

# Ruijin Yang

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

466  
citations

840119

11  
h-index

794141

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

481  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of pulse electric field pretreatment on the frying quality and pore characteristics of potato chips. <i>Food Chemistry</i> , 2022, 369, 130516.	4.2	18
2	Biotechnological advances for improving natural pigment production: a state-of-the-art review. <i>Bioresources and Bioprocessing</i> , 2022, 9, .	2.0	32
3	Biosynthesis and biotechnological production of salidroside from <i>Rhodiola</i> genus plants. <i>Phytochemistry Reviews</i> , 2022, 21, 1605-1626.	3.1	4
4	Radio frequency as an innovative method to produce low-fat French fries. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	2
5	De Novo Production of Hydroxytyrosol by Metabolic Engineering of <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7490-7499.	2.4	8
6	Structure and chain conformation characterization of arabinoglucan from by-product of peanut oil processing. <i>Carbohydrate Polymers</i> , 2021, 255, 117327.	5.1	11
7	Yeast-Derived Plant Phenolic Emulsions as Novel, Natural, and Sustainable Food Preservatives. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 326-337.	1.3	3
8	Enhancement of the Isomerization Activity and Thermostability of Cellobiose 2-Epimerase from <i>Caldicellulosiruptor saccharolyticus</i> by Exchange of a Flexible Loop. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1907-1915.	2.4	12
9	Active Delivery of CRISPR System Using Targetable or Controllable Nanocarriers. <i>Small</i> , 2021, 17, e2005222.	5.2	12
10	Free Fatty Acids Reduction in Waste Cooking Oil by <i>Rhodosporidium toruloides</i> and Simultaneous Carotenoids, Lipids, and PAL Enzyme Production in a Two-Phase Culture System. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000354.	1.0	6
11	Screening of a <i>Bacillus subtilis</i> strain producing both nattokinase and milk-clotting enzyme and its application in fermented milk with thrombolytic activity. <i>Journal of Dairy Science</i> , 2021, 104, 9437-9449.	1.4	15
12	Chitosan/casein based microparticles with a bilayer shell-core structure for oral delivery of nattokinase. <i>Food and Function</i> , 2020, 11, 10799-10816.	2.1	20
13	Insight into the potential factors influencing the catalytic direction in cellobiose 2-epimerase by crystallization and mutagenesis. <i>Acta Crystallographica Section D: Structural Biology</i> , 2020, 76, 1104-1113.	1.1	11
14	Prevention and Alleviation of Dextran Sulfate Sodium Salt-Induced Inflammatory Bowel Disease in Mice With <i>Bacillus subtilis</i> -Fermented Milk via Inhibition of the Inflammatory Responses and Regulation of the Intestinal Flora. <i>Frontiers in Microbiology</i> , 2020, 11, 622354.	1.5	22
15	Antimicrobial and antioxidant activities of phenolic metabolites from flavonoid-producing yeast: Potential as natural food preservatives. <i>Food Chemistry</i> , 2019, 270, 123-129.	4.2	85
16	Gene Source Screening as a Tool for Naringenin Production in Engineered <i>Saccharomyces cerevisiae</i> . <i>ACS Omega</i> , 2019, 4, 12872-12879.	1.6	20
17	Potential Natural Food Preservatives and Their Sustainable Production in Yeast: Terpenoids and Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4397-4417.	2.4	47
18	Metabolic Engineering of <i>Saccharomyces cerevisiae</i> for De Novo Production of Kaempferol. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5596-5606.	2.4	61

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19	Enhancement of Naringenin Biosynthesis from Tyrosine by Metabolic Engineering of <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6638-6646.	2.4	77
20	Development of a dual temperature control system for isoprene biosynthesis in <i>Saccharomyces cerevisiae</i> . <i>Frontiers of Chemical Science and Engineering</i> , 0, , 1.	2.3	0