

Hong

List of Publications by Year in Descending Order

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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.

119
papers

1,091
citations

17
h-index

26
g-index

125
ext. papers

1,530
ext. citations

4.6
avg, IF

4.75
L-index

#	Paper	IF	Citations
119	Expression of a phage-encoded Gp21 protein protects against phage infection.. <i>Journal of Virology</i> , 2022 , JVI0176921	6.6	0
118	Insight into IgG/IgE binding ability, in vitro digestibility and structural changes of shrimp (<i>Litopenaeus vannamei</i>) soluble extracts with thermal processing.. <i>Food Chemistry</i> , 2022 , 381, 132177	8.5	4
117	Complete genome analysis of the novel <i>Alcaligenes faecalis</i> phage vB_AfaP_QDWS595.. <i>Archives of Virology</i> , 2022 , 167, 931	2.6	
116	Improved protein extraction from thermally processed shrimp (<i>Litopenaeus vannamei</i>) for reliable immunodetection via a synergistic effect of buffer additives. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112790	5.4	6
115	Development of a sandwich enzyme-linked immunosorbent kit for reliable detection of milk allergens in processed food.. <i>Analytical Biochemistry</i> , 2022 , 114667	3.1	1
114	Complete genome analysis of the newly isolated <i>Vibrio</i> phage vB_VpP_WS1 of the family Microviridae.. <i>Archives of Virology</i> , 2022 , 1	2.6	0
113	Major shrimp allergen peptidomics signatures and potential biomarkers of heat processing.. <i>Food Chemistry</i> , 2022 , 382, 132567	8.5	0
112	Glycosylation reduces the allergenicity of turbot (<i>Scophthalmus maximus</i>) parvalbumin by regulating digestibility, cellular mediators release and Th1/Th2 immunobalance.. <i>Food Chemistry</i> , 2022 , 382, 132574	8.5	0
111	SWATH-MS-based proteomics reveals functional biomarkers of Th1/Th2 responses of tropomyosin allergy in mouse models.. <i>Food Chemistry</i> , 2022 , 383, 132474	8.5	1
110	A Single Catalytic Endolysin Domain Plychap001: Characterization and Application to Control <i>Vibrio</i> parahaemolyticus and Its Biofilm Directly. <i>Foods</i> , 2022 , 11, 1578	4.9	
109	Development of a sensitive sandwich-ELISA assay for reliable detection of fish residues in foods. <i>Analytical Biochemistry</i> , 2021 , 635, 114448	3.1	3
108	The effect of chlorophyll on the enzyme-linked immunosorbent assay (ELISA) of procymidone in vegetables and the way to overcome the matrix interference. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
107	Preparation of Boronic Acid-Functionalized Cryogels Using Modular and Clickable Building Blocks for Bacterial Separation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 135-145	5.7	3
106	Quantification of crustacean tropomyosin in foods using high-performance liquid chromatography-tandem mass spectrometry method. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5278-5285	4.3	6
105	Identification and Amino Acid Analysis of Allergenic Epitopes of a Novel Allergen Paramyosin (Rap v 2) from. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5381-5391	5.7	4
104	Synergistic effects of endolysin Lysqdv001 and ϵ -poly-lysine in controlling <i>Vibrio</i> parahaemolyticus and its biofilms. <i>International Journal of Food Microbiology</i> , 2021 , 343, 109112	5.8	8
103	Preparation of soybean β -conglycinin epitope antibody and its preliminary application in frozen surimi detection. <i>European Food Research and Technology</i> , 2021 , 247, 1411-1423	3.4	1

