

# Zong-Cai Tu

## List of Publications by Citations

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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.

147 papers	2,775 citations	30 h-index	45 g-index
161 ext. papers	3,763 ext. citations	5.7 avg, IF	5.46 L-index



#	Paper	IF	Citations
147	Influence of ultrasonic treatment on the structure and emulsifying properties of peanut protein isolate. <i>Food and Bioproducts Processing</i> , <b>2014</b> , 92, 30-37	4.9	150
146	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. <i>Food Hydrocolloids</i> , <b>2012</b> , 28, 121-129	10.6	139
145	Fish gelatin modifications: A comprehensive review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 260-269	15.3	83
144	The effect of dynamic high-pressure microfluidization on the activity, stability and conformation of trypsin. <i>Food Chemistry</i> , <b>2010</b> , 123, 616-621	8.5	81
143	Characteristics and antioxidant activities of ovalbumin glycated with different saccharides under heat moisture treatment. <i>Food Research International</i> , <b>2012</b> , 48, 866-872	7	74
142	Antioxidants and $\alpha$ -glucosidase inhibitors from Ipomoea batatas leaves identified by bioassay-guided approach and structure-activity relationships. <i>Food Chemistry</i> , <b>2016</b> , 208, 61-7	8.5	68
141	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. <i>Carbohydrate Polymers</i> , <b>2017</b> , 156, 294-302	10.3	62
140	Physico-chemical properties of gelatin from bighead carp ( <i>Hypophthalmichthys nobilis</i> ) scales by ultrasound-assisted extraction. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 2166-74	3.3	60
139	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. <i>Food Chemistry</i> , <b>2018</b> , 246, 428-436	8.5	59
138	Relationship between functional properties and aggregation changes of whey protein induced by high pressure microfluidization. <i>Journal of Food Science</i> , <b>2011</b> , 76, E341-7	3.4	53
137	Antioxidant activities and polyphenols of sweet potato ( <i>Ipomoea batatas</i> L.) leaves extracted with solvents of various polarities. <i>Food Bioscience</i> , <b>2016</b> , 15, 11-18	4.9	53
136	Effect of ammonium sulfate fractional precipitation on gel strength and characteristics of gelatin from bighead carp ( <i>Hypophthalmichthys nobilis</i> ) scale. <i>Food Hydrocolloids</i> , <b>2014</b> , 36, 173-180	10.6	48
135	Characterization and emulsifying properties of octenyl succinate anhydride modified Acacia seyal gum (gum arabic). <i>Food Hydrocolloids</i> , <b>2017</b> , 65, 10-16	10.6	46
134	Preparation and characterization of TiO-Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 123-133	7.9	45
133	Improved glycation after ultrasonic pretreatment revealed by high-performance liquid chromatography-linear ion trap/Orbitrap high-resolution mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 2522-30	5.7	45
132	Response surface optimization and physicochemical properties of polysaccharides from <i>Nelumbo nucifera</i> leaves. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 74, 103-10	7.9	43
131	Jackfruit ( <i>Artocarpus heterophyllus</i> Lam.) peel: A better source of antioxidants and $\alpha$ -glucosidase inhibitors than pulp, flake and seed, and phytochemical profile by HPLC-QTOF-MS/MS. <i>Food Chemistry</i> , <b>2017</b> , 234, 303-313	8.5	42



