Mao-Mao Zeng

List of Publications by Year
in descending order

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Version: 2024-02-01

162 papers	4,976 citations	76294 40 h-index	143943 57 g-index
162 all docs	162 docs citations	162 times ranked	4230 citing authors

#	Article	IF	Citations
1	Antioxidant capacity and major phenolic compounds of spices commonly consumed in China. Food Research International, 2011, 44, 530-536.	2.9	172
2	Interactions of milk Î±- and Î²-casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. Food Chemistry, 2016, 199, 314-322.	4.2	144
3	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO4. Food Chemistry, 2017, 221, 130-138.	4.2	119
4	High pressure homogenization processing, thermal treatment and milk matrix affect in vitro bioaccessibility of phenolics in apple, grape and orange juice to different extents. Food Chemistry, 2016, 200, 107-116.	4.2	117
5	Complexation of bovine Î²-lactoglobulin with malvidin-3-O-glucoside and its effect on the stability of grape skin anthocyanin extracts. Food Chemistry, 2016, 209, 234-240.	4.2	103
6	Inhibitory effects of Sichuan pepper (Zanthoxylum bungeanum) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. Food Chemistry, 2018, 239, 111-118.	4.2	96
7	Progression of Cartilage Degradation, Bone Resorption and Pain in Rat Temporomandibular Joint Osteoarthritis Induced by Injection of Iodoacetate. PLoS ONE, 2012, 7, e45036.	1.1	92
8	Modification of soy protein hydrolysates by Maillard reaction: Effects of carbohydrate chain length on structural and interfacial properties. Colloids and Surfaces B: Biointerfaces, 2016, 138, 70-77.	2.5	91
9	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. Food Chemistry, 2017, 232, 753-762.	4.2	83
10	Modification of soy protein isolates using combined pre-heat treatment and controlled enzymatic hydrolysis for improving foaming properties. Food Hydrocolloids, 2020, 105, 105764.	5.6	75
11	Recipe for revealing informative metabolites based on model population analysis. Metabolomics, 2010, 6, 353-361.	1.4	74
12	Recent advances in matrixâ€assisted laser desorption/ionisation mass spectrometry imaging (MALDIâ€MSI) for in situ analysis of endogenous molecules in plants. Phytochemical Analysis, 2018, 29, 351-364.	1.2	72
13	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. Colloids and Surfaces B: Biointerfaces, 2019, 177, 550-558.	2.5	71
14	Chemical components of cold pressed kernel oils from different Torreya grandis cultivars. Food Chemistry, 2016, 209, 196-202.	4.2	69
15	Improvement of emulsifying properties of soy protein through selective hydrolysis: Interfacial shear rheology of adsorption layer. Food Hydrocolloids, 2016, 60, 453-460.	5.6	68
16	Enhanced CaSO4-induced gelation properties of soy protein isolate emulsion by pre-aggregation. Food Chemistry, 2018, 242, 459-465.	4.2	67
17	3,4-Dimethoxycinnamic Acid as a Novel Matrix for Enhanced In Situ Detection and Imaging of Low-Molecular-Weight Compounds in Biological Tissues by MALDI-MSI. Analytical Chemistry, 2019, 91, 2634-2643.	3.2	67
18	Analysis of the interaction between cyanidin-3-O-glucoside and casein hydrolysates and its effect on the antioxidant ability of the complexes. Food Chemistry, 2021, 340, 127915.	4.2	67

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19	Effect of preheat treatment of milk proteins on their interactions with cyanidin-3-O-glucoside. Food Research International, 2018, 107, 394-405.	2.9	65
20	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. Journal of Agricultural and Food Chemistry, 2021, 69, 1441-1454.	2.4	65
21	Effect of lipid oxidation on the formation of NÎµ-carboxymethyl-lysine and NÎµ-carboxyethyl-lysine in Chinese-style sausage during storage. Food Chemistry, 2018, 269, 466-472.	4.2	63
