

# Qi-Xing Jiang

## List of Publications by Year in descending order

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113  
papers

3,398  
citations

101384

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168136

53  
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113  
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113  
docs citations

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times ranked

2620  
citing authors

#	ARTICLE	IF	CITATIONS
1	The effects of edible chitosan-based coatings on flavor quality of raw grass carp ( <i>Ctenopharyngodon</i> ) Tj ETQq1 1 0.784314 rgBT /Ove	4.2	166
2	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. <i>Carbohydrate Polymers</i> , 2015, 132, 574-581.	5.1	152
3	Development and properties of bacterial cellulose, curcumin, and chitosan composite biodegradable films for active packaging materials. <i>Carbohydrate Polymers</i> , 2021, 260, 117778.	5.1	115
4	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <i>Food Research International</i> , 2018, 111, 565-573.	2.9	109
5	The shelf life extension of refrigerated grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets by chitosan coating combined with glycerol monolaurate. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 448-454.	3.6	100
6	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , 2018, 256, 259-267.	4.2	97
7	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. <i>Food Control</i> , 2013, 33, 344-351.	2.8	83
8	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. <i>Food Control</i> , 2013, 30, 590-595.	2.8	74
9	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1747-1759.	5.4	74
10	Molecular forces involved in heat-induced freshwater surimi gel: Effects of various bond disrupting agents on the gel properties and protein conformation changes. <i>Food Hydrocolloids</i> , 2017, 69, 193-201.	5.6	70
11	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Science and Technology</i> , 2016, 51, 1630-1637.	1.3	69
12	Chitosan oligosaccharide-N-chlorokojic acid mannich base polymer as a potential antibacterial material. <i>Carbohydrate Polymers</i> , 2018, 182, 225-234.	5.1	66
13	Physicochemical and structural characteristics of chitosan nanopowders prepared by ultrafine milling. <i>Carbohydrate Polymers</i> , 2012, 87, 309-313.	5.1	65
14	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp ( <i>Cyprinus carpio</i> L.) inoculated with mixed starter cultures. <i>Food Microbiology</i> , 2020, 90, 103487.	2.1	65
15	Pressure-induced changes of silver carp ( <i>Hypophthalmichthys molitrix</i> ) myofibrillar protein structure. <i>European Food Research and Technology</i> , 2014, 238, 753-761.	1.6	63
16	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp ( <i>Ctenopharyngodon idella</i> ) fillet. <i>Food Chemistry</i> , 2019, 301, 125278.	4.2	63
17	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. <i>Carbohydrate Polymers</i> , 2017, 176, 356-364.	5.1	62
18	Aggregation and structural changes of silver carp actomyosin as affected by mild acidification with d-gluconic acid $\gamma$ -lactone. <i>Food Chemistry</i> , 2012, 134, 1005-1010.	4.2	59

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19	Influence of pH Shift on Functional Properties of Protein Isolated of Tilapia ( <i>Oreochromis niloticus</i> ) Muscles and of Soy Protein Isolate. <i>Food and Bioprocess Technology</i> , 2012, 5, 2192-2200.	2.6	58
20	Facile synthesis and antibacterial activity of geraniol conjugated chitosan oligosaccharide derivatives. <i>Carbohydrate Polymers</i> , 2021, 251, 117099.	5.1	58
21	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. <i>Food Chemistry</i> , 2018, 262, 1-6.	4.2	57
22	Contribution of Mixed Starter Cultures to Flavor Profile of Suanyu - A Traditional Chinese Low-Salt Fermented Whole Fish. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13131.	0.9	54
23	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish ( <i>Takifugu obscurus</i> ) fillets during frozen storage. <i>Food Chemistry</i> , 2019, 278, 452-459.	4.2	52
24	Synthesis of varisized chitosan-selenium nanocomposites through heating treatment and evaluation of their antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 751-758.	3.6	50
25	Inhibition of microbial spoilage of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets with a chitosan-based coating during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2018, 285, 61-68.	2.1	49
26	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. <i>International Journal of Food Properties</i> , 2017, 20, S166-S176.	1.3	48
27	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. <i>Food Chemistry</i> , 2020, 309, 125513.	4.2	45
28	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets ( <i>Ctenopharyngodon idellus</i> ). <i>Food Chemistry</i> , 2021, 345, 128862.	4.2	45
29	Endogenous proteolytic enzymes – A study of their impact on cod ( <i>Gadus morhua</i> ) muscle proteins and textural properties in a fermented product. <i>Food Chemistry</i> , 2015, 172, 551-558.	4.2	44
30	Effect of mixed kojis on physiochemical and sensory properties of rapidly fermented fish sauce made with freshwater fish by-products. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2088-2096.	1.3	41
31	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp ( <i>Aristichthys nobilis</i> ) muscle. <i>International Journal of Food Properties</i> , 2018, 21, 2110-2120.	1.3	40
32	Effects of chitosan coating combined with essential oils on quality and antioxidant enzyme activities of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. <i>International Journal of Food Science and Technology</i> , 2017, 52, 404-412.	1.3	39
33	Effects of inoculating autochthonous starter cultures on N-nitrosodimethylamine and its precursors formation during fermentation of Chinese traditional fermented fish. <i>Food Chemistry</i> , 2019, 271, 174-181.	4.2	39
34	Lipolysis and lipid oxidation caused by <i>Staphylococcus xylosum</i> 135 and <i>Saccharomyces cerevisiae</i> 31 isolated from Suan yu, a traditional Chinese low salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2016, 51, 419-426.	1.3	38
35	Changes of biogenic amines in Chinese low salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , 2013, 48, 685-692.	1.3	37
36	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. <i>International Journal of Food Properties</i> , 2017, 20, 390-401.	1.3	37

