

Liang Song

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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.

42 papers	503 citations	14 h-index	21 g-index
45 ext. papers	739 ext. citations	5.8 avg, IF	3.96 L-index

#	Paper	IF	Citations
42	Structural investigation of a uronic acid-containing polysaccharide from abalone by graded acid hydrolysis followed by PMP-HPLC-MSn and NMR analysis. <i>Carbohydrate Research</i> , 2015 , 402, 95-101	2.9	47
41	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2017 , 219, 419-427	8.5	38
40	Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber (<i>Stichopus japonicus</i>) and its tissue distribution in body wall. <i>Food Chemistry</i> , 2014 , 158, 192-9	8.5	36
39	Carbon quantum dots from roasted Atlantic salmon (<i>Salmo salar</i> L.): Formation, biodistribution and cytotoxicity. <i>Food Chemistry</i> , 2019 , 293, 387-395	8.5	34
38	Identification of glycerophospholipid molecular species of mussel (<i>Mytilus edulis</i>) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2016 , 213, 344-351	8.5	33
37	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 45493-45503	9.5	27
36	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2017 , 232, 10-18	8.5	26
35	Structural and biochemical changes in dermis of sea cucumber (<i>Stichopus japonicus</i>) during autolysis in response to cutting the body wall. <i>Food Chemistry</i> , 2018 , 240, 1254-1261	8.5	25
34	Action of trypsin on structural changes of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2018 , 256, 113-118	8.5	23
33	Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. <i>Food Chemistry</i> , 2018 , 245, 53-60	8.5	23
32	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus japonicus</i>) Tenderization During Low-Temperature Heating Process. <i>Food Analytical Methods</i> , 2017 , 10, 2207-2216	3.4	17
31	Low oil emulsion gel stabilized by defatted Antarctic krill (<i>Euphausia superba</i>) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105294	8.9	17
30	Dispersive liquid-liquid microextraction for rapid and inexpensive determination of tetramethylpyrazine in vinegar. <i>Food Chemistry</i> , 2019 , 286, 141-145	8.5	15
29	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. <i>Food Chemistry</i> , 2021 , 338, 128089	8.5	14
28	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. <i>Food Chemistry</i> , 2020 , 328, 127122	8.5	10
27	Effects of long-term intake of Antarctic krill oils on artery blood pressure in spontaneously hypertensive rats. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1143-1148	4.3	9
26	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten yessoensis</i>). <i>Food Chemistry</i> , 2018 , 243, 319-327	8.5	9

25	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (<i>Stichopus japonicus</i>) during thermal processing and storage and their control. <i>Food Chemistry</i> , 2020 , 330, 127248	8.5	8
24	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>) body wall. <i>Food Chemistry</i> , 2019 , 301, 125302	8.5	7
23	Improving oxidative stability and release behavior of docosahexaenoic acid algae oil by microencapsulation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2774-2781	4.3	7
22	Isolation and identification of zinc-chelating peptides from sea cucumber (<i>Stichopus japonicus</i>) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6400-6407	4.3	7
21	One-step coextraction method for flavouring soybean oil with the dried stipe of <i>Lentinus edodes</i> (Berk.) sing by supercritical CO ₂ fluid extraction. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108853	5.4	7
20	Effect of alkyl distribution in pyrazine on pyrazine flavor release in bovine serum albumin solution.. <i>RSC Advances</i> , 2019 , 9, 36951-36959	3.7	7
19	Enzyme-controlled hygroscopicity and proton dynamics in sea cucumber (<i>Stichopus japonicus</i>) ovum peptide powders. <i>Food Research International</i> , 2018 , 112, 241-249	7	7
18	Nanocomplexes of curcumin and glycated bovine serum albumin: The formation mechanism and effect of glycation on their physicochemical properties. <i>Food Chemistry</i> , 2022 , 368, 130651	8.5	6
17	Lipid Profiles in By-Products and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus vannamei</i> , and <i>Penaeus chinensis</i>). <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900309 ³		5
16	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (<i>Stichopus japonicus</i>) and its mechanism. <i>Food Research International</i> , 2020 , 133, 109205	7	5
15	Beneficial effects of polysaccharides on the solubility of <i>Mytilus edulis</i> enzymatic hydrolysates. <i>Food Chemistry</i> , 2018 , 254, 103-108	8.5	5
14	Changes of Water Distribution and Physicochemical Properties of Abalone (<i>Haliotis discus</i>) Myofibrillar Proteins during Heat-Induced Gelation. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13069	2.1	5
13	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (<i>Euphausia Superba</i>) with Different Solvents. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 292-304	1.6	4
12	The Forms of Fluoride in Antarctic Krill (<i>Euphausia superba</i>) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 835-842	1.6	3
11	A rapid clean-up method for the quantitation of 5-hydroxymethyl-2-furaldehyde in thermally treated abalone (<i>Haliotis discus</i>) muscle by HPLC-MS/MS. <i>Analytical Methods</i> , 2018 , 10, 5091-5096	3.2	3
10	<i>Pseudosciaena crocea</i> roe protein-stabilized emulsions for oral delivery systems: In vitro digestion and in situ intestinal perfusion study. <i>Journal of Food Science</i> , 2020 , 85, 2923-2932	3.4	2
9	Kinetics of Astaxanthin Degradation in Three Types of Antarctic Krill (<i>Euphausia superba</i>) Oil during Storage. <i>JAOCs, Journal of the American Oil Chemistssociety</i> , 2018 , 95, 1171-1178	1.8	2
8	In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber (<i>Stichopus japonicus</i>). <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14383	2.1	1

7	Development of a High Internal Phase Emulsion of Antarctic Krill Oil Diluted by Soybean Oil Using Casein as a Co-Emulsifier. <i>Foods</i> , 2021 , 10,	4.9	1
6	Effects of gallic acid alkyl esters and their combinations with other antioxidants on oxidative stability of DHA algae oil. <i>Food Research International</i> , 2021 , 143, 110280	7	1
5	Comparison of different solvents for extraction of oils from by-products of shrimps <i>Penaeus vannamei</i> and <i>Procambarus clarkia</i> . <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15754	2.1	1
4	Improved thermal and oxidation stabilities of pickering high internal phase emulsions stabilized using glycated pea protein isolate with glycation extent. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113465	5.4	1
3	Formation mechanism of nanocomplex of resveratrol and glycated bovine serum albumin and their glycation-enhanced stability showing glycation extent. <i>LWT - Food Science and Technology</i> , 2021 , 112916	5.4	0
2	Structural characteristics and improved in vitro hepatoprotective activities of Maillard reaction products of decapeptide IVTNWDDMEK and ribose. <i>Journal of Food Science</i> , 2021 , 86, 4001-4016	3.4	0
1	Inhibition of ultraviolet-induced sea cucumber (<i>Stichopus japonicus</i>) autolysis by maintaining coelomocyte intracellular calcium homeostasis. <i>Food Chemistry</i> , 2022 , 368, 130768	8.5	0