

Ruifen Zhang

List of Publications by Year in descending order

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65
papers

2,736
citations

147566

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189595

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66
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66
docs citations

66
times ranked

2468
citing authors

#	ARTICLE	IF	CITATIONS
1	Dynamic changes in the free and bound phenolic compounds and antioxidant activity of brown rice at different germination stages. <i>Food Chemistry</i> , 2014, 161, 337-344.	4.2	152
2	Phenolic profiles and antioxidant activity of litchi pulp of different cultivars cultivated in Southern China. <i>Food Chemistry</i> , 2013, 136, 1169-1176.	4.2	142
3	Particle size of insoluble dietary fiber from rice bran affects its phenolic profile, bioaccessibility and functional properties. <i>LWT - Food Science and Technology</i> , 2018, 87, 450-456.	2.5	129
4	Free and bound phenolic profiles and antioxidant activity of milled fractions of different indica rice varieties cultivated in southern China. <i>Food Chemistry</i> , 2014, 159, 166-174.	4.2	128
5	Physicochemical properties and prebiotic activities of polysaccharides from longan pulp based on different extraction techniques. <i>Carbohydrate Polymers</i> , 2019, 206, 344-351.	5.1	97
6	Effect of extrusion on phytochemical profiles in milled fractions of black rice. <i>Food Chemistry</i> , 2015, 178, 186-194.	4.2	90
7	Effect of degree of milling on phenolic profiles and cellular antioxidant activity of whole brown rice. <i>Food Chemistry</i> , 2015, 185, 318-325.	4.2	87
8	Structural elucidation and cellular antioxidant activity evaluation of major antioxidant phenolics in lychee pulp. <i>Food Chemistry</i> , 2014, 158, 385-391.	4.2	86
9	Phytochemical Profile, Bioactivity, and Prebiotic Potential of Bound Phenolics Released from Rice Bran Dietary Fiber during in Vitro Gastrointestinal Digestion and Colonic Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12796-12805.	2.4	80
10	Dietary litchi pulp polysaccharides could enhance immunomodulatory and antioxidant effects in mice. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 1067-1073.	3.6	79
11	Flavonoids from the Pericarps of <i>Litchi chinensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1073-1078.	2.4	76
12	Complex enzyme hydrolysis releases antioxidative phenolics from rice bran. <i>Food Chemistry</i> , 2017, 214, 1-8.	4.2	76
13	Fermentation and complex enzyme hydrolysis enhance total phenolics and antioxidant activity of aqueous solution from rice bran pretreated by steaming with α -amylase. <i>Food Chemistry</i> , 2017, 221, 636-643.	4.2	75
14	Rice Bran Phenolic Extract Protects against Alcoholic Liver Injury in Mice by Alleviating Intestinal Microbiota Dysbiosis, Barrier Dysfunction, and Liver Inflammation Mediated by the Endotoxin- TLR4 - $\text{NF-}\kappa\text{B}$ Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1237-1247.	2.4	69
15	Different effects of extrusion on the phenolic profiles and antioxidant activity in milled fractions of brown rice. <i>LWT - Food Science and Technology</i> , 2018, 88, 64-70.	2.5	66
16	Extrusion and fungal fermentation change the profile and antioxidant activity of free and bound phenolics in rice bran together with the phenolic bioaccessibility. <i>LWT - Food Science and Technology</i> , 2019, 115, 108461.	2.5	62
17	Effects of cooking and in vitro digestion of rice on phenolic profiles and antioxidant activity. <i>Food Research International</i> , 2015, 76, 813-820.	2.9	61
18	Lychee (<i>Litchi chinensis</i> Sonn.) Pulp Phenolics Activate the Short-Chain Fatty Acid-Free Fatty Acid Receptor Anti-inflammatory Pathway by Regulating Microbiota and Mitigate Intestinal Barrier Damage in Dextran Sulfate Sodium-Induced Colitis in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3326-3339.	2.4	51

