John Shi

List of Publications by Year
in descending order

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108 papers	7,549 citations	41344 49 h-index	54911 84 g-index
109 all docs	109 docs citations	109 times ranked	8047 citing authors

#	Article	IF	Citations
1	Emulsion-Based Formulations for Delivery of Vitamin E: Fabrication, Characterization, in Vitro Release, Bioaccessibility and Bioavailability. Food Reviews International, 2023, 39, 3283-3300.	8.4	0
2	Anthocyanins and Proanthocyanidins: Chemical Structures, Food Sources, Bioactivities, and Product Development. Food Reviews International, 2023, 39, 4581-4609.	8.4	53
3	Comparison of the contents of phenolic compounds including flavonoids and antioxidant activity of rice (Oryza sativa) and Chinese wild rice (Zizania latifolia). Food Chemistry, 2021, 344, 128600.	8.2	46
4	Comparison of Phenolic and Flavonoid Compound Profiles and Antioxidant and Î±-Glucosidase Inhibition Properties of Cultivated Soybean (Glycine max) and Wild Soybean (Glycine soja). Plants, 2021, 10, 813.	3.5	19
5	Wild rice (Zizania spp.): A review of its nutritional constituents, phytochemicals, antioxidant activities, and health-promoting effects. Food Chemistry, 2020, 331, 127293.	8.2	39
6	Effect of baking on the flavor stability of green tea beverages. Food Chemistry, 2020, 331, 127258.	8.2	54
7	Dynamics of antioxidant activities, metabolites, phenolic acids, flavonoids, and phenolic biosynthetic genes in germinating Chinese wild rice (Zizania latifolia). Food Chemistry, 2020, 318, 126483.	8.2	68
8	Chemical composition, sensory properties and bioactivities of Castanopsis lamontii buds and mature leaves. Food Chemistry, 2020, 316, 126370.	8.2	13
9	Effects of NtSPS1 Overexpression on Solanesol Content, Plant Growth, Photosynthesis, and Metabolome of Nicotiana tabacum. Plants, 2020, 9, 518.	3.5	3
10	The microstructure of starchy food modulates its digestibility. Critical Reviews in Food Science and Nutrition, 2019, 59, 3117-3128.	10.3	50
11	Recovery of High Valueâ€Added Nutrients from Fruit and Vegetable Industrial Wastewater. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1388-1402.	11.7	36
12	Rethinking the Mechanism of the Health Benefits of Proanthocyanidins: Absorption, Metabolism, and Interaction with Gut Microbiota. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 971-985.	11.7	74
13	Improvement of anthocyanins rate of blueberry powder under variable power of microwave extraction. Separation and Purification Technology, 2019, 226, 286-298.	7.9	27
14	iTRAQ-based proteomic analysis reveals the accumulation of bioactive compounds in Chinese wild rice (Zizania latifolia) during germination. Food Chemistry, 2019, 289, 635-644.	8.2	35
15	Castanopsis lamontii Water Extract Shows Potential in Suppressing Pathogens, Lipopolysaccharide-Induced Inflammation and Oxidative Stress-Induced Cell Injury. Molecules, 2019, 24, 273.	3.8	11
16	Improving the taste of autumn green tea with tannase. Food Chemistry, 2019, 277, 432-437.	8.2	75
17	Lasiodiplodia theobromae (Pat.) Griff. & Maubl. reduced energy status and ATPase activity and its relation to disease development and pericarp browning of harvested longan fruit. Food Chemistry, 2019, 275, 239-245.	8.2	30
18	A comparative UHPLC-QqQ-MS-based metabolomics approach for evaluating Chinese and North American wild rice. Food Chemistry, 2019, 275, 618-627.	8.2	86

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19	Effects of a novel chitosan formulation treatment on quality attributes and storage behavior of harvested litchi fruit. Food Chemistry, 2018, 252, 134-141.	8.2	101
20	Quality development and main chemical components of Tieguanyin oolong teas processed from different parts of fresh shoots. Food Chemistry, 2018, 249, 176-183.	8.2	64
