Yuan Li

List of Publications by Citations

172	2,852	28	42
papers	citations	h-index	g-index
184	3,907	4.9	5.91
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
172	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (Ctenopharyngodon idellus) fillets during refrigerated storage. *Food Chemistry*, **2018**, 242, 412-420	8.5	113
171	Food Phenolics, Pros and Cons: A Review. *Food Reviews International*, **2005**, 21, 367-388	5.5	112
170	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. *Carbohydrate Polymers*, **2015**, 132, 574-81	10.3	99
169	The shelf life extension of refrigerated grass carp (Ctenopharyngodon idellus) fillets by chitosan coating combined with glycerol monolaurate. *International Journal of Biological Macromolecules*, **2017**, 101, 448-454	7.9	65
168	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. *Food Research International*, **2018**, 111, 565-573	7	65
167	Enhanced physicochemical properties of chitosan/whey protein isolate composite film by sodium laurate-modified TiO2 nanoparticles. *Carbohydrate Polymers*, **2016**, 138, 59-65	10.3	62
166	Effect of fermentation temperature on the microbial and physicochemical properties of silver carp sausages inoculated with Pediococcus pentosaceus. *Food Chemistry*, **2010**, 118, 512-518	8.5	58
165	Physicochemical and structural characteristics of chitosan nanopowders prepared by ultrafine milling. *Carbohydrate Polymers*, **2012**, 87, 309-313	10.3	57
164	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. *Food Control*, **2013**, 33, 344-351	6.2	56
163	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). *International Journal of Food Science and Technology*, **2016**, 51, 1630-1637	3.8	51
162	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. *Food Chemistry*, **2018**, 256, 259-267	8.5	48
161	Chitosan oligosaccharide-N-chlorokojic acid mannich base polymer as a potential antibacterial material. *Carbohydrate Polymers*, **2018**, 182, 225-234	10.3	48
160	Quality, functionality, and microbiology of fermented fish: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1228-1242	11.5	47
159	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. *Carbohydrate Polymers* , **2017**, 176, 356-364	10.3	42
158	Pressure-induced changes of silver carp (Hypophthalmichthys molitrix) myofibrillar protein structure. *European Food Research and Technology*, **2014**, 238, 753-761	3.4	42
157	Aggregation and structural changes of silver carp actomyosin as affected by mild acidification with D-gluconic acid δ-lactone. *Food Chemistry*, **2012**, 134, 1005-10	8.5	41
156	Development and properties of bacterial cellulose, curcumin, and chitosan composite biodegradable films for active packaging materials. *Carbohydrate Polymers*, **2021**, 260, 117778	10.3	40

155	Biphasic biocatalysis using a CO2-switchable Pickering emulsion. *Green Chemistry*, **2019**, 21, 4062-4068	10	39
154	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (Ctenopharyngodon idellus) fillets stored at 4 ℃. *Food Chemistry*, **2018**, 262, 1-6	8.5	38
153	Effect of mixed starter cultures fermentation on the characteristics of silver carp sausages. *World Journal of Microbiology and Biotechnology*, **2007**, 23, 1021-1031	4.4	35
152	Preparative separation and purification of phenolic compounds from Canarium album L. by macroporous resins. *Journal of the Science of Food and Agriculture*, **2008**, 88, 493-498	4.3	35
151	The function of endogenous cathepsin in quality deterioration of grass carp (Ctenopharyngodon idella) fillets stored in chilling conditions. *International Journal of Food Science and Technology*, **2015**, 50, 797-803	3.8	34
150	Recent advances in quality retention of non-frozen fish and fishery products: A review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 1747-1759	11.5	32
149	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish (Takifugu obscurus) fillets during frozen storage. *Food Chemistry*, **2019**, 278, 452-459	8.5	31
148	Effect of kojic acid-grafted-chitosan oligosaccharides as a novel antibacterial agent on cell membrane of gram-positive and gram-negative bacteria. *Journal of Bioscience and Bioengineering*, **2015**, 120, 335-9	3.3	30
147	Bio-based edible coatings for the preservation of fishery products: A Review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2481-2493	11.5	30
146	Effects of chitosan coating combined with essential oils on quality and antioxidant enzyme activities of grass carp (Ctenopharyngodon idellus) fillets stored at 4℃. *International Journal of Food Science and Technology*, **2017**, 52, 404-412	3.8	29
