

# Juan You

## List of Publications by Year in descending order

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Version: 2024-02-01

39  
papers

1,273  
citations

304368

22  
h-index

360668

35  
g-index

40  
all docs

40  
docs citations

40  
times ranked

954  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. <i>Food Hydrocolloids</i> , 2019, 89, 512-522.	5.6	103
2	Effect of CaCl <sub>2</sub> on denaturation and aggregation of silver carp myosin during setting. <i>Food Chemistry</i> , 2015, 185, 212-218.	4.2	91
3	Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. <i>Food Chemistry</i> , 2021, 363, 130304.	4.2	69
4	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp ( <i>Ctenopharyngodon idellus</i> ). <i>Food Chemistry</i> , 2019, 272, 84-92.	4.2	66
5	Biochemical, sensory and microbiological attributes of bream ( <i>Megalobrama amblycephala</i> ) during partial freezing and chilled storage. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 197-202.	1.7	62
6	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) Myosin. <i>Food and Bioprocess Technology</i> , 2017, 10, 370-378.	2.6	58
7	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. <i>Food Chemistry</i> , 2021, 345, 128655.	4.2	55
8	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp ( <i>Hypophthalmichthys molitrix</i> ). <i>Food Chemistry</i> , 2018, 257, 216-222.	4.2	52
9	In vitro pepsin digestion of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels after cross-linking by Microbial Transglutaminase (MTGase). <i>Food Hydrocolloids</i> , 2019, 95, 152-160.	5.6	47
10	Evaluation of freshness in freshwater fish based on near infrared reflectance spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , 2019, 106, 145-150.	2.5	43
11	Gelling properties of vacuum-freeze dried surimi powder as influenced by heating method and microbial transglutaminase. <i>LWT - Food Science and Technology</i> , 2019, 99, 105-111.	2.5	43
12	Effect of high intensity ultrasound on gelation properties of silver carp surimi with different salt contents. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105326.	3.8	43
13	Structural and biochemical properties of silver carp surimi as affected by comminution method. <i>Food Chemistry</i> , 2019, 287, 85-92.	4.2	40
14	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp ( <i>Hypophthalmichthys molitrix</i> ). <i>Food Chemistry</i> , 2018, 245, 557-563.	4.2	39
15	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 642-651.	3.6	34
16	Fabrication of a novel bio-inspired collagen-polydopamine hydrogel and insights into the formation mechanism for biomedical applications. <i>RSC Advances</i> , 2016, 6, 66180-66190.	1.7	32
17	The gastric digestion kinetics of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels induced by transglutaminase. <i>Food Chemistry</i> , 2019, 283, 148-154.	4.2	28
18	Depuration and starvation improves flesh quality of grass carp ( <i>Ctenopharyngodon idella</i> ). <i>Aquaculture Research</i> , 2018, 49, 3196-3206.	0.9	26

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19	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp ( <i>Ctenopharyngodon idella</i> ). <i>Materials Science and Engineering C</i> , 2019, 96, 446-457.	3.8	26
20	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by <sc>MTGase</sc>. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6228-6238.	1.7	26
21	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp ( <i>Ctenopharyngodon idellus</i> ) during chilled storage. <i>Food and Bioprocess Technology</i> , 2019, 12, 2050-2061.	2.6	25
22	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , 2020, 332, 127401.	4.2	25
23	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. <i>Food Chemistry</i> , 2021, 360, 130068.	4.2	24
24	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 925-933.	3.6	24
25	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) during Frozen Storage. <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	1.4	22
26	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. <i>Macromolecular Materials and Engineering</i> , 2019, 304, 1800755.	1.7	20
27	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. <i>Materials Science and Engineering C</i> , 2017, 78, 727-737.	3.8	19
28	In Vitro Pepsin Digestion Characteristics of Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8413-8430.	2.4	18
29	Effects of filleting methods on composition, gelling properties and aroma profile of grass carp surimi. <i>Food Science and Human Wellness</i> , 2021, 10, 308-315.	2.2	17
30	Classification of freshwater fish species by linear discriminant analysis based on near infrared reflectance spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 2017, 25, 54-62.	0.8	16
31	Rapid determination of the textural properties of silver carp ( <i>Hypophthalmichthys molitrix</i> ) using near-infrared reflectance spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 129, 109545.	2.5	14
32	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels with different degrees of cross-linking. <i>Food Chemistry</i> , 2021, 364, 130443.	4.2	14
33	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption. <i>Food Chemistry</i> , 2022, 375, 131913.	4.2	11
34	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. <i>Journal of Food Process Engineering</i> , 2020, 43, e13354.	1.5	10
35	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp ( <i>Hypophthalmichthys molitrix</i> ) with different oxidation degrees. <i>Food Chemistry</i> , 2021, 363, 130307.	4.2	9
36	In vivo digestion and absorption characteristics of surimi gels with different degrees of cross-linking induced by transglutaminase (TGase). <i>Food Hydrocolloids</i> , 2021, 121, 107007.	5.6	9

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37	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3926-3932.	1.7	8
38	Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic Anhydride-Linked Starch and Maltodextrin. <i>Food and Bioprocess Technology</i> , 2019, 12, 1887-1894.	2.6	4
39	Effects of repeated deboning on structure, composition, and gelling properties of silver carp surimi. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	1