

# Zong-Cai Tu

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/1857886/zong-cai-tu-publications-by-year.pdf>  
**Version:** 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.  
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	Effects of Superheated Steam Treatment on the Allergenicity and Structure of Chicken Egg Ovomucoid.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
146	Mechanism of viscosity reduction of okra pectic polysaccharide by ascorbic acid.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 284, 119196	10.3	1
145	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
144	Effect of coating on flavor metabolism of fish under different storage temperatures.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100256	4.7	0
143	Simulated in vitro digestion of $\beta$ -lactalbumin modified by phosphorylation: Detection of digestive products and allergenicity. <i>Food Chemistry</i> , <b>2022</b> , 372, 131308	8.5	0
142	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
141	Inhibitory activity and mechanism of guavinoside B from guava fruits against $\beta$ -glucosidase: Insights by spectroscopy and molecular docking analyses.. <i>Journal of Food Biochemistry</i> , <b>2022</b> , e14101	3.3	
140	From Fish Scale Gelatin to Tyrosinase Inhibitor: A Novel Peptides Screening Approach Application.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 853442	6.2	0
139	Extraction optimization and screening of antioxidant peptides from grass carp meat and synergistic-antagonistic effect.. <i>Food Science and Nutrition</i> , <b>2022</b> , 10, 1481-1493	3.2	0
138	Isolation and allergenicity evaluation of glycated $\beta$ -lactalbumin digestive products and identification of allergenic peptides.. <i>Food Chemistry</i> , <b>2022</b> , 390, 133185	8.5	0
137	Ultrasonic pretreatment improved the physicochemical properties and riboflavin delivery ability of transglutaminase-catalyzed soy protein isolate gel. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107782	10.6	0
136	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
135	Mechanism of Reduction in Allergenicity and Altered Human Intestinal Microbiota of Digested $\beta$ -lactoglobulin Modified by Ultrasonic Pretreatment Combined with Glycation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 14004-14012	5.7	1
134	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
133	Insight into the mechanism of d-allose in reducing the allergenicity and digestibility of ultrasound-pretreated $\beta$ -lactalbumin by high-resolution mass spectrometry. <i>Food Chemistry</i> , <b>2021</b> , 131616	8.5	1
132	Urolithin A alleviates advanced glycation end-product formation by altering protein structures, trapping methylglyoxal and forming complexes. <i>Food and Function</i> , <b>2021</b> , 12, 11849-11861	6.1	0
131	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

130	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
129	Bovine $\beta$ -Lactoglobulin Covalent Modification by Flavonoids: Effect on the Allergenicity and Human Intestinal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 6820-6828	5.7	0
128	Microbial transglutaminase (MTGase) modified fish gelatin- $\beta$ -polyglutamic acid (EPGA): Rheological behavior, gelling properties, and structure. <i>Food Chemistry</i> , <b>2021</b> , 348, 129093	8.5	3
127	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
126	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
125	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
124	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
123	Insight into the mechanism of urea inhibit ovalbumin-glucose glycation by conventional spectrometry and liquid chromatography-high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2021</b> , 342, 128340	8.5	0
122	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
121	A systematic assessment of structural heterogeneity and IgG/IgE-binding of ovalbumin. <i>Food and Function</i> , <b>2021</b> , 12, 8130-8140	6.1	0
120	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
119	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
118	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
117	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
116	Fabrication and performance evaluation of pectin-fish gelatin-resveratrol preservative films. <i>Food Chemistry</i> , <b>2021</b> , 361, 129832	8.5	10
115	Investigation into predominant peptide and potential allergenicity of ultrasonicated $\beta$ -Lactoglobulin digestion products. <i>Food Chemistry</i> , <b>2021</b> , 361, 130099	8.5	1
114	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
113	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

112	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
111	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
110	Conformational alteration and the glycosylated 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
109	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
108	Identification and quantification of gelatin by a high-resolution mass spectrometry-based label-free method. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105476	10.6	1
107	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
106	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
105	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
104	Identification and analysis of characteristic tryptic peptides from porcine gelatin extracted with multi-stage batch processing. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105540	10.6	1
103	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
102	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
101	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
100	Improved antitumor activity and IgE/IgG-binding ability of $\beta$ -lactalbumin/ $\beta$ -lactoglobulin induced by ultrasonication prior to binding with oleic acid. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13502	3.3	0
99	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
98	Gelling properties and interaction analysis of fish gelatin-low-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
97	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
96	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
95	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

