# Ren Wang

## List of Publications by Citations

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

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|---|---|---|---|
| 84 papers | 1,208 citations | 23 h-index | 31 g-index |
| 86 ext. papers | 1,691 ext. citations | 6.7 avg, IF | 4.86 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 84 | Phenolic contents, cellular antioxidant activity and antiproliferative capacity of different varieties of oats. *Food Chemistry*, **2018**, 239, 260-267 | 8.5 | 63 |
| 83 | Isolation of a novel calcium-binding peptide from wheat germ protein hydrolysates and the prediction for its mechanism of combination. *Food Chemistry*, **2018**, 239, 416-426 | 8.5 | 63 |
| 82 | Ozonolysis pretreatment of maize stover: the interactive effect of sample particle size and moisture on ozonolysis process. *Bioresource Technology*, **2015**, 183, 240-7 | 11 | 61 |
| 81 | Effect of Ozone Treatment on Deoxynivalenol and Wheat Quality. *PLoS ONE*, **2016**, 11, e0147613 | 3.7 | 47 |
| 80 | Development of an efficient bioprocess for turanose production by sucrose isomerisation reaction of amylosucrase. *Food Chemistry*, **2012**, 132, 773-779 | 8.5 | 46 |
| 79 | Water effect on the interaction between amylose and amylopectin during retrogradation. *Carbohydrate Polymers*, **2011**, 86, 1671-1674 | 10.3 | 46 |
| 78 | Production and characterization of digestion-resistant starch by the reaction of Neisseria polysaccharea amylosucrase. *Starch/Staerke*, **2010**, 62, 221-228 | 2.3 | 45 |
| 77 | Detoxification of zearalenone and ochratoxin A by ozone and quality evaluation of ozonised corn. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2016**, 33, 1700-1710 | 3.2 | 42 |
| 76 | Mechanism of structural interplay between rice proteins and soy protein isolates to design novel protein hydrocolloids. *Food Hydrocolloids*, **2018**, 84, 361-367 | 10.6 | 34 |
| 75 | Impact of amylosucrase modification on the structural and physicochemical properties of native and acid-thinned waxy corn starch. *Food Chemistry*, **2017**, 220, 413-419 | 8.5 | 33 |
| 74 | Alteration of the structure of rice proteins by their interaction with soy protein isolates to design novel protein composites. *Food and Function*, **2018**, 9, 4282-4291 | 6.1 | 32 |
| 73 | Mechanistic insights into solubilization of rice protein isolates by freeze-milling combined with alkali pretreatment. *Food Chemistry*, **2015**, 178, 82-8 | 8.5 | 32 |
| 72 | Complexation of rice proteins and whey protein isolates by structural interactions to prepare soluble protein composites. *LWT - Food Science and Technology*, **2019**, 101, 207-213 | 5.4 | 30 |
| 71 | Toward water-solvation of rice proteins via backbone hybridization by casein. *Food Chemistry*, **2018**, 258, 278-283 | 8.5 | 28 |
| 70 | Enzymatically modified starch with low digestibility produced from amylopectin by sequential amylosucrase and pullulanase treatments. *Food Hydrocolloids*, **2019**, 95, 195-202 | 10.6 | 27 |
| 69 | Antitumor activities and immunomodulatory of rice bran polysaccharides and its sulfates in vitro. *International Journal of Biological Macromolecules*, **2016**, 88, 424-32 | 7.9 | 27 |
| 68 | Effects of Electron Beam Irradiation on Zearalenone and Ochratoxin A in Naturally Contaminated Corn and Corn Quality Parameters. *Toxins*, **2017**, 9, | 4.9 | 26 |

