

Mao-Mao Zeng

List of Publications by Citations

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154
papers

2,703
citations

30
h-index

43
g-index

162
ext. papers

3,822
ext. citations

6.2
avg, IF

5.51
L-index

#	Paper	IF	Citations
154	Antioxidant capacity and major phenolic compounds of spices commonly consumed in China. <i>Food Research International</i> , 2011 , 44, 530-536	7	126
153	Interactions of milk κ -casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016 , 199, 314-22	8.5	92
152	High pressure homogenization processing, thermal treatment and milk matrix affect in vitro bioaccessibility of phenolics in apple, grape and orange juice to different extents. <i>Food Chemistry</i> , 2016 , 200, 107-16	8.5	87
151	Progression of cartilage degradation, bone resorption and pain in rat temporomandibular joint osteoarthritis induced by injection of iodoacetate. <i>PLoS ONE</i> , 2012 , 7, e45036	3.7	73
150	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO. <i>Food Chemistry</i> , 2017 , 221, 130-138	8.5	70
149	Complexation of bovine β -lactoglobulin with malvidin-3-O-glucoside and its effect on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016 , 209, 234-40	8.5	64
148	Modification of soy protein hydrolysates by Maillard reaction: Effects of carbohydrate chain length on structural and interfacial properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 138, 70-7	6	61
147	Recipe for revealing informative metabolites based on model population analysis. <i>Metabolomics</i> , 2010 , 6, 353-361	4.7	58
146	Inhibitory effects of Sichuan pepper (<i>Zanthoxylum bungeanum</i>) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. <i>Food Chemistry</i> , 2018 , 239, 111-118	8.5	56
145	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. <i>Food Chemistry</i> , 2017 , 232, 753-762	8.5	51
144	Improvement of emulsifying properties of soy protein through selective hydrolysis: Interfacial shear rheology of adsorption layer. <i>Food Hydrocolloids</i> , 2016 , 60, 453-460	10.6	50
143	Plasma metabolic fingerprinting of childhood obesity by GC/MS in conjunction with multivariate statistical analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 52, 265-72	3.5	46
142	Identification and Quantitation of Anthocyanins in Purple-Fleshed Sweet Potatoes Cultivated in China by UPLC-PDA and UPLC-QTOF-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 171-7	5.7	43
141	Enhanced CaSO-induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018 , 242, 459-465	8.5	40
140	Increased accumulation of protein-bound N ϵ -(carboxymethyl)lysine in tissues of healthy rats after chronic oral N ϵ -(carboxymethyl)lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1658-63	5.7	40
139	Recent advances in matrix-assisted laser desorption/ionisation mass spectrometry imaging (MALDI-MSI) for in situ analysis of endogenous molecules in plants. <i>Phytochemical Analysis</i> , 2018 , 29, 351-364	3.4	39
138	Comparative analysis of essential oil components in <i>Pericarpium Citri Reticulatae Viride</i> and <i>Pericarpium Citri Reticulatae</i> by GC-MS combined with chemometric resolution method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008 , 46, 66-74	3.5	39

137	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. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9908-15	5.7	38
136	Chemical components of cold pressed kernel oils from different <i>Torreyia grandis</i> cultivars. <i>Food Chemistry</i> , 2016 , 209, 196-202	8.5	38
135	Effect of preheat treatment of milk proteins on their interactions with cyanidin-3-O-glucoside. <i>Food Research International</i> , 2018 , 107, 394-405	7	37
134	Simultaneous determination of N ϵ (carboxymethyl) lysine and N ϵ (carboxyethyl) lysine in cereal foods by LCMS/MS. <i>European Food Research and Technology</i> , 2014 , 238, 367-374	3.4	37
133	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties. <i>Food Chemistry</i> , 2017 , 221, 404-411	8.5	37
132	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 177, 550-558	6	36
131	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. <i>Food Chemistry</i> , 2015 , 175, 457-64	8.5	36
130	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. <i>Food Chemistry</i> , 2016 , 210, 221-7	8.5	36
129	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. <i>Analytical Chemistry</i> , 2019 , 91, 2634-2643	7.8	36
128	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. <i>Food Chemistry</i> , 2019 , 276, 195-201	8.5	34
127	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape, pomelo and kiwi) juices during in vitro-simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1131-1139	3.8	34
126	Physicochemical and functional properties of protein extracts from <i>Torreyia grandis</i> seeds. <i>Food Chemistry</i> , 2017 , 227, 453-460	8.5	33
125	Effect of lipid oxidation on the formation of N-carboxymethyl-lysine and N-carboxyethyl-lysine in Chinese-style sausage during storage. <i>Food Chemistry</i> , 2018 , 269, 466-472	8.5	30
124	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLC-MS/MS and multivariate analysis. <i>Meat Science</i> , 2016 , 116, 50-7	6.4	29
123	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4493-4499	5.7	27
122	Modification of soy protein isolates using combined pre-heat treatment and controlled enzymatic hydrolysis for improving foaming properties. <i>Food Hydrocolloids</i> , 2020 , 105, 105764	10.6	27
121	Effects of high-pressure homogenization, thermal processing, and milk matrix on the in vitro bioaccessibility of phenolic compounds in pomelo and kiwi juices. <i>Journal of Functional Foods</i> , 2020 , 64, 103633	5.1	27
120	Release of antioxidant peptides from buffalo and bovine caseins: Influence of proteases on antioxidant capacities. <i>Food Chemistry</i> , 2019 , 274, 261-267	8.5	27

