Ruifen Zhang

List of Publications by Year in Descending Order

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	Effects of different extraction methods on contents, profiles, and antioxidant abilities of free and bound phenolics of Sargassum polycystum from the South China Sea.. *Journal of Food Science*, **2022** ,	3.4	5
61	Soaking, heating and high hydrostatic pressure treatment degrade the flavonoids in rice bran. *LWT - Food Science and Technology*, **2022**, 154, 112732	5.4	1
60	-Glucosidase inhibitors from brown rice bound phenolics extracts (BRBPE): Identification and mechanism. *Food Chemistry*, **2022**, 372, 131306	8.5	1
59	Structural elucidation of flavonoids from Shatianyu (Citrus grandis L. Osbeck) pulp and screening of key antioxidant components. *Food Chemistry*, **2022**, 366, 130605	8.5	5
58	Novel Catabolic Pathway of Quercetin-3--Rutinose-7--L-Rhamnoside by GDMCC 1.140: The Direct Fission of C-Ring.. *Frontiers in Nutrition*, **2022**, 9, 849439	6.2	
57	Hydrolyzed Bound Phenolics from Rice Bran Alleviate Hyperlipidemia and Improve Gut Microbiota Dysbiosis in High-Fat-Diet Fed Mice.. *Nutrients*, **2022**, 14,	6.7	3
56	Species-specific bioaccumulation and health risk assessment of heavy metal in seaweeds in tropic coasts of South China Sea.. *Science of the Total Environment*, **2022**, 155031	10.2	3
55	Ultrasonic-assisted extraction of polyphenolic compounds from Paederia scandens (Lour.) Merr. Using deep eutectic solvent: optimization, identification, and comparison with traditional methods.. *Ultrasonics Sonochemistry*, **2022**, 86, 106005	8.9	1
54	Physicochemical and functional properties of dietary fiber from pummelo (Citrus grandis L. Osbeck) and grapefruit (Citrus paradisi Mcfad) cultivars. *Food Bioscience*, **2021**, 40, 100890	4.9	10
53	In vitro fermentation characteristics of polysaccharide from Sargassum fusiforme and its modulation effects on gut microbiota. *Food and Chemical Toxicology*, **2021**, 151, 112145	4.7	13
52	In vitro simulated digestion and colonic fermentation of lychee pulp phenolics and their impact on metabolic pathways based on fecal metabolomics of mice. *Food and Function*, **2021**, 12, 203-214	6.1	5
51	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. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3326-3339	5.7	13
50	Newly generated and increased bound phenolic in lychee pulp during heat-pump drying detected by UPLC-ESI-triple-TOF-MS/MS. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	1
49	Structural elucidation, distribution and antioxidant activity of bound phenolics from whole grain brown rice. *Food Chemistry*, **2021**, 358, 129872	8.5	6
48	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. *Food Chemistry*, **2020**, 326, 126985	8.5	13
47	The effect of microwave vacuum drying process on citrus: drying kinetics, physicochemical composition and antioxidant activity of dried citrus (Citrus reticulata Blanco) peel. *Journal of Food Measurement and Characterization*, **2020**, 14, 2443-2452	2.8	10
46	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. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 4387-4398	5.7	21

