

Jianquan Kan

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	High-pressure ultrasonic-assisted extraction of polysaccharides from <i>Mentha haplocalyx</i> : Structure, functional and biological activities. <i>Industrial Crops and Products</i> , 2019, 130, 273-284.	2.5	71
2	New insight into bamboo shoot (<i>Chimonobambusa quadrangularis</i>) polysaccharides: Impact of extraction processes on its prebiotic activity. <i>Food Hydrocolloids</i> , 2019, 95, 367-377.	5.6	70
3	Ultrasonic extraction, structural characterization, physicochemical properties and antioxidant activities of polysaccharides from bamboo shoots (<i>Chimonobambusa quadrangularis</i>) processing by-products. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 656-666.	3.6	67
4	Effect of Whole Grain Qingke (Tibetan <i>Hordeum vulgare</i> L. Zangqing 320) on the Serum Lipid Levels and Intestinal Microbiota of Rats under High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2686-2693.	2.4	61
5	A comparison of a polysaccharide extracted from ginger (<i>Zingiber officinale</i>) stems and leaves using different methods: preparation, structure characteristics, and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 635-649.	3.6	60
6	Antifungal activity of volatile organic compounds produced by <i>Pseudomonas fluorescens</i> ZX and potential biocontrol of blue mold decay on postharvest citrus. <i>Food Control</i> , 2021, 120, 107499.	2.8	58
7	Biocontrol of <i>Penicillium digitatum</i> on Postharvest Citrus Fruits by <i>Pseudomonas fluorescens</i> . <i>Journal of Food Quality</i> , 2018, 2018, 1-10.	1.4	43
8	Potential modes of action of <i>Pseudomonas fluorescens</i> ZX during biocontrol of blue mold decay on postharvest citrus. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 744-754.	1.7	35
9	<i>Hovenia dulcis</i> polysaccharides: Influence of multi-frequency ultrasonic extraction on structure, functional properties, and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1010-1020.	3.6	31
10	Polysaccharides from ginger stems and leaves: Effects of dual and triple frequency ultrasound assisted extraction on structural characteristics and biological activities. <i>Food Bioscience</i> , 2021, 42, 101166.	2.0	31
11	Influence of bamboo shoot dietary fiber on the rheological and textural properties of milk pudding. <i>LWT - Food Science and Technology</i> , 2017, 84, 364-369.	2.5	30
12	Assessment of fresh star anise (<i>Illicium verum</i> Hook.f.) drying methods for influencing drying characteristics, color, flavor, volatile oil and shikimic acid. <i>Food Chemistry</i> , 2021, 342, 128359.	4.2	29
13	Potential of Volatile Organic Compounds Emitted by <i>Pseudomonas fluorescens</i> ZX as Biological Fumigants to Control Citrus Green Mold Decay at Postharvest. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2087-2098.	2.4	29
14	Zanthoxylum alkylamides ameliorate protein metabolism disorder in STZ-induced diabetic rats. <i>Journal of Molecular Endocrinology</i> , 2017, 58, 113-125.	1.1	25
15	Hypocholesterolaemic effect of whole-grain highland hull-less barley in rats fed a high-fat diet. <i>British Journal of Nutrition</i> , 2018, 119, 1102-1110.	1.2	21
16	Insights into the stability of carotenoids and capsaicinoids in water-based or oil-based chili systems at different processing treatments. <i>Food Chemistry</i> , 2021, 342, 128308.	4.2	20
17	The immunomodulatory effects of <i>Carapax Trionycis</i> ultrafine powder on cyclophosphamide-induced immunosuppression in Balb/c mice. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2014-2026.	1.7	18
18	Promotion of fishy odor release by phenolic compounds through interactions with myofibrillar protein. <i>Food Chemistry</i> , 2022, 387, 132852.	4.2	17

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19	Thermostability and kinetics analysis of oil color, carotenoids and capsaicinoids in hotpot oil models (butter, rapeseed oil, and their blends). <i>LWT - Food Science and Technology</i> , 2021, 152, 112216.	2.5	16
20	Impact of processing parameters on physicochemical properties and biological activities of Qingke (highland hull-less barley) treated by steam explosion. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14793.	0.9	15
21	<i>Zanthoxylum</i> alkylamides ameliorate protein metabolism in type 2 diabetes mellitus rats by regulating multiple signaling pathways. <i>Food and Function</i> , 2021, 12, 3740-3753.	2.1	14
22	Chemical composition of <i>Zanthoxylum schinifolium</i> Siebold & Zucc. essential oil and evaluation of its antifungal activity and potential modes of action on <i>Malassezia restricta</i> . <i>Industrial Crops and Products</i> , 2022, 180, 114698.	2.5	14
23	Antioxidant activity of whole grain highland hull-less barley and its effect on liver protein expression profiles in rats fed with high-fat diets. <i>European Journal of Nutrition</i> , 2018, 57, 2201-2208.	1.8	13
24	<i>Zanthoxylum</i> alkylamides improve amino acid metabolism in type 2 diabetes mellitus rats. <i>Journal of Food Biochemistry</i> , 2020, 44, e13441.	1.2	13
25	Antioxidant activity of whole grain Qingke (<i>Tibetan Hordeum vulgare</i> L.) toward oxidative stress in d-galactose induced mouse model. <i>Journal of Functional Foods</i> , 2018, 45, 355-362.	1.6	12
26	Separation and determination of alkylamides from prickly ash powder using molecularly imprinting technique. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103387.	1.9	12
27	Deodorizing effects of rosemary extract on silver carp (<i>Hypophthalmichthys molitrix</i>) and determination of its deodorizing components. <i>Journal of Food Science</i> , 2022, 87, 636-650.	1.5	11
28	Biocontrol potential of 1-pentanal emitted from lactic acid bacteria strains against <i>Aspergillus flavus</i> in red pepper (<i>Capsicum annum</i> L.). <i>Food Control</i> , 2022, 142, 109261.	2.8	9
29	Optimization of accelerated solvent extraction of paprika oleoresin and its effect on capsaicinoid and carotenoid composition. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104589.	1.9	8
30	Bioeffector <i>Pseudomonas fluorescens</i> ZX Elicits Biosynthesis and Accumulation of Functional Ingredients in Citrus Fruit Peel: A Promising Strategy for a More Sustainable Crop. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13810-13820.	2.4	7
31	Antioxidant activity of Qingke (highland hull-less barley) after extraction/hydrolysis and in vitro simulated digestion. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14331.	0.9	5
32	Multiple pre-harvest applications of antagonist <i>Pseudomonas fluorescens</i> ZX induce resistance against blue and green molds in postharvest citrus fruit. <i>LWT - Food Science and Technology</i> , 2022, 155, 112922.	2.5	5
33	Inhibitory impacts of essential oil (<i>Zanthoxylum schinifolium</i> Sieb. et Zucc) on the growth of <i>Staphylococcus epidermidis</i> . <i>Food Bioscience</i> , 2022, 49, 101906.	2.0	5
34	Bioavailability and prebiotic potential of Carapax Trionycis, a waste from soft-shelled turtle processing. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2554-2567.	1.7	4
35	Effect of high-pressure ultrasonic extraction on structural characterization and biological activities of polysaccharide from ginger stems and leaves. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 85-101.	1.6	4
36	Insight into the physicochemical, structural, and in vitro hypoglycemic properties of bamboo shoot dietary fibre: comparison of physical modification methods. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4998-5010.	1.3	4

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37	Kinetic study on soybean hydration during soaking and resulting softening kinetic during cooking. Journal of Food Science, 2022, 87, 266-279.	1.5	1