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37	Differential role of endogenous cathepsin and microorganism in texture softening of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3233-3239.	1.7	36
38	The impact of desmin on texture and water-holding capacity of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillet. <i>International Journal of Food Science and Technology</i> , 2017, 52, 464-471.	1.3	36
39	Effect of kojic acid-grafted-chitosan oligosaccharides as a novel antibacterial agent on cell membrane of gram-positive and gram-negative bacteria. <i>Journal of Bioscience and Bioengineering</i> , 2015, 120, 335-339.	1.1	35
40	One-step procedure for enhancing the antibacterial and antioxidant properties of a polysaccharide polymer: Kojic acid grafted onto chitosan. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 1125-1133.	3.6	35
41	A comparison of endogenous and microbial proteolytic activities during fast fermentation of silver carp inoculated with <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , 2016, 207, 86-92.	4.2	34
42	Inhibitory effect of aqueous extract of <i>Allium</i> species on endogenous cathepsin activities and textural deterioration of ice-stored grass carp fillets. <i>Food and Bioprocess Technology</i> , 2015, 8, 2171-2175.	2.6	30
43	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. <i>LWT - Food Science and Technology</i> , 2020, 122, 109016.	2.5	30
44	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. <i>Food Chemistry</i> , 2022, 374, 131619.	4.2	30
45	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. <i>Food Research International</i> , 2018, 109, 481-488.	2.9	29
46	Synthesis, characterization and bioactivities of N, O -carbonylated chitosan. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 220-226.	3.6	28
47	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). <i>Food Chemistry</i> , 2018, 244, 44-49.	4.2	27
48	Transcriptome analysis of the effects of chitosan on the hyperlipidemia and oxidative stress in high-fat diet fed mice. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 104-110.	3.6	26
49	Acid-induced aggregation of actomyosin from silver carp ( <i>Hypophthalmichthys molitrix</i> ). <i>Food Hydrocolloids</i> , 2012, 27, 309-315.	5.6	25
50	Contribution of myofibril filament disassembly to textural deterioration of ice-stored grass carp fillet: Significance of endogenous proteolytic activity, loss of heat shock protein and dephosphorylation of myosin light chain. <i>Food Chemistry</i> , 2018, 269, 511-518.	4.2	24
51	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. <i>Food Research International</i> , 2018, 111, 87-96.	2.9	21
52	Effect of chitosan with different molecular weight on the stability, antioxidant and anticancer activities of well-dispersed selenium nanoparticles. <i>IET Nanobiotechnology</i> , 2019, 13, 30-35.	1.9	21
53	Quality of giant freshwater prawn ( <i>Macrobrachium rosenbergii</i> ) during the storage at ~18°C as affected by different methods of freezing. <i>International Journal of Food Properties</i> , 2018, 21, 2100-2109.	1.3	20
54	Aroma profiles of commercial Chinese traditional fermented fish (Suan yu) in Western Hunan: GC-MS, odor activity value and sensory evaluation by partial least squares regression. <i>International Journal of Food Properties</i> , 2020, 23, 213-226.	1.3	20

