Jinhua Du

List of Publications by Year
in descending order

35 papers	689 citations	516215 16 h-index	580395 25 g-index
35 all docs	35 docs citations	35 times ranked	661 citing authors

#	Article	IF	Citations
1	Properties of pectin extracted from fermented and steeped hawthorn wine pomace: A comparison. Carbohydrate Polymers, 2018, 197, 174-182.	5.1	68
2	Antioxidative pectin from hawthorn wine pomace stabilizes and protects Pickering emulsions via forming zein-pectin gel-like shell structure. International Journal of Biological Macromolecules, 2020, 151, 193-203.	3.6	59
3	Okra polysaccharide: Effect on the texture and microstructure of set yoghurt as a new natural stabilizer. International Journal of Biological Macromolecules, 2019, 133, 117-126.	3.6	52
4	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. Food Hydrocolloids, 2019, 90, 146-153.	5.6	47
5	Preparative isolation and purification of four flavonoids from the petals of *nelumbo nucifera* by high‐speed counter‐current chromatography. Phytochemical Analysis, 2010, 21, 268-272.	1.2	44
6	Molecular characteristics and rheological properties of water-extractable polysaccharides derived from okra (*Abelmoschus esculentus* L.). International Journal of Food Properties, 2017, 20, S899-S909.	1.3	28
7	An Efficient Method for the Preparative Isolation and Purification of Flavonoid Glycosides and Caffeoylquinic Acid Derivatives from Leaves of Lonicera japonica Thunb. Using High Speed Counter-Current Chromatography (HSCCC) and Prep-HPLC Guided by DPPH-HPLC Experiments. Molecules, 2017, 22, 229.	1.7	28
8	Effects of Wheat Protein Content on Endosperm Composites and Malt Quality. Journal of the Institute of Brewing, 2008, 114, 289-293.	0.8	27
9	Quantification of the Organic Acids in Hawthorn Wine: A Comparison of Two HPLC Methods. Molecules, 2019, 24, 2150.	1.7	26
10	Optimization of Brewer's Spent Grain‐Enriched Biscuits Processing Formula. Journal of Food Process Engineering, 2014, 37, 122-130.	1.5	25
11	Characteristics and antioxidant capacities of five hawthorn wines fermented by different wine yeasts. Journal of the Institute of Brewing, 2013, 119, 321-327.	0.8	24
12	Content and molecular weight of water-extractable arabinoxylans in wheat malt and wheat malt-based wort with different Kolbach indices. Journal of the Science of Food and Agriculture, 2014, 94, 2794-2800.	1.7	24
13	Properties of high‐methoxyl pectin extracted from "Fuji" apple pomace in China. Journal of Food Process Engineering, 2017, 40, e12497.	1.5	24
14	Molecular Characterization of Arabinoxylan from Wheat Beer, Beer Foam and Defoamed Beer. Molecules, 2019, 24, 1230.	1.7	19
15	Changes in protein molecular weight during cloudy wheat beer brewing. Journal of the Institute of Brewing, 2015, 121, 137-144.	0.8	18
16	Conjugation between okra polysaccharide and lactoferrin and its inhibition effect on thermal aggregation of lactoferrin at neutral pH. LWT - Food Science and Technology, 2019, 107, 125-131.	2.5	18
17	Differences in protein content and foaming properties of cloudy beers based on wheat malt content. Journal of the Institute of Brewing, 2019, 125, 235-241.	0.8	17
18	Profiling of carbohydrates in commercial beers and their influence on beer quality. Journal of the Science of Food and Agriculture, 2020, 100, 3062-3070.	1.7	17

#	Article	IF	Citations
19	Cloudy wheat beer enriched with okra [*Abelmoschus esculentus* (L.) Moench]: Effects on volatile compound and sensorial attributes. International Journal of Food Properties, 2018, 21, 289-300.	1.3	16
20	Non-Starch Polysaccharides in Wheat Beers and Barley Malt beers: A Comparative Study. Foods, 2020, 9, 131.	1.9	14
21	Relationships between the index of protein modification (Kolbach index) and hydrolytic enzyme production in a wheat malt. Journal of the Institute of Brewing, 2014, 120, 201-206.	0.8	12
22	Water-soluble protein molecular weight distribution and effects on wheat malt quality during malting. Journal of the Institute of Brewing, 2014, 120, n/a-n/a.	0.8	10
23	Non-starch polysaccharides in commercial beers on China market: Mannose polymers content and its correlation with beer physicochemical indices. Journal of Food Composition and Analysis, 2019, 79, 122-127.	1.9	10
24	Partial characterization of *β*-d-xylosidase from wheat malts. Journal of the Institute of Brewing, 2015, 121, 338-342.	0.8	8
25	Changes in crude arabinoxylan during cloudy wheat beer brewing on a production scale. Journal of the Institute of Brewing, 2017, 123, 192-198.	0.8	8
26	Enzymatic Properties of endo-1,4-β-xylanase from Wheat Malt. Protein and Peptide Letters, 2019, 26, 332-338.	0.4	8
27	Relationship of the methanol production, pectin and pectinase activity during apple wine fermentation and aging. Food Research International, 2022, 159, 111645.	2.9	8
28	Preliminary research on wheat lipoxygenase during malting. Journal of the Institute of Brewing, 2012, 118, 192-197.	0.8	6
29	Effects of the yeast endogenous β-glucosidase on hawthorn (Crataegus pinnatifida Bunge) wine ethyl carbamate and volatile compounds. Journal of Food Composition and Analysis, 2021, 103, 104084.	1.9	6
30	Textural characteristics and sensory evaluation of yogurt fortified with pectin extracted from steeped hawthorn wine pomace. International Journal of Food Engineering, 2021, 17, 131-140.	0.7	4
31	Effects of non-starch polysaccharides from pure wheat malt beer on beer quality, in vitro antioxidant, prebiotics, hypoglycemic and hypolipidemic properties. Food Bioscience, 2022, 47, 101780.	2.0	4
32	SO2reduction in distilled grape spirits by three methods. Journal of the Institute of Brewing, 2013, 119, 314-320.	0.8	3
33	Effect of bentonite and calcium chloride on apple wine. Journal of the Science of Food and Agriculture, 2022, 102, 425-433.	1.7	3
34	Evaluating the effect of bentonite, malic acid on pectin methyl esterase, methanol in fermented apple juice. Journal of Food Composition and Analysis, 2022, 109, 104468.	1.9	3
35	Low Acyl Gellan Gum as a Gelling Agent in Medium of *Saccharomyces* Yeasts. International Journal of Food Engineering, 2018, 14, .	0.7	1