22	Analysis of Î²-lactoglobulinâ€“epigallocatechin gallate interactions: the antioxidant capacity and effects of polyphenols under different heating conditions in polyphenolicâ€“protein interactions. Food and Function, 2020, 11, 3867-3878.	2.1	60
23	Identification and Quantitation of Anthocyanins in Purple-Fleshed Sweet Potatoes Cultivated in China by UPLC-PDA and UPLC-QTOF-MS/MS. Journal of Agricultural and Food Chemistry, 2016, 64, 171-177.	2.4	58
24	Effects of soy proteins and hydrolysates on fat globule coalescence and meltdown properties of ice cream. Food Hydrocolloids, 2019, 94, 279-286.	5.6	57
25	Physicochemical and functional properties of protein extracts from Torreya grandis seeds. Food Chemistry, 2017, 227, 453-460.	4.2	56
26	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties. Food Chemistry, 2017, 221, 404-411.	4.2	55
27	Plasma metabolic fingerprinting of childhood obesity by GC/MS in conjunction with multivariate statistical analysis. Journal of Pharmaceutical and Biomedical Analysis, 2010, 52, 265-272.	1.4	54
28	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. Food Chemistry, 2019, 276, 195-201.	4.2	53
29	Comparative analysis of essential oil components in Pericarpium Citri Reticulatae Viride and Pericarpium Citri Reticulatae by GCâ€“MS combined with chemometric resolution method. Journal of Pharmaceutical and Biomedical Analysis, 2008, 46, 66-74.	1.4	51
30	Simultaneous determination of N Îµ-(carboxymethyl) lysine and N Îµ-(carboxyethyl) lysine in cereal foods by LCâ€“MS/MS. European Food Research and Technology, 2014, 238, 367-374.	1.6	51
31	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. Food Chemistry, 2016, 210, 221-227.	4.2	51
32	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 Journal of Food Science and Technology, 2018, 53, 1131-1139.	1.3	50
33	Increased Accumulation of Protein-Bound N^{Îµ}-(Carboxymethyl)lysine in Tissues of Healthy Rats after Chronic Oral N^{Îµ}-(Carboxymethyl)lysine. Journal of Agricultural and Food Chemistry, 2015, 63, 1658-1663.	2.4	48
34	Effect of Six Chinese Spices on Heterocyclic Amine Profiles in Roast Beef Patties by Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry and Principal Component Analysis. Journal of Agricultural and Food Chemistry, 2014, 62, 9908-9915.	2.4	47
35	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. Food Chemistry, 2015, 175, 457-464.	4.2	47
36	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. Food Hydrocolloids, 2021, 118, 106765.	5.6	47

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37	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removalâ€"Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatographyâ€"Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2019, 67, 5017-5025.	2.4	45
38	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2017, 65, 4493-4499.	2.4	43
39	Release of antioxidant peptides from buffalo and bovine caseins: Influence of proteases on antioxidant capacities. Food Chemistry, 2019, 274, 261-267.	4.2	43
40	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLCâ€"MS/MS and multivariate analysis. Meat Science, 2016, 116, 50-57.	2.7	42
41	Enzyme-assisted ultrasonic-microwave synergistic extraction and UPLC-QTOF-MS analysis of flavonoids from Chinese water chestnut peels. Industrial Crops and Products, 2018, 117, 179-186.	2.5	42
42	Effects of Î²-cyclodextrin, whey protein, and soy protein on the thermal and storage stability of anthocyanins obtained from purple-fleshed sweet potatoes. Food Chemistry, 2020, 320, 126655.	4.2	42
43	Effects of high-pressure homogenization, thermal processing, and milk matrix on the in vitro bioaccessibility of phenolic compounds in pomelo and kiwi juices. Journal of Functional Foods, 2020, 64, 103633.	1.6	41
44	Effects of concentration of flavor compounds on interaction between soy protein isolate and flavor compounds. Food Hydrocolloids, 2020, 100, 105388.	5.6	39
