

Haifeng Qian

List of Publications by Year in descending order

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82
papers

2,082
citations

201674

27
h-index

302126

39
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83
all docs

83
docs citations

83
times ranked

2233
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydroxysafflor Yellow A - An Important Natural Pigment for Treating Metabolic Diseases. <i>Food Reviews International</i> , 2023, 39, 3676-3690.	8.4	1
2	Wheat bran, as the resource of dietary fiber: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7269-7281.	10.3	33
3	Advanced glycation end products in food and their effects on intestinal tract. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3103-3115.	10.3	38
4	A novel regulatory mechanism of geniposide for improving glucose homeostasis mediated by circulating RBP4. <i>Phytomedicine</i> , 2022, 95, 153862.	5.3	7
5	Evaluation of the physicochemical properties and in vitro digestibility of the complex formed between rice starch and a novel pigment from <i>Vaccinium bracteatum</i> Thunb. leaf. <i>Food Chemistry</i> , 2022, 374, 131627.	8.2	9
6	Feruloylated arabinoxylan from wheat bran inhibited M1-macrophage activation and enhanced M2-macrophage polarization. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 993-1001.	7.5	5
7	The Influence of Water-Unextractable Arabinoxylan and Its Hydrolysates on the Aggregation and Structure of Gluten Proteins. <i>Frontiers in Nutrition</i> , 2022, 9, 877135.	3.7	1
8	Investigation the influences of water-extractable and water-unextractable arabinoxylan on the quality of whole wheat you-tiao and its mechanism. <i>Food Chemistry</i> , 2022, 386, 132809.	8.2	12
9	l-Arabinose improves hypercholesterolemia via regulating bile acid metabolism in high-fat-high-sucrose diet-fed mice. <i>Nutrition and Metabolism</i> , 2022, 19, 30.	3.0	2
10	Effect of structure evolution of starch in rice on the textural formation of cooked rice. <i>Food Chemistry</i> , 2021, 342, 128205.	8.2	20
11	l-Arabinose suppresses gluconeogenesis through modulating AMP-activated protein kinase in metabolic disorder mice. <i>Food and Function</i> , 2021, 12, 1745-1756.	4.6	10
12	Oat β -glucan alleviates DSS-induced colitis via regulating gut microbiota metabolism in mice. <i>Food and Function</i> , 2021, 12, 8976-8993.	4.6	33
13	l-Arabinose Attenuates Gliadin-Induced Food Allergy via Regulation of Th1/Th2 Balance and Upregulation of Regulatory T Cells in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3638-3646.	5.2	17
14	Interactions between gluten and water-unextractable arabinoxylan during the thermal treatment. <i>Food Chemistry</i> , 2021, 345, 128785.	8.2	29
15	Comparison of Different Soluble Dietary Fibers during the <i>In Vitro</i> Fermentation Process. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7446-7457.	5.2	22
16	Systematic assessment of oat β -glucan catabolism during in vitro digestion and fermentation. <i>Food Chemistry</i> , 2021, 348, 129116.	8.2	29
17	Novel Metabolic Regulation of Bile Acid Responses to Low Cholesterol in Whole-Grain-Diet-Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8440-8447.	5.2	11
18	<i>Vaccinium bracteatum</i> Thunb. as a promising resource of bioactive compounds with health benefits: An updated review. <i>Food Chemistry</i> , 2021, 356, 129738.	8.2	10