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| 67 | Protective effects of rice dreg protein hydrolysates against hydrogen peroxide-induced oxidative stress in HepG-2 cells. *Food and Function*, **2016**, 7, 1429-37 | 6.1 | 25 |
| 66 | Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins. *Advanced Functional Materials*, **2019**, 29, 1901830 | 15.6 | 24 |
| 65 | Solubilization by freeze-milling of water-insoluble subunits in rice proteins. *Food and Function*, **2015**, 6, 423-30 | 6.1 | 24 |
| 64 | Effects of freeze-milling on the physicochemical properties of rice protein isolates. *LWT - Food Science and Technology*, **2016**, 65, 832-839 | 5.4 | 23 |
| 63 | Studies on Quality of Potato Flour Blends with Rice Flour for Making Extruded Noodles. *Cereal Chemistry*, **2016**, 93, 593-598 | 2.4 | 23 |
| 62 | Design of novel edible hydrocolloids by structural interplays between wheat gluten proteins and soy protein isolates. *Food Hydrocolloids*, **2020**, 100, 105395 | 10.6 | 23 |
| 61 | In vivo toxicity assessment of deoxynivalenol-contaminated wheat after ozone degradation. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2017**, 34, 103-112 | 3.2 | 22 |
| 60 | Enzymatically modified waxy corn starch with amylosucrase: The effect of branch chain elongation on structural and physicochemical properties. *Food Hydrocolloids*, **2017**, 63, 518-524 | 10.6 | 21 |
| 59 | Preparation and characterization of non-covalently immobilized amylosucrase using a pH-dependent autoprecipitating carrier. *Bioresource Technology*, **2011**, 102, 6370-4 | 11 | 19 |
| 58 | Combined effect of autoclaving-cooling and cross-linking treatments of normal corn starch on the resistant starch formation and physicochemical properties. *Starch/Staerke*, **2010**, 62, 358-363 | 2.3 | 19 |
| 57 | Effects of protein solubilisation and precipitation pH values on the functional properties of defatted wheat germ protein isolates. *International Journal of Food Science and Technology*, **2013**, 48, 1490-1497 | 3.8 | 16 |
| 56 | Co-folding of hydrophobic rice proteins and shellac in hydrophilic binary microstructures for cellular uptake of apigenin. *Food Chemistry*, **2020**, 309, 125695 | 8.5 | 15 |
| 55 | Effects of Milk Proteins on the Bioaccessibility and Antioxidant Activity of Oat Phenolics During In Vitro Digestion. *Journal of Food Science*, **2019**, 84, 895-903 | 3.4 | 14 |
| 54 | Carboxymethylcellulose/pectin inhibiting structural folding of rice proteins via trinary structural interplays. *International Journal of Biological Macromolecules*, **2019**, 133, 93-100 | 7.9 | 13 |
| 53 | Fabrication of hydrophilic composites by bridging the secondary structures between rice proteins and pea proteins toward enhanced nutritional properties. *Food and Function*, **2020**, 11, 7446-7455 | 6.1 | 13 |
| 52 | Dynamic High-Pressure Microfluidization Treatment of Rice Bran: Effect on Pb(II) Ions Adsorption In Vitro. *Journal of Food Science*, **2018**, 83, 1980-1989 | 3.4 | 12 |
| 51 | Production of glycerol monolaurate-enriched monoacylglycerols by lipase-catalyzed glycerolysis from coconut oil. *European Journal of Lipid Science and Technology*, **2014**, 116, 328-335 | 3 | 12 |
| 50 | Anti-digestion properties of amylosucrase modified waxy corn starch. *International Journal of Biological Macromolecules*, **2018**, 109, 383-388 | 7.9 | 11 |