145	Contribution of Mixed Starter Cultures to Flavor Profile of Suanyu，A Traditional Chinese Low-Salt Fermented Whole Fish. *Journal of Food Processing and Preservation*, **2017**, 41, e13131	2.1	28
144	Endogenous proteolytic enzymes--a study of their impact on cod (Gadus morhua) muscle proteins and textural properties in a fermented product. *Food Chemistry*, **2015**, 172, 551-8	8.5	28
143	Isolation and structure elucidation of phenolic compounds in Chinese olive (Canarium album L.) fruit. *European Food Research and Technology*, **2008**, 226, 1191-1196	3.4	28
142	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp (Aristichthys nobilis) muscle. *International Journal of Food Properties*, **2018**, 21, 2110-2120	3	28
141	Inhibition of microbial spoilage of grass carp (Ctenopharyngodon idellus) fillets with a chitosan-based coating during refrigerated storage. *International Journal of Food Microbiology*, **2018**, 285, 61-68	5.8	27
140	Changes of biogenic amines in Chinese low-salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. *International Journal of Food Science and Technology*, **2013**, 48, 685-692	3.8	27
139	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. *International Journal of Biological Macromolecules*, **2020**, 144, 483-490	7.9	27
138	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp (Ctenopharyngodon idellus) fillets stored at 4℃. *International Journal of Food Properties*, **2017**, 20, 390-401	3	26

137	A facile sensitive L-tyrosine electrochemical sensor based on a coupled CuO/Cu2O nanoparticles and multi-walled carbon nanotubes nanocomposite film. *Analytical Methods*, **2015**, 7, 1313-1320	3.2	26
136	Purification and identification of a novel antidiabetic peptide from Chinese giant salamander (Andrias davidianus) protein hydrolysate against □amylase and □glucosidase. *International Journal of Food Properties*, **2017**, 20, S3360-S3372	3	26
135	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (Ctenopharyngodon idella) fillet. *Food Chemistry*, **2019**, 301, 125278	8.5	24
134	Lipolysis and lipid oxidation caused by Staphylococcus xylosus 135 and Saccharomyces cerevisiae 31 isolated from Suan yu, a traditional Chinese low-salt fermented fish. *International Journal of Food Science and Technology*, **2016**, 51, 419-426	3.8	24
133	The impact of desmin on texture and water-holding capacity of ice-stored grass carp (Ctenopharyngodon idella) fillet. *International Journal of Food Science and Technology*, **2017**, 52, 464-471	3.8	23
132	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. *International Journal of Food Properties*, **2017**, 20, S166-S176	3	23
131	Biopolymer-Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7277-85	5.7	23
130	One-step procedure for enhancing the antibacterial and antioxidant properties of a polysaccharide polymer: Kojic acid grafted onto chitosan. *International Journal of Biological Macromolecules*, **2018**, 113, 1125-1133	7.9	23
129	Inhibitory effect of aqueous extract of Allium species on endogenous cathepsin activities and textural deterioration of ice-stored grass carp fillets. *Food and Bioprocess Technology*, **2015**, 8, 2171-2175	5.1	23
128	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. *Food Chemistry*, **2020**, 309, 125513	8.5	23
127	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (Cyprinus carpio L.) inoculated with mixed starter cultures. *Food Microbiology*, **2020**, 90, 103487	6	22
126	Synthesis of varisized chitosan-selenium nanocomposites through heating treatment and evaluation of their antioxidant properties. *International Journal of Biological Macromolecules*, **2018**, 114, 751-758	7.9	22
125	Effects of inoculating autochthonous starter cultures on N-nitrosodimethylamine and its precursors formation during fermentation of Chinese traditional fermented fish. *Food Chemistry*, **2019**, 271, 174-181	8.5	22
124	Facile synthesis and antibacterial activity of geraniol conjugated chitosan oligosaccharide derivatives. *Carbohydrate Polymers*, **2021**, 251, 117099	10.3	22
123	Effect of mixed kojis on physiochemical and sensory properties of rapid-fermented fish sauce made with freshwater fish by-products. *International Journal of Food Science and Technology*, **2017**, 52, 2088-2096	3.8	21
122	Effect of Ball-Milling Treatment on Physicochemical and Structural Properties of Chitosan. *International Journal of Food Properties*, **2014**, 17, 26-37	3	21