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19	Effects of low-carbohydrate diet and ketogenic diet on glucose and lipid metabolism in type 2 diabetic mice. <i>Nutrition</i> , 2021, 89, 111230.	2.4	23
20	Molecular structure, morphological, and physicochemical properties of highlands barley starch as affected by natural fermentation. <i>Food Chemistry</i> , 2021, 356, 129665.	8.2	30
21	Effect of phosphate salts on the gluten network structure and quality of wheat noodles. <i>Food Chemistry</i> , 2021, 358, 129895.	8.2	20
22	Growth hormone receptor disrupts glucose homeostasis via promoting and stabilizing retinol binding protein 4. <i>Theranostics</i> , 2021, 11, 8283-8300.	10.0	10
23	Geniposide suppresses thermogenesis via regulating PKA catalytic subunit in adipocytes. <i>Toxicology</i> , 2021, 464, 153014.	4.2	2
24	Hydroxysafflor Yellow A Alters Fuel Selection From Glucose to Fat by Activating the PPAR γ Pathway in Myocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13838-13848.	5.2	1
25	Study of the migration and molecular structure of starch and protein in rice kernel during heating. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1116-1124.	7.5	17
26	Stability assessment of crocetin and crocetin derivatives in Gardenia yellow pigment and Gardenia fruit pomace in presence of different cooking methods. <i>Food Chemistry</i> , 2020, 312, 126031.	8.2	18
27	Geniposide reduces cholesterol accumulation and increases its excretion by regulating the FXR-mediated liver-gut crosstalk of bile acids. <i>Pharmacological Research</i> , 2020, 152, 104631.	7.1	34
28	Effect of the frying process on the properties of gluten protein of you-tiao. <i>Food Chemistry</i> , 2020, 310, 125973.	8.2	29
29	Circulating miR-27a-3p as a candidate for a biomarker of whole grain diets for lipid metabolism. <i>Food and Function</i> , 2020, 11, 8852-8865.	4.6	7
30	Characterization of promising natural blue pigment from <i>Vaccinium bracteatum</i> thunb. leaves: Insights of the stability and the inhibition of α -amylase. <i>Food Chemistry</i> , 2020, 326, 126962.	8.2	12
31	Understanding the molecular weight distribution, in vitro digestibility and rheological properties of the deep-fried wheat starch. <i>Food Chemistry</i> , 2020, 331, 127315.	8.2	33
32	Preparation, statistical optimization and characterization of poly(3-hydroxybutyrate) fermented by <i>Cupriavidus necator</i> utilizing various hydrolysates of alligator weed (<i>Alternanthera philoxeroides</i>) as a sole carbon source. <i>Biotechnology Progress</i> , 2020, 36, e2992.	2.6	2
33	Investigation on molecular and morphology changes of protein and starch in rice kernel during cooking. <i>Food Chemistry</i> , 2020, 316, 126262.	8.2	41
34	Effect of cooking methods on solubility and nutrition quality of brown rice powder. <i>Food Chemistry</i> , 2019, 274, 444-451.	8.2	41
35	α -Arabinose Inhibits Colitis by Modulating Gut Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13299-13306.	5.2	43
36	A novel green synthesis approach for natural bluish-violet pigments derived from water extracts of <i>Vaccinium bracteatum</i> Thunb. leaves. <i>Industrial Crops and Products</i> , 2019, 142, 111862.	5.2	9