21	Application of propyl gallate alleviates pericarp browning in harvested longan fruit by modulating metabolisms of respiration and energy. Food Chemistry, 2018, 240, 863-869.	8.2	108
22	Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-induced disease development and pericarp browning of harvested longan fruit in association with membrane lipids metabolism. Food Chemistry, 2018, 244, 93-101.	8.2	66
23	Effect of In Vitro Digestion on Water-in-Oil-in-Water Emulsions Containing Anthocyanins from Grape Skin Powder. Molecules, 2018, 23, 2808.	3.8	18
24	Red cabbage washing with acidic electrolysed water: effects on microbial quality and physicochemical properties. Food Quality and Safety, 2018, 2, 229-237.	1.8	13
25	RNA Sequencing Provides Insights into the Regulation of Solanesol Biosynthesis in Nicotiana tabacum Induced by Moderately High Temperature. Biomolecules, 2018, 8, 165.	4.0	4
26	Coencapsulation of Polyphenols and Anthocyanins from Blueberry Pomace by Double Emulsion Stabilized by Whey Proteins: Effect of Homogenization Parameters. Molecules, 2018, 23, 2525.	3.8	54
27	Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. Molecules, 2018, 23, 1203.	3.8	73
28	Effect of Fermentation Conditions and Plucking Standards of Tea Leaves on the Chemical Components and Sensory Quality of Fermented Juice. Journal of Chemistry, 2018, 2018, 1-7.	1.9	20
29	Morphological Characteristics, Nutrients, and Bioactive Compounds of Zizania latifolia, and Health Benefits of Its Seeds. Molecules, 2018, 23, 1561.	3.8	50
30	Influence of Extraction Conditions on Ultrasound-Assisted Recovery of Bioactive Phenolics from Blueberry Pomace and Their Antioxidant Activity. Molecules, 2018, 23, 1685.	3.8	72
31	Phomopsis longanae Chi-Induced Changes in Activities of Cell Wall-Degrading Enzymes and Contents of Cell Wall Components in Pericarp of Harvested Longan Fruit and Its Relation to Disease Development. Frontiers in Microbiology, 2018, 9, 1051.	3.5	19
32	Pectin from Citrus Canning Wastewater as Potential Fat Replacer in Ice Cream. Molecules, 2018, 23, 925.	3.8	32
33	Phomopsis longanae Chi-Induced Disease Development and Pericarp Browning of Harvested Longan Fruit in Association With Energy Metabolism. Frontiers in Microbiology, 2018, 9, 1454.	3.5	24
34	A novel chitosan formulation treatment induces disease resistance of harvested litchi fruit to Peronophythora litchii in association with ROS metabolism. Food Chemistry, 2018, 266, 299-308.	8.2	68
35	Hydrogen peroxide-induced pericarp browning of harvested longan fruit in association with energy metabolism. Food Chemistry, 2017, 225, 31-36.	8.2	90
36	Antioxidant activity of polyphenols from Ontario grown onion varieties using pressurized low polarity water technology. Journal of Functional Foods, 2017, 31, 52-62.	3.4	31

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37	Effects of biocontrol bacteria Bacillus amyloliquefaciens LY-1 culture broth on quality attributes and storability of harvested litchi fruit. Postharvest Biology and Technology, 2017, 132, 81-87.	6.0	60
38	Energy status regulates disease development and respiratory metabolism of Lasiodiplodia theobromae (Pat.) Griff. & Maubl.-infected longan fruit. Food Chemistry, 2017, 231, 238-246.	8.2	75
39	DNP and ATP induced alteration in disease development of Phomopsis longanae Chi-inoculated longan fruit by acting on energy status and reactive oxygen species production-scavenging system. Food Chemistry, 2017, 228, 497-505.	8.2	90
40	Inhibitory effects of propyl gallate on membrane lipids metabolism and its relation to increasing storability of harvested longan fruit. Food Chemistry, 2017, 217, 133-138.	8.2	75
