

# Yuan Li

## List of Publications by Year in Descending Order

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**Version:** 2024-04-19

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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.

172  
papers

2,852  
citations

28  
h-index

42  
g-index

184  
ext. papers

3,907  
ext. citations

4.9  
avg, IF

5.91  
L-index

#	Paper	IF	Citations
172	Synthesis, characterization, and biological evaluation of novel selenium-containing chitosan derivatives.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 284, 119185	10.3	0
171	Effect of Co-Encapsulated Natural Antioxidants with Modified Starch on the Oxidative Stability of $\beta$ -Carotene Loaded within Nanoemulsions. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 1070	2.6	0
170	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 200, 378-387	7.9	2
169	Effect of chitosan grafting oxidized bacterial cellulose on dispersion stability and modulability of biodegradable films.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 204, 510-510	7.9	0
168	The role of endogenous serine proteinase on disintegration of collagen fibers from grass carp ( <i>Ctenopharyngodon idellus</i> ). <i>LWT - Food Science and Technology</i> , <b>2022</b> , 156, 113003	5.4	0
167	Preparation and Quality Attributes of Egg-reduced Pound Cake Incorporating Grass Carp ( <i>Ctenopharyngodonidella</i> ) Protein Concentrate. <i>Journal of Aquatic Food Product Technology</i> , <b>2022</b> , 31, 242-258	1.6	
166	A Novel Chitosanase from <i>Penicillium oxalicum</i> M2 for Chitooligosaccharide Production: Purification, Identification and Characterization.. <i>Molecular Biotechnology</i> , <b>2022</b> , 1	3	4
165	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp ( <i>Cyprinus carpio</i> L.).. <i>Food Research International</i> , <b>2022</b> , 155, 111128	7	3
164	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. <i>Food Bioscience</i> , <b>2021</b> , 44, 101443	4.9	2
163	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. <i>Food Chemistry</i> , <b>2021</b> , 374, 131619	8.5	2
162	Synthesis, characterization, and anti-tumor properties of O-benzoylselenoglycolic chitosan. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 491-499	7.9	0
161	Enhancement of storage stability of surimi particles stabilized novel pickering emulsions: Effect of different sequential ultrasonic processes. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 79, 105802	8.9	2
160	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> , <b>2021</b> , 193, 847-855	7.9	3
159	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 173, 504-512	7.9	5
158	Charge-Reversible Surfactant-Induced Transformation Between Oil-in-Dispersion Emulsions and Pickering Emulsions. <i>Angewandte Chemie - International Edition</i> , <b>2021</b> , 60, 11793-11798	16.4	13
157	Charge-Reversible Surfactant-Induced Transformation Between Oil-in-Dispersion Emulsions and Pickering Emulsions. <i>Angewandte Chemie</i> , <b>2021</b> , 133, 11899-11904	3.6	4
156	A general strategy to synthesis chitosan oligosaccharide-O-Terpenol derivatives with antibacterial properties. <i>Carbohydrate Research</i> , <b>2021</b> , 503, 108315	2.9	3

155	Development and properties of bacterial cellulose, curcumin, and chitosan composite biodegradable films for active packaging materials. <i>Carbohydrate Polymers</i> , <b>2021</b> , 260, 117778	10.3	40
154	Effects of citronellol grafted chitosan oligosaccharide derivatives on regulating anti-inflammatory activity. <i>Carbohydrate Polymers</i> , <b>2021</b> , 262, 117972	10.3	8
153	Endogenous proteases in giant freshwater prawn ( <i>Macrobrachium rosenbergii</i> ): changes and its impacts on texture deterioration during frozen storage. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 5824	3.8	0
152	Technological roles of microorganisms in fish fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1000-1012	11.5	20
151	Improvement of the quality stability of vacuum-packaged fermented fish (Suanyu) stored at room temperature by irradiation and thermal treatments. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 224-232	3.8	1
150	Facile synthesis and antibacterial activity of geraniol conjugated chitosan oligosaccharide derivatives. <i>Carbohydrate Polymers</i> , <b>2021</b> , 251, 117099	10.3	22
149	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1801-1808	3.8	5
148	Chitosan oligosaccharide-g-linalool polymer as inhibitor of hyaluronidase and collagenase activity. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 166, 1570-1577	7.9	8
147	Improving the oxidative stability of fish oil nanoemulsions by co-encapsulation with curcumin and resveratrol. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2021</b> , 199, 111481	6	19
146	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> , <b>2021</b> , 345, 128862	8.5	15
145	Advances in the application of chitosan as a sustainable bioactive material in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-36	11.5	5
144	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3527-3535	3.8	1
143	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab ( <i>Eriocheir sinensis</i> ) by data mining and sensory panel. <i>Food Chemistry</i> , <b>2021</b> , 356, 129698	8.5	5
142	Assessment of gelatinolytic proteinases in chilled grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets: characterization and contribution to texture softening. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> ,	4.3	1
141	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> , <b>2020</b> , 2020, 1-8	2.7	3
140	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> ). <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13292	3.3	8
139	Effect of fermentation on immunological properties of allergens from black carp ( <i>Mylopharyngodon piceus</i> ) sausages. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3162-3172	3.8	0
138	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14403	2.1	4