45	Interaction between Î²-lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. Food Hydrocolloids, 2021, 121, 107059.	5.6	39
46	Effects of raw meat and process procedure on NÎµ-carboxymethyllysine and NÎµ-carboxyethyl-lysine formation in meat products. Food Science and Biotechnology, 2016, 25, 1163-1168.	1.2	37
47	Acetonitrile extraction coupled with UHPLCâ€"MS/MS for the accurate quantification of 17 heterocyclic aromatic amines in meat products. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1068-1069, 173-179.	1.2	37
48	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. Food Biophysics, 2018, 13, 324-332.	1.4	36
49	Assessment the influence of salt and polyphosphate on protein oxidation and NÎµ-(carboxymethyl)lysine and NÎµ-(carboxyethyl)lysine formation in roasted beef patties. Meat Science, 2021, 177, 108489.	2.7	36
50	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage. Food Chemistry, 2017, 228, 595-601.	4.2	35
51	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. Food Chemistry, 2020, 308, 125598.	4.2	35
52	Effects of Long-Term Exposure to Free N^{Îµ}-(Carboxymethyl)lysine on Rats Fed a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2015, 63, 10995-11001.	2.4	34
53	Effect of Freeze-Thaw Cycles on the Oxidation of Protein and Fat and Its Relationship with the Formation of Heterocyclic Aromatic Amines and Advanced Glycation End Products in Raw Meat. Molecules, 2021, 26, 1264.	1.7	34
54	Macroporous Niobium Phosphate-Supported Magnesia Catalysts for Isomerization of Glucose-to-Fructose. ACS Sustainable Chemistry and Engineering, 2019, 7, 8512-8521.	3.2	33

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55	Lotus (Nelumbo nucifera Gaertn.) leaf: A narrative review of its Phytoconstituents, health benefits and food industry applications. Trends in Food Science and Technology, 2021, 112, 631-650.	7.8	33
56	Anthocyanin composition and storage degradation kinetics of anthocyaninsâ€based natural food colourant from purpleâ€fleshed sweet potato. International Journal of Food Science and Technology, 2019, 54, 2529-2539.	1.3	31
57	Non-precursors amino acids can inhibit Î²-carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. Meat Science, 2020, 169, 108203.	2.7	31
58	Competitive interactions among tea catechins, proteins, and digestive enzymes modulate in vitro protein digestibility, catechin bioaccessibility, and antioxidant activity of milk tea beverage model systems. Food Research International, 2021, 140, 110050.	2.9	31
59	Effect of irradiation on NÎµ-carboxymethyl-lysine and NÎµ-carboxyethyl-lysine formation in cooked meat products during storage. Radiation Physics and Chemistry, 2016, 120, 73-80.	1.4	30
60	Controlled Release of Fluidized Bed-Coated Menthol Powder with a Gelatin Coating. Drying Technology, 2013, 31, 1619-1626.	1.7	29
61	NÎµ -(carboxymethyl)lysine and NÎµ -(carboxyethyl)lysine in tea and the factors affecting their formation. Food Chemistry, 2017, 232, 683-688.	4.2	29
62	Effect of heat-induced aggregation of soy protein isolate on protein-glutaminase deamidation and the emulsifying properties of deamidated products. LWT - Food Science and Technology, 2022, 154, 112328.	2.5	29
63	Foaming Characteristics of Commercial Soy Protein Isolate as Influenced by Heat-Induced Aggregation. International Journal of Food Properties, 2015, 18, 1817-1828.	1.3	28
64	Synthesis of a hierarchically porous niobium phosphate monolith by a solâ€“gel method for fructose dehydration to 5-hydroxymethylfurfural. Catalysis Science and Technology, 2018, 8, 3675-3685.	2.1	28
65	Simultaneous generation of acrylamide, Î²-carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. Food Chemistry, 2020, 332, 127387.	4.2	28
66	Effects of amides from pungent spices on the free and protein-bound heterocyclic amine profiles of roast beef patties by UPLCâ€“MS/MS and multivariate statistical analysis. Food Research International, 2020, 135, 109299.	2.9	27