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| 49 | Coating oil droplets with rice proteins to control the release rate of encapsulated beta-carotene during in vitro digestion. *RSC Advances*, **2016**, 6, 73627-73635 | 3.7 | 11 |
| 48 | Characterization of binding behaviors of Cd to rice proteins. *Food Chemistry*, **2019**, 275, 186-192 | 8.5 | 11 |
| 47 | High internal phase Pickering emulsions stabilized by co-assembled rice proteins and carboxymethyl cellulose for food-grade 3D printing. *Carbohydrate Polymers*, **2021**, 273, 118586 | 10.3 | 11 |
| 46 | Structural basis for the low digestibility of starches recrystallized from side chains of amylopectin modified by amylosucrase to different chain lengths. *Carbohydrate Polymers*, **2020**, 241, 116352 | 10.3 | 10 |
| 45 | Effect of Ozone and Electron Beam Irradiation on Degradation of Zearalenone and Ochratoxin A. *Toxins*, **2020**, 12, | 4.9 | 10 |
| 44 | Effects of electron beam irradiation on the properties of waxy maize starch and its films. *International Journal of Biological Macromolecules*, **2020**, 151, 239-246 | 7.9 | 9 |
| 43 | Amylopectin-Sodium Palmitate Complexes as Sustainable Nanohydrogels with Tunable Size and Fractal Dimensions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 3796-3805 | 5.7 | 8 |
| 42 | Tailoring Digestibility of Starches by Chain Elongation Using Amylosucrase from via a Zipper Reaction Mode. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 225-234 | 5.7 | 8 |
| 41 | Self-emulsification of eugenol by modified rice proteins to design nano delivery systems for controlled release of caffeic acid phenethyl ester. *RSC Advances*, **2017**, 7, 49953-49961 | 3.7 | 7 |
| 40 | Preparation of magnetic mesoporous silica from rice husk for aflatoxin B1 removal: Optimum process and adsorption mechanism. *PLoS ONE*, **2020**, 15, e0238837 | 3.7 | 7 |
| 39 | Coordination of Fe to Eugenol to Engineer Self-Assembled Emulsions by Rice Proteins for Iron Fortification. *Journal of Food Science*, **2019**, 84, 276-283 | 3.4 | 7 |
| 38 | Preparation and application of potato flour with low gelatinization degree using flash drying. *Drying Technology*, **2018**, 36, 374-382 | 2.6 | 7 |
| 37 | Supermolecular structures of recrystallized starches with amylopectin side chains modified by amylosucrase to different chain lengths. *Food Hydrocolloids*, **2021**, 119, 106830 | 10.6 | 7 |
| 36 | Influences of Electron Beam Irradiation on the Physical and Chemical Properties of Zearalenone- and Ochratoxin A-Contaminated Corn and In Vivo Toxicity Assessment. *Foods*, **2020**, 9, | 4.9 | 6 |
| 35 | Magnetization of eugenol to fabricate magnetic-responsive emulsions for targeted delivery of caffeic acid phenethyl ester. *RSC Advances*, **2017**, 7, 43455-43463 | 3.7 | 6 |
| 34 | Novel Protein Hydrocolloids Constructed by Hydrophobic Rice Proteins and Walnut Proteins as Loading Platforms for Nutraceutical Models. *Food Biophysics*, **2021**, 16, 427 | 3.2 | 6 |
| 33 | New insights into the action mode of amylosucrase on amylopectin. *International Journal of Biological Macromolecules*, **2016**, 88, 380-4 | 7.9 | 6 |
| 32 | Structural interplay and macroscopic aggregation of rice albumins after binding with heavy metal ions. *Food Hydrocolloids*, **2020**, 98, 105248 | 10.6 | 6 |