137	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> , <b>2020</b> , 331, 127353	8.5	14
136	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> , <b>2020</b> , 162, 1276-1282	7.9	17
135	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. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 213-226	3	8
134	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> , <b>2020</b> , 90, 103487	6	22
133	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> , <b>2020</b> , 23, 400-417		4
132	Fatty acid and amino acid profiles and digestible indispensable amino acid score of grass carp ( <i>Ctenopharyngodon idella</i> ) protein concentrate supplemented noodles. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 2370-2379	2.8	3
131	Redox-Responsive Oil-In-Dispersion Emulsions Stabilized by Similarly Charged Ferrocene Surfactants and Alumina Nanoparticles. <i>Langmuir</i> , <b>2020</b> , 36, 14589-14596	4	9
130	Antimicrobial Polymer with Enhanced Activity and Reduced Toxicity upon Grafting to Chitosan Oligosaccharide. <i>Arabian Journal for Science and Engineering</i> , <b>2020</b> , 45, 29-40	2.5	1
129	Development and properties of new kojic acid and chitosan composite biodegradable films for active packaging materials. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 483-490	7.9	27
128	Pickering emulsions of alumina nanoparticles and bola-type selenium surfactant yield a fully recyclable aqueous phase. <i>Green Chemistry</i> , <b>2020</b> , 22, 5470-5475	10	10
127	The impacts of salt with Chinese liquor on the inhibition of microbial spoilage and quality attributes of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14817	2.1	0
126	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3313-3322	3.4	12
125	Effect of freezing methods on quality changes of grass carp during frozen storage. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13539	2.4	3
124	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. <i>Food Reviews International</i> , <b>2020</b> , 1-28	5.5	6
123	Quality, functionality, and microbiology of fermented fish: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1228-1242	11.5	47
122	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1747-1759	11.5	32
121	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. <i>Food Chemistry</i> , <b>2020</b> , 309, 125513	8.5	23
120	Quality Evaluation of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Protein Concentrate Supplemented Noodles. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 910-921	1.6	2

119	Redox-Responsive Pickering Emulsions Stabilized by Silica Nanoparticles and Ferrocene Surfactants at a Very Low Concentration. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 15904-15912	8.3	19
118	Technological properties and probiotic potential of yeasts isolated from traditional low-salt fermented Chinese fish Suan yu. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12865	3.3	7
117	Biphasic biocatalysis using a CO <sub>2</sub> -switchable Pickering emulsion. <i>Green Chemistry</i> , <b>2019</b> , 21, 4062-4068	10	39
116	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> , <b>2019</b> , 42, e12937	2.4	11
115	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> , <b>2019</b> , 54, 2553-2562	3.8	10
114	Effects of inoculating autochthonous starter cultures on N-nitrosodimethylamine and its precursors formation during fermentation of Chinese traditional fermented fish. <i>Food Chemistry</i> , <b>2019</b> , 271, 174-181	8.5	22
113	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp ( <i>Ctenopharyngodon idella</i> ) fillet. <i>Food Chemistry</i> , <b>2019</b> , 301, 125278	8.5	24
112	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> , <b>2019</b> , 28, 583-597	1.6	15
111	Use of Wine and Dairy Yeasts as Single Starter Cultures for Flavor Compound Modification in Fish Sauce Fermentation. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 2300	5.7	20
110	Effect of chitosan with different molecular weight on the stability, antioxidant and anticancer activities of well-dispersed selenium nanoparticles. <i>IET Nanobiotechnology</i> , <b>2019</b> , 13, 30-35	2	10
109	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> , <b>2019</b> , 278, 452-459	8.5	31
108	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> , <b>2019</b> , 28, 49-63	1.6	7
107	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 723-733	3.8	12
106	Bio-based edible coatings for the preservation of fishery products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2481-2493	11.5	30
105	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , <b>2018</b> , 256, 259-267	8.5	48
104	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> , <b>2018</b> , 113, 1125-1133	7.9	23
103	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> , <b>2018</b> , 262, 1-6	8.5	38
102	Synthesis of varisized chitosan-selenium nanocomposites through heating treatment and evaluation of their antioxidant properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 114, 751-758	7.9	22