121	Differential role of endogenous cathepsin and microorganism in texture softening of ice-stored grass carp (Ctenopharyngodon idella) fillets. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3233-9	4.3	21
120	Use of Wine and Dairy Yeasts as Single Starter Cultures for Flavor Compound Modification in Fish Sauce Fermentation. *Frontiers in Microbiology*, **2019**, 10, 2300	5.7	20

119	Acid-induced aggregation of actomyosin from silver carp (Hypophthalmichthys molitrix). *Food Hydrocolloids*, **2012**, 27, 309-315	10.6	20
118	Synthesis, characterization and bioactivities of N,O-carbonylated chitosan. *International Journal of Biological Macromolecules*, **2016**, 91, 220-6	7.9	20
117	Technological roles of microorganisms in fish fermentation: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 1000-1012	11.5	20
116	Redox-Responsive Pickering Emulsions Stabilized by Silica Nanoparticles and Ferrocene Surfactants at a Very Low Concentration. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 15904-15912	8.3	19
115	Improving the oxidative stability of fish oil nanoemulsions by co-encapsulation with curcumin and resveratrol. *Colloids and Surfaces B: Biointerfaces*, **2021**, 199, 111481	6	19
114	Transcriptome analysis of the effects of chitosan on the hyperlipidemia and oxidative stress in high-fat diet fed mice. *International Journal of Biological Macromolecules*, **2017**, 102, 104-110	7.9	18
113	The preparation of chitosan nanoparticles by wet media milling. *International Journal of Food Science and Technology*, **2012**, 47, 2266-2272	3.8	18
112	Coating white shrimp (Litopenaeus vannamei) with edible fully deacetylated chitosan incorporated with clove essential oil and kojic acid improves preservation during cold storage. *International Journal of Biological Macromolecules*, **2020**, 162, 1276-1282	7.9	17
111	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). *Food Chemistry*, **2018**, 244, 44-49	8.5	17
110	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. *Food Research International*, **2018**, 111, 87-96	7	17
109	The impact of collagen on softening of grass carp (Ctenopharyngodon idella) fillets stored under superchilled and ice storage. *International Journal of Food Science and Technology*, **2015**, 50, 2427-2435	3.8	17
108	Oxidative stability, chemical composition and organoleptic properties of seinat (Cucumis melo var. tibish) seed oil blends with peanut oil from China. *Journal of Food Science and Technology*, **2015**, 52, 8172-9	3.3	16
107	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	3.4	16
106	Influence of Degree of Hydrolysis on Chemical Composition, Functional Properties, and Antioxidant Activities of Chinese Sturgeon (Acipenser sinensis) Hydrolysates Obtained by Using Alcalase 2.4L. *Journal of Aquatic Food Product Technology*, **2019**, 28, 583-597	1.6	15
105	Effects of chitosan pentamer and chitosan hexamer in vivo and in vitro on gene expression and secretion of cytokines. *Food and Agricultural Immunology*, **2009**, 20, 269-280	2.9	15
104	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets (Ctenopharyngodon idellus). *Food Chemistry*, **2021**, 345, 128862	8.5	15
103	Biochemical and Sensory Characteristics of Whole Carp Inoculated With Autochthonous Starter Cultures. *Journal of Aquatic Food Product Technology*, **2015**, 24, 52-67	1.6	14
102	Optimization of the Maillard reaction of xylose with cysteine for modulating aroma compound formation in fermented tilapia fish head hydrolysate using response surface methodology. *Food Chemistry*, **2020**, 331, 127353	8.5	14

101	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. *Food Research International*, **2018**, 109, 481-488	7	14
100	Interaction of barley □d-glucan with wheat starch: Effect on the pasting and rheological properties. *International Journal of Biological Macromolecules*, **2016**, 92, 70-76	7.9	14
99	In vitro antioxidant activity of protein fractions extracted from seinat (Cucumis melo var. tibish) seeds. *CYTA - Journal of Food*, **2015**, 13, 472-481	2.3	13
98	Grass carp peptides hydrolysed by the combination of Alcalase and Neutrase: Angiotensin-I converting enzyme (ACE) inhibitory activity, antioxidant activities and physicochemical profiles. *International Journal of Food Science and Technology*, **2016**, 51, 499-508	3.8	13
97	Physicochemical and functional properties of flour and protein isolates extracted from seinat (Cucumis melo var. tibish) seeds. *Food Science and Biotechnology*, **2014**, 23, 345-353	3	13