67	pH and lipid unsaturation impact the formation of acrylamide and 5-hydroxymethylfurfural in model system at frying temperature. Food Research International, 2019, 123, 403-413.	2.9	26
68	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. Food Research International, 2021, 140, 110088.	2.9	26
69	GCâ€“MS Based Plasma Metabolic Profiling of Type 2 Diabetes Mellitus. Chromatographia, 2009, 69, 941-948.	0.7	25
70	A novel kernel Fisher discriminant analysis: Constructing informative kernel by decision tree ensemble for metabolomics data analysis. Analytica Chimica Acta, 2011, 706, 97-104.	2.6	25
71	Determination of flavor components of rice bran by GC-MS and chemometrics. Analytical Methods, 2012, 4, 539.	1.3	25
72	Effects of oxidised linoleic acid on the formation of N^{Îµ}â€carboxymethylâ€lysine and N^{Îµ}â€carboxyethylâ€lysine in Maillard reaction system. International Journal of Food Science and Technology, 2016, 51, 742-752.	1.3	25

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73	Binding of aroma compounds with soy protein isolate in aqueous model: Effect of preheat treatment of soy protein isolate. Food Chemistry, 2019, 290, 16-23.	4.2	25
74	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gutâ€“Brainâ€“Liver Axis: A Review of Possible Mechanisms. Journal of Agricultural and Food Chemistry, 2021, 69, 3585-3600.	2.4	25
75	Novel potential markers of nasopharyngeal carcinoma for diagnosis and therapy. Clinical Biochemistry, 2011, 44, 711-718.	0.8	24
76	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal <scp>pH</scp>. International Journal of Food Science and Technology, 2017, 52, 247-257.	1.3	24
77	Effect of fatty acids and triglycerides on the formation of lysine-derived advanced glycation end-products in model systems exposed to frying temperature. RSC Advances, 2019, 9, 15162-15170.	1.7	24
78	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. Food Research International, 2019, 121, 738-745.	2.9	24
79	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. Drying Technology, 2013, 31, 1545-1552.	1.7	23
80	Western Dietary Patterns, Foods, and Risk of Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis of Prospective Cohort Studies. Advances in Nutrition, 2021, 12, 1353-1364.	2.9	23
81	The Effect of Exogenous Free N^{Îµ}-(Carboxymethyl)Lysine on Diabetic-Model Goto-Kakizaki Rats: Metabolomics Analysis in Serum and Urine. Journal of Agricultural and Food Chemistry, 2021, 69, 783-793.	2.4	23
82	Effect of whey protein isolate and phenolic copigments in the thermal stability of mulberry anthocyanin extract at an acidic pH. Food Chemistry, 2022, 377, 132005.	4.2	23
83	Discrimination and investigation of inhibitory patterns of flavonoids and phenolic acids on heterocyclic amine formation in chemical model systems by UPLC-MS profiling and chemometrics. European Food Research and Technology, 2016, 242, 313-319.	1.6	22
84	Rapid determination of histamine in fish by thin-layer chromatography-image analysis method using diazotized visualization reagent prepared withp-nitroaniline. Analytical Methods, 2018, 10, 3386-3392.	1.3	22
85	Effects of polyphosphates and sodium chloride on heterocyclic amines in roasted beef patties as revealed by UPLC-MS/MS. Food Chemistry, 2020, 326, 127016.	4.2	22
86	Essential Oil Composition of Osmanthus fragrans Varieties by GC-MS and Heuristic Evolving Latent Projections. Chromatographia, 2009, 70, 1163-1169.	0.7	21
87	Exploring the relationship between potato components and Maillard reaction derivative harmful products using multivariate statistical analysis. Food Chemistry, 2021, 339, 127853.	4.2	21
88	Profiles of initial, intermediate, and advanced stages of harmful Maillard reaction products in whole-milk powders pre-treated with different heat loads during 18Âmonths of storage. Food Chemistry, 2021, 351, 129361.	4.2	21