102	Comparison of immunological properties of recombinant and natural turbot (<i>Scophthalmus maximus</i>) parvalbumin. <i>European Food Research and Technology</i> , 2021 , 247, 2053-2065	3.4	0
101	Allergenicity determination of Turbot parvalbumin for safety of fish allergy via dendritic cells, RBL-2H3 cell and mouse model. <i>European Food Research and Technology</i> , 2021 , 247, 1959-1974	3.4	0
100	Extraction of total wheat (<i>Triticum aestivum</i>) protein fractions and cross-reactivity of wheat allergens with other cereals. <i>Food Chemistry</i> , 2021 , 347, 129064	8.5	5
99	Identification of the Dominant T-Cell Epitopes of Lit v 1 Shrimp Major Allergen and Their Functional Overlap with Known B-Cell Epitopes. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7420-7428	5.7	3
98	Whey allergens: Influence of nonthermal processing treatments and their detection methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4480-4510	16.4	5
97	Photoconjugation of temperature- and pH-responsive polymer with silica nanoparticles for separation and enrichment of bacteria. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 197, 111433	6	3
96	Tyrosinase/caffeic acid cross-linking alleviated shrimp (<i>Metapenaeus ensis</i>) tropomyosin-induced allergic responses by modulating the Th1/Th2 immunobalance. <i>Food Chemistry</i> , 2021 , 340, 127948	8.5	3
95	Comparison of digestibility and potential allergenicity of raw shrimp (<i>Litopenaeus vannamei</i>) extracts in static and dynamic digestion systems. <i>Food Chemistry</i> , 2021 , 345, 128831	8.5	5
94	Complete genome sequence of the extreme-pH-resistant Salmonella bacteriophage ϕ of the family Microviridae. <i>Archives of Virology</i> , 2021 , 166, 325-329	2.6	0
93	A comprehensive review on the application of novel disruption techniques for proteins release from microalgae. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	3
92	The influence of pre-treatment methods and matrix effect on sesame (<i>Sesamum indicum</i>) sandwich ELISA detection. <i>Food and Agricultural Immunology</i> , 2021 , 32, 540-556	2.9	1
91	Effects of gallic acid combined with epsilon-polylysine hydrochloride incorporated in a pullulan-CMC edible coating on the storage quality of sea bass.. <i>RSC Advances</i> , 2021 , 11, 29675-29683	3.7	3
90	Visual detection of tropomyosin, a major shrimp allergenic protein using gold nanoparticles (AuNPs)-assisted colorimetric aptasensor. <i>Marine Life Science and Technology</i> , 2021 , 3, 382-394	4.5	1
89	Development of a Sandwich Enzyme-linked Immunosorbent Assay (ELISA) for the Detection of Egg Residues in Processed Food Products. <i>Food Analytical Methods</i> , 2021 , 14, 1806-1814	3.4	1
88	Process Optimization for Preparation of Hyaluronidase Inhibitory Hydrolysates with Anti-allergic Potential from <i>Salmo salar</i> Processing By-products. <i>ACS Food Science & Technology</i> , 2021 , 1, 1262-1273		0
87	Reducing the Allergenicity of Shrimp Tropomyosin and Allergy Desensitization Based on Glycation Modification. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	1
86	Characterizations of the endolysin Lys84 and its domains from phage qdsa002 with high activities against <i>Staphylococcus aureus</i> and its biofilms. <i>Enzyme and Microbial Technology</i> , 2021 , 148, 109809	3.8	3
85	Production of egg yolk antibody against <i>A.fumigatus</i> and its therapeutic potential for treating <i>A.fumigatus</i> keratitis. <i>Microbial Pathogenesis</i> , 2021 , 158, 105081	3.8	1

