

Jinhua Du

List of Publications by Year in Descending Order

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

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	Effect of bentonite and calcium chloride on apple wine. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 425-433	4.3	1
32	Evaluating the effect of bentonite, malic acid on pectin methyl esterase, methanol in fermented apple juice. <i>Journal of Food Composition and Analysis</i> , 2022 , 109, 104468	4.1	0
31	Effects of non-starch polysaccharides from pure wheat malt beer on beer quality, in vitro antioxidant, prebiotics, hypoglycemic and hypolipidemic properties. <i>Food Bioscience</i> , 2022 , 101780	4.9	0
30	Textural characteristics and sensory evaluation of yogurt fortified with pectin extracted from steeped hawthorn wine pomace. <i>International Journal of Food Engineering</i> , 2021 , 17, 131-140	1.9	0
29	Effects of the yeast endogenous β -glucosidase on hawthorn (<i>Crataegus pinnatifida</i> Bunge) wine ethyl carbamate and volatile compounds. <i>Journal of Food Composition and Analysis</i> , 2021 , 103, 104084	4.1	1
28	Profiling of carbohydrates in commercial beers and their influence on beer quality. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3062-3070	4.3	5
27	Antioxidative pectin from hawthorn wine pomace stabilizes and protects Pickering emulsions via forming zein-pectin gel-like shell structure. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 193-203	7.9	25
26	Non-Starch Polysaccharides in Wheat Beers and Barley Malt beers: A Comparative Study. <i>Foods</i> , 2020 , 9,	4.9	7
25	Quantification of the Organic Acids in Hawthorn Wine: A Comparison of Two HPLC Methods. <i>Molecules</i> , 2019 , 24,	4.8	14
24	Conjugation between okra polysaccharide and lactoferrin and its inhibition effect on thermal aggregation of lactoferrin at neutral pH. <i>LWT - Food Science and Technology</i> , 2019 , 107, 125-131	5.4	12
23	Molecular Characterization of Arabinoxylan from Wheat Beer, Beer Foam and Defoamed Beer. <i>Molecules</i> , 2019 , 24,	4.8	6
22	Okra polysaccharide: Effect on the texture and microstructure of set yoghurt as a new natural stabilizer. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 117-126	7.9	25
21	Non-starch polysaccharides in commercial beers on China market: Mannose polymers content and its correlation with beer physicochemical indices. <i>Journal of Food Composition and Analysis</i> , 2019 , 79, 122-127	4.1	6
20	Enzymatic Properties of endo-1,4- α -xylanase from Wheat Malt. <i>Protein and Peptide Letters</i> , 2019 , 26, 332-338	1.9	2
19	Differences in protein content and foaming properties of cloudy beers based on wheat malt content. <i>Journal of the Institute of Brewing</i> , 2019 , 125, 235-241	2	4
18	Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization. <i>Food Hydrocolloids</i> , 2019 , 90, 146-153	10.6	23
17	Cloudy wheat beer enriched with okra [<i>Abelmoschus esculentus</i> (L.) Moench]: Effects on volatile compound and sensorial attributes. <i>International Journal of Food Properties</i> , 2018 , 21, 289-300	3	10

16	Properties of pectin extracted from fermented and steeped hawthorn wine pomace: A comparison. <i>Carbohydrate Polymers</i> , 2018 , 197, 174-182	10.3	33
15	Molecular characteristics and rheological properties of water-extractable polysaccharides derived from okra (<i>Abelmoschus esculentus</i> L.). <i>International Journal of Food Properties</i> , 2017 , 20, S899-S909	3	21
14	Changes in crude arabinoxylan during cloudy wheat beer brewing on a production scale. <i>Journal of the Institute of Brewing</i> , 2017 , 123, 192-198	2	5
13	Properties of high-methoxyl pectin extracted from Fuji Apple pomace in China. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12497	2.4	22
12	An Efficient Method for the Preparative Isolation and Purification of Flavonoid Glycosides and Caffeoylquinic Acid Derivatives from Leaves of <i>Lonicera japonica</i> Thunb. Using High Speed Counter-Current Chromatography (HSCCC) and Prep-HPLC Guided by DPPH-HPLC Experiments. <i>Molecules</i> , 2017 , 22,	4.8	18
11	Changes in protein molecular weight during cloudy wheat beer brewing. <i>Journal of the Institute of Brewing</i> , 2015 , 121, 137-144	2	8
10	Partial characterization of β -D-xylosidase from wheat malts. <i>Journal of the Institute of Brewing</i> , 2015 , 121, 338-342	2	4
9	Content and molecular weight of water-extractable arabinoxylans in wheat malt and wheat malt-based wort with different Kolbach indices. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2794-800	4.3	16
8	Optimization of Brewer's Spent Grain-Enriched Biscuits Processing Formula. <i>Journal of Food Process Engineering</i> , 2014 , 37, 122-130	2.4	17
7	Water-soluble protein molecular weight distribution and effects on wheat malt quality during malting. <i>Journal of the Institute of Brewing</i> , 2014 , 120, n/a-n/a	2	5
6	Relationships between the index of protein modification (Kolbach index) and hydrolytic enzyme production in a wheat malt. <i>Journal of the Institute of Brewing</i> , 2014 , 120, 201-206	2	9
5	SO ₂ reduction in distilled grape spirits by three methods. <i>Journal of the Institute of Brewing</i> , 2013 , 119, 314-320	2	3
4	Characteristics and antioxidant capacities of five hawthorn wines fermented by different wine yeasts. <i>Journal of the Institute of Brewing</i> , 2013 , 119, 321-327	2	20
3	Preliminary research on wheat lipoxygenase during malting. <i>Journal of the Institute of Brewing</i> , 2012 , 118, 192-197	2	5
2	Preparative isolation and purification of four flavonoids from the petals of <i>Nelumbo nucifera</i> by high-speed counter-current chromatography. <i>Phytochemical Analysis</i> , 2010 , 21, 268-72	3.4	43
1	Effects of Wheat Protein Content on Endosperm Composites and Malt Quality. <i>Journal of the Institute of Brewing</i> , 2008 , 114, 289-293	2	23