

Eunice C Y Li-Chan

List of Publications by Year in Descending Order

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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.

96
papers

6,592
citations

46
h-index

80
g-index

97
ext. papers

7,334
ext. citations

5.7
avg, IF

6.39
L-index

#	Paper	IF	Citations
96	Neuroprotective Effect of β -secretase Inhibitory Peptide from Pacific Hake (<i>Merluccius productus</i>) Fish Protein Hydrolysate. <i>Current Alzheimer Research</i> , 2019 , 16, 1028-1038	3	7
95	Transepithelial transport across Caco-2 cell monolayers of angiotensin converting enzyme (ACE) inhibitory peptides derived from simulated in vitro gastrointestinal digestion of cooked chicken muscles. <i>Food Chemistry</i> , 2018 , 251, 77-85	8.5	23
94	Production and assessment of Pacific hake (<i>Merluccius productus</i>) hydrolysates as cryoprotectants for frozen fish mince. <i>Food Chemistry</i> , 2018 , 239, 535-543	8.5	22
93	Optimization of vitamins A and D loading in re-assembled casein micelles and effect of loading on stability of vitamin D during storage. <i>Food Chemistry</i> , 2018 , 240, 472-481	8.5	31
92	Investigation into the bioavailability of milk protein-derived peptides with dipeptidyl-peptidase IV inhibitory activity using Caco-2 cell monolayers. <i>Food and Function</i> , 2017 , 8, 701-709	6.1	48
91	Household Consumption of Thiamin-Fortified Fish Sauce Increases Erythrocyte Thiamin Concentrations among Rural Cambodian Women and Their Children Younger Than 5 Years of Age: A Randomized Controlled Efficacy Trial. <i>Journal of Pediatrics</i> , 2017 , 181, 242-247.e2	3.6	15
90	Enzymatic production of protein hydrolysates from steelhead (<i>Oncorhynchus mykiss</i>) skin gelatin as inhibitors of dipeptidyl-peptidase IV and angiotensin-I converting enzyme. <i>Journal of Functional Foods</i> , 2017 , 28, 254-264	5.1	32
89	Identification and characterization of alpha-I-proteinase inhibitor from common carp sarcoplasmic proteins. <i>Food Chemistry</i> , 2016 , 192, 1090-7	8.5	5
88	Perinatal Consumption of Thiamine-Fortified Fish Sauce in Rural Cambodia: A Randomized Clinical Trial. <i>JAMA Pediatrics</i> , 2016 , 170, e162065	8.3	25
87	Food-derived dipeptidyl-peptidase IV inhibitors as a potential approach for glycemic regulation □ Current knowledge and future research considerations. <i>Trends in Food Science and Technology</i> , 2016 , 54, 1-16	15.3	95
86	Shrimp (<i>Pandalopsis dispar</i>) waste hydrolysate as a source of novel β -secretase inhibitors. <i>Fisheries and Aquatic Sciences</i> , 2016 , 19,	2.9	5
85	Do whey protein-derived peptides have dual dipeptidyl-peptidase IV and angiotensin I-converting enzyme inhibitory activities?. <i>Journal of Functional Foods</i> , 2016 , 21, 87-96	5.1	55
84	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 380-7	8.9	70
83	Characterization of β -secretase inhibitory peptide purified from skate skin protein hydrolysate. <i>European Food Research and Technology</i> , 2015 , 240, 129-136	3.4	14
82	Poor thiamin and riboflavin status is common among women of childbearing age in rural and urban Cambodia. <i>Journal of Nutrition</i> , 2015 , 145, 628-33	4.1	36
81	Comparison of the susceptibility of porcine and human dipeptidyl-peptidase IV to inhibition by protein-derived peptides. <i>Peptides</i> , 2015 , 69, 19-25	3.8	33
80	Effects of exopeptidase treatment on antihypertensive activity and taste attributes of enzymatic whey protein hydrolysates. <i>Journal of Functional Foods</i> , 2015 , 13, 262-275	5.1	51

