Yuan Li

List of Publications by Year in descending order

		76196	143772
183	4,983	40	57
papers	citations	h-index	g-index

184	184	184	4099
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. Food Reviews International, 2022, 38, 1607-1634.	4.3	19
2	Advances in the application of chitosan as a sustainable bioactive material in food preservation. Critical Reviews in Food Science and Nutrition, 2022, 62, 3782-3797.	5.4	34
3	Effects of superchilling on quality of crayfish (Procambarus clarkii): water migration, biogenic amines accumulation, and nucleotides catabolism. International Journal of Food Science and Technology, 2022, 57, 506-515.	1.3	6
4	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. Food Chemistry, 2022, 374, 131619.	4.2	30
5	The role of endogenous serine proteinase on disintegration of collagen fibers from grass carp (Ctenopharyngodon idellus). LWT - Food Science and Technology, 2022, 156, 113003.	2.5	3
6	Synthesis and antibacterial properties of new monomethyl fumaric acidâ€modified chitosan oligosaccharide derivatives. International Journal of Food Science and Technology, 2022, 57, 2872-2878.	1.3	4
7	Synthesis, characterization, and biological evaluation of novel selenium-containing chitosan derivatives. Carbohydrate Polymers, 2022, 284, 119185.	5.1	14
8	Effect of Co-Encapsulated Natural Antioxidants with Modified Starch on the Oxidative Stability of Î²-Carotene Loaded within Nanoemulsions. Applied Sciences (Switzerland), 2022, 12, 1070.	1.3	3
9	Construction of Polygonatum sibiricum Polysaccharide Functionalized Selenium Nanoparticles for the Enhancement of Stability and Antioxidant Activity. Antioxidants, 2022, 11, 240.	2.2	27
10	Chitosan/zein bilayer films with one-way water barrier characteristic: Physical, structural and thermal properties. International Journal of Biological Macromolecules, 2022, 200, 378-387.	3.6	45
11	Physicochemical and microbiological changes in postmortem crayfish (Procambarus clarkii) stored at 4â€‰Â°C and 25â€‰Â°C. International Journal of Food Science and Technology, 2022, 57, 2992-3000.	1.3	3
12	Effect of chitosan grafting oxidized bacterial cellulose on dispersion stability and modulability of biodegradable films. International Journal of Biological Macromolecules, 2022, 204, 510-519.	3.6	15
13	Preparation and Quality Attributes of Egg-reduced Pound Cake Incorporating Grass Carp (Ctenopharyngodonidella) Protein Concentrate. Journal of Aquatic Food Product Technology, 2022, 31, 242-258.	0.6	0
14	A Novel Chitosanase from Penicillium oxalicum M2 for Chitooligosaccharide Production: Purification, Identification and Characterization. Molecular Biotechnology, 2022, 64, 947-957.	1.3	10
15	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp (Cyprinus carpio L.). Food Research International, 2022, 155, 111128.	2.9	37
16	Chitosan oligosaccharides exert neuroprotective effectsviamodulating the PI3K/Akt/Bcl-2 pathway in a Parkinsonian model. Food and Function, 2022, 13, 5838-5853.	2.1	11
17	The role of cathepsin L on structural changes of collagen fibers involved in textural deterioration of chilled grass carp (Ctenopharyngodon idella) fillets. Journal of the Science of Food and Agriculture, 2022, 102, 5858-5866.	1.7	3
18	Effect of the Degree of Hydrolysis on Nutritional, Functional, and Morphological Characteristics of Protein Hydrolysate Produced from Bighead Carp (Hypophthalmichthys nobilis) Using Ficin Enzyme. Foods, 2022, 11, 1320.	1.9	18