84	Tailor-made magnetic nanocomposite with pH and thermo-dual responsive copolymer brush for bacterial separation. <i>Food Chemistry</i> , 2021 , 358, 129907	8.5	4
83	Development of cationic peptide chimeric lysins based on phage lysin Lysqdv001 and their antibacterial effects against <i>Vibrio parahaemolyticus</i> : A preliminary study. <i>International Journal of Food Microbiology</i> , 2021 , 358, 109396	5.8	2
82	The Construction and Application of Aptamer to Simultaneous Identification of Enrofloxacin and Ciprofloxacin Residues in Fish. <i>Food Analytical Methods</i> , 2021 , 14, 957-967	3.4	3
81	Hapten-Branched Polyethylenimine as a New Antigen Affinity Ligand to Purify Antibodies with High Efficiency and Specificity. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 58191-58200	9.5	2
80	Analysis of the allergenicity and B cell epitopes in tropomyosin of shrimp (<i>Litopenaeus vannamei</i>) and correlation to cross-reactivity based on epitopes with fish (<i>Larimichthys crocea</i>) and clam (<i>Ruditapes philippinarum</i>). <i>Food Chemistry</i> , 2020 , 323, 126763	8.5	10
79	Immunomodulatory Effect of Laccase/Caffeic Acid and Transglutaminase in Alleviating Shrimp Tropomyosin (Met e 1) Allergenicity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7765-7778	5.7	16
78	Extraction, Identification, Modification, and Antibacterial Activity of Histone from Immature Testis of. <i>Marine Drugs</i> , 2020 , 18,	6	2
77	Ameliorative and protective effects of fucoidan and sodium alginate against lead-induced oxidative stress in Sprague Dawley rats. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 662-669	7.9	4
76	Oxidative Stability and Browning Development of Semi-dried Shrimp (<i>Acetes chinensis</i>) with Different Salt Contents and Packaging Methods Stored at Refrigerated Temperature. <i>Food Science and Technology Research</i> , 2020 , 26, 239-245	0.8	0
75	Quick and convenient construction of lambda-cyhalothrin antigen for the generation of specific antibody. <i>Analytical Biochemistry</i> , 2020 , 597, 113669	3.1	4
74	Broad-host-range Salmonella bacteriophage STP4-a and its potential application evaluation in poultry industry. <i>Poultry Science</i> , 2020 , 99, 3643-3654	3.9	17
73	Influence of nonthermal extraction technique and allergenicity characteristics of tropomyosin from fish (<i>Larimichthys crocea</i>) in comparison with shrimp (<i>Litopenaeus vannamei</i>) and clam (<i>Ruditapes philippinarum</i>). <i>Food Chemistry</i> , 2020 , 309, 125575	8.5	10
72	Allergenicity of tropomyosin of shrimp (<i>Litopenaeus vannamei</i>) and clam (<i>Ruditapes philippinarum</i>) is higher than that of fish (<i>Larimichthys crocea</i>) via in vitro and in vivo assessment. <i>European Food Research and Technology</i> , 2020 , 246, 103-112	3.4	8
71	A review on food processing and preparation methods for altering fish allergenicity. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-20	11.5	3
70	Purification, Characterization, and Three-Dimensional Structure Prediction of Paramyosin, a Novel Allergen of. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14632-14642	5.7	7
69	Natural Shrimp () Tropomyosin Shows Higher Allergic Properties than Recombinant Ones as Compared through SWATH-MS-Based Proteomics and Immunological Response. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11553-11567	5.7	6
68	Effect of hydroxyl radicals on biochemical and functional characteristics of myofibrillar protein from large yellow croaker (<i>Pseudosciaena crocea</i>). <i>Journal of Food Biochemistry</i> , 2020 , 44, e13084	3.3	9
67	Lipid emulsion enhances fish allergen parvalbumin's resistance to in vitro digestion and IgG/IgE binding capacity. <i>Food Chemistry</i> , 2020 , 302, 125333	8.5	10

