

Yuan Li

List of Publications by Year in descending order

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183
papers

4,983
citations

76326
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138484
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184
all docs

184
docs citations

184
times ranked

4099
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rgBT /Oved	8.2	166
2	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. <i>Carbohydrate Polymers</i> , 2015, 132, 574-581.	10.2	152
3	Food Phenolics, Pros and Cons: A Review. <i>Food Reviews International</i> , 2005, 21, 367-388.	8.4	133
4	Development and properties of bacterial cellulose, curcumin, and chitosan composite biodegradable films for active packaging materials. <i>Carbohydrate Polymers</i> , 2021, 260, 117778.	10.2	115
5	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <i>Food Research International</i> , 2018, 111, 565-573.	6.2	109
6	The shelf life extension of refrigerated grass carp (<i>Ctenopharyngodon idellus</i>) fillets by chitosan coating combined with glycerol monolaurate. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 448-454.	7.5	100
7	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , 2018, 256, 259-267.	8.2	97
8	Quality, functionality, and microbiology of fermented fish: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1228-1242.	10.3	87
9	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. <i>Food Control</i> , 2013, 33, 344-351.	5.5	83
10	Enhanced physicochemical properties of chitosan/whey protein isolate composite film by sodium laurate-modified TiO ₂ nanoparticles. <i>Carbohydrate Polymers</i> , 2016, 138, 59-65.	10.2	80
11	Effect of fermentation temperature on the microbial and physicochemical properties of silver carp sausages inoculated with <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , 2010, 118, 512-518.	8.2	79
12	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1747-1759.	10.3	74
13	Biphasic biocatalysis using a CO ₂ -switchable Pickering emulsion. <i>Green Chemistry</i> , 2019, 21, 4062-4068.	9.0	70
14	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Science and Technology</i> , 2016, 51, 1630-1637.	2.7	69
15	Chitosan oligosaccharide-N-chlorokojic acid mannich base polymer as a potential antibacterial material. <i>Carbohydrate Polymers</i> , 2018, 182, 225-234.	10.2	66
16	Physicochemical and structural characteristics of chitosan nanopowders prepared by ultrafine milling. <i>Carbohydrate Polymers</i> , 2012, 87, 309-313.	10.2	65
17	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (<i>Cyprinus carpio</i> L.) inoculated with mixed starter cultures. <i>Food Microbiology</i> , 2020, 90, 103487.	4.2	65
18	Pressure-induced changes of silver carp (<i>Hypophthalmichthys molitrix</i>) myofibrillar protein structure. <i>European Food Research and Technology</i> , 2014, 238, 753-761.	3.3	63

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19	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>Food Chemistry</i> , 2019, 301, 125278.	8.2	63
20	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. <i>Carbohydrate Polymers</i> , 2017, 176, 356-364.	10.2	62
21	Aggregation and structural changes of silver carp actomyosin as affected by mild acidification with d-gluconic acid γ -lactone. <i>Food Chemistry</i> , 2012, 134, 1005-1010.	8.2	59
22	Facile synthesis and antibacterial activity of geraniol conjugated chitosan oligosaccharide derivatives. <i>Carbohydrate Polymers</i> , 2021, 251, 117099.	10.2	58
23	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>Food Chemistry</i> , 2018, 262, 1-6.	8.2	57
24	Contribution of Mixed Starter Cultures to Flavor Profile of Suanyu - A Traditional Chinese Low-Salt Fermented Whole Fish. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13131.	2.0	54
25	Bio-based edible coatings for the preservation of fishery products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2481-2493.	10.3	54
26	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish (<i>Takifugu obscurus</i>) fillets during frozen storage. <i>Food Chemistry</i> , 2019, 278, 452-459.	8.2	52
27	Synthesis of varisized chitosan-selenium nanocomposites through heating treatment and evaluation of their antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 751-758.	7.5	50
28	Inhibition of microbial spoilage of grass carp (<i>Ctenopharyngodon idellus</i>) fillets with a chitosan-based coating during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2018, 285, 61-68.	4.7	49
29	Coating white shrimp (<i>Litopenaeus vannamei</i>) with edible fully deacetylated chitosan incorporated with clove essential oil and kojic acid improves preservation during cold storage. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1276-1282.	7.5	49
30	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. <i>International Journal of Food Properties</i> , 2017, 20, S166-S176.	3.0	48
31	Technological roles of microorganisms in fish fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1000-1012.	10.3	48
32	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 483-490.	7.5	46
33	Charge-Reversible Surfactant-Induced Transformation Between Oil-in-Water Dispersion Emulsions and Pickering Emulsions. <i>Angewandte Chemie - International Edition</i> , 2021, 60, 11793-11798.	13.8	46
34	The function of endogenous cathepsin in quality deterioration of grass carp (<i>Ctenopharyngodon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Technology, 2015, 50, 797-803.	2.7	45
35	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. <i>Food Chemistry</i> , 2020, 309, 125513.	8.2	45
36	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets (<i>Ctenopharyngodon idellus</i>). <i>Food Chemistry</i> , 2021, 345, 128862.	8.2	45