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55	The impact of collagen on softening of grass carp ( <i>Ctenopharyngodon idella</i> ) fillets stored under superchilled and ice storage. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2427-2435.	1.3	19
56	Biochemical and Sensory Characteristics of Whole Carp Inoculated With Autochthonous Starter Cultures. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 52-67.	0.6	19
57	Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp ( <i>Metapenaeus</i> )	0.3	19
58	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab ( <i>Eriocheir</i> )	4.2	19
59	Effect of the Degree of Hydrolysis on Nutritional, Functional, and Morphological Characteristics of Protein Hydrolysate Produced from Bighead Carp ( <i>Hypophthalmichthys nobilis</i> ) Using Ficin Enzyme. <i>Foods</i> , 2022, 11, 1320.	1.9	18
60	Physicochemical and functional properties of flour and protein isolates extracted from seinat ( <i>Cucumis melo</i> var. <i>tibish</i> ) seeds. <i>Food Science and Biotechnology</i> , 2014, 23, 345-353.	1.2	17
61	Freshness assessment of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during storage at 4°C by physicochemical, microbiological and sensorial evaluations. <i>Journal of Food Safety</i> , 2017, 37, e12305.	1.1	17
62	Effects of freezing method on water distribution, microstructure, and taste active compounds of frozen channel catfish ( <i>Ictalurus punctatus</i> ). <i>Journal of Food Process Engineering</i> , 2019, 42, e12937.	1.5	17
63	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2019, 54, 723-733.	1.3	17
64	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Properties</i> , 2017, 20, S663-S672.	1.3	16
65	In vitro antioxidant activity of protein fractions extracted from seinat ( <i>Cucumis</i> )	0.9	15
66	Enhancement of storage stability of surimi particles stabilized novel pickering emulsions: Effect of different sequential ultrasonic processes. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105802.	3.8	15
67	Recovery of Chitin from Antarctic Krill ( <i>Euphausia superba</i> ) Shell Waste by Microbial Deproteinization and Demineralization. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1210-1220.	0.6	14
68	Comparative study on quality characteristics of pickled and fermented sturgeon ( <i>Acipenser sinensis</i> ) meat in retort cooking. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2553-2562.	1.3	12
69	The apoptosis of grass carp ( <i>Ctenopharyngodon idella</i> ) muscle during postmortem condition regulated by the cytokines via TOR and NF- $\kappa$ B signaling pathways. <i>Food Chemistry</i> , 2022, 369, 130911.	4.2	12
70	Binding of a novel bacteriostatic agent chitosan oligosaccharides-kojic acid graft copolymer to bovine serum albumin: spectroscopic and conformation investigations. <i>European Food Research and Technology</i> , 2015, 240, 109-118.	1.6	11
71	Effect of High Pressure Processing on the Quality and Endogenous Enzyme Activities of Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets Stored at 4°C. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 1093-1105.	0.6	11
72	Improvement of the quality stability of vacuum packaged fermented fish ( <i>Suanyu</i> ) stored at room temperature by irradiation and thermal treatments. <i>International Journal of Food Science and Technology</i> , 2021, 56, 224-232.	1.3	11

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73	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 504-512.	3.6	11
74	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. <i>International Journal of Food Properties</i> , 2014, 17, 1828-1840.	1.3	10
75	Nutrient Compositions and Properties of Antarctic Krill ( <i>Euphausia superba</i> ) Muscle and Processing By-Products. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 434-443.	0.6	10
76	Combined Effect of Microwave and Steam Cooking on Phytochemical Compounds and Antioxidant Activity of Purple Sweet Potatoes. <i>Food Science and Technology Research</i> , 2017, 23, 193-201.	0.3	10
77	Textural and physicochemical properties of surimi gels prepared with potassium and calcium chloride as substitutes for sodium chloride. <i>International Journal of Food Properties</i> , 0, , 1-14.	1.3	9
78	Inhibitory Effect of Edible Additives on Collagenase Activity and Softening of Chilled Grass Carp Fillets. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12836.	0.9	9
79	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1801-1808.	1.3	9
80	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3527-3535.	1.3	9
81	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. <i>Food Bioscience</i> , 2021, 44, 101443.	2.0	9
82	Purification and Characterization of an Extracellular Acidic Protease of <i>Pediococcus pentosaceus</i> Isolated from Fermented Fish. <i>Food Science and Technology Research</i> , 2015, 21, 739-744.	0.3	8
83	Broad-spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>International Journal of Food Science and Technology</i> , 2016, 51, 902-910.	1.3	8
84	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp ( <i>Aristichthys nobilis</i> ). <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 916-927.	0.6	8
85	The Effects of Chitosan Coating on Biogenic Amines Inhibition and Microbial Succession of Refrigerated Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1266-1279.	0.6	8
86	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13694.	0.9	8
87	Effect of freezing methods on quality changes of grass carp during frozen storage. <i>Journal of Food Process Engineering</i> , 2020, 43, e13539.	1.5	8
88	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2633-2641.	1.3	7
89	Effects of blanching on extraction and stability of anthocyanins from blueberry peel. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2854-2861.	1.6	7
90	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14403.	0.9	6



