

Ruifen Zhang

List of Publications by Citations

Source: <https://exaly.com/author-pdf/7986983/ruifen-zhang-publications-by-citations.pdf>

Version: 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

62

papers

1,584

citations

24

h-index

38

g-index

66

ext. papers

2,211

ext. citations

5.6

avg, IF

4.74

L-index

#	Paper	IF	Citations
62	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, 337-44	8.5	115
61	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, 166-74	8.5	99
60	Phenolic profiles and antioxidant activity of litchi pulp of different cultivars cultivated in Southern China. <i>Food Chemistry</i> , 2013 , 136, 1169-76	8.5	95
59	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	5.4	81
58	Effect of degree of milling on phenolic profiles and cellular antioxidant activity of whole brown rice. <i>Food Chemistry</i> , 2015 , 185, 318-25	8.5	72
57	Effect of extrusion on phytochemical profiles in milled fractions of black rice. <i>Food Chemistry</i> , 2015 , 178, 186-94	8.5	69
56	Complex enzyme hydrolysis releases antioxidative phenolics from rice bran. <i>Food Chemistry</i> , 2017 , 214, 1-8	8.5	55
55	Dietary litchi pulp polysaccharides could enhance immunomodulatory and antioxidant effects in mice. <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 1067-1073	7.9	54
54	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	8.5	53
53	Physicochemical properties and prebiotic activities of polysaccharides from longan pulp based on different extraction techniques. <i>Carbohydrate Polymers</i> , 2019 , 206, 344-351	10.3	53
52	Flavonoids from the pericarps of Litchi chinensis. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1073-8	5.7	52
51	Structural elucidation and cellular antioxidant activity evaluation of major antioxidant phenolics in lychee pulp. <i>Food Chemistry</i> , 2014 , 158, 385-91	8.5	51
50	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	5.4	47
49	Effects of cooking and in vitro digestion of rice on phenolic profiles and antioxidant activity. <i>Food Research International</i> , 2015 , 76, 813-820	7	42
48	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	6.1	35
47	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	5.4	32
46	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-NF- κ B Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1237-1247	5.7	32

45	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	5.4	31
44	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	5.7	31
43	Chemical and rheological properties of polysaccharides from litchi pulp. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 968-975	7.9	27
42	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, 508-15	6.1	27
41	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	5.4	27
40	Characterization and mesenteric lymph node cells-mediated immunomodulatory activity of litchi pulp polysaccharide fractions. <i>Carbohydrate Polymers</i> , 2016 , 152, 496-503	10.3	27
39	Characterization of polysaccharide from longan pulp as the macrophage stimulator. <i>RSC Advances</i> , 2015 , 5, 97163-97170	3.7	24
38	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	5.7	22
37	Characterization of saponins and phenolic compounds: antioxidant activity and inhibitory effects on α -glucosidase in different varieties of colored quinoa (Willd). <i>Bioscience, Biotechnology and Biochemistry</i> , 2019 , 83, 2128-2139	2.1	22
36	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	5.7	21
35	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	5.7	21
34	Effects of drying methods on physicochemical and immunomodulatory properties of polysaccharide-protein complexes from litchi pulp. <i>Molecules</i> , 2014 , 19, 12760-76	4.8	19
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,	4.8	18
32	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	6.1	15
31	Phenolic profiles and antioxidant activity in four tissue fractions of whole brown rice. <i>RSC Advances</i> , 2015 , 5, 101507-101518	3.7	14
30	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	8.5	13
29	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	3	13
28	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	4.7	13

27	Enhanced Extraction of Phenolics and Antioxidant Capacity from Sorghum (<i>Sorghum bicolor</i> L. Moench) Shell Using Ultrasonic-Assisted Ethanol/Water Binary Solvent. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1171-1179	2.1	13
26	Lychee (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	5.7	13
25	Effect of Storage Conditions on Phenolic Profiles and Antioxidant Activity of Litchi Pericarp. <i>Molecules</i> , 2018 , 23,	4.8	13
24	Protective effect of water extract against liver injury in restraint-stressed mice and the underlying mechanism. <i>Food and Nutrition Research</i> , 2017 , 61, 1348864	3.1	11
23	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	7.9	11
22	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	2.8	10
21	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	4.9	10
20	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	2.1	9
19	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	3.8	8
18	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, 124-32	2.6	7
17	Preliminary characterization and immunomodulatory activity of polysaccharide fractions from litchi pulp. <i>RSC Advances</i> , 2016 , 6, 102413-102421	3.7	6
16	Rice Bran Phenolic Extract Confers Protective Effects against Alcoholic Liver Disease in Mice by Alleviating Mitochondrial Dysfunction via the PGC-1 β /FAM Pathway Mediated by microRNA-494-3p. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12284-12294	5.7	6
15	Structural elucidation, distribution and antioxidant activity of bound phenolics from whole grain brown rice. <i>Food Chemistry</i> , 2021 , 358, 129872	8.5	6
14	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 , ,	3.4	5
13	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	5.1	5
12	In vitro 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	6.1	5
11	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	8.5	5
10	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	3.7	4

9	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	3.4	3
8	Hydrolyzed Bound Phenolics from Rice Bran Alleviate Hyperlipidemia and Improve Gut Microbiota Dysbiosis in High-Fat-Diet Fed Mice.. <i>Nutrients</i> , 2022 , 14,	6.7	3
7	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 , 155031	10.2	3
6	Soaking, heating and high hydrostatic pressure treatment degrade the flavonoids in rice bran. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112732	5.4	1
5	β-Glucosidase inhibitors from brown rice bound phenolics extracts (BRBPE): Identification and mechanism. <i>Food Chemistry</i> , 2022 , 372, 131306	8.5	1
4	Newly generated and increased bound phenolic in lychee pulp during heat-pump drying detected by UPLC-ESI-triple-TOF-MS/MS. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
3	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	8.9	1
2	A new benzofuran glycoside from the fruit of. <i>Natural Product Research</i> , 2020 , 1-7	2.3	0
1	Novel Catabolic Pathway of Quercetin-3--Rutinose-7--β-Rhamnoside by GDMCC 1.140: The Direct Fission of C-Ring.. <i>Frontiers in Nutrition</i> , 2022 , 9, 849439	6.2	