96	Diffusive Model with Variable Effective Diffusivity Considering Shrinkage for Hot-Air Drying of Lightly Salted Grass Carp Fillets. *Drying Technology*, **2013**, 31, 752-758	2.6	13
95	Charge-Reversible Surfactant-Induced Transformation Between Oil-in-Dispersion Emulsions and Pickering Emulsions. *Angewandte Chemie - International Edition*, **2021**, 60, 11793-11798	16.4	13
94	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). *International Journal of Food Properties*, **2017**, 20, S663-S672	3	12
93	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. *Journal of Food Science*, **2020**, 85, 3313-3322	3.4	12
92	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. *International Journal of Food Science and Technology*, **2019**, 54, 723-733	3.8	12
91	Sarcoplasmic Protein Hydrolysis Activity of Lactobacillus plantarum 120 Isolated from Suanyu: A Traditional Chinese Low Salt Fermented Fish. *Journal of Food Processing and Preservation*, **2017**, 41, e12821	2.1	11
90	Recovery of Chitin from Antarctic Krill (Euphausia superba) Shell Waste by Microbial Deproteinization and Demineralization. *Journal of Aquatic Food Product Technology*, **2017**, 26, 1210-1220	1.6	11
89	Effects of freezing method on water distribution, microstructure, and taste active compounds of frozen channel catfish (Ictalurus punctatus). *Journal of Food Process Engineering*, **2019**, 42, e12937	2.4	11
88	Effect of media milling on lipid-lowering and antioxidant activities of chitosan. *International Journal of Biological Macromolecules*, **2015**, 72, 1402-5	7.9	11
87	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	8.5	11
86	Freshness assessment of grass carp (Ctenopharyngodon idellus) fillets during stroage at 4□C by physicochemical, microbiological and sensorial evaluations. *Journal of Food Safety*, **2017**, 37, e12305	2	11
85	Comparative study on quality characteristics of pickled and fermented sturgeon (Acipenser sinensis) meat in retort cooking. *International Journal of Food Science and Technology*, **2019**, 54, 2553-2562	3.8	10
84	Identification of a new phenolic compound from Chinese olive (Canarium album L.) fruit. *European Food Research and Technology*, **2009**, 228, 339-343	3.4	10

83	Pickering emulsions of alumina nanoparticles and bola-type selenium surfactant yield a fully recyclable aqueous phase. *Green Chemistry*, **2020**, 22, 5470-5475	10	10
82	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	2	10
81	Production of Biscuit from Chinese Sturgeon Fish Fillet Powder (Acipeneser sinensis): A Snack Food for Children. *Journal of Aquatic Food Product Technology*, **2018**, 27, 1048-1062	1.6	10
80	Quality of giant freshwater prawn (Macrobrachium rosenbergii) during the storage at −18°C as affected by different methods of freezing. *International Journal of Food Properties*, **2018**, 21, 2100-2109	3	10
79	Binding of a novel bacteriostatic agent—chitosan oligosaccharides–kojic acid graft copolymer to bovine serum albumin: spectroscopic and conformation investigations. *European Food Research and Technology*, **2015**, 240, 109-118	3.4	9
78	Redox-Responsive Oil-In-Dispersion Emulsions Stabilized by Similarly Charged Ferrocene Surfactants and Alumina Nanoparticles. *Langmuir*, **2020**, 36, 14589-14596	4	9
77	Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp (Metapenaeus ensis). *Food Science and Technology Research*, **2016**, 22, 75-81	0.8	9
76	Effects of ultrasonic, microwave, and combined ultrasonic-microwave pretreatments on the enzymatic hydrolysis process and protein hydrolysate properties obtained from Chinese sturgeon (Acipenser sinensis). *Journal of Food Biochemistry*, **2020**, 44, e13292	3.3	8
75	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	8
74	Effects of citronellol grafted chitosan oligosaccharide derivatives on regulating anti-inflammatory activity. *Carbohydrate Polymers*, **2021**, 262, 117972	10.3	8
73	Chitosan oligosaccharide-g-linalool polymer as inhibitor of hyaluronidase and collagenase activity. *International Journal of Biological Macromolecules*, **2021**, 166, 1570-1577	7.9	8
72	Technological properties and probiotic potential of yeasts isolated from traditional low-salt fermented Chinese fish Suan yu. *Journal of Food Biochemistry*, **2019**, 43, e12865	3.3	7
71	Lipid fraction and fatty acid profile changes in low-salt fermented fish as affected by processing stage and inoculation of autochthonous starter cultures. *LWT - Food Science and Technology*, **2018**, 97, 289-294	5.4	7