79	Effect of ultrasound pre-treatment on formation of transglutaminase-catalysed soy protein hydrogel as a riboflavin vehicle for functional foods. <i>Journal of Functional Foods</i> , 2015 , 19, 182-193	5.1	48
78	Bioactive peptides and protein hydrolysates: research trends and challenges for application as nutraceuticals and functional food ingredients. <i>Current Opinion in Food Science</i> , 2015 , 1, 28-37	9.8	295
77	Determination of Sudan I in paprika powder by molecularly imprinted polymers-thin layer chromatography-surface enhanced Raman spectroscopic biosensor. <i>Talanta</i> , 2015 , 143, 344-352	6.2	85
76	Detection of melamine in milk using molecularly imprinted polymers-surface enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2015 , 176, 123-9	8.5	132
75	Isolation and characterization of peptides with dipeptidyl peptidase-IV inhibitory activity from pepsin-treated bovine whey proteins. <i>Peptides</i> , 2014 , 54, 39-48	3.8	107
74	Overview of food products and dietary constituents with antidiabetic properties and their putative mechanisms of action: a natural approach to complement pharmacotherapy in the management of diabetes. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 61-78	5.9	63
73	Application of taste sensing system for characterisation of enzymatic hydrolysates from shrimp processing by-products. <i>Food Chemistry</i> , 2014 , 145, 1076-85	8.5	29
72	Identification by GeLC-MS/MS of trypsin inhibitor in sarcoplasmic proteins of three tropical fish and characterization of their inhibitory properties. <i>Journal of Food Science</i> , 2014 , 79, C1305-14	3.4	2
71	Marine actinobacteria: an important source of bioactive natural products. <i>Environmental Toxicology and Pharmacology</i> , 2014 , 38, 172-88	5.8	93
70	Investigation of the putative associations between dairy consumption and incidence of type 1 and type 2 diabetes. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 411-32	11.5	10
69	Peptide array on cellulose support--a screening tool to identify peptides with dipeptidyl-peptidase IV inhibitory activity within the sequence of β -lactalbumin. <i>International Journal of Molecular Sciences</i> , 2014 , 15, 20846-58	6.3	16
68	Detection and quantification of chloramphenicol in milk and honey using molecularly imprinted polymers: Canadian penny-based SERS nano-biosensor. <i>Journal of Food Science</i> , 2014 , 79, N2542-9	3.4	47
67	Pacific hake (<i>Merluccius productus</i> Ayres, 1855) hydrolysates as feed attractants for juvenile Chinook salmon (<i>Oncorhynchus tshawytscha</i> Walbaum, 1792). <i>Aquaculture Research</i> , 2014 , 45, 1140-1152	1.9	12
66	Development of Functional Materials from Seafood By-products by Membrane Separation Technology 2014 , 35-62		2
65	Effects of fish protein hydrolysate and freeze-thaw treatment on physicochemical and gel properties of natural actomyosin from Pacific cod. <i>Food Chemistry</i> , 2013 , 138, 1967-75	8.5	40
64	Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions. <i>Food Hydrocolloids</i> , 2013 , 30, 647-655	10.6	410
63	The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate. <i>Food Hydrocolloids</i> , 2013 , 32, 303-311	10.6	157
62	Inhibition of dipeptidyl peptidase (DPP)-IV and α -glucosidase activities by pepsin-treated whey proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7500-6	5.7	140