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37	Comparative investigation on metabolite changes in wu mi™ production by <i>Vaccinium bracteatum</i> Thunb. leaves based on multivariate data analysis using UPLC-QToF-MS. <i>Food Chemistry</i> , 2019, 286, 146-153.	8.2	18
38	The characterization and stability of the soy protein isolate/1-Octacosanol nanocomplex. <i>Food Chemistry</i> , 2019, 297, 124766.	8.2	26
39	Evaluating the role of microwave-baking and fennel (<i>Foeniculum vulgare</i> L.)/nigella (<i>Nigella sativa</i> L.) on acrylamide growth and antioxidants potential in biscuits. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2426-2437.	3.2	22
40	Phosphorylation and Enzymatic Hydrolysis with Alcalase and Papain Effectively Reduce Allergic Reactions to Gliadins in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6313-6323.	5.2	41
41	Effect of soaking and cooking on structure formation of cooked rice through thermal properties, dynamic viscoelasticity, and enzyme activity. <i>Food Chemistry</i> , 2019, 289, 616-624.	8.2	25
42	Physicochemical properties of stable multilayer nanoemulsion prepared via the spontaneously-ordered adsorption of short and long chains. <i>Food Chemistry</i> , 2019, 274, 620-628.	8.2	16
43	In vitro digestibility and quality attributes of white salted noodles supplemented with pullulanase-treated flour. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 1157-1164.	7.5	12
44	The effects of phosphate salts on the pasting, mixing and noodle-making performance of wheat flour. <i>Food Chemistry</i> , 2019, 283, 353-358.	8.2	31
45	Effect of selected strains on physical and organoleptic properties of breads. <i>Food Chemistry</i> , 2019, 276, 547-553.	8.2	14
46	Reduction of 5-hydroxymethylfurfural formation by flavanols in Maillard reaction models and fried potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5294-5301.	3.5	21
47	Mitigation effects of proanthocyanidins with different structures on acrylamide formation in chemical and fried potato crisp models. <i>Food Chemistry</i> , 2018, 250, 98-104.	8.2	47
48	Effects of water-unextractable arabinoxylans on the physicochemical and rheological properties of traditional Chinese youtiao. <i>International Journal of Food Science and Technology</i> , 2018, 53, 962-968.	2.7	6
49	Effect of rice bran fibre on the quality of rice pasta. <i>International Journal of Food Science and Technology</i> , 2018, 53, 81-87.	2.7	19
50	Isolation, purification and identification of two antioxidant peptides from water hyacinth leaf protein hydrolysates (WHLPH). <i>European Food Research and Technology</i> , 2018, 244, 83-96.	3.3	16
51	Epicatechin Adducting with 5-Hydroxymethylfurfural as an Inhibitory Mechanism against Acrylamide Formation in Maillard Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12536-12543.	5.2	34
52	Determination of Key Active Components in Different Edible Oils Affecting Lipid Accumulation and Reactive Oxygen Species Production in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11943-11956.	5.2	29
53	microRNA-378 promotes autophagy and inhibits apoptosis in skeletal muscle. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2018, 115, E10849-E10858.	7.1	96
54	Effects of Geniposide from Gardenia Fruit Pomace on Skeletal-Muscle Fibrosis. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5802-5811.	5.2	14