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37	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 378-387.	7.5	45
38	Effect of mixed starter cultures fermentation on the characteristics of silver carp sausages. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1021-1031.	3.6	44
39	Endogenous proteolytic enzymes – A study of their impact on cod (<i>Gadus morhua</i>) muscle proteins and textural properties in a fermented product. <i>Food Chemistry</i> , 2015, 172, 551-558.	8.2	44
40	Improving the oxidative stability of fish oil nanoemulsions by co-encapsulation with curcumin and resveratrol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 199, 111481.	5.0	42
41	Effect of mixed kojis on physiochemical and sensory properties of rapidly fermented fish sauce made with freshwater fish by-products. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2088-2096.	2.7	41
42	Purification and identification of a novel antidiabetic peptide from Chinese giant salamander (<i>Andrias davidianus</i>) protein hydrolysate against α -amylase and α -glucosidase. <i>International Journal of Food Properties</i> , 2017, 20, S3360-S3372.	3.0	40
43	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp (<i>Aristichthys nobilis</i>) muscle. <i>International Journal of Food Properties</i> , 2018, 21, 2110-2120.	3.0	40
44	Effects of chitosan coating combined with essential oils on quality and antioxidant enzyme activities of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>International Journal of Food Science and Technology</i> , 2017, 52, 404-412.	2.7	39
45	Effects of inoculating autochthonous starter cultures on N-nitrosodimethylamine and its precursors formation during fermentation of Chinese traditional fermented fish. <i>Food Chemistry</i> , 2019, 271, 174-181.	8.2	39
46	Lipolysis and lipid oxidation caused by <i>Staphylococcus xylosus</i> 135 and <i>Saccharomyces cerevisiae</i> 31 isolated from Suan yu, a traditional Chinese low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2016, 51, 419-426.	2.7	38
47	Optimization of the Maillard reaction of xylose with cysteine for modulating aroma compound formation in fermented tilapia fish head hydrolysate using response surface methodology. <i>Food Chemistry</i> , 2020, 331, 127353.	8.2	38
48	Preparative separation and purification of phenolic compounds from <i>Canarium album</i> L. by macroporous resins. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 493-498.	3.5	37
49	Changes of biogenic amines in Chinese low-salt fermented fish pieces (<i>Suan yu</i>) inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , 2013, 48, 685-692.	2.7	37
50	A facile sensitive L-tyrosine electrochemical sensor based on a coupled CuO/Cu ₂ O nanoparticles and multi-walled carbon nanotubes nanocomposite film. <i>Analytical Methods</i> , 2015, 7, 1313-1320.	2.7	37
51	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>International Journal of Food Properties</i> , 2017, 20, 390-401.	3.0	37
52	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp (<i>Cyprinus carpio</i> L.). <i>Food Research International</i> , 2022, 155, 111128.	6.2	37
53	Differential role of endogenous cathepsin and microorganism in texture softening of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3233-3239.	3.5	36
54	The impact of desmin on texture and water-holding capacity of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>International Journal of Food Science and Technology</i> , 2017, 52, 464-471.	2.7	36