130	Investigation into allergenicity reduction and glycation sites of glycated $\beta$ -lactoglobulin with ultrasound pretreatment by high-resolution mass spectrometry. <i>Food Chemistry</i> , <b>2018</b> , 252, 99-107	8.5	41
129	Antihyperglycemic, antioxidant activities of two <i>Acer palmatum</i> cultivars, and identification of phenolics profile by UPLC-QTOF-MS/MS: New natural sources of functional constituents. <i>Industrial Crops and Products</i> , <b>2016</b> , 89, 522-532	5.9	41
128	Increase of ovalbumin glycation by the maillard reaction after disruption of the disulfide bridge evaluated by liquid chromatography and high resolution mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 2253-62	5.7	41
127	Glycation promoted by dynamic high pressure microfluidisation pretreatment revealed by high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2013</b> , 141, 3250-9	8.5	40
126	Influence of soy lecithin concentration on the physical properties of whey protein isolate-stabilized emulsion and microcapsule formation. <i>Journal of Food Engineering</i> , <b>2017</b> , 207, 73-80	6	39
125	Dynamic high pressure microfluidization-assisted extraction and antioxidant activities of lentinan. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 926-32	7.9	39
124	Effect of $\gamma$ -irradiation on the physicochemical properties and structure of fish myofibrillar proteins. <i>Radiation Physics and Chemistry</i> , <b>2015</b> , 109, 70-72	2.5	36
123	Comparison of different methods for extracting polyphenols from <i>Ipomoea batatas</i> leaves, and identification of antioxidant constituents by HPLC-QTOF-MS2. <i>Food Research International</i> , <b>2015</b> , 70, 101-109	7	35
122	Glycation of $\beta$ -lactoglobulin under dynamic high pressure microfluidization treatment: Effects on IgE-binding capacity and conformation. <i>Food Research International</i> , <b>2016</b> , 89, 882-888	7	35
121	Comparison of rheological behaviors and nanostructure of bighead carp scales gelatin modified by different modification methods. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 1256-1265	3.3	32
120	Effect of dynamic high-pressure microfluidization on the morphology characteristics and physicochemical properties of maize amylose. <i>Starch/Staerke</i> , <b>2013</b> , 65, 390-397	2.3	32
119	Comparison of glycation in conventionally and microwave-heated ovalbumin by high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2013</b> , 141, 985-91	8.5	32
118	Solvent optimization, antioxidant activity, and chemical characterization of extracts from <i>Artemisia selengensis</i> Turcz. <i>Industrial Crops and Products</i> , <b>2014</b> , 56, 223-230	5.9	31
117	Microwave heating enhances antioxidant and emulsifying activities of ovalbumin glycated with glucose in solid-state. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 1453-61	3.3	30
116	Dynamic high pressure microfluidization-assisted extraction and antioxidant activities of sweet potato ( <i>Ipomoea batatas</i> L.) leaves flavonoid. <i>Food and Bioproducts Processing</i> , <b>2013</b> , 91, 1-6	4.9	30
115	Mechanism of Reduction in IgG and IgE Binding of $\beta$ -lactoglobulin Induced by Ultrasound Pretreatment Combined with Dry-State Glycation: A Study Using Conventional Spectrometry and High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8018-8027	5.7	30
114	High-intensity ultrasound enhances the immunoglobulin (Ig)G and IgE binding of ovalbumin. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 2714-2720	4.3	30
113	Effect of fermentation and dynamic high pressure microfluidization on dietary fibre of soybean residue. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 3285-92	3.3	30