41	Analyses of effects of Î±-cembratrien-diol on cell morphology and transcriptome of Valsa mali var. mali. Food Chemistry, 2017, 214, 110-118.	8.2	32
42	Ellagic acid in strawberry (Fragaria spp.): Biological, technological, stability, and human health aspects. Food Quality and Safety, 2017, 1, 227-252.	1.8	48
43	Co-encapsulation of bioactives for food applications. Food Quality and Safety, 2017, 1, 302-309.	1.8	71
44	Recent advances in extraction of antioxidants from plant by-products processing industries. Food Quality and Safety, 2017, 1, 61-81.	1.8	26
45	Transformation of Litchi Pericarp-Derived Condensed Tannin with Aspergillus awamori. International Journal of Molecular Sciences, 2016, 17, 1067.	4.1	6
46	Organ- and Growing Stage-Specific Expression of Solanesol Biosynthesis Genes in Nicotiana tabacum Reveals Their Association with Solanesol Content. Molecules, 2016, 21, 1536.	3.8	10
47	Hydrogen Peroxide Induced Changes in Energy Status and Respiration Metabolism of Harvested Longan Fruit in Relation to Pericarp Browning. Journal of Agricultural and Food Chemistry, 2016, 64, 4627-4632.	5.2	65
48	(â^')-Epigallocatechin gallate (EGCG)-nanoethosomes as a transdermal delivery system for docetaxel to treat implanted human melanoma cell tumors in mice. International Journal of Pharmaceutics, 2016, 512, 22-31.	5.2	33
49	Disinfection efficacy and mechanism of slightly acidic electrolyzed water on Staphylococcus aureus in pure culture. Food Control, 2016, 60, 505-510.	5.5	85
50	Electrolyzed Water Generated Using a Circulating Reactor. International Journal of Food Engineering, 2015, 11, 79-84.	1.5	8
51	Effects of a feasible 1-methylcyclopropene postharvest treatment onÂsenescence and quality maintenance of harvested Huanghua pears during storage at ambient temperature. LWT - Food Science and Technology, 2015, 64, 6-13.	5.2	28
52	Inhibitory effects of propyl gallate on browning and its relationship to active oxygen metabolism in pericarp of harvested longan fruit. LWT - Food Science and Technology, 2015, 60, 1122-1128.	5.2	81
53	Identification of a lectin protein from black turtle bean (Phaseolus vulgaris) using LC-MS/MS and PCR method. LWT - Food Science and Technology, 2015, 60, 1074-1079.	5.2	10
54	Reverse micellar extraction of lectin from black turtle bean (Phaseolus vulgaris): Optimisation of extraction conditions by response surface methodology. Food Chemistry, 2015, 166, 93-100.	8.2	88

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55	pH Stability Study of Lectin from Black Turtle Bean (Phaseolus vulgaris) as Influenced by Guanidiniumâ€“HCl and Thermal Treatment. Protein and Peptide Letters, 2014, 22, 45-51.	0.9	12
56	Kinetics for the thermal stability of lectin from black turtle bean. Journal of Food Engineering, 2014, 142, 132-137.	5.2	13
57	Qualitative detection of class IIa bacteriocinogenic lactic acid bacteria from traditional Chinese fermented food using a YGNGV-motif-based assay. Journal of Microbiological Methods, 2014, 100, 121-127.	1.6	13
58	Extraction and purification of a lectin from small black kidney bean (Phaseolus vulgaris) using a reversed micellar system. Process Biochemistry, 2013, 48, 746-752.	3.7	29
59	Inhibition effects and induction of apoptosis of flavonoids on the prostate cancer cell line PC-3 in vitro. Food Chemistry, 2013, 138, 48-53.	8.2	74
60	Analysis of volume expansion and dehydration rate of berry slab under microwave-vacuum puffing conditions. LWT - Food Science and Technology, 2013, 52, 39-48.	5.2	15
61	Characterization of immobilized phospholipase A1 on magnetic nanoparticles for oil degumming application. LWT - Food Science and Technology, 2013, 50, 519-525.	5.2	47
