

Ruijin Yang

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

466
citations

840776
11
h-index

794594
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. Food Chemistry, 2022, 369, 130516.	8.2	18
2	Biotechnological advances for improving natural pigment production: a state-of-the-art review. Bioresources and Bioprocessing, 2022, 9, .	4.2	32
3	Biosynthesis and biotechnological production of salidroside from Rhodiola genus plants. Phytochemistry Reviews, 2022, 21, 1605-1626.	6.5	4
4	Radio frequency as an innovative method to produce low-fat French fries. Journal of the Science of Food and Agriculture, 2022, , .	3.5	2
5	<i>De Novo</i> Production of Hydroxytyrosol by Metabolic Engineering of <i>Saccharomyces cerevisiae</i>. Journal of Agricultural and Food Chemistry, 2022, 70, 7490-7499.	5.2	8
6	Structure and chain conformation characterization of arabinoglucan from by-product of peanut oil processing. Carbohydrate Polymers, 2021, 255, 117327.	10.2	11
7	Yeast-Derived Plant Phenolic Emulsions as Novel, Natural, and Sustainable Food Preservatives. ACS Food Science & Technology, 2021, 1, 326-337.	2.7	3
8	Enhancement of the Isomerization Activity and Thermostability of Cellobiose 2-Epimerase from <i>Caldicellulosiruptor saccharolyticus</i> by Exchange of a Flexible Loop. Journal of Agricultural and Food Chemistry, 2021, 69, 1907-1915.	5.2	12
9	Active Delivery of CRISPR System Using Targetable or Controllable Nanocarriers. Small, 2021, 17, e2005222.	10.0	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. European Journal of Lipid Science and Technology, 2021, 123, 2000354.	1.5	6
11	Screening of a Bacillus subtilis strain producing both nattokinase and milk-clotting enzyme and its application in fermented milk with thrombolytic activity. Journal of Dairy Science, 2021, 104, 9437-9449.	3.4	15
12	Chitosan/casein based microparticles with a bilayer shell-core structure for oral delivery of nattokinase. Food and Function, 2020, 11, 10799-10816.	4.6	20
13	Insight into the potential factors influencing the catalytic direction in cellobiose 2-epimerase by crystallization and mutagenesis. Acta Crystallographica Section D: Structural Biology, 2020, 76, 1104-1113.	2.3	11
14	Prevention and Alleviation of Dextran Sulfate Sodium Salt-Induced Inflammatory Bowel Disease in Mice With Bacillus subtilis-Fermented Milk via Inhibition of the Inflammatory Responses and Regulation of the Intestinal Flora. Frontiers in Microbiology, 2020, 11, 622354.	3.5	22
15	Antimicrobial and antioxidant activities of phenolic metabolites from flavonoid-producing yeast: Potential as natural food preservatives. Food Chemistry, 2019, 270, 123-129.	8.2	85
16	Gene Source Screening as a Tool for Naringenin Production in Engineered <i>Saccharomyces cerevisiae</i>. ACS Omega, 2019, 4, 12872-12879.	3.5	20
17	Potential Natural Food Preservatives and Their Sustainable Production in Yeast: Terpenoids and Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 4397-4417.	5.2	47
18	Metabolic Engineering of <i>Saccharomyces cerevisiae</i> for De Novo Production of Kaempferol. Journal of Agricultural and Food Chemistry, 2019, 67, 5596-5606.	5.2	61

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19	Enhancement of Naringenin Biosynthesis from Tyrosine by Metabolic Engineering of <i>Saccharomyces cerevisiae</i> . Journal of Agricultural and Food Chemistry, 2017, 65, 6638-6646.	5.2	77
20	Development of a dual temperature control system for isoprene biosynthesis in <i>Saccharomyces cerevisiae</i> . Frontiers of Chemical Science and Engineering, 0, , 1.	4.4	0