112	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105552	10.6	30
111	Identification of glycated sites in ovalbumin under freeze-drying processing by liquid chromatography high-resolution mass spectrometry. <i>Food Chemistry</i> , <b>2017</b> , 226, 1-7	8.5	29
110	Monitoring of the functional properties and unfolding change of Ovalbumin after DHPM treatment by HDX and FTICR MS: Functionality and unfolding of Oval after DHPM by HDX and FTICR MS. <i>Food Chemistry</i> , <b>2017</b> , 227, 413-421	8.5	27
109	Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine $\beta$ -lactoglobulin. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 95-102	3.4	27
108	Metabolic profiling of antioxidants constituents in <i>Artemisia selengensis</i> leaves. <i>Food Chemistry</i> , <b>2015</b> , 186, 123-32	8.5	26
107	Glycation of ovalbumin after high-intensity ultrasound pretreatment: effects on conformation, immunoglobulin (Ig)G/IgE binding ability and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3767-3773	4.3	26
106	Effect of extraction temperature on the gelling properties and identification of porcine gelatin. <i>Food Hydrocolloids</i> , <b>2019</b> , 92, 163-172	10.6	23
105	Insights into the Mechanism of Quercetin against BSA-Fructose Glycation by Spectroscopy and High-Resolution Mass Spectrometry: Effect on Physicochemical Properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 236-246	5.7	23
104	Phytochemical profiles and screening of $\alpha$ -glucosidase inhibitors of four <i>Acer</i> species leaves with ultra-filtration combined with UPLC-QTOF-MS/MS. <i>Industrial Crops and Products</i> , <b>2019</b> , 129, 156-168	5.9	23
103	Improved Antioxidant Activity and Glycation of $\beta$ -lactalbumin after Ultrasonic Pretreatment Revealed by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 10317-10324	5.7	22
102	The adsorption of lead(II) ions by dynamic high pressure micro-fluidization treated insoluble soybean dietary fiber. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 2532-9	3.3	22
101	Ultrasonic Pretreatment Combined with Dry-State Glycation Reduced the Immunoglobulin E/Immunoglobulin G-Binding Ability of $\beta$ -lactalbumin Revealed by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 5691-5698	5.7	22
100	Promotion of foam properties of egg white protein by subcritical water pre-treatment and fish scales gelatin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2017</b> , 512, 171-177	5.1	21
99	Microgel-in-Microgel Biopolymer Delivery Systems: Controlled Digestion of Encapsulated Lipid Droplets under Simulated Gastrointestinal Conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3930-3938	5.7	20
98	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2471-2481	11.5	18
97	The Reduction in the IgE-Binding Ability of $\beta$ -lactoglobulin by Dynamic High-Pressure Microfluidization Coupled with Glycation Treatment Revealed by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 6179-6187	5.7	18
96	LC-Orbitrap MS analysis of the glycation modification effects of ovalbumin during freeze-drying with three reducing sugar additives. <i>Food Chemistry</i> , <b>2018</b> , 268, 171-178	8.5	18
95	Liquid Chromatography High-Resolution Mass Spectrometry Identifies the Glycation Sites of Bovine Serum Albumin Induced by d-Ribose with Ultrasonic Treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 563-570	5.7	17



94	The identification of three mammalian gelatins by liquid chromatography-high resolution mass spectrometry. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 89, 74-86	5.4	17
93	Identification and quantification of the phosphorylated ovalbumin by high resolution mass spectrometry under dry-heating treatment. <i>Food Chemistry</i> , <b>2016</b> , 210, 141-7	8.5	17
92	Characterization of Volatile Compounds in Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Soup Cooked Using a Traditional Chinese Method by GC/MS. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12995	2.1	17
91	The mechanism of reduced IgG/IgE-binding of $\beta$ -lactoglobulin by pulsed electric field pretreatment combined with glycation revealed by ECD/FTICR-MS. <i>Food and Function</i> , <b>2018</b> , 9, 417-425	6.1	17
90	Optimization of instant edible films based on dietary fiber processed with dynamic high pressure microfluidization for barrier properties and water solubility. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 603-608	5.4	16
89	Immunogenic and structural properties of ovalbumin treated by pulsed electric fields. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S3164-S3176	3	16
88	Functional properties and structure changes of soybean protein isolate after subcritical water treatment. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 3412-21	3.3	16
87	Influence of dynamic high pressure microfluidization on functional properties and structure of gelatin from bighead carp ( <i>Hypophthalmichthys nobilis</i> ) scale. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13607	2.1	15
86	The Mechanism of Decreased IgG/IgE-Binding of Ovalbumin by Preheating Treatment Combined with Glycation Identified by Liquid Chromatography and High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 10693-10702	5.7	15
85	Fabrication and characterization of nanoemulsion-coated microgels: Electrostatic deposition of lipid droplets on alginate beads. <i>Food Hydrocolloids</i> , <b>2017</b> , 71, 149-157	10.6	14
84	Nelumbo nucifera leaf extracts inhibit the formation of advanced glycation end-products and mechanism revealed by Nano LC-Orbitrap-MS/MS. <i>Journal of Functional Foods</i> , <b>2018</b> , 42, 254-261	5.1	14
83	Physicochemical and rheological properties of modified rice amylose by dynamic high-pressure microfluidization. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 734-744	3	13
82	Rheological and structural properties of fish scales gelatin: Effects of conventional and ultrasound-assisted extraction. <i>International Journal of Food Properties</i> , <b>2017</b> , 1-11	3	13
81	Probing the conformational changes of ovalbumin after glycation using HDX-MS. <i>Food Chemistry</i> , <b>2015</b> , 166, 62-67	8.5	13
80	Structural changes of ultrasonicated bovine serum albumin revealed by hydrogen-deuterium exchange and mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , <b>2014</b> , 406, 7243-51	4.4	13
79	Structural Properties, Bioactivities, and Applications of Polysaccharides from Okra [ (L.) Moench]: A Review. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> ,	5.7	13
78	Mechanism and kinetics of tyrosinase inhibition by glycolic acid: a study using conventional spectroscopy methods and hydrogen/deuterium exchange coupling with mass spectrometry. <i>Food and Function</i> , <b>2017</b> , 8, 122-131	6.1	12
77	Investigation of conformation change of glycated ovalbumin obtained by Co-60 gamma-ray irradiation under drying treatment. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 47, 286-291	6.8	12



