Tao Yin

List of Publications by Year in Descending Order

61 papers	1,064 citations	19 h-index	29 g-index
66 ext. papers	1,619 ext. citations	6.4 avg, IF	4.91 L-index

#	Paper	IF	Citations
61	Effect of micro- and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp. *Food Chemistry*, **2022**, 366, 130579	8.5	13
60	Effects of different calcium salts on the physicochemical properties of sliver carp myosin. *Food Bioscience*, **2022**, 47, 101518	4.9	1
59	Effects of micro-/nano-scaled chicken bones on heat-induced gel properties of low-salt pork batter: Physicochemical characteristics, water distribution, texture, and microstructure. *Food Chemistry*, **2021**, 131574	8.5	0
58	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. *Food Chemistry*, **2021**, 375, 131913	8.5	2
57	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by MTGase. *Journal of the Science of Food and Agriculture*, **2021**, 101, 6228-6238	4.3	5
56	Study of the thermodynamics and conformational changes of collagen molecules upon self-assembly. *Food Hydrocolloids*, **2021**, 114, 106576	10.6	6
55	Effects of filleting methods on composition, gelling properties and aroma profile of grass carp surimi. *Food Science and Human Wellness*, **2021**, 10, 308-315	8.3	2
54	Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. *Food Chemistry*, **2021**, 363, 130304	8.5	27
53	Effect of high intensity ultrasound on gelation properties of silver carp surimi with different salt contents. *Ultrasonics Sonochemistry*, **2021**, 70, 105326	8.9	9
52	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. *Food Chemistry*, **2021**, 345, 128655	8.5	14
51	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. *Food Chemistry*, **2021**, 360, 130068	8.5	8
50	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. *International Journal of Biological Macromolecules*, **2021**, 191, 925-933	7.9	3
49	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp (Hypophthalmichthys molitrix) with different oxidation degrees. *Food Chemistry*, **2021**, 363, 130307	8.5	2
48	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp (Hypophthalmichthys molitrix) surimi gels with different degrees of cross-linking. *Food Chemistry*, **2021**, 364, 130443	8.5	2
47	In vivo digestion and absorption characteristics of surimi gels with different degrees of cross-linking induced by transglutaminase (TGase). *Food Hydrocolloids*, **2021**, 121, 107007	10.6	2
46	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. *International Journal of Biological Macromolecules*, **2020**, 160, 642-651	7.9	9
45	Effect of wet-media milling on the physicochemical properties of tapioca starch and their relationship with the texture of myofibrillar protein gel. *Food Hydrocolloids*, **2020**, 109, 106082	10.6	7

44	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. *Food Chemistry*, **2020**, 332, 127401	8.5	11
43	Small-size effect on physicochemical properties of micronized fish bone during heating. *Journal of Food Processing and Preservation*, **2020**, 44, e14408	2.1	1
42	Adsorption kinetics and thermodynamics of yeast □glucan for off-odor compounds in silver carp mince. *Food Chemistry*, **2020**, 319, 126232	8.5	8
41	Effect of pre-chilling time on the physicochemical properties of channel catfish during frozen storage. *International Journal of Refrigeration*, **2020**, 115, 56-62	3.8	5
40	Microstructure and physicochemical properties: Effect of pre-chilling and storage time on the quality of Channel catfish during frozen storage. *LWT - Food Science and Technology*, **2020**, 130, 109606	5.4	7
39	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. *Journal of Food Process Engineering*, **2020**, 43, e13354	2.4	4
38	Effects of ultra-high pressure treatment on the protein denaturation and water properties of red swamp crayfish (Procambarus clarkia). *LWT - Food Science and Technology*, **2020**, 133, 110124	5.4	8
37	Pepsin Digestion Characteristics of Silver Carp () Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8413-8430	5.7	8
36	Interaction of myofibrillar proteins and epigallocatechin gallate in the presence of transglutaminase in solutions. *Food and Function*, **2020**, 11, 9560-9572	6.1	3
35	Effects of Vacuum Freeze-Drying and Vacuum Spray-Drying on Biochemical Properties and Functionalities of Myofibrillar Proteins from Silver Carp. *Journal of Food Quality*, **2019**, 2019, 1-8	2.7	4
34	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3926-3932	4.3	4
33	Gel properties of myofibrillar protein as affected by gelatinization and retrogradation behaviors of modified starches with different crosslinking and acetylation degrees. *Food Hydrocolloids*, **2019**, 96, 604-616	10.6	18
32	Effects of nanosized okara dietary fiber on gelation properties of silver carp surimi. *LWT - Food Science and Technology*, **2019**, 111, 111-116	5.4	22
31	In vitro pepsin digestion of silver carp (Hypophthalmichthys molitrix) surimi gels after cross-linking by Microbial Transglutaminase (MTGase). *Food Hydrocolloids*, **2019**, 95, 152-160	10.6	23
30	Structural and biochemical properties of silver carp surimi as affected by comminution method. *Food Chemistry*, **2019**, 287, 85-92	8.5	19
29	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp (Ctenopharyngodon idellus). *Food Chemistry*, **2019**, 272, 84-92	8.5	28
28	Biochemical and gelling properties of silver carp surimi as affected by harvesting season and chopping time. *Journal of Food Processing and Preservation*, **2019**, 43, e14247	2.1	1
27	Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. *Food Hydrocolloids*, **2019**, 89, 512-522	10.6	52