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55	Effect of kojic acid-grafted-chitosan oligosaccharides as a novel antibacterial agent on cell membrane of gram-positive and gram-negative bacteria. <i>Journal of Bioscience and Bioengineering</i> , 2015, 120, 335-339.	2.2	35
56	One-step procedure for enhancing the antibacterial and antioxidant properties of a polysaccharide polymer: Kojic acid grafted onto chitosan. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 1125-1133.	7.5	35
57	Redox-Responsive Pickering Emulsions Stabilized by Silica Nanoparticles and Ferrocene Surfactants at a Very Low Concentration. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 15904-15912.	6.7	34
58	Advances in the application of chitosan as a sustainable bioactive material in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3782-3797.	10.3	34
59	Isolation and structure elucidation of phenolic compounds in Chinese olive (<i>Canarium album</i> L.) fruit. <i>European Food Research and Technology</i> , 2008, 226, 1191-1196.	3.3	32
60	Biopolymerâ€“Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7277-7285.	5.2	32
61	Inhibitory effect of aqueous extract of <i>Allium</i> species on endogenous cathepsin activities and textural deterioration of ice-stored grass carp fillets. <i>Food and Bioprocess Technology</i> , 2015, 8, 2171-2175.	4.7	30
62	Effects of citronellol grafted chitosan oligosaccharide derivatives on regulating anti-inflammatory activity. <i>Carbohydrate Polymers</i> , 2021, 262, 117972.	10.2	30
63	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. <i>Food Chemistry</i> , 2022, 374, 131619.	8.2	30
64	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. <i>Food Research International</i> , 2018, 109, 481-488.	6.2	29
65	Synthesis, characterization and bioactivities of N , O -carbonylated chitosan. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 220-226.	7.5	28
66	Use of Wine and Dairy Yeasts as Single Starter Cultures for Flavor Compound Modification in Fish Sauce Fermentation. <i>Frontiers in Microbiology</i> , 2019, 10, 2300.	3.5	28
67	Oxidative stability, chemical composition and organoleptic properties of seinat (<i>Cucumis melo</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlaid 8172-8179.	2.8	27
68	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). <i>Food Chemistry</i> , 2018, 244, 44-49.	8.2	27
69	Influence of Degree of Hydrolysis on Chemical Composition, Functional Properties, and Antioxidant Activities of Chinese Sturgeon (<i>Acipenser sinensis</i>) Hydrolysates Obtained by Using Alcalase 2.4L. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 583-597.	1.4	27
70	Construction of Polygonatum sibiricum Polysaccharide Functionalized Selenium Nanoparticles for the Enhancement of Stability and Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 240.	5.1	27
71	Transcriptome analysis of the effects of chitosan on the hyperlipidemia and oxidative stress in high-fat diet fed mice. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 104-110.	7.5	26
72	Acid-induced aggregation of actomyosin from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Food Hydrocolloids</i> , 2012, 27, 309-315.	10.7	25

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73	Effect of Ball-Milling Treatment on Physicochemical and Structural Properties of Chitosan. International Journal of Food Properties, 2014, 17, 26-37.	3.0	24
74	Contribution of myofibril filament disassembly to textural deterioration of ice-stored grass carp fillet: Significance of endogenous proteolytic activity, loss of heat shock protein and dephosphorylation of myosin light chain. Food Chemistry, 2018, 269, 511-518.	8.2	24
75	The preparation of chitosan nanoparticles by wet media milling. International Journal of Food Science and Technology, 2012, 47, 2266-2272.	2.7	22
76	Interaction of barley β -d-glucan with wheat starch: Effect on the pasting and rheological properties. International Journal of Biological Macromolecules, 2016, 92, 70-76.	7.5	22
77	Sarcoplasmic Protein Hydrolysis Activity of <i>Lactobacillus plantarum</i> 120 Isolated from Suanyu: A Traditional Chinese Low Salt Fermented Fish. Journal of Food Processing and Preservation, 2017, 41, e12821.	2.0	22
78	Redox-Responsive Oil-In-Dispersion Emulsions Stabilized by Similarly Charged Ferrocene Surfactants and Alumina Nanoparticles. Langmuir, 2020, 36, 14589-14596.	3.5	22
79	Differentiation of flue-cured tobacco leaves in different positions based on neutral volatiles with principal component analysis (PCA). European Food Research and Technology, 2012, 235, 745-752.	3.3	21
80	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. Food Research International, 2018, 111, 87-96.	6.2	21
81	Effect of chitosan with different molecular weight on the stability, antioxidant and anticancer activities of well-dispersed selenium nanoparticles. IET Nanobiotechnology, 2019, 13, 30-35.	3.8	21
82	Quality of giant freshwater prawn (<i>Macrobrachium rosenbergii</i>) during the storage at -18°C as affected by different methods of freezing. International Journal of Food Properties, 2018, 21, 2100-2109.	3.0	20
83	Aroma profiles of commercial Chinese traditional fermented fish (Suan yu) in Western Hunan: GC-MS, odor activity value and sensory evaluation by partial least squares regression. International Journal of Food Properties, 2020, 23, 213-226.	3.0	20
84	The impact of collagen on softening of grass carp (<i>Ctenopharyngodon idella</i>) fillets stored under superchilled and ice storage. International Journal of Food Science and Technology, 2015, 50, 2427-2435.	2.7	19
85	Biochemical and Sensory Characteristics of Whole Carp Inoculated With Autochthonous Starter Cultures. Journal of Aquatic Food Product Technology, 2015, 24, 52-67.	1.4	19
86	Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp (<i>Metapenaeus</i>)	8.6	19
87	Pickering emulsions of alumina nanoparticles and bola-type selenium surfactant yield a fully recyclable aqueous phase. Green Chemistry, 2020, 22, 5470-5475.	9.0	19
88	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. Journal of Food Science, 2020, 85, 3313-3322.	3.1	19
89	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. Food Reviews International, 2022, 38, 1607-1634.	8.4	19
90	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (<i>Eriocheir</i>)	8.2	19