62	Improved Growth ofLactobacillus bulgaricusandStreptococcus thermophilusas well as Increased Antioxidant Activity by Biotransforming Litchi Pericarp Polysaccharide withAspergillus awamori. BioMed Research International, 2013, 2013, 1-7.	1.9	11
63	Immobilization of Phospholipase A₁ and its Application in Soybean Oil Degumming. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 649-656.	1.9	21
64	EFFECT OF HIGHâ€PRESSURE HOMOGENIZATION ON THE FUNCTIONAL PROPERTY OF PEANUT PROTEIN. Journal of Food Process Engineering, 2011, 34, 2191-2204.	2.9	63
65	Combinatorial effects of mechanical activation and chemical stimulation on the microwave assisted acetylation of corn (Zea mays) starch. Starch/Staerke, 2011, 63, 96-105.	2.1	9
66	Identification of bioactive composition and antioxidant activity in young mandarin fruits. Food Chemistry, 2011, 124, 1561-1566.	8.2	68
67	Effects of acetic acid/acetic anhydride ratios on the properties of corn starch acetates. Food Chemistry, 2011, 126, 1662-1669.	8.2	133
68	Supercritical fluid extraction and identification of isoquinoline alkaloids from leaves of Nelumbo nucifera Gaertn. European Food Research and Technology, 2010, 231, 407-414.	3.3	40
69	Enhanced antioxidant and antityrosinase activities of longan fruit pericarp by ultra-high-pressure-assisted extraction. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 471-477.	2.8	126
70	ATP-regulation of antioxidant properties and phenolics in litchi fruit during browning and pathogen infection process. Food Chemistry, 2010, 118, 42-47.	8.2	112
71	Optimising microwave vacuum puffing for blue honeysuckle snacks. International Journal of Food Science and Technology, 2010, 45, 506-511.	2.7	23
72	Production, Quality, and Biological Effects of Oolong Tea (Camellia sinensis). Food Reviews International, 2010, 27, 1-15.	8.4	101

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73	Effects of supercritical CO2 fluid parameters on chemical composition and yield of carotenoids extracted from pumpkin. LWT - Food Science and Technology, 2010, 43, 39-44.	5.2	65
74	Purification and characterization of an antioxidant protein from Ginkgo biloba seeds. Food Research International, 2010, 43, 86-94.	6.2	57
75	Effects of modifiers on the profile of lycopene extracted from tomato skins by supercritical CO2. Journal of Food Engineering, 2009, 93, 431-436.	5.2	105
76	Headspace solid-phase microextractionâ€“gas chromatographyâ€“mass spectrometry analysis of the volatile components of longan (Dimocarpus longan Lour.). European Food Research and Technology, 2009, 229, 457-465.	3.3	29
77	Solubility of lycopene in supercritical CO2 fluid as affected by temperature and pressure. Separation and Purification Technology, 2009, 66, 322-328.	7.9	75
78	Application of response surface methodology to optimize microwave-assisted extraction of silymarin from milk thistle seeds. Separation and Purification Technology, 2009, 70, 34-40.	7.9	50
79	Effects of supercritical fluid extraction parameters on lycopene yield and antioxidant activity. Food Chemistry, 2009, 113, 1088-1094.	8.2	114
80	Disinfection efficacy of slightly acidic electrolyzed water on fresh cut cabbage. Food Control, 2009, 20, 294-297.	5.5	133
81	Effects of ultrasonic extraction on the physical and chemical properties of polysaccharides from longan fruit pericarp. Polymer Degradation and Stability, 2008, 93, 268-272.	5.8	86
82	Optimization of supercritical fluid extraction of lycopene from tomato skin with central composite rotatable design model. Separation and Purification Technology, 2008, 60, 278-284.	7.9	104
83	Phytohemagglutinin isolectins extracted and purified from red kidney beans and its cytotoxicity on human H9 lymphoma cell line. Separation and Purification Technology, 2008, 63, 122-128.	7.9	13