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19	Microbiological, physicochemical and structural characteristics of natural salted casings treated with antibacterial agents. International Journal of Food Science and Technology, 2022, 57, 4483-4494.	1.3	0
20	Characteristics of silver carp surimi gel under high temperature (â‰¥100â€‰Â°C): quality changes, water distribution and proteinâ€‰pattern. International Journal of Food Science and Technology, 2022, 57, 4613-4627.	1.3	6
21	Effect of acidification and thermal treatment on quality characteristics of highâ€moisture laver () Tj ETQq1 1 0.784314 rgBT /Overloc	0.9	3
22	Technological roles of microorganisms in fish fermentation: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 1000-1012.	5.4	48
23	Improvement of the quality stability of vacuumâ€packaged fermented fish (Suanyu) stored at room temperature by irradiation and thermal treatments. International Journal of Food Science and Technology, 2021, 56, 224-232.	1.3	11
24	Facile synthesis and antibacterial activity of geraniol conjugated chitosan oligosaccharide derivatives. Carbohydrate Polymers, 2021, 251, 117099.	5.1	58
25	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.	1.3	9
26	Chitosan oligosaccharide-g-linalool polymer as inhibitor of hyaluronidase and collagenase activity. International Journal of Biological Macromolecules, 2021, 166, 1570-1577.	3.6	12
27	Improving the oxidative stability of fish oil nanoemulsions by co-encapsulation with curcumin and resveratrol. Colloids and Surfaces B: Biointerfaces, 2021, 199, 111481.	2.5	42
28	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.	4.2	45
29	The impact of crucial protein degradation in intramuscular connective tissue on softening of iceâ€stored grass carp (Ctenopharyngodon idella) fillets. International Journal of Food Science and Technology, 2021, 56, 3527-3535.	1.3	9
30	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. International Journal of Biological Macromolecules, 2021, 173, 504-512.	3.6	11
31	Chargeâ€Reversible Surfactantâ€Induced Transformation Between Oilâ€inâ€Dispersion Emulsions and Pickering Emulsions. Angewandte Chemie - International Edition, 2021, 60, 11793-11798.	7.2	46
32	Chargeâ€Reversible Surfactantâ€Induced Transformation Between Oilâ€inâ€Dispersion Emulsions and Pickering Emulsions. Angewandte Chemie, 2021, 133, 11899-11904.	1.6	9
33	A general strategy to synthesis chitosan oligosaccharide-O-Terpenol derivatives with antibacterial properties. Carbohydrate Research, 2021, 503, 108315.	1.1	9
34	Modification of volatile profiles of silver carp surimi gel by immersion treatment with hydrogen peroxide (H₂O₂). International Journal of Food Science and Technology, 2021, 56, 5726-5737.	1.3	9
35	Development and properties of bacterial cellulose, curcumin, and chitosan composite biodegradable films for active packaging materials. Carbohydrate Polymers, 2021, 260, 117778.	5.1	115
36	Effects of citronellol grafted chitosan oligosaccharide derivatives on regulating anti-inflammatory activity. Carbohydrate Polymers, 2021, 262, 117972.	5.1	30

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37	Endogenous proteases in giant freshwater prawn (Macrobrachium rosenbergii): changes and its impacts on texture deterioration during frozen storage. International Journal of Food Science and Technology, 2021, 56, 5824-5832.	1.3	5
38	Bacterial community succession and biogenic amine changes during fermentation of fishâ€chili paste inoculated with different commercial starter cultures. International Journal of Food Science and Technology, 2021, 56, 6752-6764.	1.3	4
39	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (Eriocheir) Tj ETQq1 1 0.784314 rgBT /Overloc	4.2	19
40	Assessment of gelatinolytic proteinases in chilled grass carp (Ctenopharyngodon idellus) fillets: characterization and contribution to texture softening. Journal of the Science of Food and Agriculture, 2021, , .	1.7	3
41	Synthesis, characterization, and anti-tumor properties of O-benzoylselenoglycolic chitosan. International Journal of Biological Macromolecules, 2021, 193, 491-499.	3.6	5
42	Enhancement of storage stability of surimi particles stabilized novel pickering emulsions: Effect of different sequential ultrasonic processes. Ultrasonics Sonochemistry, 2021, 79, 105802.	3.8	15
43	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.	3.6	16
44	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. Food Bioscience, 2021, 44, 101443.	2.0	9
45	Influence of Drying Techniques on the Physicochemical, Nutritional, and Morphological Properties of Bighead Carp (Hypophthalmichthys nobilis) Fillets. Foods, 2021, 10, 2837.	1.9	3
46	Quality, functionality, and microbiology of fermented fish: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1228-1242.	5.4	87
47	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.	5.4	74
48	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. Food Chemistry, 2020, 309, 125513.	4.2	45
49	Antimicrobial Polymer with Enhanced Activity and Reduced Toxicity upon Grafting to Chitosan Oligosaccharide. Arabian Journal for Science and Engineering, 2020, 45, 29-40.	1.7	4
50	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.	3.6	46
51	Pickering emulsions of alumina nanoparticles and bola-type selenium surfactant yield a fully recyclable aqueous phase. Green Chemistry, 2020, 22, 5470-5475.	4.6	19
52	The impacts of salt with Chinese liquor on the inhibition of microbial spoilage and quality attributes of grass carp (Ctenopharyngodon idellus) fillets stored at 4Â°C. Journal of Food Processing and Preservation, 2020, 44, e14817.	0.9	5
53	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. Journal of Food Science, 2020, 85, 3313-3322.	1.5	19
54	Effect of freezing methods on quality changes of grass carp during frozen storage. Journal of Food Process Engineering, 2020, 43, e13539.	1.5	8