119	Effects of raw meat and process procedure on N-carboxymethyllysine and N-carboxyethyl-lysine formation in meat products. <i>Food Science and Biotechnology</i> , 2016 , 25, 1163-1168	3	26
118	Effects of Cyclodextrin, whey protein, and soy protein on the thermal and storage stability of anthocyanins obtained from purple-fleshed sweet potatoes. <i>Food Chemistry</i> , 2020 , 320, 126655	8.5	25
117	Effects of Long-Term Exposure to Free N ^ε (Carboxymethyl)lysine on Rats Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10995-1001	5.7	25
116	Enzyme-assisted ultrasonic-microwave synergistic extraction and UPLC-QTOF-MS analysis of flavonoids from Chinese water chestnut peels. <i>Industrial Crops and Products</i> , 2018 , 117, 179-186	5.9	24
115	Acetonitrile extraction coupled with UHPLC-MS/MS for the accurate quantification of 17 heterocyclic aromatic amines in meat products. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017 , 1068-1069, 173-179	3.2	23
114	Effect of irradiation on N ^ε carboxymethyl-lysine and N ^ε carboxyethyl-lysine formation in cooked meat products during storage. <i>Radiation Physics and Chemistry</i> , 2016 , 120, 73-80	2.5	23
113	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. <i>Food Biophysics</i> , 2018 , 13, 324-332	3.2	23
112	A novel kernel Fisher discriminant analysis: constructing informative kernel by decision tree ensemble for metabolomics data analysis. <i>Analytica Chimica Acta</i> , 2011 , 706, 97-104	6.6	23
111	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. <i>Food Chemistry</i> , 2020 , 308, 125598	8.5	23
110	Effects of soy proteins and hydrolysates on fat globule coalescence and meltdown properties of ice cream. <i>Food Hydrocolloids</i> , 2019 , 94, 279-286	10.6	22
109	Analysis of Lactoglobulin-epigallocatechin gallate interactions: the antioxidant capacity and effects of polyphenols under different heating conditions in polyphenolic-protein interactions. <i>Food and Function</i> , 2020 , 11, 3867-3878	6.1	22
108	GC/MS Based Plasma Metabolic Profiling of Type 2 Diabetes Mellitus. <i>Chromatographia</i> , 2009 , 69, 941-948.	8.1	22
107	Controlled Release of Fluidized Bed-Coated Menthol Powder with a Gelatin Coating. <i>Drying Technology</i> , 2013 , 31, 1619-1626	2.6	21
106	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removal-Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatography-Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5817-5825	5.7	20
105	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage. <i>Food Chemistry</i> , 2017 , 228, 595-601	8.5	19
104	Macroporous Niobium Phosphate-Supported Magnesia Catalysts for Isomerization of Glucose-to-Fructose. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 8512-8521	8.3	19
103	Analysis of the interaction between cyanidin-3-O-glucoside and casein hydrolysates and its effect on the antioxidant ability of the complexes. <i>Food Chemistry</i> , 2021 , 340, 127915	8.5	19
102	Preparation of tyrosinase inhibitors and antibrowning agents using green technology. <i>Food Chemistry</i> , 2016 , 197, 589-96	8.5	18