94	Mechanism of Selenium Nanoparticles Inhibiting Advanced Glycation End Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 10586-10595	5.7	1
93	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
92	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
91	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
90	Fish gelatin modifications: A comprehensive review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 260-269	15.3	83
89	Reduced IgE/IgG binding capacities of bovine 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
88	Observation of the structural changes of Lactalbumin induced by ultrasonic prior to glycated modification. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13017	3.3	
87	Antioxidant, metabolic enzymes inhibitory ability of <i>Torreya grandis</i> kernels, and phytochemical profiling identified by HPLC-QTOF-MS/MS. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13043	3.3	0
86	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
85	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
84	Phytochemical profiles and screening of $\alpha$ -glucosidase inhibitors of four Acer 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
83	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
82	Investigation into allergenicity reduction and glycation sites of glycated Lactoglobulin with ultrasound pretreatment by high-resolution mass spectrometry. <i>Food Chemistry</i> , <b>2018</b> , 252, 99-107	8.5	41
81	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
80	<i>Nelumbo nucifera</i> 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
79	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
78	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
77	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

76	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
75	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
74	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. <i>Food Chemistry</i> , <b>2018</b> , 246, 428-436	8.5	59
73	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
72	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
71	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
70	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
69	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
68	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
67	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
66	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
65	Effect of High Intensity Ultrasound on the Gel and Structural Properties of Ctenopharyngodon idellus Myofibrillar Protein. <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12288	3.3	8
64	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
63	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
62	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
61	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
60	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
59	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



58	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
57	Influence of in vitro gastrointestinal digestion on the bioavailability and antioxidant activity of polyphenols from Ipomoea batatas leaves. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1131-1137	3.8	9
56	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
55	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
54	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
53	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
52	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
51	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
50	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
49	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
48	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
47	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
46	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
45	Antioxidant activity, $\beta$ -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
44	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
43	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
42	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
41	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

40	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
39	Data on the peptide mapping and MS identification for phosphorylated peptide. <i>Data in Brief</i> , <b>2016</b> , 8, 26-30	1.2	
38	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
37	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
36	Antioxidant activities and polyphenols of sweet potato (Ipomoea batatas L.) leaves extracted with solvents of various polarities. <i>Food Bioscience</i> , <b>2016</b> , 15, 11-18	4.9	53
35	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
34	Antioxidant Activity and Phenolic Acids Profiles of Artemisia Selengensis 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
33	Metabolic profiling of antioxidants constituents in Artemisia selengensis leaves. <i>Food Chemistry</i> , <b>2015</b> , 186, 123-32	8.5	26
32	Response surface optimization and physicochemical properties of polysaccharides from Nelumbo nucifera leaves. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 74, 103-10	7.9	43
31	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
30	Probing the conformational changes of ovalbumin after glycation using HDX-MS. <i>Food Chemistry</i> , <b>2015</b> , 166, 62-67	8.5	13
29	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
28	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
27	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
26	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
25	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
24	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
23	Comparison of different methods for extracting polyphenols from Ipomoea batatas leaves, and identification of antioxidant constituents by HPLC-QTOF-MS2. <i>Food Research International</i> , <b>2015</b> , 70, 101-109	7	35



22	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
21	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
20	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
19	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
18	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
17	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
16	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
15	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
14	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
13	Influence of ultrasonic treatment on the structure and emulsifying properties of peanut protein isolate. <i>Food and Bioprocess Processing</i> , <b>2014</b> , 92, 30-37	4.9	150
12	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
11	Dynamic high pressure microfluidization-assisted extraction and antioxidant activities of sweet potato ( <i>Ipomoea batatas</i> L.) leaves flavonoid. <i>Food and Bioprocess Processing</i> , <b>2013</b> , 91, 1-6	4.9	30
10	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
9	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
8	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
7	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
6	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
5	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

4	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
3	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
2	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
1	Effect of frying on the lipid oxidation and volatile substances in grass carp ( <i>Ctenopharyngodon idellus</i> ) fillet. <i>Journal of Food Processing and Preservation</i> , e16342	2.1	0