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55	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.	1.4	10
56	Effects of ultrasonic, microwave, and combined ultrasonicâ€microwave pretreatments on the enzymatic hydrolysis process and protein hydrolysate properties obtained from Chinese sturgeon () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5		
57	Effect of fermentation on immunological properties of allergens from black carp (Mylopharyngodon piceus) sausages. International Journal of Food Science and Technology, 2020, 55, 3162-3172.	1.3	5
58	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.	0.9	6
59	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.	4.2	38
60	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.	3.6	49
61	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.	1.3	20
62	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.	2.1	65
63	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.	1.3	12
64	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.	1.6	6
65	Redox-Responsive Oil-In-Dispersion Emulsions Stabilized by Similarly Charged Ferrocene Surfactants and Alumina Nanoparticles. Langmuir, 2020, 36, 14589-14596.	1.6	22
66	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.	4.2	39
67	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (Ctenopharyngodon idella) fillet. Food Chemistry, 2019, 301, 125278.	4.2	63
68	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.	0.6	27
69	Use of Wine and Dairy Yeasts as Single Starter Cultures for Flavor Compound Modification in Fish Sauce Fermentation. Frontiers in Microbiology, 2019, 10, 2300.	1.5	28
70	Quality Evaluation of Grass Carp (Ctenopharyngodon idella) Protein Concentrate Supplemented Noodles. Journal of Aquatic Food Product Technology, 2019, 28, 910-921.	0.6	2
71	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.	3.2	34
72	Technological properties and probiotic potential of yeasts isolated from traditional lowâ€salt fermented Chinese fish Suan yu. Journal of Food Biochemistry, 2019, 43, e12865.	1.2	13

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73	Biphasic biocatalysis using a CO₂-switchable Pickering emulsion. Green Chemistry, 2019, 21, 4062-4068.	4.6	70
74	Effects of freezing method on water distribution, microstructure, and taste active compounds of frozen channel catfish (<scp>Ictalurus punctatus</scp>). Journal of Food Process Engineering, 2019, 42, e12937.	1.5	17
75	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.	1.3	12
76	Effect of chitosan with different molecular weight on the stability, antioxidant and anticancer activities of wellâ€dispersed selenium nanoparticles. IET Nanobiotechnology, 2019, 13, 30-35.	1.9	21
77	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.	4.2	52
78	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.	0.6	11
79	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of lowâ€salt fermented fish. International Journal of Food Science and Technology, 2019, 54, 723-733.	1.3	17
80	Bio-based edible coatings for the preservation of fishery products: A Review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2481-2493.	5.4	54
81	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. Food Chemistry, 2018, 256, 259-267.	4.2	97
82	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.	3.6	35
83	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (Ctenopharyngodon idellus) fillets stored at 4â€Â°C. Food Chemistry, 2018, 262, 1-6.	4.2	57
84	Synthesis of varisized chitosan-selenium nanocomposites through heating treatment and evaluation of their antioxidant properties. International Journal of Biological Macromolecules, 2018, 114, 751-758.	3.6	50
85	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). Food Chemistry, 2018, 244, 44-49.	4.2	27
86	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (Ctenopharyngodon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	166
87	Chitosan oligosaccharide-N-chlorokojic acid mannich base polymer as a potential antibacterial material. Carbohydrate Polymers, 2018, 182, 225-234.	5.1	66
88	Effect of High Pressure Processing on the Quality and Endogenous Enzyme Activities of Grass Carp (Ctenopharyngodon idellus) Fillets Stored at 4ÂºC. Journal of Aquatic Food Product Technology, 2018, 27, 1093-1105.	0.6	11
89	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.	1.3	40
90	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. Journal of Food Processing and Preservation, 2018, 42, e13694.	0.9	8