84	Juice components and antioxidant capacity of citrus varieties cultivated in China. Food Chemistry, 2008, 106, 545-551.	8.2	284
85	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. Food Chemistry, 2008, 108, 727-736.	8.2	296
86	A comparative analysis of property of lychee polyphenoloxidase using endogenous and exogenous substrates. Food Chemistry, 2008, 108, 818-823.	8.2	22
87	Effects of reactive oxygen species on cellular wall disassembly of banana fruit during ripening. Food Chemistry, 2008, 109, 319-324.	8.2	52
88	Comparison of the phytohaemagglutinin from red kidney bean (Phaseolus vulgaris) purified by different affinity chromatography. Food Chemistry, 2008, 108, 394-401.	8.2	14
89	Biological Properties and Characterization of Lectin from Red Kidney Bean (<i>Phaseolus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	8.4	38
90	Separating Tocotrienols from Palm Oil by Molecular Distillation. Food Reviews International, 2008, 24, 376-391.	8.4	35

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91	Molecular Distillation of Palm Oil Distillates: Evaporation Rates, Relative Volatility, and Distribution Coefficients of Tocotrienols and other Minor Components. Separation Science and Technology, 2007, 42, 3029-3048.	2.5	10
92	Correlation of Mass Transfer Coefficients in Supercritical CO2Separation Process. Drying Technology, 2007, 25, 335-339.	3.1	7
93	Solubility of Carotenoids in Supercritical CO₂. Food Reviews International, 2007, 23, 341-371.	8.4	40
94	Correlation of mass transfer coefficient in the extraction of plant oil in a fixed bed for supercritical CO2. Journal of Food Engineering, 2007, 78, 33-40.	5.2	18
95	Isolation and characterization of lectins from kidney beans (Phaseolus vulgaris). Process Biochemistry, 2007, 42, 1436-1442.	3.7	38
96	Extraction of tocotrienols from palm fatty acid distillates using molecular distillation. Separation and Purification Technology, 2007, 57, 220-229.	7.9	87
97	Chitin Extraction from Black Tiger Shrimp (Penaeus monodon) Waste using Organic Acids. Separation Science and Technology, 2006, 41, 1135-1153.	2.5	50
98	Bioavailability and Synergistic Effects of Tea Catechins as Antioxidants in the Human Diet. ACS Symposium Series, 2006, , 254-264.	0.5	5
99	Stability and Synergistic Effect of Antioxidative Properties of Lycopene and Other Active Components. Critical Reviews in Food Science and Nutrition, 2005, 44, 559-573.	10.3	33
100	Extraction of Polyphenolics from Plant Material for Functional Foodsâ€"Engineering and Technology. Food Reviews International, 2005, 21, 139-166.	8.4	200
101	Antioxidative properties of lycopene and other carotenoids from tomatoes: Synergistic effects. BioFactors, 2004, 21, 203-210.	5.4	67
102	Saponins from Edible Legumes: Chemistry, Processing, and Health Benefits. Journal of Medicinal Food, 2004, 7, 67-78.	1.5	303
103	Bioactivity of Lycopene-Rich Carotenoid Concentrate Extracted from Tomatoes. ACS Symposium Series, 2003, , 154-164.	0.5	1
104	Polyphenolics in Grape Seedsâ€"Biochemistry and Functionality. Journal of Medicinal Food, 2003, 6, 291-299.	1.5	603
105	OSMOTIC DEHYDRATION OF FOODS: MASS TRANSFER AND MODELING ASPECTS. Food Reviews International, 2002, 18, 305-335.	8.4	95
106	Lycopene in Tomatoes: Chemical and Physical Properties Affected by Food Processing. Critical Reviews in Food Science and Nutrition, 2000, 40, 1-42.	10.3	573
107	Lycopene in Tomatoes: Chemical and Physical Properties Affected by Food Processing. Critical Reviews in Biotechnology, 2000, 20, 293-334.	9.0	412
108	Effect of Complex Food Environment on Production of Enteriocin IN 3531 with <i>Enterococcus faecium </i>IN3531 as a Starter in Chinese Fermentation Paocai Making. Advanced Materials Research, 0, 884-885, 429-432.	0.3	5