Jinhua Du

List of Publications by Citations

33 papers	393 citations	13 h-index	18 g-index
35 ext. papers	549 ext. citations	3.9 avg, IF	4.04 L-index

#	Paper	IF	Citations
33	Preparative isolation and purification of four flavonoids from the petals of Nelumbo nucifera by high-speed counter-current chromatography. *Phytochemical Analysis*, **2010**, 21, 268-72	3.4	43
32	Properties of pectin extracted from fermented and steeped hawthorn wine pomace: A comparison. *Carbohydrate Polymers*, **2018**, 197, 174-182	10.3	33
31	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	7.9	25
30	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	7.9	25
29	Effects of Wheat Protein Content on Endosperm Composites and Malt Quality. *Journal of the Institute of Brewing*, **2008**, 114, 289-293	2	23
28	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. *Food Hydrocolloids*, **2019**, 90, 146-153	10.6	23
27	Properties of high-methoxyl pectin extracted from Fuji apple pomace in China. *Journal of Food Process Engineering*, **2017**, 40, e12497	2.4	22
26	Molecular characteristics and rheological properties of water-extractable polysaccharides derived from okra (Abelmoschus esculentus L.). *International Journal of Food Properties*, **2017**, 20, S899-S909	3	21
25	Characteristics and antioxidant capacities of five hawthorn wines fermented by different wine yeasts. *Journal of the Institute of Brewing*, **2013**, 119, 321-327	2	20
24	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,	4.8	18
23	Optimization of Brewer's Spent Grain-Enriched Biscuits Processing Formula. *Journal of Food Process Engineering*, **2014**, 37, 122-130	2.4	17
22	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, 2794-800	4.3	16
21	Quantification of the Organic Acids in Hawthorn Wine: A Comparison of Two HPLC Methods. *Molecules*, **2019**, 24,	4.8	14
20	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	5.4	12
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	3	10
18	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	2	9
17	Changes in protein molecular weight during cloudy wheat beer brewing. *Journal of the Institute of Brewing*, **2015**, 121, 137-144	2	8

16	Non-Starch Polysaccharides in Wheat Beers and Barley Malt beers: A Comparative Study. *Foods*, **2020**, 9,	4.9	7
15	Molecular Characterization of Arabinoxylan from Wheat Beer, Beer Foam and Defoamed Beer. *Molecules*, **2019**, 24,	4.8	6
14	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	4.1	6
13	Changes in crude arabinoxylan during cloudy wheat beer brewing on a production scale. *Journal of the Institute of Brewing*, **2017**, 123, 192-198	2	5
12	Profiling of carbohydrates in commercial beers and their influence on beer quality. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3062-3070	4.3	5
11	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	2	5
10	Preliminary research on wheat lipoxygenase during malting. *Journal of the Institute of Brewing*, **2012**, 118, 192-197	2	5
9	Partial characterization of β-d-xylosidase from wheat malts. *Journal of the Institute of Brewing*, **2015**, 121, 338-342	2	4
8	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	2	4
7	SO2 reduction in distilled grape spirits by three methods. *Journal of the Institute of Brewing*, **2013**, 119, 314-320	2	3
6	Enzymatic Properties of endo-1,4-β-xylanase from Wheat Malt. *Protein and Peptide Letters*, **2019**, 26, 332-338	1.9	2
5	Effect of bentonite and calcium chloride on apple wine. *Journal of the Science of Food and Agriculture*, **2022**, 102, 425-433	4.3	1
4	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	4.1	1
3	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	1.9	0
2	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	4.1	0
1	Effects of non-starch polysaccharides from pure wheat malt beer on beer quality, in vitro antioxidant, prebiotics, hypoglycemic and hypolipidemic properties. *Food Bioscience*, **2022**, 101780	4.9	0