70	Physicochemical Properties, Volatile Compounds and Phospholipid Classes of Silver Carp Brain Lipids. *JAOCS, Journal of the American Oil Chemistsi Society*, **2013**, 90, 1301-1309	1.8	7
69	Inhibitory Effect of Edible Additives on Collagenase Activity and Softening of Chilled Grass Carp Fillets. *Journal of Food Processing and Preservation*, **2017**, 41, e12836	2.1	7
68	Effects of fatty acid chain length and degree of unsaturation on the surface activities of monoacyl trehaloses. *Frontiers of Chemical Engineering in China*, **2009**, 3, 407-412		7
67	Broad-spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of ice-stored grass carp (Ctenopharyngodon idella) fillets. *International Journal of Food Science and Technology*, **2016**, 51, 902-910	3.8	7
66	Impact of Wall Material on the Physiochemical Properties and Oxidative Stability of Microencapsulated Spray Dried Silver Carp Oil. *Journal of Aquatic Food Product Technology*, **2019**, 28, 49-63	1.6	7

65	Purification and Characterization of an Extracellular Acidic Protease of Pediococcus pentosaceus Isolated from Fermented Fish. *Food Science and Technology Research*, **2015**, 21, 739-744	0.8	6
64	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. *Food Reviews International*, **2020**, 1-28	5.5	6
63	Textural and physicochemical properties of surimi gels prepared with potassium and calcium chloride as substitutes for sodium chloride. *International Journal of Food Properties*, **2016**, 1-14	3	6
62	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp (Aristichthys nobilis). *Journal of Aquatic Food Product Technology*, **2016**, 25, 916-927	1.6	6
61	Nutrient Compositions and Properties of Antarctic Krill (Euphausia superba) Muscle and Processing By-Products. *Journal of Aquatic Food Product Technology*, **2016**, 25, 434-443	1.6	5
60	The Effects of Chitosan Coating on Biogenic Amines Inhibition and Microbial Succession of Refrigerated Grass Carp (Ctenopharyngodon idellus) Fillets. *Journal of Aquatic Food Product Technology*, **2017**, 26, 1266-1279	1.6	5
59	Combined Effect of Microwave and Steam Cooking on Phytochemical Compounds and Antioxidant Activity of Purple Sweet Potatoes. *Food Science and Technology Research*, **2017**, 23, 193-201	0.8	5
58	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. *International Journal of Food Properties*, **2014**, 17, 1828-1840	3	5
57	Study and modeling of the separation characteristics of a novel alkali-stable NF membrane. *Desalination and Water Treatment*, **2010**, 20, 253-263		5
56	Cost model for chitin production alkali wastewater recovery by couple-membrane filtration. *Desalination and Water Treatment*, **2011**, 28, 202-210		5
55	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. *International Journal of Biological Macromolecules*, **2021**, 173, 504-512	7.9	5
54	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp (Ctenopharyngodon idellus) fillets. *International Journal of Food Science and Technology*, **2021**, 56, 1801-1808	3.8	5
53	Advances in the application of chitosan as a sustainable bioactive material in food preservation. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-36	11.5	5
52	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (Eriocheir sinensis) by data mining and sensory panel. *Food Chemistry*, **2021**, 356, 129698	8.5	5
51	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp (Ctenopharyngodon idella) protein hydrolysates produced by in vitro digestion. *International Journal of Food Science and Technology*, **2017**, 52, 1260-1268	3.8	4
50	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. *Journal of Food Processing and Preservation*, **2020**, 44, e14403	2.1	4
49	Comparative evaluation of proximate compositions and taste attributes of three Asian hard clams (Meretrix meretrix) with different shell colors. *International Journal of Food Properties*, **2020**, 23, 400-411	3	4
48	Dissolution and stability of chitosan in a sodium hydroxide/urea aqueous solution. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a	2.9	4

47	High hydrostatic pressure inactivation kinetics of the endogenous lipoxygenase in crude silver carp (Hypophthalmichthys molitrix) extract. *International Journal of Food Science and Technology*, **2013**, 48, 1142-1147	3.8	4
46	Charge-Reversible Surfactant-Induced Transformation Between Oil-in-Dispersion Emulsions and Pickering Emulsions. *Angewandte Chemie*, **2021**, 133, 11899-11904	3.6	4
