

List of Publications by Citations

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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.

32 papers	957 citations	18 h-index	30 g-index
32 ext. papers	1,127 ext. citations	4.4 avg, IF	4.44 L-index

#	Paper	IF	Citations
32	Blasting extrusion processing: the increase of soluble dietary fiber content and extraction of soluble-fiber polysaccharides from wheat bran. <i>Food Chemistry</i> , 2015 , 180, 106-115	8.5	120
31	Transglutaminase-induced crosslinking of gelatin-calcium carbonate composite films. <i>Food Chemistry</i> , 2015 , 166, 414-422	8.5	101
30	RECENT ADVANCES ON FRACTAL MODELING OF PERMEABILITY FOR FIBROUS POROUS MEDIA. <i>Fractals</i> , 2015 , 23, 1540006	3.2	89
29	Mechanical properties and solubility in water of corn starch-collagen composite films: Effect of starch type and concentrations. <i>Food Chemistry</i> , 2017 , 216, 209-16	8.5	79
28	Effects of drying methods on the tasty compounds of <i>Pleurotus eryngii</i> . <i>Food Chemistry</i> , 2015 , 166, 358-364	8.5	57
27	Improved mechanical properties and thermal-stability of collagen fiber based film by crosslinking with casein, keratin or SPI: Effect of crosslinking process and concentrations of proteins. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 1319-1328	7.9	47
26	Lipase-Catalyzed Synthesis of Saccharide Fatty Acid Esters Using Suspensions of Saccharide Crystals in Solvent-Free Media. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 281-293	1.8	40
25	Physical crosslinkings of edible collagen casing. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 920-5	7.9	39
24	Volatile flavor compounds, total polyphenolic contents and antioxidant activities of a China ginkgo wine. <i>Food Chemistry</i> , 2015 , 182, 41-6	8.5	36
23	Preparation and characterization of extruded thermoplastic zein/poly(propylene carbonate) film. <i>Industrial Crops and Products</i> , 2013 , 49, 81-87	5.9	30
22	Ghost Structures, Pasting, Rheological and Textural Properties between Mesona Blumes Gum and Various Starches. <i>Journal of Food Quality</i> , 2014 , 37, 73-82	2.7	28
21	Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2036-2046	5.1	27
20	Characterisation of microemulsion nanofilms based on Tilapia fish skin gelatine and ZnO nanoparticles incorporated with ginger essential oil: meat packaging application. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1670-1679	3.8	23
19	Optimization of the Solvent-Free Lipase-Catalyzed Synthesis of Fructose-Oleic Acid Ester Through Programming of Water Removal. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1351-1359	1.8	23
18	Solvent-Free Lipase-Catalyzed Synthesis of Technical-Grade Sugar Esters and Evaluation of Their Physicochemical and Bioactive Properties. <i>Catalysts</i> , 2016 , 6, 78	4	21
17	Protein extraction into the bicontinuous microemulsion phase of a Water/SDS/pentanol/dodecane Winsor-III system: Effect on nanostructure and protein conformation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 160, 144-153	6	20
16	Differentiation of Eight Commercial Mushrooms by Electronic Nose and Gas Chromatography-Mass Spectrometry. <i>Journal of Sensors</i> , 2015 , 2015, 1-14	2	20

15	Modification of oligo-Ricinoleic Acid and Its Derivatives with 10-Undecenoic Acid via Lipase-Catalyzed Esterification. <i>Polymers</i> , 2012 , 4, 1037-1055	4.5	20
14	Lipase-Catalyzed Synthesis of Saccharide-Fatty Acid Esters Utilizing Solvent-Free Suspensions: Effect of Acyl Donors and Acceptors, and Enzyme Activity Retention. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 455-463	1.8	18
13	Effect of protein incorporation on the nanostructure of the bicontinuous microemulsion phase of Winsor-III systems: a small-angle neutron scattering study. <i>Langmuir</i> , 2015 , 31, 1901-10	4	15
12	Effects of Particle Size of Sucrose Suspensions and Pre-incubation of Enzymes on Lipase-Catalyzed Synthesis of Sucrose Oleic Acid Esters. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1891-1901	1.8	15
11	Comparison of Different Extraction Methods in the Analysis of Volatile Compounds in Pomegranate Juice. <i>Food Analytical Methods</i> , 2016 , 9, 2364-2373	3.4	14
10	Solvent-free lipase-catalysed synthesis of saccharide-fatty acid esters: closed-loop bioreactor system with in situ formation of metastable suspensions. <i>Biocatalysis and Biotransformation</i> , 2012 , 30, 209-216	2.5	14
9	Grass carp peptides hydrolysed by the combination of Alcalase and Neutrase: Angiotensin-I converting enzyme (ACE) inhibitory activity, antioxidant activities and physicochemical profiles. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 499-508	3.8	13
8	The Production of Gelatin-Calcium Carbonate Composite Films with Different Antioxidants. <i>International Journal of Food Properties</i> , 2015 , 18, 2442-2456	3	11
7	Bicontinuous microemulsions as a biomembrane mimetic system for melittin. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2018 , 1860, 624-632	3.8	11
6	Discrimination of edible fungi varieties and evaluation of their umami intensities by using an electronic tongue method. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1393-1400	3.8	9
5	Microstructure of transglutaminase-induced gelatin-natamycin fungistatic composite films. <i>International Journal of Food Properties</i> , 2017 , 20, 3191-3203	3	7
4	Physicochemical characteristics and gelation properties of collagen superfine powder from swine skin: the effects of preheating treatment. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1291-1297	3.8	4
3	Rheological Behavior of Biopolymer Systems 2013 , 673-698		4
2	Enhancement of the yield of L-aminobutyric acid by <i>Aspergillus oryzae</i> and antioxidant activities of rice bran through explosion puffing processing. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1420-1424	3.8	2
1	Incorporation of Membrane Proteins Into Bicontinuous Microemulsions Through Winsor-III System-Based Extraction. <i>Journal of Surfactants and Detergents</i> , 2021 , 24, 649-660	1.9	0