101	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). <i>Food Chemistry</i> , <b>2018</b> , 244, 44-49	8.5	17
100	The effects of edible chitosan-based coatings on flavor quality of raw grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during refrigerated storage. <i>Food Chemistry</i> , <b>2018</b> , 242, 412-420	8.5	113
99	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> , <b>2018</b> , 111, 565-573	7	65
98	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> , <b>2018</b> , 285, 61-68	5.8	27
97	Direct evidence of the $\text{DH}$ scavenging activity of selenium nanoparticles. <i>Analytical Methods</i> , <b>2018</b> , 10, 3534-3539	3.2	1
96	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. <i>Food Chemistry</i> , <b>2018</b> , 269, 511-518	8.5	11
95	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> , <b>2018</b> , 97, 289-294	5.4	7
94	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. <i>Food Research International</i> , <b>2018</b> , 109, 481-488	7	14
93	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. <i>Food Research International</i> , <b>2018</b> , 111, 87-96	7	17
92	Improvement of Antioxidant Activity of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Protein Hydrolysate by Washing and Membrane Removal Pretreatments and Ultrasonic Treatment. <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 580-591	1.6	2
91	Chitosan oligosaccharide-N-chlorokojoic acid mannich base polymer as a potential antibacterial material. <i>Carbohydrate Polymers</i> , <b>2018</b> , 182, 225-234	10.3	48
90	Effect of High Pressure Processing on the Quality and Endogenous Enzyme Activities of Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets Stored at $4^{\circ}\text{C}$ . <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 1093-1105	1.6	1
89	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> , <b>2018</b> , 21, 2110-2120	3	28
88	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13694	2.1	4
87	Determination of 4-Hexylresorcinol in Shrimp Samples by Solid Phase Extraction Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry. <i>Molecules</i> , <b>2018</b> , 23,	4.8	1
86	Production of Biscuit from Chinese Sturgeon Fish Fillet Powder ( <i>Acipeneser sinensis</i> ): A Snack Food for Children. <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 1048-1062	1.6	10
85	Quality of giant freshwater prawn ( <i>Macrobrachium rosenbergii</i> ) during the storage at $18^{\circ}\text{C}$ as affected by different methods of freezing. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2100-2109 <sup>3</sup>		10
84	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2633-2641	3.8	4

83	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> , <b>2017</b> , 20, 390-401	2.0	26
82	Sarcoplasmic Protein Hydrolysis Activity of <i>Lactobacillus plantarum</i> 120 Isolated from Suanyu: A Traditional Chinese Low Salt Fermented Fish. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12821	2.1	11
81	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> , <b>2017</b> , 26, 1210-1220	1.6	11
80	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> , <b>2017</b> , 52, 464-471	3.8	23
79	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S166-S176	3	23
78	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> , <b>2017</b> , 101, 448-454	7.9	65
77	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp ( <i>Ctenopharyngodon idella</i> ) protein hydrolysates produced by <i>in vitro</i> digestion. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1260-1268	3.8	4
76	The Effects of Chitosan Coating on Biogenic Amines Inhibition and Microbial Succession of Refrigerated Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 1266-1279	1.6	5
75	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suanyu). <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S663-S672	2	12
74	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> , <b>2017</b> , 102, 104-110	7.9	18
73	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> , <b>2017</b> , 41, e13131	2.1	28
72	Combined Effect of Microwave and Steam Cooking on Phytochemical Compounds and Antioxidant Activity of Purple Sweet Potatoes. <i>Food Science and Technology Research</i> , <b>2017</b> , 23, 193-201	0.8	5
71	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. <i>Carbohydrate Polymers</i> , <b>2017</b> , 176, 356-364	10.3	42
70	Lipid Extracts from the Brains of Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) Induce Apoptosis in MCF-7 Cells through the Generation of Reactive Oxygen Species and the Mitochondrial Pathway. <i>Nutrition and Cancer</i> , <b>2017</b> , 69, 1053-1061	2.8	1
69	Protective effects of lipid extract from brains of silver carp against oxidative damage in HEK-293 cells. <i>RSC Advances</i> , <b>2017</b> , 7, 30855-30861	3.7	0
68	Effect of mixed kojis on physicochemical and sensory properties of rapid-fermented fish sauce made with freshwater fish by-products. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2088-2096	3.8	21
67	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> , <b>2017</b> , 52, 404-412	3.8	29
66	Inhibitory Effect of Edible Additives on Collagenase Activity and Softening of Chilled Grass Carp Fillets. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12836	2.1	7