45	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. *Journal of Food Processing and Preservation*, **2018**, 42, e13694	2.1	4
44	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. *International Journal of Food Science and Technology*, **2018**, 53, 2633-2641	3.8	4
43	A Novel Chitosanase from Penicillium oxalicum M2 for Chitooligosaccharide Production: Purification, Identification and Characterization.. *Molecular Biotechnology*, **2022**, 1	3	4
42	Modelling the Mass Transfer Kinetics of Battered and Breaded Fish Nuggets during Deep-Fat Frying at Different Frying Temperatures. *Journal of Food Quality*, **2020**, 2020, 1-8	2.7	3
41	Comparative Study on Nutritional Value and Fatty Acid Profiles of Brains and Eyes from Four Freshwater Fishes. *JAOCS, Journal of the American Oil Chemistsi Society*, **2014**, 91, 1471-1476	1.8	3
40	Properties of Hyaluronan/Pva-Sbq Composite Films Processed by Casting. *Polymers and Polymer Composites*, **2013**, 21, 55-60	0.8	3
39	Acid-induced Gel Formation of Silver Carp (Hypophthalmichthys molitrix) Myofibrils as Affected by Salt Concentration. *Food Science and Technology Research*, **2013**, 19, 295-301	0.8	3
38	Modeling and membrane resistance analysis of stainless steel membrane in alkali wastewater recovery processing. *Desalination and Water Treatment*, **2010**, 20, 264-271		3
37	Vacuum impregnation of chitosan coating combined with water-soluble polyphenol extracts on sensory, physical state, microbiota composition and quality of refrigerated grass carp slices. *International Journal of Biological Macromolecules*, **2021**, 193, 847-855	7.9	3
36	Fatty acid and amino acid profiles and digestible indispensable amino acid score of grass carp (Ctenopharyngodon idella) protein concentrate supplemented noodles. *Journal of Food Measurement and Characterization*, **2020**, 14, 2370-2379	2.8	3
35	Effect of freezing methods on quality changes of grass carp during frozen storage. *Journal of Food Process Engineering*, **2020**, 43, e13539	2.4	3
34	A general strategy to synthesis chitosan oligosaccharide-O-Terpenol derivatives with antibacterial properties. *Carbohydrate Research*, **2021**, 503, 108315	2.9	3
33	Changes in myofibrillar structure of silver carp (Hypophthalmichthys molitrix) as affected by endogenous proteolysis under acidic condition. *International Journal of Food Science and Technology*, **2016**, 51, 2171-2177	3.8	3
32	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp (Cyprinus carpio L.).. *Food Research International*, **2022**, 155, 111128	7	3
31	Quality Evaluation of Grass Carp (Ctenopharyngodon idella) Protein Concentrate Supplemented Noodles. *Journal of Aquatic Food Product Technology*, **2019**, 28, 910-921	1.6	2
30	Improvement of Antioxidant Activity of Grass Carp (Ctenopharyngodon idella) Protein Hydrolysate by Washing and Membrane Removal Pretreatments and Ultrasonic Treatment. *Journal of Aquatic Food Product Technology*, **2018**, 27, 580-591	1.6	2

29	Preliminary Purification and Characterization of Adhesive Proteins from Freshwater Mussels **2014**, 90, 607-617		2
28	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties.. *International Journal of Biological Macromolecules*, **2022**, 200, 378-387	7.9	2
27	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. *Food Bioscience*, **2021**, 44, 101443	4.9	2
26	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. *Food Chemistry*, **2021**, 374, 131619	8.5	2
25	Enhancement of storage stability of surimi particles stabilized novel pickering emulsions: Effect of different sequential ultrasonic processes. *Ultrasonics Sonochemistry*, **2021**, 79, 105802	8.9	2
24	Direct evidence of the ·OH scavenging activity of selenium nanoparticles. *Analytical Methods*, **2018**, 10, 3534-3539	3.2	1
23	Preparation and characterization of chitosan-stearate complexes and in vitro evaluation on the adsorption of deoxycholic acid salt. *Polymer Engineering and Science*, **2014**, 54, 592-597	2.3	1
22	Lipid Extracts from the Brains of Silver Carp (Hypophthalmichthys molitrix) Induce Apoptosis in MCF-7 Cells through the Generation of Reactive Oxygen Species and the Mitochondrial Pathway. *Nutrition and Cancer*, **2017**, 69, 1053-1061	2.8	1
21	Antimicrobial Polymer with Enhanced Activity and Reduced Toxicity upon Grafting to Chitosan Oligosaccharide. *Arabian Journal for Science and Engineering*, **2020**, 45, 29-40	2.5	1
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