89	A novel one-step extraction method for simultaneously determining eleven polar heterocyclic aromatic amines in meat products by UHPLC-MS/MS. Analytical Methods, 2014, 6, 6437-6444.	1.3	20
90	Quantitative Structure-Activity Relationship Study of Antioxidant Tripeptides Based on Model Population Analysis. International Journal of Molecular Sciences, 2019, 20, 995.	1.8	20

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91	Reduction of off-flavor volatile compounds in okara by fermentation with four edible fungi. LWT - Food Science and Technology, 2022, 155, 112941.	2.5	20
92	Comparison of the volatile constituents of different parts of Cortex magnolia officinalis by GCâ€MS combined with chemometric resolution method. Journal of Separation Science, 2009, 32, 3466-3472.	1.3	19
93	Preparation of tyrosinase inhibitors and antibrowning agents using green technology. Food Chemistry, 2016, 197, 589-596.	4.2	19
94	UPLC-MS/MS and multivariate analysis of inhibition of heterocyclic amine profiles by black pepper and piperine in roast beef patties. Chemometrics and Intelligent Laboratory Systems, 2017, 168, 96-106.	1.8	19
95	Effects of ten vegetable oils on heterocyclic amine profiles in roasted beef patties using UPLC-MS/MS combined with principal component analysis. Food Chemistry, 2021, 347, 128996.	4.2	19
96	A new strategy of exploring metabolomics data using Monte Carlo tree. Analyst, The, 2011, 136, 947-954.	1.7	18
97	Effects of 60Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine (Pinus yunnanensis) pollen and its antioxidant and Î±-glucosidase-inhibiting activities. Food Chemistry, 2021, 345, 128808.	4.2	18
98	Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract. Food Bioscience, 2021, 40, 100911.	2.0	18
99	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in Î²-casein and chlorogenic acid complexes. Food Hydrocolloids, 2022, 123, 107177.	5.6	18
100	Binding of aromatic compounds with soy protein isolate in an aqueous model: Effect of pH. Journal of Food Biochemistry, 2019, 43, e12817.	1.2	17
101	Interaction of Soy Protein Isolate Hydrolysates with Cyanidin-3-O-Glucoside and Its Effect on the In Vitro Antioxidant Capacity of the Complexes under Neutral Condition. Molecules, 2021, 26, 1721.	1.7	17
102	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. Journal of Agricultural and Food Chemistry, 2021, 69, 3232-3246.	2.4	17
103	In vitro phenolic bioaccessibility of coffee beverages with milk and soy subjected to thermal treatment and proteinâ€“phenolic interactions. Food Chemistry, 2022, 375, 131644.	4.2	16
104	Ginger and curcumin can inhibit heterocyclic amines and advanced glycation end products in roast beef patties by quenching free radicals as revealed by electron paramagnetic resonance. Food Control, 2022, 138, 109038.	2.8	16
105	Simultaneous Analysis of PhIP, 4â€²-OH-PhIP, and Their Precursors Using UHPLCâ€“MS/MS. Journal of Agricultural and Food Chemistry, 2014, 62, 11628-11636.	2.4	15
106	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra-performance liquid chromatographyâ€“tandem mass spectrometry and principal component analysis. Food and Function, 2017, 8, 3938-3950.	2.1	15
107	Effects of soluble soy polysaccharides and gum arabic on the interfacial shear rheology of soy Î²-conglycinin at the air/water and oil/water interfaces. Food Hydrocolloids, 2018, 76, 123-130.	5.6	15
108	Effect of Dietary Exposure to Acrylamide on Diabetes-Associated Cognitive Dysfunction from the Perspectives of Oxidative Damage, Neuroinflammation, and Metabolic Disorders. Journal of Agricultural and Food Chemistry, 2022, 70, 4445-4456.	2.4	15

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109	GCâ€“MS Combined with Chemometrics for Analysis of the Components of the Essential Oils of Sweet Potato Leaves. Chromatographia, 2010, 71, 891-897.	0.7	14