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91	Effects of ultrasonic, microwave, and combined ultrasonic-microwave pretreatments on the enzymatic hydrolysis process and protein hydrolysate properties obtained from Chinese sturgeon (<i>Acipenser sinensis</i>) fillets. <i>Food Science and Technology</i> , 2022, 11, 1320.	4.3	18
92	Effect of the Degree of Hydrolysis on Nutritional, Functional, and Morphological Characteristics of Protein Hydrolysate Produced from Bighead Carp (<i>Hypophthalmichthys nobilis</i>) Using Ficin Enzyme. <i>Food Science and Technology</i> , 2022, 11, 1320.	4.3	18
93	Effects of chitosan pentamer and chitosan hexamer <i>in vivo</i> and <i>in vitro</i> on gene expression and secretion of cytokines. <i>Food and Agricultural Immunology</i> , 2009, 20, 269-280.	1.4	17
94	Physicochemical and functional properties of flour and protein isolates extracted from seinate (<i>Cucumis melo</i> var. <i>tibish</i>) seeds. <i>Food Science and Biotechnology</i> , 2014, 23, 345-353.	2.6	17
95	Freshness assessment of grass carp (<i>Ctenopharyngodon idellus</i>) fillets during storage at 4°C by physicochemical, microbiological and sensorial evaluations. <i>Journal of Food Safety</i> , 2017, 37, e12305.	2.3	17
96	Effects of freezing method on water distribution, microstructure, and taste active compounds of frozen channel catfish (<i>Ictalurus punctatus</i>). <i>Journal of Food Process Engineering</i> , 2019, 42, e12937.	2.9	17
97	The impact of fermentation at elevated temperature on quality attributes and biogenic amine formation of low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2019, 54, 723-733.	2.7	17
98	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Properties</i> , 2017, 20, S663-S672.	3.0	16
99	Production of Biscuit from Chinese Sturgeon Fish Fillet Powder (<i>Acipenser sinensis</i>): A Snack Food for Children. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 1048-1062.	1.4	16
100	Vacuum impregnation of chitosan coating combined with water-soluble polyphenol extracts on sensory, physical state, microbiota composition and quality of refrigerated grass carp slices. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 847-855.	7.5	16
101	<i>In vitro</i> antioxidant activity of protein fractions extracted from seinate (<i>Cucumis</i>) fillets. <i>Food Science and Technology</i> , 2022, 11, 1320.	1.9	15
102	Grass carp peptides hydrolysed by the combination of Alcalase and Neutrase: Angiotensin-converting enzyme (ACE) inhibitory activity, antioxidant activities and physicochemical profiles. <i>International Journal of Food Science and Technology</i> , 2016, 51, 499-508.	2.7	15
103	Enhancement of storage stability of surimi particles stabilized novel pickering emulsions: Effect of different sequential ultrasonic processes. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105802.	8.2	15
104	Effect of chitosan grafting oxidized bacterial cellulose on dispersion stability and modulability of biodegradable films. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 510-519.	7.5	15
105	Identification of a new phenolic compound from Chinese olive (<i>Canarium album</i> L.) fruit. <i>European Food Research and Technology</i> , 2009, 228, 339-343.	3.3	14
106	Recovery of Chitin from Antarctic Krill (<i>Euphausia superba</i>) Shell Waste by Microbial Deproteinization and Demineralization. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1210-1220.	1.4	14
107	Synthesis, characterization, and biological evaluation of novel selenium-containing chitosan derivatives. <i>Carbohydrate Polymers</i> , 2022, 284, 119185.	10.2	14
108	Diffusive Model with Variable Effective Diffusivity Considering Shrinkage for Hot-Air Drying of Lightly Salted Grass Carp Fillets. <i>Drying Technology</i> , 2013, 31, 752-758.	3.1	13