101	Rapid determination of histamine in fish by thin-layer chromatography-image analysis method using diazotized visualization reagent prepared with p-nitroaniline. <i>Analytical Methods</i> , 2018 , 10, 3386-3392	3.2	18
100	A novel one-step extraction method for simultaneously determining eleven polar heterocyclic aromatic amines in meat products by UHPLC-MS/MS. <i>Analytical Methods</i> , 2014 , 6, 6437-6444	3.2	18
99	Determination of flavor components of rice bran by GC-MS and chemometrics. <i>Analytical Methods</i> , 2012 , 4, 539	3.2	18
98	N-(carboxymethyl)lysine and N-(carboxyethyl)lysine in tea and the factors affecting their formation. <i>Food Chemistry</i> , 2017 , 232, 683-688	8.5	17
97	Anthocyanin composition and storage degradation kinetics of anthocyanins-based natural food colourant from purple-fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2529-2539	3.8	17
96	A new strategy of exploring metabolomics data using Monte Carlo tree. <i>Analyst, The</i> , 2011 , 136, 947-54	5	17
95	Novel potential markers of nasopharyngeal carcinoma for diagnosis and therapy. <i>Clinical Biochemistry</i> , 2011 , 44, 711-8	3.5	17
94	Comparison of the volatile constituents of different parts of <i>Cortex magnolia officinalis</i> by GC-MS combined with chemometric resolution method. <i>Journal of Separation Science</i> , 2009 , 32, 3466-72	3.4	17
93	Essential Oil Composition of <i>Osmanthus fragrans</i> Varieties by GC-MS and Heuristic Evolving Latent Projections. <i>Chromatographia</i> , 2009 , 70, 1163-1169	2.1	17
92	Foaming Characteristics of Commercial Soy Protein Isolate as Influenced by Heat-Induced Aggregation. <i>International Journal of Food Properties</i> , 2015 , 18, 1817-1828	3	16
91	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. <i>European Food Research and Technology</i> , 2016 , 242, 313-319	3.4	16
90	Synthesis of a hierarchically porous niobium phosphate monolith by a sol-gel method for fructose dehydration to 5-hydroxymethylfurfural. <i>Catalysis Science and Technology</i> , 2018 , 8, 3675-3685	5.5	16
89	Effects of oxidised linoleic acid on the formation of Nε-carboxymethyl-lysine and Nε-carboxyethyl-lysine in Maillard reaction system. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 742-752	3.8	16
88	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1441-1454	5.7	16
87	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. <i>Food Research International</i> , 2021 , 140, 110050	7	15
86	Binding of aroma compounds with soy protein isolate in aqueous model: Effect of preheat treatment of soy protein isolate. <i>Food Chemistry</i> , 2019 , 290, 16-23	8.5	14
85	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. <i>Drying Technology</i> , 2013 , 31, 1545-1552	2.6	14
84	Effects of concentration of flavor compounds on interaction between soy protein isolate and flavor compounds. <i>Food Hydrocolloids</i> , 2020 , 100, 105388	10.6	14

83	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal pH. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 247-257	3.8	13
82	Establishment of reliable mass spectra and retention indices library: identification of fatty acids in human plasma without authentic standards. <i>Talanta</i> , 2012 , 88, 311-7	6.2	13
81	GC/MS Combined with Chemometrics for Analysis of the Components of the Essential Oils of Sweet Potato Leaves. <i>Chromatographia</i> , 2010 , 71, 891-897	2.1	13
80	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. <i>Food Research International</i> , 2019 , 121, 738-745	7	13
79	Non-precursors amino acids can inhibit β -carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. <i>Meat Science</i> , 2020 , 169, 108203	6.4	12
78	UPLC-MS/MS and multivariate analysis of inhibition of heterocyclic amine profiles by black pepper and piperine in roast beef patties. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017 , 168, 96-106	3.8	11
77	Simultaneous analysis of PhIP, 4TOH-PhIP, and their precursors using UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11628-36	5.7	11
76	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra-performance liquid chromatography-tandem mass spectrometry and principal component analysis. <i>Food and Function</i> , 2017 , 8, 3938-3950	6.1	10
75	Effect of fatty acids and triglycerides on the formation of lysine-derived advanced glycation end-products in model systems exposed to frying temperature.. <i>RSC Advances</i> , 2019 , 9, 15162-15170	3.7	10
74	Effects of amides from pungent spices on the free and protein-bound heterocyclic amine profiles of roast beef patties by UPLC-MS/MS and multivariate statistical analysis. <i>Food Research International</i> , 2020 , 135, 109299	7	10
73	Quantitative Structure-Activity Relationship Study of Antioxidant Tripeptides Based on Model Population Analysis. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	9
72	Assessment the influence of salt and polyphosphate on protein oxidation and N ϵ -(carboxymethyl)lysine and N ϵ -(carboxyethyl)lysine formation in roasted beef patties. <i>Meat Science</i> , 2021 , 177, 108489	6.4	9
71	Effects of soluble soy polysaccharides and gum arabic on the interfacial shear rheology of soy β -conglycinin at the air/water and oil/water interfaces. <i>Food Hydrocolloids</i> , 2018 , 76, 123-130	10.6	8
70	A novel isoflavone profiling method based on UPLC-PDA-ESI-MS. <i>Food Chemistry</i> , 2017 , 219, 40-47	8.5	8
69	Strategies for structure elucidation of small molecules using gas chromatography-mass spectrometric data. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 47, 37-46	14.6	8
68	Metabolic alterations of impaired fasting glucose by GC/MS based plasma metabolic profiling combined with chemometrics. <i>Metabolomics</i> , 2010 , 6, 303-311	4.7	8
67	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gut-Brain-Liver Axis: A Review of Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3585-3600	5.7	8
66	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. <i>Molecules</i> , 2021 , 26,	4.8	8