110	Establishment of reliable mass spectra and retention indices library: Identification of fatty acids in human plasma without authentic standards. Talanta, 2012, 88, 311-317.	2.9	14
111	Effects of Catechins on N^{Îµ}-(Carboxymethyl)lysine and N^{Îµ}-(Carboxyethyl)lysine Formation in Green Tea and Model Systems. Journal of Agricultural and Food Chemistry, 2019, 67, 1254-1260.	2.4	14
112	Effects of soy protein composition in recombined soyâ€based cream on the stability and physical properties of whipping cream. Journal of the Science of Food and Agriculture, 2020, 100, 2732-2741.	1.7	14
113	Effect of preheated milk proteins and bioactive compounds on the stability of cyanidin-3-O-glucoside. Food Chemistry, 2021, 345, 128829.	4.2	14
114	Effect of particle size and microstructure on the physical properties of soybean insoluble dietary fiber in aqueous solution. Food Bioscience, 2021, 41, 100898.	2.0	14
115	A novel isoflavone profiling method based on UPLC-PDA-ESI-MS. Food Chemistry, 2017, 219, 40-47.	4.2	13
116	Metabolic changes from exposure to harmful Maillard reaction products and high-fat diet on Sprague-Dawley rats. Food Research International, 2021, 141, 110129.	2.9	13
117	Effect of acidity regulators on acrylamide and 5-hydroxymethylfurfural formation in French fries: The dual role of pH and acid radical ion. Food Chemistry, 2022, 371, 131154.	4.2	13
118	NÎµ-carboxymethyl-lysine and NÎµ-carboxyethyl-lysine contents in commercial meat products. Food Research International, 2022, 155, 111048.	2.9	13
119	Enzymatic hydrolysates of soy protein promote the physicochemical stability of mulberry anthocyanin extracts in food processing. Food Chemistry, 2022, 386, 132811.	4.2	13
120	Inhibitory effects of Portulaca oleracea L. and selected flavonoid ingredients on heterocyclic amines in roast beef patties and Density Function Theory calculation of binding between heterocyclic amines intermediates and flavonoids. Food Chemistry, 2021, 336, 127551.	4.2	12
121	Assessment antioxidant properties of Torreya grandis protein enzymatic hydrolysates: Utilization of industrial by-products. Food Bioscience, 2021, 43, 101325.	2.0	12
122	Alkaloids from lotus (Nelumbo nucifera): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 4867-4900.	5.4	12
123	Mitigative capacity of Kaempferia galanga L. and kaempferol on heterocyclic amines and advanced glycation end products in roasted beef patties and related mechanistic analysis by density functional theory. Food Chemistry, 2022, 385, 132660.	4.2	12
124	Metabolic alterations of impaired fasting glucose by GC/MS based plasma metabolic profiling combined with chemometrics. Metabolomics, 2010, 6, 303-311.	1.4	11
125	Strategies for structure elucidation of small molecules using gas chromatography-mass spectrometric data. TrAC - Trends in Analytical Chemistry, 2013, 47, 37-46.	5.8	11
126	Effects of preheat treatments on the composition, rheological properties, and physical stability of soybean oil bodies. Journal of Food Science, 2020, 85, 3150-3159.	1.5	11

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127	Processed potatoes intake and risk of type 2 diabetes: a systematic review and meta-analysis of nine prospective cohort studies. Critical Reviews in Food Science and Nutrition, 2022, 62, 1417-1425.	5.4	11
128	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. Food Chemistry, 2021, 365, 130484.	4.2	11
129	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. Food Biophysics, 2021, 16, 484-491.	1.4	10
130	Characterizing changes in Maillard reaction indicators in whole milk powder and reconstituted lowâ€temperature pasteurized milk under different preheating conditions. Journal of Food Science, 2022, 87, 193-205.	1.5	9
131	Interaction of glycyrrhetinic acid, furosemide and hydrochlorothiazide with bovine serum albumin and their displacement interactions: capillary electrophoresis and fluorescence quenching study. Biomedical Chromatography, 2008, 22, 223-231.	0.8	8