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| 31 | Simultaneous Refolding of Wheat Proteins and Soy Proteins Forming Novel Antibiotic Superstructures by Carrying Eugenol. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7698-7708 | 5.7 | 5 |
| 30 | Inhibition of aggregation of physically modified rice proteins by isoconcentration of l-Arg and l-Glu. *International Journal of Biological Macromolecules*, **2019**, 127, 693-700 | 7.9 | 5 |
| 29 | Nanostructures self-assembled from food-grade molecules with pH-cycle as functional food ingredients. *Trends in Food Science and Technology*, **2022**, 120, 36-47 | 15.3 | 4 |
| 28 | Hydrophilic co-assemblies of two hydrophobic biomolecules improving the bioavailability of silybin. *Food and Function*, **2020**, 11, 10828-10838 | 6.1 | 4 |
| 27 | Removal of cadmium from rice proteins by soaking with hydrochloric acid or ethylene diamine tetraacetic disodium solutions. *Journal of Cereal Science*, **2019**, 85, 35-40 | 3.8 | 4 |
| 26 | In vivo toxicity assessment of aflatoxin B-contaminated corn after ozone degradation. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2018**, 35, 341-350 | 3.2 | 4 |
| 25 | Rice proteins and cod proteins forming shared microstructures with enhanced functional and nutritional properties. *Food Chemistry*, **2021**, 354, 129520 | 8.5 | 3 |
| 24 | Protein networks and starch nanocrystals jointly stabilizing liquid foams via pickering-type coverages and steric hindrance. *Food Chemistry*, **2022**, 370, 131014 | 8.5 | 3 |
| 23 | Nanostructures: Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins (Adv. Funct. Mater. 31/2019). *Advanced Functional Materials*, **2019**, 29, 1970216 | 15.6 | 2 |
| 22 | Purification and characterization of a 6.5 kDa antioxidant peptidoglycan purified from silk worm (Bombyx mori) pupae extract. *Food Science and Biotechnology*, **2011**, 20, 243-249 | 3 | 2 |
| 21 | Plant-based high internal phase emulsions stabilized by dual protein nanostructures with heat and freeze-thaw tolerance. *Food Chemistry*, **2021**, 373, 131458 | 8.5 | 2 |
| 20 | Antibacterial Fresh-Keeping Films Assembled by Synergistic Interplay Between Casein and Shellac. *Food Biophysics*,1 | 3.2 | 2 |
| 19 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage. *PLoS ONE*, **2019**, 14, e0226633 | 3.7 | 2 |
| 18 | Impact of amylose content on the starch branch chain elongation catalyzed by amylosucrase from Neisseria polysaccharea. *Food Hydrocolloids*, **2021**, 111, 106395 | 10.6 | 2 |
| 17 | Modifying the internal structures of steamed rice cakes by emulsifiers for promoted textural and sensory properties. *Food Chemistry*, **2021**, 354, 129469 | 8.5 | 2 |
| 16 | Rice Glutelins and β-Conglycinin or Glycinin Forming Binary Structures with Different Structural and Functional Properties. *Food Biophysics*,1 | 3.2 | 2 |
| 15 | Effects of Electron Beam Irradiation on the Physicochemical Properties of Quinoa and Starch Microstructure. *Starch/Staerke*, **2020**, 72, 1900178 | 2.3 | 1 |
| 14 | Synthesis of Rice Husk-Based MCM-41 for Removal of Aflatoxin B from Peanut Oil.. *Toxins*, **2022**, 14, | 4.9 | 1 |

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| 13 | Removal of cadmium from rice grains by acid soaking and quality evaluation of decontaminated rice. *Food Chemistry*, **2022**, 371, 131099 | 8.5 | 1 |
| 12 | Enhancing the stability of oil-in-water emulsions by synergistic interplay between binary protein particles and starch nanocrystals. *Food Hydrocolloids*, **2022**, 124, 107164 | 10.6 | 1 |
| 11 | Entrapping curcumin in the hydrophobic reservoir of rice proteins toward stable antioxidant nanoparticles.. *Food Chemistry*, **2022**, 387, 132906 | 8.5 | 1 |
| 10 | All-natural protein-polysaccharide conjugates with bead-on-a-string nanostructures as stabilizers of high internal phase emulsions for 3D printing.. *Food Chemistry*, **2022**, 388, 133012 | 8.5 | 1 |
| 9 | Removal of aflatoxin B from aqueous solution using amino-grafted magnetic mesoporous silica prepared from rice husk.. *Food Chemistry*, **2022**, 389, 132987 | 8.5 | 0 |
| 8 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
| 7 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
| 6 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
| 5 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
| 4 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
| 3 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
| 2 | Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage **2019**, 14, e0226633 | | |
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