65	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. <i>Food Hydrocolloids</i> , 2021 , 118, 106765	10.6	8
64	pH and lipid unsaturation impact the formation of acrylamide and 5-hydroxymethylfurfural in model system at frying temperature. <i>Food Research International</i> , 2019 , 123, 403-413	7	7
63	Effects of polyphosphates and sodium chloride on heterocyclic amines in roasted beef patties as revealed by UPLC-MS/MS. <i>Food Chemistry</i> , 2020 , 326, 127016	8.5	7
62	Interaction of glycyrrhetic acid, furosemide and hydrochlorothiazide with bovine serum albumin and their displacement interactions: capillary electrophoresis and fluorescence quenching study. <i>Biomedical Chromatography</i> , 2008 , 22, 223-31	1.7	7
61	Lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf: A narrative review of its Phytoconstituents, health benefits and food industry applications. <i>Trends in Food Science and Technology</i> , 2021 , 112, 631-650	15.3	7
60	Effects of Catechins on N-(Carboxymethyl)lysine and N-(Carboxyethyl)lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1254-1260	5.7	7
59	Exploring the relationship between potato components and Maillard reaction derivative harmful products using multivariate statistical analysis. <i>Food Chemistry</i> , 2021 , 339, 127853	8.5	7
58	Interaction between β -lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. <i>Food Hydrocolloids</i> , 2021 , 121, 107059	10.6	7
57	Simultaneous generation of acrylamide, β -carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. <i>Food Chemistry</i> , 2020 , 332, 127387	8.5	6
56	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3232-3246	5.7	6
55	Profiles of initial, intermediate, and advanced stages of harmful Maillard reaction products in whole-milk powders pre-treated with different heat loads during 18 months of storage. <i>Food Chemistry</i> , 2021 , 351, 129361	8.5	6
54	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. <i>Food Research International</i> , 2021 , 140, 110088	7	6
53	Binding of aromatic compounds with soy protein isolate in an aqueous model: Effect of pH. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12817	3.3	5
52	A metabolic profiling strategy for biomarker screening by GC-MS combined with multivariate resolution method and Monte Carlo. <i>Analytical Methods</i> , 2011 , 3, 438-445	3.2	5
51	Effects of preheat treatments on the composition, rheological properties, and physical stability of soybean oil bodies. <i>Journal of Food Science</i> , 2020 , 85, 3150-3159	3.4	5
50	Metabolic changes from exposure to harmful Maillard reaction products and high-fat diet on Sprague-Dawley rats. <i>Food Research International</i> , 2021 , 141, 110129	7	5
49	The Effect of Exogenous Free -(Carboxymethyl)Lysine on Diabetic-Model Goto-Kakizaki Rats: Metabolomics Analysis in Serum and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 783-793	5.7	5
48	Effects of soy protein composition in recombined soy-based cream on the stability and physical properties of whipping cream. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2732-2741	4.3	4

