

Ren Wang

List of Publications by Year in Descending Order

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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.

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	Synthesis of Rice Husk-Based MCM-41 for Removal of Aflatoxin B from Peanut Oil.. <i>Toxins</i> , 2022 , 14,	4.9	1
83	Nanostructures self-assembled from food-grade molecules with pH-cycle as functional food ingredients. <i>Trends in Food Science and Technology</i> , 2022 , 120, 36-47	15.3	4
82	Removal of cadmium from rice grains by acid soaking and quality evaluation of decontaminated rice. <i>Food Chemistry</i> , 2022 , 371, 131099	8.5	1
81	Protein networks and starch nanocrystals jointly stabilizing liquid foams via pickering-type coverages and steric hindrance. <i>Food Chemistry</i> , 2022 , 370, 131014	8.5	3
80	Enhancing the stability of oil-in-water emulsions by synergistic interplay between binary protein particles and starch nanocrystals. <i>Food Hydrocolloids</i> , 2022 , 124, 107164	10.6	1
79	Entrapping curcumin in the hydrophobic reservoir of rice proteins toward stable antioxidant nanoparticles.. <i>Food Chemistry</i> , 2022 , 387, 132906	8.5	1
78	Removal of aflatoxin B from aqueous solution using amino-grafted magnetic mesoporous silica prepared from rice husk.. <i>Food Chemistry</i> , 2022 , 389, 132987	8.5	0
77	All-natural protein-polysaccharide conjugates with bead-on-a-string nanostructures as stabilizers of high internal phase emulsions for 3D printing.. <i>Food Chemistry</i> , 2022 , 388, 133012	8.5	1
76	Plant-based high internal phase emulsions stabilized by dual protein nanostructures with heat and freeze-thaw tolerance. <i>Food Chemistry</i> , 2021 , 373, 131458	8.5	2
75	Simultaneous Refolding of Wheat Proteins and Soy Proteins Forming Novel Antibiotic Superstructures by Carrying Eugenol. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7698-7708	5.7	5
74	Novel Protein Hydrocolloids Constructed by Hydrophobic Rice Proteins and Walnut Proteins as Loading Platforms for Nutraceutical Models. <i>Food Biophysics</i> , 2021 , 16, 427	3.2	6
73	Impact of amylose content on the starch branch chain elongation catalyzed by amylosucrase from <i>Neisseria polysaccharea</i> . <i>Food Hydrocolloids</i> , 2021 , 111, 106395	10.6	2
72	Modifying the internal structures of steamed rice cakes by emulsifiers for promoted textural and sensory properties. <i>Food Chemistry</i> , 2021 , 354, 129469	8.5	2
71	Rice proteins and cod proteins forming shared microstructures with enhanced functional and nutritional properties. <i>Food Chemistry</i> , 2021 , 354, 129520	8.5	3
70	Supramolecular structures of recrystallized starches with amylopectin side chains modified by amylosucrase to different chain lengths. <i>Food Hydrocolloids</i> , 2021 , 119, 106830	10.6	7
69	High internal phase Pickering emulsions stabilized by co-assembled rice proteins and carboxymethyl cellulose for food-grade 3D printing. <i>Carbohydrate Polymers</i> , 2021 , 273, 118586	10.3	11
68	Structural basis for the low digestibility of starches recrystallized from side chains of amylopectin modified by amylosucrase to different chain lengths. <i>Carbohydrate Polymers</i> , 2020 , 241, 116352	10.3	10