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19	Changes in saponins, phenolics and antioxidant activity of quinoa (<i>Chenopodium quinoa</i> Willd) during milling process. <i>LWT - Food Science and Technology</i> , 2019, 114, 108381.	2.5	49
20	Phenolic-rich lychee (<i>Litchi chinensis</i> Sonn.) pulp extracts offer hepatoprotection against restraint stress-induced liver injury in mice by modulating mitochondrial dysfunction. <i>Food and Function</i> , 2016, 7, 508-515.	2.1	46
21	Lychee pulp phenolics ameliorate hepatic lipid accumulation by reducing miR-33 and miR-122 expression in mice fed a high-fat diet. <i>Food and Function</i> , 2017, 8, 808-815.	2.1	45
22	Characterization of saponins and phenolic compounds: antioxidant activity and inhibitory effects on α -glucosidase in different varieties of colored quinoa (<i>Chenopodium quinoa</i> Willd). <i>Bioscience, Biotechnology and Biochemistry</i> , 2019, 83, 2128-2139.	0.6	45
23	Different thermal drying methods affect the phenolic profiles, their bioaccessibility and antioxidant activity in <i>Rhodomyrtus tomentosa</i> (Ait.) Hassk berries. <i>LWT - Food Science and Technology</i> , 2017, 79, 260-266.	2.5	44
24	Chemical and rheological properties of polysaccharides from litchi pulp. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 968-975.	3.6	44
25	Lychee (<i>Litchi chinensis</i> Sonn.) Pulp Phenolic Extract Confers a Protective Activity against Alcoholic Liver Disease in Mice by Alleviating Mitochondrial Dysfunction. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5000-5009.	2.4	43
26	Physicochemical and biological properties of longan pulp polysaccharides modified by <i>Lactobacillus fermentum</i> fermentation. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 232-237.	3.6	41
27	In vitro fermentation characteristics of polysaccharide from <i>Sargassum fusiforme</i> and its modulation effects on gut microbiota. <i>Food and Chemical Toxicology</i> , 2021, 151, 112145.	1.8	40
28	Characterization and mesenteric lymph node cells-mediated immunomodulatory activity of litchi pulp polysaccharide fractions. <i>Carbohydrate Polymers</i> , 2016, 152, 496-503.	5.1	39
29	Bound Phenolics Ensure the Antihyperglycemic Effect of Rice Bran Dietary Fiber in Mice via Activating the Insulin Signaling Pathway in Skeletal Muscle and Altering Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4387-4398.	2.4	39
30	Physicochemical and functional properties of dietary fiber from pummelo (<i>Citrus grandis</i> L. Osbeck) and grapefruit (<i>Citrus paradisi</i> Mcfad) cultivars. <i>Food Bioscience</i> , 2021, 40, 100890.	2.0	38
31	Effects of Drying Methods on Physicochemical and Immunomodulatory Properties of Polysaccharide-Protein Complexes from Litchi Pulp. <i>Molecules</i> , 2014, 19, 12760-12776.	1.7	36
32	Lychee (<i>Litchi chinensis</i> Sonn.) Pulp Phenolic Extract Provides Protection against Alcoholic Liver Injury in Mice by Alleviating Intestinal Microbiota Dysbiosis, Intestinal Barrier Dysfunction, and Liver Inflammation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9675-9684.	2.4	35
33	A Comparison of the Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Phenolic Compounds from Rice Bran and Its Dietary Fibres. <i>Molecules</i> , 2018, 23, 202.	1.7	33
34	α -Glucosidase inhibitors from brown rice bound phenolics extracts (BRBPE): Identification and mechanism. <i>Food Chemistry</i> , 2022, 372, 131306.	4.2	31
35	Ultrasonic-assisted extraction of polyphenolic compounds from <i>Paederia scandens</i> (Lour.) Merr. Using deep eutectic solvent: optimization, identification, and comparison with traditional methods. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106005.	3.8	30
36	Characterization of polysaccharide from longan pulp as the macrophage stimulator. <i>RSC Advances</i> , 2015, 5, 97163-97170.	1.7	29