65	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> , <b>2017</b> , 37, e12305	2	11
64	Purification and identification of a novel antidiabetic peptide from Chinese giant salamander ( <i>Andrias davidianus</i> ) protein hydrolysate against $\alpha$ -amylase and $\alpha$ -glucosidase. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S3360-S3372	3	26
63	Nutrient Compositions and Properties of Antarctic Krill ( <i>Euphausia superba</i> ) Muscle and Processing By-Products. <i>Journal of Aquatic Food Product Technology</i> , <b>2016</b> , 25, 434-443	1.6	5
62	Grass carp peptides hydrolysed by the combination of Alcalase and Neutrase: Angiotensin-I converting enzyme (ACE) inhibitory activity, antioxidant activities and physicochemical profiles. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 499-508	3.8	13
61	Enhanced physicochemical properties of chitosan/whey protein isolate composite film by sodium laurate-modified TiO <sub>2</sub> nanoparticles. <i>Carbohydrate Polymers</i> , <b>2016</b> , 138, 59-65	10.3	62
60	Broad-spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 902-910	3.8	7
59	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> , <b>2016</b> , 51, 1630-1637	3.8	51
58	Interaction of barley $\beta$ -D-glucan with wheat starch: Effect on the pasting and rheological properties. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 92, 70-76	7.9	14
57	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> , <b>2016</b> , 96, 3233-9	4.3	21
56	Lipolysis and lipid oxidation caused by <i>Staphylococcus xylosum</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> , <b>2016</b> , 51, 419-426	3.8	24
55	Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp ( <i>Metapenaeus ensis</i> ). <i>Food Science and Technology Research</i> , <b>2016</b> , 22, 75-81	0.8	9
54	Textural and physicochemical properties of surimi gels prepared with potassium and calcium chloride as substitutes for sodium chloride. <i>International Journal of Food Properties</i> , <b>2016</b> , 1-14	3	6
53	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp ( <i>Aristichthys nobilis</i> ). <i>Journal of Aquatic Food Product Technology</i> , <b>2016</b> , 25, 916-927	1.6	6
52	Synthesis, characterization and bioactivities of N,O-carboxylated chitosan. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 220-6	7.9	20
51	Changes in myofibrillar structure of silver carp ( <i>Hypophthalmichthys molitrix</i> ) as affected by endogenous proteolysis under acidic condition. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2171-2177	3.8	3
50	Biopolymer-Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 7277-85	5.7	23
49	Oxidative stability, chemical composition and organoleptic properties of seinate ( <i>Cucumis melo</i> var. tibish) seed oil blends with peanut oil from China. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 8172-9	2.3	16
48	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. <i>Carbohydrate Polymers</i> , <b>2015</b> , 132, 574-81	10.3	99



47	Biochemical and Sensory Characteristics of Whole Carp Inoculated With Autochthonous Starter Cultures. <i>Journal of Aquatic Food Product Technology</i> , <b>2015</b> , 24, 52-67	1.6	14
46	In vitro antioxidant activity of protein fractions extracted from seinat ( <i>Cucumis melo</i> var. <i>tibish</i> ) seeds. <i>CYTA - Journal of Food</i> , <b>2015</b> , 13, 472-481	2.3	13
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42	The function of endogenous cathepsin in quality deterioration of grass carp ( <i>Ctenopharyngodon idella</i> ) fillets stored in chilling conditions. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 797-803	3.8	34
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40	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> , <b>2015</b> , 172, 551-8	8.5	28
39	Purification and Characterization of an Extracellular Acidic Protease of <i>Pediococcus pentosaceus</i> Isolated from Fermented Fish. <i>Food Science and Technology Research</i> , <b>2015</b> , 21, 739-744	0.8	6
38	The impact of collagen on softening of grass carp ( <i>Ctenopharyngodon idella</i> ) fillets stored under superchilled and ice storage. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2427-2435	3.8	17
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35	Preparation and characterization of chitosan-stearate complexes and in vitro evaluation on the adsorption of deoxycholic acid salt. <i>Polymer Engineering and Science</i> , <b>2014</b> , 54, 592-597	2.3	1
34	Physicochemical and functional properties of flour and protein isolates extracted from seinat ( <i>Cucumis melo</i> var. <i>tibish</i> ) seeds. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 345-353	3	13
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31	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 1828-1840	3	5
30	Preliminary Purification and Characterization of Adhesive Proteins from Freshwater Mussels <b>2014</b> , 90, 607-617		2

29	Effect of Ball-Milling Treatment on Physicochemical and Structural Properties of Chitosan. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 26-37	3	21
28	Dissolution and stability of chitosan in a sodium hydroxide/urea aqueous solution. <i>Journal of Applied Polymer Science</i> , <b>2014</b> , 131, n/a-n/a	2.9	4
27	Pressure-induced changes of silver carp ( <i>Hypophthalmichthys molitrix</i> ) myofibrillar protein structure. <i>European Food Research and Technology</i> , <b>2014</b> , 238, 753-761	3.4	42
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