26	The gastric digestion kinetics of silver carp (Hypophthalmichthys molitrix) surimi gels induced by transglutaminase. *Food Chemistry*, **2019**, 283, 148-154	8.5	15
25	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp (Ctenopharyngodon idella). *Materials Science and Engineering C*, **2019**, 96, 446-457	8.3	10
24	Chitosan-glucose Maillard reaction products and their preservative effects on fresh grass carp (Ctenopharyngodon idellus) fillets during cold storage. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2158-2164	4.3	9
23	Effect of yeast β-glucan on gel properties, spatial structure and sensory characteristics of silver carp surimi. *Food Hydrocolloids*, **2019**, 88, 256-264	10.6	35
22	Gelling properties of vacuum-freeze dried surimi powder as influenced by heating method and microbial transglutaminase. *LWT - Food Science and Technology*, **2019**, 99, 105-111	5.4	18
21	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp (Hypophthalmichthys molitrix). *Food Chemistry*, **2018**, 257, 216-222	8.5	28
20	Self-assembly of collagen-based biomaterials: preparation, characterizations and biomedical applications. *Journal of Materials Chemistry B*, **2018**, 6, 2650-2676	7.3	101
19	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (Hypophthalmichthys molitrix). *Food Chemistry*, **2018**, 245, 557-563	8.5	25
18	Aggregation and conformational changes of silver carp myosin as affected by the ultrasound-calcium combination system. *Journal of the Science of Food and Agriculture*, **2018**, 98, 5335-5343	4.3	6
17	Effects of thermal pre-treatment on physicochemical properties of nano-sized okara (soybean residue) insoluble dietary fiber prepared by wet media milling. *Journal of Food Engineering*, **2018**, 237, 18-26	6	42
16	Structural characteristics and physicochemical properties of okara (soybean residue) insoluble dietary fiber modified by high-energy wet media milling. *LWT - Food Science and Technology*, **2017**, 82, 15-22	5.4	90
15	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. *Materials Science and Engineering C*, **2017**, 78, 727-737	8.3	16
14	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp (Hypophthalmichthys molitrix) during Frozen Storage. *Journal of Food Quality*, **2017**, 2017, 1-9	2.7	12
13	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (Hypophthalmichthys molitrix) Myosin. *Food and Bioprocess Technology*, **2017**, 10, 370-378	5.1	39
12	Effects of Micron Fish Bone with Different Particle Size on the Properties of Silver Carp(Hypophthalmichthys molitrix)Surimi Gels. *Journal of Food Quality*, **2017**, 2017, 1-8	2.7	14
11	Size Reduction and Calcium Release of Fish Bone Particles During Nanomilling as Affected by Bone Structure. *Food and Bioprocess Technology*, **2017**, 10, 2176-2187	5.1	8
10	Preparation and Characterization of Ultrafine Fish Bone Powder. *Journal of Aquatic Food Product Technology*, **2016**, 25, 1045-1055	1.6	29
9	Fabrication of a novel bio-inspired collagen–polydopamine hydrogel and insights into the formation mechanism for biomedical applications. *RSC Advances*, **2016**, 6, 66180-66190	3.7	20

8	Thermal treatments affect breakage kinetics and calcium release of fish bone particles during high-energy wet ball milling. *Journal of Food Engineering*, **2016**, 183, 74-80	6	24
7	Physicochemical properties of nano fish bone prepared by wet media milling. *LWT - Food Science and Technology*, **2015**, 64, 367-373	5.4	34
6	Artificial chaperones based on mixed shell polymeric micelles: insight into the mechanism of the interaction of the chaperone with substrate proteins using Förster resonance energy transfer. *ACS Applied Materials & Interfaces*, **2015**, 7, 10238-49	9.5	16
5	Optimum processing conditions for slowly heated surimi seafood using protease-laden Pacific whiting surimi. *LWT - Food Science and Technology*, **2015**, 63, 490-496	5.4	17
4	Textural and rheological properties of Pacific whiting surimi as affected by nano-scaled fish bone and heating rates. *Food Chemistry*, **2015**, 180, 42-47	8.5	18
3	Preparation and characterization of octenyl succinic anhydride modified waxy rice starch by dry media milling. *Starch/Staerke*, **2014**, 66, 985-991	2.3	15
2	Effects of nano-scaled fish bone on the gelation properties of Alaska pollock surimi. *Food Chemistry* , **2014**, 150, 463-8	8.5	52
1	Gelling properties of surimi as affected by the particle size of fish bone. *LWT - Food Science and Technology*, **2014**, 58, 412-416	5.4	30