132	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. Journal of Food Measurement and Characterization, 2019, 13, 476-486.	1.6	8
133	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. Food Research International, 2020, 137, 109668.	2.9	8
134	Influence of soybean isolate on the formation of heterocyclic aromatic amines in roasted pork and its possible mechanism. Food Chemistry, 2022, 369, 130978.	4.2	8
135	Is Ultra-High Temperature Processed Milk Safe in Terms of Heterocyclic Aromatic Amines?. Foods, 2021, 10, 1247.	1.9	7
136	Formation of Three Selected AGEs and their Corresponding Intermediates in Aldoseâ€•and Ketoseâ€lysine Systems. EFood, 2020, 1, 270-278.	1.7	7
137	Unraveling inhibitory effects of Alpinia officinarum Hance and curcumin on methylimidazole and acrylamide in cookies and possible pathways revealed by electron paramagnetic resonance. Food Chemistry, 2022, 389, 133011.	4.2	7
138	A metabolic profiling strategy for biomarker screening by GC-MS combined with multivariate resolution method and Monte Carlo PLS-DA. Analytical Methods, 2011, 3, 438-445.	1.3	6
139	Effect of thermal processing and digestive protease on the antioxidant capacity of fruit juiceâ€“milk beverage model systems under simulated gastrointestinal digestion. International Journal of Food Science and Technology, 2015, 50, 2306-2315.	1.3	6
140	Effects of different food ingredients on the color and absorption spectrum of carminic acid and carminic aluminum lake. Food Science and Nutrition, 2021, 9, 36-43.	1.5	6
141	Effects of Molecular Weight and Degree of Esterification of Soluble Soybean Polysaccharide on the Stability of Casein under Acidic Conditions. Foods, 2021, 10, 686.	1.9	6
142	Evaluating the effects of temperature and time on heterocyclic aromatic amine profiles in roasted pork using combined UHPLC-MS/MS and multivariate analysis. Food Research International, 2021, 141, 110134.	2.9	6
143	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (Pinus yunnanensis) pollen during accelerated storage. LWT - Food Science and Technology, 2021, 144, 111249.	2.5	6
144	The inhibitory effects of yellow mustard (Brassica juncea) and its characteristic pungent ingredient allyl isothiocyanate (AITC) on PhIP formation: Focused on the inhibitory pathways of AITC. Food Chemistry, 2022, 373, 131398.	4.2	6

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145	Changes in harmful Maillard reaction products in low-temperature long-time pasteurization-treated milks reconstituted from whole-milk powders after different storage times. Journal of Food Composition and Analysis, 2022, 106, 104280.	1.9	6
146	Resolving co-eluting chromatographic patterns by means of dissimilarity analysis in iterative target transformation factor analysis. Journal of Chromatography A, 2011, 1218, 7219-7225.	1.8	5
147	Inhibitory effects of catechins on Î²-carbolines in tea leaves and chemical model systems. Food and Function, 2018, 9, 3126-3133.	2.1	5
148	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. Critical Reviews in Food Science and Nutrition, 2023, 63, 4288-4324.	5.4	5
149	Release mechanism between sarcoplasmic proteinâ€“bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model. Food Chemistry, 2022, 377, 131993.	4.2	5
150	Effects of Soy Proteins and Hydrolysates on Fat Globule Coalescence and Whipping Properties of Recombined Low-Fat Whipped Cream. Food Biophysics, 2022, 17, 324-334.	1.4	5
151	The effects of Î²-lactoglobulin on cyanidin-3-O-glucoside antioxidant activity and bioaccessibility after heat treatment. Food Research International, 2022, 157, 111494.	2.9	5
152	Neutral losses: A type of important variables in prediction of branching degree for acyclic alkenes from mass spectra. Analytica Chimica Acta, 2012, 720, 16-21.	2.6	4
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