76	The effect of ginger and garlic addition during cooking on the volatile profile of grass carp () soup. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3253-3270	3.3	12
75	Mechanisms of isoquercitrin attenuates ovalbumin glycation: Investigation by spectroscopy, spectrometry and molecular docking. <i>Food Chemistry</i> , <b>2020</b> , 309, 125667	8.5	12
74	Gelatin quantification by oxygen-18 labeling and liquid chromatography-high-resolution mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11840-53	5.7	11
73	Conformational alteration and the glycated sites in ovalbumin during vacuum freeze-drying induced glycation: A study using conventional spectrometry and liquid chromatography-high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2020</b> , 318, 126519	8.5	10
72	Glycation of $\beta$ -lactoglobulin combined by sonication pretreatment reduce its allergenic potential. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 1527-1535	7.9	10
71	The accumulation, histopathology, and intestinal microorganism effects of waterborne cadmium on <i>Carassius auratus gibelio</i> . <i>Fish Physiology and Biochemistry</i> , <b>2019</b> , 45, 231-243	2.7	10
70	Characteristics of fish gelatin-anionic polysaccharide complexes and their applications in yoghurt: Rheology and tribology. <i>Food Chemistry</i> , <b>2021</b> , 343, 128413	8.5	10
69	Fabrication and performance evaluation of pectin-fish gelatin-resveratrol preservative films. <i>Food Chemistry</i> , <b>2021</b> , 361, 129832	8.5	10
68	Influence of in vitro gastrointestinal digestion on the bioavailability and antioxidant activity of polyphenols from <i>Ipomoea batatas</i> leaves. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1131-1137	3.8	9
67	Correlation Analysis between Color Parameters and Sensory Characteristics of Rice with Different Milling Degrees. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 1890-1897	2.1	9
66	Mechanism of the effect of 2, 2Sazobis (2-amidinopropane) dihydrochloride simulated lipid oxidation on the IgG/IgE binding ability of ovalbumin. <i>Food Chemistry</i> , <b>2020</b> , 327, 127037	8.5	9
65	Morphological and structural characteristics of rice amylose by dynamic high-pressure microfluidization modification. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13764	2.1	9
64	Influence of Ultrasonication Prior to Glycation on the Physicochemical Properties of Bovine Serum Albumin $\beta$ -galactose Conjugates. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 35-44	0.8	9
63	Effect of High Intensity Ultrasound on the Gel and Structural Properties of <i>Ctenopharyngodon idellus</i> Myofibrillar Protein. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12288	3.3	8
62	Reduced IgE/IgG binding capacities of bovine $\beta$ -lactalbumin by glycation after dynamic high-pressure microfluidization pretreatment evaluated by high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2019</b> , 299, 125166	8.5	8
61	Effect of Frying on Fatty Acid Profile, Free Amino Acids and Volatile Compounds of Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13088	2.1	8
60	Mechanism of the Reduced IgG/IgE Binding Abilities of Glycated $\beta$ -lactoglobulin and Its Digests through High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 3741-3750	5.7	8
59	Leaf Extract and Fractions: Polyphenol Composition, Antioxidant, Enzymes ( $\beta$ -glucosidase, Acetylcholinesterase, and Tyrosinase) Inhibitory, Anticancer, and Antidiabetic Activities. <i>Foods</i> , <b>2021</b> , 10,	4.9	8