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91	Characteristics of silver carp surimi gel under high temperature (100°C): quality changes, water distribution and protein pattern. International Journal of Food Science and Technology, 2022, 57, 4613-4627.	1.3	6
92	High hydrostatic pressure inactivation kinetics of the endogenous lipoxygenase in crude silver carp ( <i>Hypophthalmichthys molitrix</i> ) extract. International Journal of Food Science and Technology, 2013, 48, 1142-1147.	1.3	5
93	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp ( <i>Ctenopharyngodon idella</i> ) protein hydrolysates produced by <i>in vitro</i> digestion. International Journal of Food Science and Technology, 2017, 52, 1260-1268.	1.3	5
94	The impacts of salt with Chinese liquor on the inhibition of microbial spoilage and quality attributes of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. Journal of Food Processing and Preservation, 2020, 44, e14817.	0.9	5
95	Effect of fermentation on immunological properties of allergens from black carp ( <i>Mylopharyngodon piceus</i> ) sausages. International Journal of Food Science and Technology, 2020, 55, 3162-3172.	1.3	5
96	Endogenous proteases in giant freshwater prawn ( <i>Macrobrachium rosenbergii</i> ): changes and its impacts on texture deterioration during frozen storage. International Journal of Food Science and Technology, 2021, 56, 5824-5832.	1.3	5
97	Impact of protein oxidation induced by different cooking methods in channel fish ( <i>Ictalurus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Science and Technology, 2022, 57, 6016-6027.	1.3	5
98	Acid-induced Gel Formation of Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) Myofibrils as Affected by Salt Concentration. Food Science and Technology Research, 2013, 19, 295-301.	0.3	4
99	Preliminary Purification and Characterization of Adhesive Proteins from Freshwater Mussels. Journal of Adhesion, 2014, 90, 607-617.	1.8	4
100	Comparative Study on Nutritional Value and Fatty Acid Profiles of Brains and Eyes from Four Freshwater Fishes. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1471-1476.	0.8	4
101	Changes in myofibrillar structure of silver carp ( <i>Hypophthalmichthys molitrix</i> ) as affected by endogenous proteolysis under acidic condition. International Journal of Food Science and Technology, 2016, 51, 2171-2177.	1.3	4
102	Improvement of Antioxidant Activity of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Protein Hydrolysate by Washing and Membrane Removal Pretreatments and Ultrasonic Treatment. Journal of Aquatic Food Product Technology, 2018, 27, 580-591.	0.6	3
103	Assessment of gelatinolytic proteinases in chilled grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets: characterization and contribution to texture softening. Journal of the Science of Food and Agriculture, 2021, , .	1.7	3
104	Influence of Drying Techniques on the Physicochemical, Nutritional, and Morphological Properties of Bighead Carp ( <i>Hypophthalmichthys nobilis</i> ) Fillets. Foods, 2021, 10, 2837.	1.9	3
105	Physicochemical and microbiological changes in postmortem crayfish ( <i>Procambarus clarkii</i> ) stored at 4°C and 25°C. International Journal of Food Science and Technology, 2022, 57, 2992-3000.	1.3	3
106	The role of cathepsin L on structural changes of collagen fibers involved in textural deterioration of chilled grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. Journal of the Science of Food and Agriculture, 2022, 102, 5858-5866.	1.7	3
107	Effect of immersion freezing with the edible medium on protein structure, chemical bonding and particle size in grass carp ( <i>Ctenopharyngodon idellus</i> ) during frozen storage. International Journal of Food Science and Technology, 2022, 57, 6201-6210.	1.3	3
108	Preparation of High-Quality Fermented Fish Product. Journal of Visualized Experiments, 2019, , .	0.2	2

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109	Effect of Incorporated Surimi on the Wheat Dough Rheological Properties and Noodle Quality. Food Science and Technology Research, 2014, 20, 1191-1197.	0.3	1
110	Lipid Extracts from the Brains of Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) Induce Apoptosis in MCF-7 Cells through the Generation of Reactive Oxygen Species and the Mitochondrial Pathway. Nutrition and Cancer, 2017, 69, 1053-1061.	0.9	1
111	Protective effects of lipid extract from brains of silver carp against oxidative damage in HEK-293 cells. RSC Advances, 2017, 7, 30855-30861.	1.7	1
112	Prediction of the Thermophysical Properties of Bighead Carp ( <i>Aristichthys nobilis</i> ) Fillets After Curing and Deep-Fat Frying. Journal of Aquatic Food Product Technology, 2015, 24, 762-781.	0.6	0
113	Microbiological, physicochemical and structural characteristics of natural salted casings treated with antibacterial agents. International Journal of Food Science and Technology, 2022, 57, 4483-4494.	1.3	0