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109	Technological properties and probiotic potential of yeasts isolated from traditional low-salt fermented Chinese fish Suan yu. <i>Journal of Food Biochemistry</i> , 2019, 43, e12865.	2.9	13
110	Effect of media milling on lipid-lowering and antioxidant activities of chitosan. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 1402-1405.	7.5	12
111	Comparative study on quality characteristics of pickled and fermented sturgeon (<i>Acipenser sinensis</i>) meat in retort cooking. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2553-2562.	2.7	12
112	Comparative evaluation of proximate compositions and taste attributes of three Asian hard clams (<i>Meretrix meretrix</i>) with different shell colors. <i>International Journal of Food Properties</i> , 2020, 23, 400-411.	3.0	12
113	Chitosan oligosaccharide-g-linalool polymer as inhibitor of hyaluronidase and collagenase activity. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1570-1577.	7.5	12
114	Binding of a novel bacteriostatic agent—chitosan oligosaccharides—kojic acid graft copolymer to bovine serum albumin: spectroscopic and conformation investigations. <i>European Food Research and Technology</i> , 2015, 240, 109-118.	3.3	11
115	Effect of High Pressure Processing on the Quality and Endogenous Enzyme Activities of Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets Stored at 4°C. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 1093-1105.	1.4	11
116	Lipid fraction and fatty acid profile changes in low-salt fermented fish as affected by processing stage and inoculation of autochthonous starter cultures. <i>LWT - Food Science and Technology</i> , 2018, 97, 289-294.	5.2	11
117	Impact of Wall Material on the Physiochemical Properties and Oxidative Stability of Microencapsulated Spray Dried Silver Carp Oil. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 49-63.	1.4	11
118	Improvement of the quality stability of vacuum-packaged fermented fish (<i>Suanyu</i>) stored at room temperature by irradiation and thermal treatments. <i>International Journal of Food Science and Technology</i> , 2021, 56, 224-232.	2.7	11
119	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 504-512.	7.5	11
120	Chitosan oligosaccharides exert neuroprotective effects via modulating the PI3K/Akt/Bcl-2 pathway in a Parkinsonian model. <i>Food and Function</i> , 2022, 13, 5838-5853.	4.6	11
121	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. <i>International Journal of Food Properties</i> , 2014, 17, 1828-1840.	3.0	10
122	Nutrient Compositions and Properties of Antarctic Krill (<i>Euphausia superba</i>) Muscle and Processing By-Products. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 434-443.	1.4	10
123	Combined Effect of Microwave and Steam Cooking on Phytochemical Compounds and Antioxidant Activity of Purple Sweet Potatoes. <i>Food Science and Technology Research</i> , 2017, 23, 193-201.	0.6	10
124	Modelling the Mass Transfer Kinetics of Battered and Breaded Fish Nuggets during Deep-Fat Frying at Different Frying Temperatures. <i>Journal of Food Quality</i> , 2020, 2020, 1-8.	2.6	10
125	A Novel Chitosanase from <i>Penicillium oxalicum</i> M2 for Chitoooligosaccharide Production: Purification, Identification and Characterization. <i>Molecular Biotechnology</i> , 2022, 64, 947-957.	2.4	10
126	Physicochemical Properties, Volatile Compounds and Phospholipid Classes of Silver Carp Brain Lipids. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1301-1309.	1.9	9

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127	Textural and physicochemical properties of surimi gels prepared with potassium and calcium chloride as substitutes for sodium chloride. International Journal of Food Properties, 0, , 1-14.	3.0	9
128	Inhibitory Effect of Edible Additives on Collagenase Activity and Softening of Chilled Grass Carp Fillets. Journal of Food Processing and Preservation, 2017, 41, e12836.	2.0	9
129	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp (<i>Ctenopharyngodon idellus</i>) fillets. International Journal of Food Science and Technology, 2021, 56, 1801-1808.	2.7	9
130	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. International Journal of Food Science and Technology, 2021, 56, 3527-3535.	2.7	9
131	Charge-Reversible Surfactant-Induced Transformation Between Oil-in-Water Dispersion Emulsions and Pickering Emulsions. Angewandte Chemie, 2021, 133, 11899-11904.	2.0	9
132	A general strategy to synthesis chitosan oligosaccharide-O-Terpenol derivatives with antibacterial properties. Carbohydrate Research, 2021, 503, 108315.	2.3	9
133	Modification of volatile profiles of silver carp surimi gel by immersion treatment with hydrogen peroxide (H_2O_2). International Journal of Food Science and Technology, 2021, 56, 5726-5737.	2.7	9
134	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. Food Bioscience, 2021, 44, 101443.	4.4	9
135	Dissolution and stability of chitosan in a sodium hydroxide/urea aqueous solution. Journal of Applied Polymer Science, 2014, 131, .	2.6	8
136	Purification and Characterization of an Extracellular Acidic Protease of <i>Pediococcus pentosaceus</i> ; Isolated from Fermented Fish. Food Science and Technology Research, 2015, 21, 739-744.	0.6	8
137	Broad-spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. International Journal of Food Science and Technology, 2016, 51, 902-910.	2.7	8
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