47	Effect of thermal processing and digestive protease on the antioxidant capacity of fruit juice-milk beverage model systems under simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2306-2315	3.8	4
46	Neutral losses: a type of important variables in prediction of branching degree for acyclic alkenes from mass spectra. <i>Analytica Chimica Acta</i> , 2012 , 720, 16-21	6.6	4
45	Resolving co-eluting chromatographic patterns by means of dissimilarity analysis in iterative target transformation factor analysis. <i>Journal of Chromatography A</i> , 2011 , 1218, 7219-25	4.5	4
44	Inhibitory effects of <i>Portulaca oleracea</i> 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. <i>Food Chemistry</i> , 2021 , 336, 127551	8.5	4
43	Effects of Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine (<i>Pinus yunnanensis</i>) pollen and its antioxidant and α -glucosidase-inhibiting activities. <i>Food Chemistry</i> , 2021 , 345, 128808	8.5	4
42	Effect of preheated milk proteins and bioactive compounds on the stability of cyanidin-3-O-glucoside. <i>Food Chemistry</i> , 2021 , 345, 128829	8.5	4
41	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in β -casein and chlorogenic acid complexes. <i>Food Hydrocolloids</i> , 2022 , 123, 107177	10.6	4
40	Processed potatoes intake and risk of type 2 diabetes: a systematic review and meta-analysis of nine prospective cohort studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-9	11.5	3
39	Inhibitory effects of catechins on β -carbolines in tea leaves and chemical model systems. <i>Food and Function</i> , 2018 , 9, 3126-3133	6.1	3
38	In vitro phenolic bioaccessibility of coffee beverages with milk and soy subjected to thermal treatment and protein-phenolic interactions. <i>Food Chemistry</i> , 2021 , 131644	8.5	3
37	Formation of Three Selected AGEs and their Corresponding Intermediates in Aldose- and Ketose-lysine Systems. <i>EFood</i> , 2020 , 1, 270	1.9	3
36	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. <i>Food Research International</i> , 2020 , 137, 109668	7	3
35	Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract. <i>Food Bioscience</i> , 2021 , 40, 100911	4.9	3
34	Is Ultra-High Temperature Processed Milk Safe in Terms of Heterocyclic Aromatic Amines?. <i>Foods</i> , 2021 , 10,	4.9	3
33	Effect of particle size and microstructure on the physical properties of soybean insoluble dietary fiber in aqueous solution. <i>Food Bioscience</i> , 2021 , 41, 100898	4.9	3
32	Effects of ten vegetable oils on heterocyclic amine profiles in roasted beef patties using UPLC-MS/MS combined with principal component analysis. <i>Food Chemistry</i> , 2021 , 347, 128996	8.5	3
31	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (<i>Pinus yunnanensis</i>) pollen during accelerated storage. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111249	5.4	3
30	Effects of different food ingredients on the color and absorption spectrum of carminic acid and carminic aluminum lake. <i>Food Science and Nutrition</i> , 2021 , 9, 36-43	3.2	3

29	Western Dietary Patterns, Foods, and Risk of Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis of Prospective Cohort Studies. <i>Advances in Nutrition</i> , 2021 , 12, 1353-1364	10	3
28	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. <i>Food Biophysics</i> , ¹	3.2	3
27	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. <i>Food Chemistry</i> , 2021 , 365, 130484	8.5	3
26	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-37	11.5	2
25	Alkaloids from lotus (<i></i>): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-34	11.5	2
24	Effect of whey protein isolate and phenolic copigments in the thermal stability of mulberry anthocyanin extract at an acidic pH.. <i>Food Chemistry</i> , 2022 , 377, 132005	8.5	2
23	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 476-486	2.8	2
22	Effect of heat-induced aggregation of soy protein isolate on protein-glutaminase deamidation and the emulsifying properties of deamidated products. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112328	5.4	2
21	Assessment antioxidant properties of <i>Torreya grandis</i> protein enzymatic hydrolysates: Utilization of industrial by-products. <i>Food Bioscience</i> , 2021 , 43, 101325	4.9	2
20	Reduction of off-flavor volatile compounds in okara by fermentation with four edible fungi. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112941	5.4	1
19	Evaluating the effects of temperature and time on heterocyclic aromatic amine profiles in roasted pork using combined UHPLC-MS/MS and multivariate analysis. <i>Food Research International</i> , 2021 , 141, 110134	7	1
18	Effect of acidity regulators on acrylamide and 5-hydroxymethylfurfural formation in French fries: The dual role of pH and acid radical ion. <i>Food Chemistry</i> , 2022 , 371, 131154	8.5	1
17	Effect of Dietary Exposure to Acrylamide on Diabetes-Associated Cognitive Dysfunction from the Perspectives of Oxidative Damage, Neuroinflammation, and Metabolic Disorders.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	1
16	N-carboxymethyl-lysine and N-carboxyethyl-lysine contents in commercial meat products.. <i>Food Research International</i> , 2022 , 155, 111048	7	1
15	Changes in harmful Maillard reaction products in low-temperature long-time pasteurization-treated milks reconstituted from whole-milk powders after different storage times. <i>Journal of Food Composition and Analysis</i> , 2021 , 104280	4.1	0
14	Release mechanism between sarcoplasmic protein-bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model.. <i>Food Chemistry</i> , 2022 , 377, 131993	8.5	0
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