66	An overview on marine anti-allergic active substances for alleviating food-induced allergy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2549-2563	11.5	11
65	Development of ELISA Method for Detecting Crustacean Major Allergen Tropomyosin in Processed Food Samples. <i>Food Analytical Methods</i> , 2019 , 12, 2719-2729	3.4	16
64	Screening of Polyvalent Phage-Resistant Strains Based on Phage Receptor Analysis. <i>Frontiers in Microbiology</i> , 2019 , 10, 850	5.7	18
63	Preparation of a novel polyethyleneimine functionalized sepharose-boronate affinity material and its application in selective enrichment of food borne pathogenic bacteria. <i>Food Chemistry</i> , 2019 , 294, 468-476	8.5	12
62	Oxidative Stability of Dried Seafood Products during Processing and Storage: A Review. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 329-340	1.6	12
61	Potential efficacy of processing technologies for mitigating crustacean allergenicity. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2807-2830	11.5	24
60	Boronic acid-functionalized agarose affinity chromatography for isolation of tropomyosin in fishes. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6490-6499	4.3	4
59	Effect of tyrosinase and caffeic acid crosslinking of turbot parvalbumin on the digestibility, and release of mediators and cytokines from activated RBL-2H3 cells. <i>Food Chemistry</i> , 2019 , 300, 125209	8.5	13
58	Effect of Feeding Strategies on Molecular Responses of Biotransformation Genes in <i>Crassostrea gigas</i> Exposed to Cadmium. <i>Journal of Ocean University of China</i> , 2019 , 18, 883-888	1	4
57	Effect of laccase-catalyzed cross-linking on the structure and allergenicity of <i>Paralichthys olivaceus</i> parvalbumin mediated by propyl gallate. <i>Food Chemistry</i> , 2019 , 297, 124972	8.5	12
56	Effect of tyrosinase-catalyzed crosslinking on the structure and allergenicity of turbot parvalbumin mediated by caffeic acid. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3501-3508	4.3	13
55	Structural changes of 2,2Sazobis(2-amidinopropane) dihydrochloride (AAPH) treated shrimp tropomyosin decrease allergenicity. <i>Food Chemistry</i> , 2019 , 274, 547-557	8.5	18
54	Preparation of a Boronate-Functionalized Affinity Silica Hybrid Monolith Column for the Specific Capture of Nucleosides. <i>ChemistrySelect</i> , 2019 , 4, 623-628	1.8	5
53	Development of a method for the quantification of fish major allergen parvalbumin in food matrix via liquid chromatography-tandem mass spectrometry with multiple reaction monitoring. <i>Food Chemistry</i> , 2019 , 276, 358-365	8.5	20
52	Characteristics of Two Lysis-Related Proteins from a <i>Shewanella putrefaciens</i> Phage with High Lytic Activity and Wide Spectrum. <i>Journal of Food Protection</i> , 2018 , 81, 332-340	2.5	3
51	Allergenicity of acrolein-treated shrimp tropomyosin evaluated using RBL-2H3 cell and mouse model. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4374-4378	4.3	15
50	Effect of tyrosinase-aided crosslinking on the IgE binding potential and conformational structure of shrimp (<i>Metapenaeus ensis</i>) tropomyosin. <i>Food Chemistry</i> , 2018 , 248, 287-295	8.5	28
49	vB_EcoS_IME347 a novel T1-like <i>Escherichia coli</i> bacteriophage. <i>Journal of Basic Microbiology</i> , 2018 , 58, 968-976	2.7	2