61	Effects of production factors and egg-bearing period on the antioxidant activity of enzymatic hydrolysates from shrimp (<i>Pandalopsis dispar</i>) processing byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6823-31	5.7	6
60	Peptides derived from atlantic salmon skin gelatin as dipeptidyl-peptidase IV inhibitors. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 973-8	5.7	186
59	Dipeptidyl peptidase-IV inhibitory activity of dairy protein hydrolysates. <i>International Dairy Journal</i> , 2012 , 25, 97-102	3.5	135
58	Evaluation of the potential of dietary proteins as precursors of dipeptidyl peptidase (DPP)-IV inhibitors by an in silico approach. <i>Journal of Functional Foods</i> , 2012 , 4, 403-422	5.1	172
57	The role of molecular size in antioxidant activity of peptide fractions from Pacific hake (<i>Merluccius productus</i>) hydrolysates. <i>Food Chemistry</i> , 2012 , 134, 1297-306	8.5	69
56	Food-derived peptidic antioxidants: A review of their production, assessment, and potential applications. <i>Journal of Functional Foods</i> , 2011 , 3, 229-254	5.1	519
55	Flavor-Active Properties of Amino Acids, Peptides, and Proteins 2010 , 341-358		6
54	Antioxidative and angiotensin-I-converting enzyme inhibitory potential of a Pacific Hake (<i>Merluccius productus</i>) fish protein hydrolysate subjected to simulated gastrointestinal digestion and Caco-2 cell permeation. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1535-42	5.7	129
53	Bioactive Peptides from Seafood and their Health Effects 2010 , 485-493		2
52	Angiotensin-I-converting enzyme inhibitory activity and bitterness of enzymatically-produced hydrolysates of shrimp (<i>Pandalopsis dispar</i>) processing byproducts investigated by Taguchi design. <i>Food Chemistry</i> , 2010 , 122, 1003-1012	8.5	64
51	Tail Muscle Free Amino Acid Concentration of Pacific White Shrimp, <i>Litopenaeus vannamei</i> , Fed Diets Containing Protein-bound versus Crystalline Amino Acids. <i>Journal of the World Aquaculture Society</i> , 2009 , 40, 171-181	2.5	1
50	Pacific hake (<i>Merluccius productus</i>) hydrolysates as cryoprotective agents in frozen pacific cod fillet mince. <i>Journal of Food Science</i> , 2009 , 74, C588-94	3.4	46
49	Angiotensin-I converting enzyme inhibitory activity of hydrolysates from oat (<i>Avena sativa</i>) proteins by in silico and in vitro analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9234-42	5.7	84
48	Reactivity of fish and microbial transglutaminases on glutaminyl sites of peptides derived from threadfin bream myosin. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7510-6	5.7	11
47	Investigations into inhibitor type and mode, simulated gastrointestinal digestion, and cell transport of the angiotensin I-converting enzyme-inhibitory peptides in Pacific hake (<i>Merluccius productus</i>) fillet hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 410-9	5.7	75
46	Autolysis-assisted production of fish protein hydrolysates with antioxidant properties from Pacific hake (<i>Merluccius productus</i>). <i>Food Chemistry</i> , 2008 , 107, 768-776	8.5	135
45	Thermal stability of fish natural actomyosin affects reactivity to cross-linking by microbial and fish transglutaminases. <i>Food Chemistry</i> , 2008 , 111, 439-46	8.5	33
44	Polymerase Chain Reaction assay for the detection of <i>Kudoa paniformis</i> and <i>Kudoa thyrsites</i> in Pacific Hake (<i>Merluccius productus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 3298-303	5.7	3

43	Production of lactoferricin and other cationic peptides from food grade bovine lactoferrin with various iron saturation levels. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 493-501	5.7	16
42	Optimizing angiotensin I-converting enzyme inhibitory activity of Pacific hake (<i>Merluccius productus</i>) fillet hydrolysate using response surface methodology and ultrafiltration. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9380-8	5.7	56
41	Assessment of added ingredient effect on interaction of simulated beef flavour and soy protein isolate by gas chromatography, spectroscopy and descriptive sensory analysis. <i>Food Research International</i> , 2007 , 40, 1227-1238	7	15
40	Vibrational spectroscopy applied to the study of milk proteins. <i>Dairy Science and Technology</i> , 2007 , 87, 443-458		25
39	Quantitative structure-activity relationship study of bitter peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 10102-11	5.7	97
38	Raman spectroscopy determines structural changes associated with gelation properties of fish proteins recovered at alkaline pH. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2178-87	5.7	40
37	Application of Fourier transform Raman spectroscopy for prediction of bitterness of peptides. <i>Applied Spectroscopy</i> , 2006 , 60, 1297-306	3.1	18
36	Investigation of Protein-Lipid Interactions by Vibrational Spectroscopy 2006 , 355-376		1
35	Angiotensin I converting enzyme inhibitory peptides from in vitro pepsin-pancreatin digestion of soy protein. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3369-76	5.7	103
34	Study of protein-lipid interactions at the bovine serum albumin/oil interface by Raman microspectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 845-52	5.7	42
33	Pattern similarity study of functional sites in protein sequences: lysozymes and cystatins. <i>BMC Biochemistry</i> , 2005 , 6, 9	4.8	9
32	FT-Raman spectroscopy, fluorescent probe, and solvent accessibility study of egg and milk proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5277-83	5.7	7
31	Homology similarity analysis of sequences of lactoferricin and its derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 1215-23	5.7	21
30	Distribution of cadmium-binding components in flax (<i>Linum usitatissimum</i> L.) seed. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 814-21	5.7	29
29	Principal component similarity analysis of Raman spectra to study the effects of pH, heating, and kappa-carrageenan on whey protein structure. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 6042-52	5.7	28
28	Elucidation of protein-lipid interactions in a lysozyme-corn oil system by Fourier transform Raman spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1529-33	5.7	81
27	Structural changes in natural actomyosin and surimi from ling cod (<i>Ophiodon elongatus</i>) during frozen storage in the absence or presence of cryoprotectants. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 4716-25	5.7	58
26	Comparison of protein surface hydrophobicity measured at various pH values using three different fluorescent probes. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 328-34	5.7	381