58	Insight into the Mechanism of Reduced IgG/IgE Binding Capacity in Ovalbumin as Induced by Glycation with Monose Epimers through Liquid Chromatography and High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 6065-6075	5.7	7
57	Structure and Antioxidant Activity of Milk Model Systems after Microwave Heating. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 345-355	0.8	7
56	Antioxidant activity, $\alpha$ -glucosidase inhibition, and phytochemical fingerprints of <i>Anoectochilus roxburghii</i> formula tea residues with HPLC-QTOF-MS/MS. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12402	3.3	7
55	The mechanism of the reduction in allergenic reactivity of bovine $\beta$ -lactalbumin induced by glycation, phosphorylation and acetylation. <i>Food Chemistry</i> , <b>2020</b> , 310, 125853	8.5	7
54	Inhibition mechanism of $\alpha$ -glucosidase inhibitors screened from <i>Artemisia selengensis</i> Turcz root. <i>Industrial Crops and Products</i> , <b>2020</b> , 143, 111941	5.9	7
53	Gelling properties and interaction analysis of fish gelatin- $\alpha$ -methoxyl pectin system with different concentrations of $\text{Ca}^{2+}$ . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109826	5.4	7
52	New Gallotannin and other Phytochemicals from Sycamore Maple ( <i>Acer pseudoplatanus</i> ) Leaves. <i>Natural Product Communications</i> , <b>2015</b> , 10, 1977-80	0.9	7
51	Influence of ultrasonic pretreatment on the structure, antioxidant and IgG/IgE binding activity of $\beta$ -lactoglobulin during digestion in vitro. <i>Food Chemistry</i> , <b>2020</b> , 312, 126080	8.5	6
50	Gelation kinetics and characterization of enzymatically enhanced fish scale gelatin-pectin coacervate. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1024-1032	4.3	5
49	The influence of in vitro gastrointestinal digestion on the <i>Perilla frutescens</i> leaf extract: Changes in the active compounds and bioactivities. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13530	3.3	5
48	Influence of Hydroxyl Substitution on the Suppression of Flavonol in Harmful Glycation Product Formation and the Inhibition Mechanism Revealed by Spectroscopy and Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8263-8273	5.7	5
47	Extraction optimization and screening of angiotensin-converting enzyme inhibitory peptides from <i>Channa striatus</i> through bioaffinity ultrafiltration coupled with LC-Orbitrap-MS/MS and molecular docking. <i>Food Chemistry</i> , <b>2021</b> , 354, 129589	8.5	5
46	Utilization of sonication-glycation to improve the functional properties of ovalbumin: A high-resolution mass spectrometry study. <i>Food Hydrocolloids</i> , <b>2021</b> , 119, 106822	10.6	5
45	New Gallotannin and other Phytochemicals from Sycamore Maple ( <i>Acer pseudoplatanus</i> ) Leaves. <i>Natural Product Communications</i> , <b>2015</b> , 10, 1934578X1501001	0.9	4
44	Effects of $\gamma$ -polyglutamic acid on the gelling properties and non-covalent interactions of fish gelatin. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 511-520	3.6	4
43	Mechanism on the Allergenicity Changes of $\beta$ -lactalbumin Treated by Sonication-Assisted Glycation during Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 6850-6859	5.7	4
42	Investigation of the effect of oxidation on the structure of $\beta$ -lactoglobulin by high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2021</b> , 339, 127939	8.5	4
41	Investigation of the mechanism underlying the influence of mild glycation on the digestibility and IgG/IgE-binding abilities of $\beta$ -lactoglobulin and its digests through LC orbitrap MS/MS. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110506	5.4	4