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55	Tentative characterization of precursor compounds and co-factors of pigment formation in production of anthocyanin from <i>Vaccinium bracteatum</i> Thunb. Leaves. <i>Food Chemistry</i> , 2018, 262, 199-205.	8.2	15
56	Effects of functional β -glucan on proliferation, differentiation, metabolism and its anti-fibrosis properties in muscle cells. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 287-293.	7.5	12
57	Simultaneous cell disruption and semi-quantitative activity assays for high-throughput screening of thermostable L-asparaginases. <i>Scientific Reports</i> , 2018, 8, 7915.	3.3	27
58	Effect of <i>Vaccinium bracteatum</i> Thunb. leaf pigment on the thermal, pasting, and textural properties and microstructure characterization of rice starch. <i>Food Chemistry</i> , 2017, 228, 435-440.	8.2	30
59	Effect of whole wheat flour on the quality, texture profile, and oxidation stability of instant fried noodles. <i>Journal of Texture Studies</i> , 2017, 48, 607-615.	2.5	21
60	Inhibition study of red rice polyphenols on pancreatic α -amylase activity by kinetic analysis and molecular docking. <i>Journal of Cereal Science</i> , 2017, 76, 186-192.	3.7	47
61	The anti-diabetic activity of oat β -d-glucan in streptozotocin-nicotinamide induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 1170-1176.	7.5	47
62	Purification and Identification of Antifreeze Protein From Cold-Acclimated Oat (<i>Avena sativa</i> L.) and the Cryoprotective Activities in Ice Cream. <i>Food and Bioprocess Technology</i> , 2016, 9, 1746-1755.	4.7	19
63	Impact of ionic liquid properties on selective enrichment of glycerides in direct lipase-catalyzed esterification. <i>RSC Advances</i> , 2016, 6, 108697-108707.	3.6	6
64	The effect of oat β -glucan on <i>in vitro</i> glucose diffusion and glucose transport in rat small intestine. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 484-491.	3.5	24
65	Effects of extrusion conditions on the extrusion responses and the quality of brown rice pasta. <i>Food Chemistry</i> , 2016, 204, 320-325.	8.2	62
66	Interaction between <i>Vaccinium bracteatum</i> Thunb. leaf pigment and rice proteins. <i>Food Chemistry</i> , 2016, 194, 272-278.	8.2	19
67	<i>In vitro</i> and <i>in vivo</i> antioxidant activity of polyphenols extracted from black highland barley. <i>Food Chemistry</i> , 2016, 194, 1003-1012.	8.2	156
68	Extraction of Oat (<i>Avena sativa</i> L.) Antifreeze Proteins and Evaluation of Their Effects on Frozen Dough and Steamed Bread. <i>Food and Bioprocess Technology</i> , 2015, 8, 2066-2075.	4.7	46
69	Extraction, purification and identification of antifreeze proteins from cold acclimated malting barley (<i>Hordeum vulgare</i> L.). <i>Food Chemistry</i> , 2015, 175, 74-81.	8.2	32
70	Targeted separation of antibacterial peptide from protein hydrolysate of anchovy cooking wastewater by equilibrium dialysis. <i>Food Chemistry</i> , 2015, 168, 115-123.	8.2	62
71	Isolation And Identification Of An Antioxidant Peptide Prepared From Fermented Peanut Meal Using <i>Bacillus Subtilis</i> Fermentation. <i>International Journal of Food Properties</i> , 2014, 17, 1237-1253.	3.0	42
72	Membrane-disruptive property of a novel antimicrobial peptide from anchovy (<i>Engraulis mordax</i>). <i>Journal of Food Science</i> , 2014, 75, 1000-1006.	2.7	6

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73	Extraction of Carrot (<i>Daucus carota</i>) Antifreeze Proteins and Evaluation of Their Effects on Frozen White Salted Noodles. <i>Food and Bioprocess Technology</i> , 2014, 7, 842-852.	4.7	45
74	Anti-diabetic activity of cassava cross-linked octenyl succinic maltodextrin in STZ-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2014, 64, 247-251.	7.5	10
75	Physical, Functional, and Sensory Characteristics of Cereal Extrudates. <i>International Journal of Food Properties</i> , 2014, 17, 1921-1933.	3.0	10
76	Effect of whole wheat flour on the quality of traditional Chinese Sachima. <i>Food Chemistry</i> , 2014, 152, 184-189.	8.2	12
77	Antimicrobial peptide isolated from ovalbumin hydrolysate by immobilized liposome-binding extraction. <i>European Food Research and Technology</i> , 2013, 237, 591-600.	3.3	17
78	Anti-diabetic activity of <i>Vaccinium bracteatum</i> Thunb. leaves polysaccharide in STZ-induced diabetic mice. <i>International Journal of Biological Macromolecules</i> , 2013, 61, 317-321.	7.5	69
79	Influence of the degree of hydrolysis (DH) on antioxidant properties and radical-scavenging activities of peanut peptides prepared from fermented peanut meal. <i>European Food Research and Technology</i> , 2011, 232, 941-950.	3.3	49
80	Evaluation of Hunter color values <i>L</i> , <i>a</i> , and <i>b</i> of mixed powder. <i>Color Research and Application</i> , 2010, 35, 361-367.	1.6	2
81	Study of the retrogradation behaviour of rice cake using rapid visco analyser, Fourier transform infrared spectroscopy and X-ray analysis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 871-876.	2.7	36
82	Preparation of wheat gluten hydrolysates with high opioid activity. <i>European Food Research and Technology</i> , 2008, 227, 511-517.	3.3	9