48	An overview of smart packaging technologies for monitoring safety and quality of meat and meat products. <i>Packaging Technology and Science</i> , 2018 , 31, 449-471	2.3	51
47	Effect of salinity on the bioaccumulation and depuration of cadmium in the pacific cupped oyster, <i>Crassostrea gigas</i> . <i>Environmental Toxicology and Pharmacology</i> , 2018 , 62, 88-97	5.8	10
46	Expression of genes encoding the luciferase from <i>Photobacterium leiognathi</i> in <i>Escherichia coli</i> Rosetta (DE3) and its application in NADH detection. <i>Luminescence</i> , 2018 , 33, 1010-1018	2.5	8
45	Complete Genome of a Novel Lytic <i>Vibrio parahaemolyticus</i> Phage VPP1 and Characterization of Its Endolysin for Antibacterial Activities. <i>Journal of Food Protection</i> , 2018 , 81, 1117-1125	2.5	14
44	Effects of brown seaweed polyphenols, β -tocopherol, and ascorbic acid on protein oxidation and textural properties of fish mince (<i>Pagrosomus major</i>) during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1102-1107	4.3	14
43	Changes of structure and IgE binding capacity of shrimp (<i>Metapenaeus ensis</i>) tropomyosin followed by acrolein treatment. <i>Food and Function</i> , 2017 , 8, 1028-1036	6.1	25
42	Effects of brown algal phlorotannins and ascorbic acid on the physicochemical properties of minced fish (<i>Pagrosomus major</i>) during freeze-thaw cycles. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 706-713	3.8	11
41	Shelf-life extension of chilled olive flounder (<i>Paralichthys olivaceus</i>) using chitosan coatings containing clove oil. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13204	2.1	12
40	Determining the effect of malondialdehyde on the IgE-binding capacity of shrimp tropomyosin upon in vitro digestion. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4588-4594	4.3	14
39	Effect of thermal processing on the concentration and bioaccessibility of rare earth elements in seaweed and oyster. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13259	2.1	2
38	Development and application of a tyrosinase-based time-temperature indicator (TTI) for determining the quality of turbot sashimi. <i>Journal of Ocean University of China</i> , 2017 , 16, 847-854	1	7
37	Inactivation mechanism of <i>Vibrio parahaemolyticus</i> via supercritical carbon dioxide treatment. <i>Food Research International</i> , 2017 , 100, 282-288	7	8
36	Bioaccumulation and biodegradation of sulfamethazine in <i>Chlorella pyrenoidosa</i> . <i>Journal of Ocean University of China</i> , 2017 , 16, 1167-1174	1	23
35	Effect of transglutaminase-catalyzed glycosylation on the allergenicity and conformational structure of shrimp (<i>Metapenaeus ensis</i>) tropomyosin. <i>Food Chemistry</i> , 2017 , 219, 215-222	8.5	38
34	Identification and growth optimization of a Marine <i>Bacillus</i> DK1-SA11 having potential of producing broad spectrum antimicrobial compounds. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2017 , 30, 839-853	9.4	6
33	Inhibition of lipid oxidation in frozen farmed ovate pompano (<i>Trachinotus ovatus</i> L.) fillets stored at -18 °C by chitosan coating incorporated with citric acid or licorice extract. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3374-9	4.3	15
32	Advanced glycation endproducts in 35 types of seafood products consumed in eastern China. <i>Journal of Ocean University of China</i> , 2016 , 15, 690-696	1	3
31	Extracting Protein from Antarctic Krill (<i>Euphausia superba</i>). <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 597-606	1.6	4

30	Assessment and comparison of in vitro immunoregulatory activity of three astaxanthin stereoisomers. <i>Journal of Ocean University of China</i> , 2016 , 15, 283-287	1	17
29	The <i>Vibrio parahaemolyticus</i> -infecting bacteriophage qdvp001: genome sequence and endolysin with a modular structure. <i>Archives of Virology</i> , 2016 , 161, 2645-52	2.6	19
28	Effect of malonaldehyde cross-linking on the ability of shrimp tropomyosin to elicit the release of inflammatory mediators and cytokines from activated RBL-2H3 cells. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4263-7	4.3	11
27	Analysis of physicochemical properties during the processing of Yiluxian, a traditional chinese low-salt fish product. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2185-2192	3.8	5
26	Separation, Purification, and Identification of (3S,3'S)-trans-Astaxanthin from <i>Haematococcus pluvialis</i> . <i>Separation Science and Technology</i> , 2015 , 50, 1377-1383	2.5	15
25	In-Vitro Simulated Gastric Fluid Digestion and Immunogenicity of Different Crustacean Protein Extracts. <i>International Journal of Food Properties</i> , 2015 , 18, 43-53	3	3
24	Effect of pH shifts on IgE-binding capacity and conformational structure of tropomyosin from short-neck clam (<i>Ruditapes philippinarum</i>). <i>Food Chemistry</i> , 2015 , 188, 248-55	8.5	30
23	Quantification of ethanol using a luminescence system derived from <i>Photobacterium leiognathi</i> . <i>Analytical Methods</i> , 2015 , 7, 6220-6224	3.2	2
22	Effect of malondialdehyde treatment on the IgE binding capacity and conformational structure of shrimp tropomyosin. <i>Food Chemistry</i> , 2015 , 175, 374-80	8.5	26
21	Broad spectrum anti-microbial compounds producing bacteria from coast of Qingdao bays. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2015 , 28, 473-82	0.4	
20	Application of the VPP1 bacteriophage combined with a coupled enzyme system in the rapid detection of <i>Vibrio parahaemolyticus</i> . <i>Journal of Microbiological Methods</i> , 2014 , 98, 99-104	2.8	15
19	Bioprocess production of sea cucumber rice wine and characterization of functional components and antioxidant activities. <i>Food Science and Biotechnology</i> , 2014 , 23, 807-814	3	1
18	Comparative study on the allergenicity of different <i>Litopenaeus vannamei</i> extract solutions. <i>Journal of Ocean University of China</i> , 2014 , 13, 157-162	1	1
17	Characterization of Farmed Ovate Pompano (<i>Trachinotus ovatus</i> Linnaeus) Freshness during Ice Storage by Monitoring the Changes of Volatile Profile. <i>Food Science and Technology Research</i> , 2014 , 20, 79-84	0.8	5
16	Determination of microheterogeneous substitution in shrimp tropomyosin and its effect on IgE-binding capacity. <i>European Food Research and Technology</i> , 2014 , 239, 941-949	3.4	2
15	Identification of oxidative modification of shrimp (<i>Metapenaeus ensis</i>) tropomyosin induced by malonaldehyde. <i>European Food Research and Technology</i> , 2014 , 239, 847-855	3.4	12
14	Antioxidant production and chitin recovery from shrimp head fermentation with <i>Streptococcus thermophilus</i> . <i>Food Science and Biotechnology</i> , 2013 , 22, 1023-1032	3	40
13	Research into the functional components and antioxidant activities of North China rice wine (Ji Mo Lao Jiu). <i>Food Science and Nutrition</i> , 2013 , 1, 307-14	3.2	7