40	Extraction optimization, structural characterization and bioactivity evaluation of triterpenoids from hawthorn ( <i>Crataegus cuneata</i> ) fruits. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12377	3.3	3
39	A high throughput screening assay for identifying glycation inhibitors on MALDI-TOF target. <i>Food Chemistry</i> , <b>2015</b> , 170, 160-8	8.5	3
38	The reduction in the immunoglobulin G and immunoglobulin E binding capacity of $\beta$ -lactoglobulin via spray-drying technology. <i>Journal of Dairy Science</i> , <b>2020</b> , 103, 2993-3001	4	3
37	Effects of coagulant promoter on the physical properties and microstructure of the mixed system of ultrafine fishbone and surimi. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109792	5.4	3
36	Quality evaluation of peony seed oil spray-dried in different combinations of wall materials during encapsulation and storage. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 2597-605	3.3	3
35	Enzymolysis Reaction Kinetics and Liquid Chromatography High-Resolution Mass Spectrometry Analysis of Ovalbumin Glycated with Microwave Radiation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 10596-10608	5.7	3
34	Microbial transglutaminase (MTGase) modified fish gelatin- $\gamma$ -polyglutamic acid (EPGA): Rheological behavior, gelling properties, and structure. <i>Food Chemistry</i> , <b>2021</b> , 348, 129093	8.5	3
33	Antioxidant Activity and Phenolic Acids Profiles of <i>Artemisia Selengensis</i> Turcz Extracted with Various Methods by HPLC-QTOF-MS/MS. <i>Journal of Food Biochemistry</i> , <b>2016</b> , 40, 603-612	3.3	3
32	Effects of pre-freezing methods and storage temperatures on the qualities of crucian carp ( <i>Carassius auratus</i> var. <i>pengze</i> ) during frozen storage. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15139	2.1	3
31	Aromatic Cadinane Sesquiterpenoids from the Fruiting Bodies of Block SARS-CoV-2 Spike-ACE2 Interaction. <i>Journal of Natural Products</i> , <b>2021</b> , 84, 2385-2389	4.9	3
30	Effect of Grass Carp Scale Collagen Peptide FTGML on cAMP-PI3K/Akt and MAPK Signaling Pathways in B16F10 Melanoma Cells and Correlation between Anti-Melanin and Antioxidant Properties.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
29	Protective effect of antioxidant peptides from grass carp scale gelatin on the HO-mediated oxidative injured HepG2 cells. <i>Food Chemistry</i> , <b>2021</b> , 131539	8.5	2
28	Flavor, antimicrobial activity, and physical properties of composite film prepared with different surfactants. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 3099-3109	3.2	2
27	Flavor, antimicrobial activity and physical properties of gelatin film incorporated with of ginger essential oil.. <i>Journal of Food Science and Technology</i> , <b>2022</b> , 59, 815-824	3.3	2
26	The IgE/IgG binding capacity and structural changes of Alaska Pollock parvalbumin glycated with different reducing sugars. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13539	3.3	2
25	A comparative analysis of the antigenicity and the major components formed from the glucose/ovalbumin model system under microwave irradiation and conventional heating. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13818	2.1	2
24	Effects of Superheated Steam Treatment on the Allergenicity and Structure of Chicken Egg Ovomucoid.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
23	Mechanism of viscosity reduction of okra pectic polysaccharide by ascorbic acid.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 284, 119196	10.3	1



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