidant activity of glycated Morchella esculenta protein isolate. Food Science and Technology, 2018, 38, 126-133.	0.8	11

#	Article	IF	Citations
37	Determination and Comparison of 4â€²-O-Methylpyridoxine Analogues in Ginkgo biloba Seeds at Different Growth Stages. Journal of Agricultural and Food Chemistry, 2018, 66, 7916-7922.	2.4	15
38	Effects of yeast strain on anthocyanin, color, and antioxidant activity of mulberry wines. Journal of Food Biochemistry, 2017, 41, e12409.	1.2	9
39	Discrimination of geographical origin of Napirira bean (Phaseolus vulgaris L.) based on phenolic profiles and antioxidant activity. Journal of Food Composition and Analysis, 2017, 62, 217-222.	1.9	24
40	The antibacterial activity and mechanism of ginkgolic acid C15:1. BMC Biotechnology, 2017, 17, 5.	1.7	49
41	Effect of heating on the content and composition of ginkgolic acids in ginkgo seeds. Quality Assurance and Safety of Crops and Foods, 2017, 9, 195-199.	1.8	16
42	Comparison of Phytochemicals and Antioxidant Capacity in Three Bean Varieties Grown in Central Malawi. Plant Foods for Human Nutrition, 2016, 71, 204-210.	1.4	6
43	Allergic identification for ginkgo kernel protein in guinea pigs. Food Science and Biotechnology, 2016, 25, 915-919.	1.2	5
44	Proximate Composition, Phenolic Profiles and Antioxidant Capacity of Three Common Bean Varieties (Phaseolus Vulgaris L.). Journal of Food Chemistry and Nanotechnology, 2016, 2, .	0.7	5
45	Purification and Identification of Novel Antioxidant Peptides from Enzymatic Hydrolysate of Ginkgo biloba Seed Proteins. Food Science and Technology Research, 2013, 19, 1029-1035.	0.3	18
46	Identification and Purification of an Allergic Glycoprotein from Ginkgo biloba Kernel. Agricultural Sciences in China, 2011, 10, 631-641.	0.6	25
47	Optimization of ultrasound-assisted extraction of melanin from Auricularia auricula fruit bodies. Innovative Food Science and Emerging Technologies, 2010, 11, 611-615.	2.7	95
48	Optimization of culture parameters of selenium-enriched yeast (Saccharomyces cerevisiae) by response surface methodology (RSM). LWT - Food Science and Technology, 2010, 43, 666-669.	2.5	33
49	Effects of culture conditions on mycelium biomass and intracellular cordycepin production ofCordyceps militaris in natural medium. Annals of Microbiology, 2009, 59, 293-299.	1.1	14
50	Production of Cordycepin and Mycelia by Submerged Fermentation of Cordyceps militaris in Mixture Natural Culture. Applied Biochemistry and Biotechnology, 2009, 158, 483-492.	1.4	30
51	Optimization extraction of anthocyanins from purple corn (Zea mays L.) cob using tristimulus colorimetry. European Food Research and Technology, 2008, 227, 409-415.	1.6	28
52	Effects of culture conditions on Î³-aminobutyric acid accumulation during germination of foxtail millet (Setaria italica L.). European Food Research and Technology, 2008, 228, 169-175.	1.6	43
53	Thermal degradation kinetics of aqueous anthocyanins and visual color of purple corn (Zea mays L.) cob. Innovative Food Science and Emerging Technologies, 2008, 9, 341-347.	2.7	83
54	Optimizing conditions for anthocyanins extraction from purple sweet potato using response surface methodology (RSM). LWT - Food Science and Technology, 2008, 41, 155-160.	2.5	148

#	Article	IF	Citations
55	Composition and colour stability of anthocyanins extracted from fermented purple sweet potato culture. LWT - Food Science and Technology, 2008, 41, 1412-1416.	2.5	54