Pengbo Cui

List of Publications by Year in Descending Order

10 papers	179 citations	7 h-index	10 g-index
10 ext. papers	301 ext. citations	5.9 avg, IF	3 L-index

#	Paper	IF	Citations
10	Egg-White-Derived Antioxidant Peptide as an Efficient Nanocarrier for Zinc Delivery through the Gastrointestinal System. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2232-2239	5.7	7
9	Calcium binding to herring egg phosphopeptides: Binding characteristics, conformational structure and intermolecular forces. *Food Chemistry*, **2020**, 310, 125867	8.5	14
8	Antarctic Krill Derived Nonapeptide as an Effective Iron-Binding Ligand for Facilitating Iron Absorption via the Small Intestine. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 11290-11300	5.7	5
7	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12283-12292	5.7	13
6	The formation mechanism of a sea cucumber ovum derived heptapeptide-calcium nanocomposite and its digestion/absorption behavior. *Food and Function*, **2019**, 10, 8240-8249	6.1	3
5	In vitro digestion profile and calcium absorption studies of a sea cucumber ovum derived heptapeptide-calcium complex. *Food and Function*, **2018**, 9, 4582-4592	6.1	23
4	Optimised condition for preparing sea cucumber ovum hydrolysate–calcium complex and its structural analysis. *International Journal of Food Science and Technology*, **2017**, 52, 1914-1922	3.8	14
3	Characterization of sea cucumber (stichopus japonicus) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4604-4611	4.3	23
2	Contributions of molecular size, charge distribution, and specific amino acids to the iron-binding capacity of sea cucumber (Stichopus japonicus) ovum hydrolysates. *Food Chemistry*, **2017**, 230, 627-636	8.5	59
1	Formation of crystalline nanoparticles by iron binding to pentapeptide (Asp-His-Thr-Lys-Glu) from egg white hydrolysates. *Food and Function*, **2017**, 8, 3297-3305	6.1	18