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91	Determination of 4-Hexylresorcinol in Shrimp Samples by Solid Phase Extraction Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry. Molecules, 2018, 23, 2173.	1.7	4
92	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.	0.6	16
93	Quality of giant freshwater prawn (Macrobrachium rosenbergii) during the storage at â^'18Â°C as affected by different methods of freezing. International Journal of Food Properties, 2018, 21, 2100-2109.	1.3	20
94	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. International Journal of Food Science and Technology, 2018, 53, 2633-2641.	1.3	7
95	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.	2.9	109
96	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.	2.1	49
97	Direct evidence of the Ë™OH scavenging activity of selenium nanoparticles. Analytical Methods, 2018, 10, 3534-3539.	1.3	4
98	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.	4.2	24
99	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.	2.5	11
100	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.	2.9	29
101	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. Food Research International, 2018, 111, 87-96.	2.9	21
102	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.	0.6	3
103	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp (Ctenopharyngodon idellus) fillets stored at 4Â°C. International Journal of Food Properties, 2017, 20, 390-401.	1.3	37
104	Sarcoplasmic Protein Hydrolysis Activity ofLactobacillus plantarum120 Isolated from Suanyu: A Traditional Chinese Low Salt Fermented Fish. Journal of Food Processing and Preservation, 2017, 41, e12821.	0.9	22
105	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.	0.6	14
106	The impact of desmin on texture and waterâ€holding capacity of iceâ€stored grass carp (Ctenopharyngodon idella) fillet. International Journal of Food Science and Technology, 2017, 52, 464-471.	1.3	36
107	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. International Journal of Food Properties, 2017, 20, S166-S176.	1.3	48
108	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.	3.6	100

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109	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp (Ctenopharyngodon idella) protein hydrolysates produced by inÂvitro digestion. International Journal of Food Science and Technology, 2017, 52, 1260-1268.	1.3	5
110	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.	0.6	8
111	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.	1.3	16
112	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.	3.6	26
113	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.	0.9	54
114	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.	0.9	1
115	Protective effects of lipid extract from brains of silver carp against oxidative damage in HEK-293 cells. RSC Advances, 2017, 7, 30855-30861.	1.7	1
116	Effect of mixed kojis on physiochemical and sensory properties of rapidâ€fermented fish sauce made with freshwater fish byâ€products. International Journal of Food Science and Technology, 2017, 52, 2088-2096.	1.3	41
117	Effects of chitosan coating combined with essential oils on quality and antioxidant enzyme activities of grass carp (Ctenopharyngodon idellus) fillets stored at 4ÂÂ°C. International Journal of Food Science and Technology, 2017, 52, 404-412.	1.3	39
118	Inhibitory Effect of Edible Additives on Collagenase Activity and Softening of Chilled Grass Carp Fillets. Journal of Food Processing and Preservation, 2017, 41, e12836.	0.9	9
119	Freshness assessment of grass carp (Ctenopharyngodon idellus) fillets during stroage at 4ÂÂ°C by physicochemical, microbiological and sensorial evaluations. Journal of Food Safety, 2017, 37, e12305.	1.1	17
120	Purification and identification of a novel antidiabetic peptide from Chinese giant salamander (Andrias davidianus) protein hydrolysate against Î±-amylase and Î±-glucosidase. International Journal of Food Properties, 2017, 20, S3360-S3372.	1.3	40
121	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.	0.3	10
122	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. Carbohydrate Polymers, 2017, 176, 356-364.	5.1	62
123	Broadâ€spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of iceâ€stored grass carp (Ctenopharyngodon idella) fillets. International Journal of Food Science and Technology, 2016, 51, 902-910.	1.3	8
124	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.	1.3	69
125	Interaction of barley Î²- d -glucan with wheat starch: Effect on the pasting and rheological properties. International Journal of Biological Macromolecules, 2016, 92, 70-76.	3.6	22
126	Differential role of endogenous cathepsin and microorganism in texture softening of iceâ€stored grass carp (Ctenopharyngodon idella) fillets. Journal of the Science of Food and Agriculture, 2016, 96, 3233-3239.	1.7	36