25	Functional Properties of Fish Protein Hydrolysate from Herring (<i>Clupea harengus</i>). <i>Journal of Food Science</i> , 1999 , 64, 1000-1004	3.4	159
24	Raman spectral analysis in the C-H stretching region of proteins and amino acids for investigation of hydrophobic interactions. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 924-33	5.7	124
23	Hydrophobicity of Bovine Serum Albumin and Ovalbumin Determined Using Uncharged (PRODAN) and Anionic (ANS-) Fluorescent Probes. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2671-2677	5.7	316
22	In situ investigation of protein structure in Pacific whiting surimi and gels using Raman spectroscopy. <i>Food Research International</i> , 1997 , 30, 65-72	7	118
21	Macromolecular Interactions of Food Proteins Studied by Raman Spectroscopy. <i>ACS Symposium Series</i> , 1996 , 15-36	0.4	4
20	Elucidation of interactions of lysozyme with whey proteins by Raman spectroscopy. <i>International Journal of Food Science and Technology</i> , 1996 , 31, 439-451	3.8	81
19	Carbodiimide-mediated covalent attachment of lysine to wheat gluten and its apparent digestibility by penaeid shrimp. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 733-737	5.7	8
18	Dietary requirement for lysine by juvenile <i>Penaeus vannamei</i> using intact and free amino acid sources. <i>Aquaculture</i> , 1995 , 131, 279-290	4.4	90
17	Developments in the detection of adulteration of olive oil. <i>Trends in Food Science and Technology</i> , 1994 , 5, 3-11	15.3	60
16	Partial least-squares regression of fourth-derivative ultraviolet absorbance spectra predicts composition of protein mixtures: application to bovine caseins. <i>Journal of Agricultural and Food Chemistry</i> , 1994 , 42, 1938-1942	5.7	8
15	Development of a particle concentration fluorescence immunoassay for the quantitative determination of IgG in bovine milk. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 682-686	5.7	10
14	Raman spectroscopic study of thermally induced gelation of whey proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 1176-1181	5.7	73
13	Raman spectroscopic study of thermally and/or dithiothreitol induced gelation of lysozyme. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1238-1245	5.7	71
12	Isolation of Immunoglobulins by Competitive Displacement of Cheese Whey Proteins During Metal Chelate Interaction Chromatography. <i>Journal of Dairy Science</i> , 1990 , 73, 2075-2086	4	19
11	Enzymic dephosphorylation of bovine casein to improve acid clotting properties and digestibility for infant formula. <i>Journal of Dairy Research</i> , 1989 , 56, 381-90	1.6	44
10	Separation of immunoglobulins and lactoferrin from cheese whey by chelating chromatography. <i>Journal of Dairy Science</i> , 1988 , 71, 1747-55	4	47
9	Relationship Between Functional (Fat Binding, Emulsifying) and Physicochemical Properties of Muscle Proteins. Effects of Heating, Freezing, pH and Species. <i>Journal of Food Science</i> , 1985 , 50, 1034-1040	3.4	133
8	Hydrophobicity and Solubility of Meat Proteins and Their Relationship to Emulsifying Properties. <i>Journal of Food Science</i> , 1984 , 49, 345-350	3.4	132

7	Heat-Induced Changes in the Proteins of Whey Protein Concentrate. <i>Journal of Food Science</i> , 1983 , 48, 47-56	3-4	79
6	Comparison of browning in wheat glutens enriched by covalent attachment and addition of lysine. <i>Journal of Agricultural and Food Chemistry</i> , 1981 , 29, 1200-1205	5-7	6
5	Nutritional Evaluation of Covalently Lysine Enriched Wheat Gluten by Tetrahymena Bioassay. <i>Journal of Food Science</i> , 1981 , 46, 1840-1850	3-4	3
4	Covalent attachment of lysine to wheat gluten for nutritional improvement. <i>Journal of Agricultural and Food Chemistry</i> , 1979 , 27, 877-82	5-7	26
3	Structure and Chemical Compositions of Eggs1-95		21
2	Secreted Lactoferrin and Lactoferrin-Related Peptides: Insight into Structure and Biological Functions179-202		
1	Bioactivity of Proteins and Peptides from Peas (<i>Pisum sativum</i> , <i>Vigna unguiculata</i> , and <i>Cicer arietinum</i> L)273-287		2