45	A new benzofuran glycoside from the fruit of. *Natural Product Research*, **2020**, 1-7	2.3	0
44	Comparison of the phenolic profiles and physicochemical properties of different varieties of thermally processed canned lychee pulp.. *RSC Advances*, **2020**, 10, 6743-6751	3.7	4
43	Comparison of microwave and high-pressure processing on bound phenolic composition and antioxidant activities of sorghum hull. *International Journal of Food Science and Technology*, **2020**, 55, 3190-3202	3.8	8
42	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-B Pathway. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1237-1247	5.7	32
41	Comparative analysis of the morphological property and chemical composition of soluble and insoluble dietary fiber with bound phenolic compounds from different algae. *Journal of Food Science*, **2020**, 85, 3843-3851	3.4	3
40	Rice bran phenolic extract supplementation ameliorates impaired lipid metabolism in high-fat-diet fed mice through AMPK activation in liver. *Journal of Functional Foods*, **2020**, 73, 104131	5.1	5
39	Rice Bran Phenolic Extract Confers Protective Effects against Alcoholic Liver Disease in Mice by Alleviating Mitochondrial Dysfunction via the PGC-1TFAM Pathway Mediated by microRNA-494-3p. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12284-12294	5.7	6
38	Citrus peel flavonoids improve lipid metabolism by inhibiting miR-33 and miR-122 expression in HepG2 cells. *Bioscience, Biotechnology and Biochemistry*, **2019**, 83, 1747-1755	2.1	9
37	Extrusion and fungal fermentation change the profile and antioxidant activity of free and bound phenolics in rice bran together with the phenolic bioaccessibility. *LWT - Food Science and Technology*, **2019**, 115, 108461	5.4	32
36	Changes in saponins, phenolics and antioxidant activity of quinoa (Chenopodium quinoa willd) during milling process. *LWT - Food Science and Technology*, **2019**, 114, 108381	5.4	27
35	Characterization of saponins and phenolic compounds: antioxidant activity and inhibitory effects on glucosidase in different varieties of colored quinoa (Willd). *Bioscience, Biotechnology and Biochemistry*, **2019**, 83, 2128-2139	2.1	22
34	Phytochemical Profile, Bioactivity, and Prebiotic Potential of Bound Phenolics Released from Rice Bran Dietary Fiber during in Vitro Gastrointestinal Digestion and Colonic Fermentation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12796-12805	5.7	31
33	Physicochemical and biological properties of longan pulp polysaccharides modified by Lactobacillus fermentum fermentation. *International Journal of Biological Macromolecules*, **2019**, 125, 232-237	7.9	11
32	Physicochemical properties and prebiotic activities of polysaccharides from longan pulp based on different extraction techniques. *Carbohydrate Polymers*, **2019**, 206, 344-351	10.3	53
31	Chemical and rheological properties of polysaccharides from litchi pulp. *International Journal of Biological Macromolecules*, **2018**, 112, 968-975	7.9	27
30	Different effects of extrusion on the phenolic profiles and antioxidant activity in milled fractions of brown rice. *LWT - Food Science and Technology*, **2018**, 88, 64-70	5.4	47
29	Particle size of insoluble dietary fiber from rice bran affects its phenolic profile, bioaccessibility and functional properties. *LWT - Food Science and Technology*, **2018**, 87, 450-456	5.4	81
28	A Comparison of the Chemical Composition, In Vitro Bioaccessibility and Antioxidant Activity of Phenolic Compounds from Rice Bran and Its Dietary Fibres. *Molecules*, **2018**, 23,	4.8	18