67	Effects of electron beam irradiation on the properties of waxy maize starch and its films. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 239-246	7.9	9
66	Effect of Ozone and Electron Beam Irradiation on Degradation of Zearalenone and Ochratoxin A. <i>Toxins</i> , 2020 , 12,	4.9	10
65	Amylopectin-Sodium Palmitate Complexes as Sustainable Nanohydrogels with Tunable Size and Fractal Dimensions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3796-3805	5.7	8
64	Effects of Electron Beam Irradiation on the Physicochemical Properties of Quinoa and Starch Microstructure. <i>Starch/Staerke</i> , 2020 , 72, 1900178	2.3	1
63	Influences of Electron Beam Irradiation on the Physical and Chemical Properties of Zearalenone- and Ochratoxin A-Contaminated Corn and In Vivo Toxicity Assessment. <i>Foods</i> , 2020 , 9,	4.9	6
62	Tailoring Digestibility of Starches by Chain Elongation Using Amylosucrase from via a Zipper Reaction Mode. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 225-234	5.7	8
61	Hydrophilic co-assemblies of two hydrophobic biomolecules improving the bioavailability of silybin. <i>Food and Function</i> , 2020 , 11, 10828-10838	6.1	4
60	Fabrication of hydrophilic composites by bridging the secondary structures between rice proteins and pea proteins toward enhanced nutritional properties. <i>Food and Function</i> , 2020 , 11, 7446-7455	6.1	13
59	Preparation of magnetic mesoporous silica from rice husk for aflatoxin B1 removal: Optimum process and adsorption mechanism. <i>PLoS ONE</i> , 2020 , 15, e0238837	3.7	7
58	Design of novel edible hydrocolloids by structural interplays between wheat gluten proteins and soy protein isolates. <i>Food Hydrocolloids</i> , 2020 , 100, 105395	10.6	23
57	Co-folding of hydrophobic rice proteins and shellac in hydrophilic binary microstructures for cellular uptake of apigenin. <i>Food Chemistry</i> , 2020 , 309, 125695	8.5	15
56	Structural interplay and macroscopic aggregation of rice albumins after binding with heavy metal ions. <i>Food Hydrocolloids</i> , 2020 , 98, 105248	10.6	6
55	Enzymatically modified starch with low digestibility produced from amylopectin by sequential amylosucrase and pullulanase treatments. <i>Food Hydrocolloids</i> , 2019 , 95, 195-202	10.6	27
54	Carboxymethylcellulose/pectin inhibiting structural folding of rice proteins via trinary structural interplays. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 93-100	7.9	13
53	Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins. <i>Advanced Functional Materials</i> , 2019 , 29, 1901830	15.6	24
52	Effects of Milk Proteins on the Bioaccessibility and Antioxidant Activity of Oat Phenolics During In Vitro Digestion. <i>Journal of Food Science</i> , 2019 , 84, 895-903	3.4	14
51	Nanostructures: Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins (Adv. Funct. Mater. 31/2019). <i>Advanced Functional Materials</i> , 2019 , 29, 1970216	15.6	2
50	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage. <i>PLoS ONE</i> , 2019 , 14, e0226633	3.7	2

49	Complexation of rice proteins and whey protein isolates by structural interactions to prepare soluble protein composites. <i>LWT - Food Science and Technology</i> , 2019 , 101, 207-213	5.4	30
48	Removal of cadmium from rice proteins by soaking with hydrochloric acid or ethylene diamine tetraacetic disodium solutions. <i>Journal of Cereal Science</i> , 2019 , 85, 35-40	3.8	4
47	Coordination of Fe to Eugenol to Engineer Self-Assembled Emulsions by Rice Proteins for Iron Fortification. <i>Journal of Food Science</i> , 2019 , 84, 276-283	3.4	7
46	Characterization of binding behaviors of Cd to rice proteins. <i>Food Chemistry</i> , 2019 , 275, 186-192	8.5	11
45	Inhibition of aggregation of physically modified rice proteins by isoconcentration of l-Arg and l-Glu. <i>International Journal of Biological Macromolecules</i> , 2019 , 127, 693-700	7.9	5
44	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
43	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
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38	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
37	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
36	Anti-digestion properties of amylosucrase modified waxy corn starch. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 383-388	7.9	11
35	Toward water-solvation of rice proteins via backbone hybridization by casein. <i>Food Chemistry</i> , 2018 , 258, 278-283	8.5	28
34	Phenolic contents, cellular antioxidant activity and antiproliferative capacity of different varieties of oats. <i>Food Chemistry</i> , 2018 , 239, 260-267	8.5	63
33	Isolation of a novel calcium-binding peptide from wheat germ protein hydrolysates and the prediction for its mechanism of combination. <i>Food Chemistry</i> , 2018 , 239, 416-426	8.5	63
32	Dynamic High-Pressure Microfluidization Treatment of Rice Bran: Effect on Pb(II) Ions Adsorption In Vitro. <i>Journal of Food Science</i> , 2018 , 83, 1980-1989	3.4	12