12	Identification and characterization of a new IgE-binding protein in mackerel (<i>Scomber japonicus</i>) by MALDI-TOF-MS. <i>Journal of Ocean University of China</i> , 2011 , 10, 93-98	1	17
11	Optimization of preparative separation and purification of total polyphenols from <i>Sargassum tenerrimum</i> by column chromatography. <i>Journal of Ocean University of China</i> , 2009 , 8, 425-430	1	3
10	In vivo study of antiallergenicity of ethanol extracts from <i>Sargassum tenerrimum</i> , <i>Sargassum cervicornis</i> and <i>Sargassum graminifolium</i> turn. <i>European Food Research and Technology</i> , 2009 , 229, 435-441	2,4	18
9	Optimization of culturing condition and medium composition for the production of alginate lyase by a marine <i>Vibrio</i> sp. YKW-34. <i>Journal of Ocean University of China</i> , 2008 , 7, 97-102	1	4
8	Potential hazards in smoke-flavored fish. <i>Journal of Ocean University of China</i> , 2008 , 7, 294-298	1	2
7	Preparation of trypsin-immobilised chitosan beads and their application to the purification of soybean trypsin inhibitor. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2332-2339	4,3	9
6	Investigation into Benzene, Trihalomethanes and Formaldehyde in Chinese Lager Beers. <i>Journal of the Institute of Brewing</i> , 2006 , 112, 291-294	2	14
5	A new method for the non-destructive determination of fish freshness by nuclear imaging. <i>Journal of Ocean University of China</i> , 2005 , 4, 240-243	1	
4	Preliminary validation of high performance liquid chromatography method for detection of methyl-testosterone residue in carp muscle. <i>Journal of Ocean University of China</i> , 2005 , 4, 248-251	1	2
3	Seasonal changes in phospholipids of mussel (<i>Mytilus edulis</i> Linne). <i>Journal of the Science of Food and Agriculture</i> , 2003 , 83, 133-135	4,3	21
2	Chemical characters and antioxidative properties of sulfated polysaccharides from <i>Laminaria japonica</i> . <i>Journal of Applied Phycology</i> , 2001 , 13, 67-70	3,2	101
1	Development of a sensitive sandwich enzyme-linked immunosorbent assay test kit for reliable detection of peanut residues in processed food. <i>European Food Research and Technology</i> , 1	3,4	