27	Phenolic profiles and cellular antioxidant activity of longan pulp of 24 representative Chinese cultivars. *International Journal of Food Properties*, **2018**, 21, 746-759	3	13
26	Effect of Storage Conditions on Phenolic Profiles and Antioxidant Activity of Litchi Pericarp. *Molecules*, **2018**, 23,	4.8	13
25	Lychee pulp phenolics ameliorate hepatic lipid accumulation by reducing miR-33 and miR-122 expression in mice fed a high-fat diet. *Food and Function*, **2017**, 8, 808-815	6.1	35
24	Different thermal drying methods affect the phenolic profiles, their bioaccessibility and antioxidant activity in Rhodomyrtus tomentosa (Ait.) Hassk berries. *LWT - Food Science and Technology*, **2017**, 79, 260-266	5.4	31
23	Lychee (Litchi chinensis Sonn.) Pulp Phenolic Extract Confers a Protective Activity against Alcoholic Liver Disease in Mice by Alleviating Mitochondrial Dysfunction. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5000-5009	5.7	22
22	The biphasic dose effect of lychee (Litchi chinensis Sonn.) pulp phenolic extract on alcoholic liver disease in mice. *Food and Function*, **2017**, 8, 189-200	6.1	15
21	Lychee (Litchi chinensis Sonn.) Pulp Phenolic Extract Provides Protection against Alcoholic Liver Injury in Mice by Alleviating Intestinal Microbiota Dysbiosis, Intestinal Barrier Dysfunction, and Liver Inflammation. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9675-9684	5.7	21
20	Protective effect of water extract against liver injury in restraint-stressed mice and the underlying mechanism. *Food and Nutrition Research*, **2017**, 61, 1348864	3.1	11
19	Complex enzyme hydrolysis releases antioxidative phenolics from rice bran. *Food Chemistry*, **2017**, 214, 1-8	8.5	55
18	Fermentation and complex enzyme hydrolysis enhance total phenolics and antioxidant activity of aqueous solution from rice bran pretreated by steaming with □amylase. *Food Chemistry*, **2017**, 221, 636-643	8.5	53
17	Dietary litchi pulp polysaccharides could enhance immunomodulatory and antioxidant effects in mice. *International Journal of Biological Macromolecules*, **2016**, 92, 1067-1073	7.9	54
16	Preliminary characterization and immunomodulatory activity of polysaccharide fractions from litchi pulp. *RSC Advances*, **2016**, 6, 102413-102421	3.7	6
15	Phenolic-rich lychee (Litchi chinensis Sonn.) pulp extracts offer hepatoprotection against restraint stress-induced liver injury in mice by modulating mitochondrial dysfunction. *Food and Function*, **2016**, 7, 508-15	6.1	27
14	Enhanced Extraction of Phenolics and Antioxidant Capacity from Sorghum (Sorghum bicolor L. Moench) Shell Using Ultrasonic-Assisted Ethanol□Water Binary Solvent. *Journal of Food Processing and Preservation*, **2016**, 40, 1171-1179	2.1	13
13	Characterization and mesenteric lymph node cells-mediated immunomodulatory activity of litchi pulp polysaccharide fractions. *Carbohydrate Polymers*, **2016**, 152, 496-503	10.3	27
12	Effect of microwave power on kinetics and characteristics of microwave vacuum-dried longan (Dimocarpus longan Lour.) pulp. *Food Science and Technology International*, **2015**, 21, 124-32	2.6	7
11	Effect of degree of milling on phenolic profiles and cellular antioxidant activity of whole brown rice. *Food Chemistry*, **2015**, 185, 318-25	8.5	72
10	Characterization of polysaccharide from longan pulp as the macrophage stimulator. *RSC Advances*, **2015**, 5, 97163-97170	3.7	24

9	Effects of cooking and in vitro digestion of rice on phenolic profiles and antioxidant activity. *Food Research International*, **2015**, 76, 813-820	7	42
8	Phenolic profiles and antioxidant activity in four tissue fractions of whole brown rice. *RSC Advances*, **2015**, 5, 101507-101518	3.7	14
7	Effect of extrusion on phytochemical profiles in milled fractions of black rice. *Food Chemistry*, **2015**, 178, 186-94	8.5	69
6	Flavonoids from the pericarps of Litchi chinensis. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1073-8	5.7	52
5	Free and bound phenolic profiles and antioxidant activity of milled fractions of different indica rice varieties cultivated in southern China. *Food Chemistry*, **2014**, 159, 166-74	8.5	99
4	Dynamic changes in the free and bound phenolic compounds and antioxidant activity of brown rice at different germination stages. *Food Chemistry*, **2014**, 161, 337-44	8.5	115
3	Effects of drying methods on physicochemical and immunomodulatory properties of polysaccharide-protein complexes from litchi pulp. *Molecules*, **2014**, 19, 12760-76	4.8	19
2	Structural elucidation and cellular antioxidant activity evaluation of major antioxidant phenolics in lychee pulp. *Food Chemistry*, **2014**, 158, 385-91	8.5	51
1	Phenolic profiles and antioxidant activity of litchi pulp of different cultivars cultivated in Southern China. *Food Chemistry*, **2013**, 136, 1169-76	8.5	95