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37	Effect of Storage Conditions on Phenolic Profiles and Antioxidant Activity of Litchi Pericarp. <i>Molecules</i> , 2018, 23, 2276.	1.7	28
38	Co-culture submerged fermentation by lactobacillus and yeast more effectively improved the profiles and bioaccessibility of phenolics in extruded brown rice than single-culture fermentation. <i>Food Chemistry</i> , 2020, 326, 126985.	4.2	28
39	The effect of microwave vacuum drying process on citrus: drying kinetics, physicochemical composition and antioxidant activity of dried citrus (<i>Citrus reticulata</i> Blanco) peel. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2443-2452.	1.6	25
40	Phenolic profiles and cellular antioxidant activity of longan pulp of 24 representative Chinese cultivars. <i>International Journal of Food Properties</i> , 2018, 21, 746-759.	1.3	23
41	Effects of different extraction methods on contents, profiles, and antioxidant abilities of free and bound phenolics of <i>Sargassum polycystum</i> from the South China Sea. <i>Journal of Food Science</i> , 2022, 87, 968-981.	1.5	23
42	Species-specific bioaccumulation and health risk assessment of heavy metal in seaweeds in tropic coasts of South China Sea. <i>Science of the Total Environment</i> , 2022, 832, 155031.	3.9	23
43	Comparison of microwave and high-pressure processing on bound phenolic composition and antioxidant activities of sorghum hull. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3190-3202.	1.3	21
44	The biphasic dose effect of lychee (<i>Litchi chinensis</i> Sonn.) pulp phenolic extract on alcoholic liver disease in mice. <i>Food and Function</i> , 2017, 8, 189-200.	2.1	20
45	Protective effect of <i>Momordica charantia</i> water extract against liver injury in restraint-stressed mice and the underlying mechanism. <i>Food and Nutrition Research</i> , 2017, 61, 1348864.	1.2	20
46	Citrus peel flavonoids improve lipid metabolism by inhibiting miR-33 and miR-122 expression in HepG2 cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2019, 83, 1747-1755.	0.6	19
47	Structural elucidation of flavonoids from Shatianyu (<i>Citrus grandis</i> L. Osbeck) pulp and screening of key antioxidant components. <i>Food Chemistry</i> , 2022, 366, 130605.	4.2	19
48	Enhanced Extraction of Phenolics and Antioxidant Capacity from Sorghum (<i>Sorghum bicolor</i> L.) and Preservation, 2016, 40, 1171-1179.	0.9	18
49	<i>In vitro</i> simulated digestion and colonic fermentation of lychee pulp phenolics and their impact on metabolic pathways based on fecal metabolomics of mice. <i>Food and Function</i> , 2021, 12, 203-214.	2.1	17
50	Phenolic profiles and antioxidant activity in four tissue fractions of whole brown rice. <i>RSC Advances</i> , 2015, 5, 101507-101518.	1.7	16
51	Structural elucidation, distribution and antioxidant activity of bound phenolics from whole grain brown rice. <i>Food Chemistry</i> , 2021, 358, 129872.	4.2	16
52	Rice bran phenolic extract supplementation ameliorates impaired lipid metabolism in high-fat-diet fed mice through AMPK activation in liver. <i>Journal of Functional Foods</i> , 2020, 73, 104131.	1.6	15
53	The flavonoid profiles in the pulp of different pomelo (<i>Citrus grandis</i> L. Osbeck) and grapefruit (<i>Citrus paradisi</i> Mcfad) cultivars and their <i>in vitro</i> bioactivity. <i>Food Chemistry: X</i> , 2022, 15, 100368.	1.8	13
54	Rice Bran Phenolic Extract Confers Protective Effects against Alcoholic Liver Disease in Mice by Alleviating Mitochondrial Dysfunction via the PGC-1 α -TFAM Pathway Mediated by microRNA-494-3p. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12284-12294.	2.4	12

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55	Effect of microwave power on kinetics and characteristics of microwave vacuum-dried longan (<i>Dimocarpus longan</i> Lour.) pulp. <i>Food Science and Technology International</i> , 2015, 21, 124-132.	1.1	10
56	Newly generated and increased bound phenolic in lychee pulp during heat pump drying detected by UPLC-ESI-TOF-MS/MS. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1381-1390.	1.7	10
57	Impact of replacing wheat flour with lychee juice by-products on bread quality characteristics and microstructure. <i>LWT - Food Science and Technology</i> , 2022, 165, 113696.	2.5	10
58	Preliminary characterization and immunomodulatory activity of polysaccharide fractions from litchi pulp. <i>RSC Advances</i> , 2016, 6, 102413-102421.	1.7	9
59	Soaking, heating and high hydrostatic pressure treatment degrade the flavonoids in rice bran. <i>LWT - Food Science and Technology</i> , 2022, 154, 112732.	2.5	6
60	Hydrolyzed Bound Phenolics from Rice Bran Alleviate Hyperlipidemia and Improve Gut Microbiota Dysbiosis in High-Fat-Diet Fed Mice. <i>Nutrients</i> , 2022, 14, 1277.	1.7	6
61	Comparison of the phenolic profiles and physicochemical properties of different varieties of thermally processed canned lychee pulp. <i>RSC Advances</i> , 2020, 10, 6743-6751.	1.7	5
62	Comparative analysis of the morphological property and chemical composition of soluble and insoluble dietary fiber with bound phenolic compounds from different algae. <i>Journal of Food Science</i> , 2020, 85, 3843-3851.	1.5	4
63	A new benzofuran glycoside from the fruit of <i>Clausena lansium</i> . <i>Natural Product Research</i> , 2022, 36, 501-507.	1.0	3
64	Novel Catabolic Pathway of Quercetin-3-O-Rutinose-7-O- β -L-Rhamnoside by <i>Lactobacillus plantarum</i> GDMCC 1.140: The Direct Fission of C-Ring. <i>Frontiers in Nutrition</i> , 2022, 9, 849439.	1.6	3
65	Bound phenolics in rice bran dietary fibre released by different chemical hydrolysis methods: content, composition and antioxidant activities. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5909-5916.	1.3	1