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127	Lipolysis and lipid oxidation caused by Staphylococcus xylosus 135 and Saccharomyces cerevisiae 31 isolated from Suan yu, a traditional Chinese lowâ€salt fermented fish. International Journal of Food Science and Technology, 2016, 51, 419-426.	1.3	38
128	Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp (Metapenaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.3	19
129	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.	0.6	8
130	Synthesis, characterization and bioactivities of N , O -carbonylated chitosan. International Journal of Biological Macromolecules, 2016, 91, 220-226.	3.6	28
131	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.	1.3	4
132	Grass carp peptides hydrolysed by the combination of Alcalase and Neutrase: Angiotensinâ€I converting enzyme (<scp>ACE</scp>) inhibitory activity, antioxidant activities and physicochemical profiles. International Journal of Food Science and Technology, 2016, 51, 499-508.	1.3	15
133	Enhanced physicochemical properties of chitosan/whey protein isolate composite film by sodium laurate-modified TiO 2 nanoparticles. Carbohydrate Polymers, 2016, 138, 59-65.	5.1	80
134	Nutrient Compositions and Properties of Antarctic Krill (Euphausia superba) Muscle and Processing By-Products. Journal of Aquatic Food Product Technology, 2016, 25, 434-443.	0.6	10
135	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.	0.3	8
136	The impact of collagen on softening of grass carp (Ctenopharyngodon idella) fillets stored under superchilled and iceÂstorage. International Journal of Food Science and Technology, 2015, 50, 2427-2435.	1.3	19
137	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.	2.6	30
138	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, 335-339.	1.1	35
139	Biopolymerâ€“Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. Journal of Agricultural and Food Chemistry, 2015, 63, 7277-7285.	2.4	32
140	Oxidative stability, chemical composition and organoleptic properties of seinat (Cucumis melo var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 8172-8179.	1.4	27
141	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. Carbohydrate Polymers, 2015, 132, 574-581.	5.1	152
142	Biochemical and Sensory Characteristics of Whole Carp Inoculated With Autochthonous Starter Cultures. Journal of Aquatic Food Product Technology, 2015, 24, 52-67.	0.6	19
143	In vitroantioxidant activity of protein fractions extracted from seinat (Cucumis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.9	15
144	Prediction of the Thermophysical Properties of Bighead Carp (Aristichthys nobilis) Fillets After Curing and Deep-Fat Frying. Journal of Aquatic Food Product Technology, 2015, 24, 762-781.	0.6	0

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145	Effect of media milling on lipid-lowering and antioxidant activities of chitosan. International Journal of Biological Macromolecules, 2015, 72, 1402-1405.	3.6	12
146	A facile sensitive<scp>l</scp>-tyrosine electrochemical sensor based on a coupled CuO/Cu₂O nanoparticles and multi-walled carbon nanotubes nanocomposite film. Analytical Methods, 2015, 7, 1313-1320.	1.3	37
147	The function of endogenous cathepsin in quality deterioration of grass carp (<i>Ctenopharyngodon) Tj ETQq1 1 0.784314 rgBT /Over Technology, 2015, 50, 797-803.	1.3	45
148	Binding of a novel bacteriostatic agentâ€"chitosan oligosaccharidesâ€"kojic acid graft copolymer to bovine serum albumin: spectroscopic and conformation investigations. European Food Research and Technology, 2015, 240, 109-118.	1.6	11
149	Endogenous proteolytic enzymes â€" A study of their impact on cod (Gadus morhua) muscle proteins and textural properties in a fermented product. Food Chemistry, 2015, 172, 551-558.	4.2	44
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