31	Alteration of the structure of rice proteins by their interaction with soy protein isolates to design novel protein composites. <i>Food and Function</i> , 2018 , 9, 4282-4291	6.1	32
30	Mechanism of structural interplay between rice proteins and soy protein isolates to design novel protein hydrocolloids. <i>Food Hydrocolloids</i> , 2018 , 84, 361-367	10.6	34
29	In vivo toxicity assessment of aflatoxin B-contaminated corn after ozone degradation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 341-350	3.2	4
28	Preparation and application of potato flour with low gelatinization degree using flash drying. <i>Drying Technology</i> , 2018 , 36, 374-382	2.6	7
27	Magnetization of eugenol to fabricate magnetic-responsive emulsions for targeted delivery of caffeic acid phenethyl ester. <i>RSC Advances</i> , 2017 , 7, 43455-43463	3.7	6
26	Self-emulsification of eugenol by modified rice proteins to design nano delivery systems for controlled release of caffeic acid phenethyl ester. <i>RSC Advances</i> , 2017 , 7, 49953-49961	3.7	7
25	In vivo toxicity assessment of deoxynivalenol-contaminated wheat after ozone degradation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 103-112	3.2	22
24	Impact of amylosucrase modification on the structural and physicochemical properties of native and acid-thinned waxy corn starch. <i>Food Chemistry</i> , 2017 , 220, 413-419	8.5	33
23	Enzymatically modified waxy corn starch with amylosucrase: The effect of branch chain elongation on structural and physicochemical properties. <i>Food Hydrocolloids</i> , 2017 , 63, 518-524	10.6	21
22	Effects of Electron Beam Irradiation on Zearalenone and Ochratoxin A in Naturally Contaminated Corn and Corn Quality Parameters. <i>Toxins</i> , 2017 , 9,	4.9	26
21	Effects of freeze-milling on the physicochemical properties of rice protein isolates. <i>LWT - Food Science and Technology</i> , 2016 , 65, 832-839	5.4	23
20	Detoxification of zearalenone and ochratoxin A by ozone and quality evaluation of ozonised corn. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 1700-1710	3.2	42
19	Studies on Quality of Potato Flour Blends with Rice Flour for Making Extruded Noodles. <i>Cereal Chemistry</i> , 2016 , 93, 593-598	2.4	23
18	Protective effects of rice dreg protein hydrolysates against hydrogen peroxide-induced oxidative stress in HepG-2 cells. <i>Food and Function</i> , 2016 , 7, 1429-37	6.1	25
17	Effect of Ozone Treatment on Deoxynivalenol and Wheat Quality. <i>PLoS ONE</i> , 2016 , 11, e0147613	3.7	47
16	New insights into the action mode of amylosucrase on amylopectin. <i>International Journal of Biological Macromolecules</i> , 2016 , 88, 380-4	7.9	6
15	Antitumor activities and immunomodulatory of rice bran polysaccharides and its sulfates in vitro. <i>International Journal of Biological Macromolecules</i> , 2016 , 88, 424-32	7.9	27
14	Coating oil droplets with rice proteins to control the release rate of encapsulated beta-carotene during in vitro digestion. <i>RSC Advances</i> , 2016 , 6, 73627-73635	3.7	11

13	Solubilization by freeze-milling of water-insoluble subunits in rice proteins. <i>Food and Function</i> , 2015 , 6, 423-30	6.1	24
12	Mechanistic insights into solubilization of rice protein isolates by freeze-milling combined with alkali pretreatment. <i>Food Chemistry</i> , 2015 , 178, 82-8	8.5	32
11	Ozonolysis pretreatment of maize stover: the interactive effect of sample particle size and moisture on ozonolysis process. <i>Bioresource Technology</i> , 2015 , 183, 240-7	11	61
10	Production of glycerol monolaurate-enriched monoacylglycerols by lipase-catalyzed glycerolysis from coconut oil. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 328-335	3	12
9	Effects of protein solubilisation and precipitation pH values on the functional properties of defatted wheat germ protein isolates. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1490-1497	3.8	16
8	Development of an efficient bioprocess for turanose production by sucrose isomerisation reaction of amylosucrase. <i>Food Chemistry</i> , 2012 , 132, 773-779	8.5	46
7	Water effect on the interaction between amylose and amylopectin during retrogradation. <i>Carbohydrate Polymers</i> , 2011 , 86, 1671-1674	10.3	46
6	Purification and characterization of a 6.5 kDa antioxidant peptidoglycan purified from silk worm (<i>Bombyx mori</i>) pupae extract. <i>Food Science and Biotechnology</i> , 2011 , 20, 243-249	3	2
5	Preparation and characterization of non-covalently immobilized amylosucrase using a pH-dependent autprecipitating carrier. <i>Bioresource Technology</i> , 2011 , 102, 6370-4	11	19
4	Production and characterization of digestion-resistant starch by the reaction of <i>Neisseria polysaccharea</i> amylosucrase. <i>Starch/Staerke</i> , 2010 , 62, 221-228	2.3	45
3	Combined effect of autoclaving-cooling and cross-linking treatments of normal corn starch on the resistant starch formation and physicochemical properties. <i>Starch/Staerke</i> , 2010 , 62, 358-363	2.3	19
2	Antibacterial Fresh-Keeping Films Assembled by Synergistic Interplay Between Casein and Shellac. <i>Food Biophysics</i> , 1	3.2	2
1	Rice Glutelins and Conglycinin or Glycinin Forming Binary Structures with Different Structural and Functional Properties. <i>Food Biophysics</i> , 1	3.2	2