Juan You

List of Publications by Citations

38	632	15	24
papers	citations	h-index	g-index
40	944	6.6	4.46
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
38	Effect of CaCl2 on denaturation and aggregation of silver carp myosin during setting. *Food Chemistry*, **2015**, 185, 212-8	8.5	68
37	Biochemical, sensory and microbiological attributes of bream (Megalobrama amblycephala) during partial freezing and chilled storage. *Journal of the Science of Food and Agriculture*, **2012**, 92, 197-202	4.3	56
36	Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. *Food Hydrocolloids*, **2019**, 89, 512-522	10.6	52
35	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (Hypophthalmichthys molitrix) Myosin. *Food and Bioprocess Technology*, **2017**, 10, 370-378	5.1	39
34	Evaluation of freshness in freshwater fish based on near infrared reflectance spectroscopy and chemometrics. *LWT - Food Science and Technology*, **2019**, 106, 145-150	5.4	29
33	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp (Hypophthalmichthys molitrix). *Food Chemistry*, **2018**, 257, 216-222	8.5	28
32	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp (Ctenopharyngodon idellus). *Food Chemistry*, **2019**, 272, 84-92	8.5	28
31	Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. *Food Chemistry*, **2021**, 363, 130304	8.5	27
30	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (Hypophthalmichthys molitrix). *Food Chemistry*, **2018**, 245, 557-563	8.5	25
29	In vitro pepsin digestion of silver carp (Hypophthalmichthys molitrix) surimi gels after cross-linking by Microbial Transglutaminase (MTGase). *Food Hydrocolloids*, **2019**, 95, 152-160	10.6	23
28	Fabrication of a novel bio-inspired collagen–polydopamine hydrogel and insights into the formation mechanism for biomedical applications. *RSC Advances*, **2016**, 6, 66180-66190	3.7	20
27	Structural and biochemical properties of silver carp surimi as affected by comminution method. *Food Chemistry*, **2019**, 287, 85-92	8.5	19
26	Gelling properties of vacuum-freeze dried surimi powder as influenced by heating method and microbial transglutaminase. *LWT - Food Science and Technology*, **2019**, 99, 105-111	5.4	18
25	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. *Materials Science and Engineering C*, **2017**, 78, 727-737	8.3	16
24	The gastric digestion kinetics of silver carp (Hypophthalmichthys molitrix) surimi gels induced by transglutaminase. *Food Chemistry*, **2019**, 283, 148-154	8.5	15
23	Depuration and starvation improves flesh quality of grass carp (Ctenopharyngodon idella). *Aquaculture Research*, **2018**, 49, 3196-3206	1.9	14
22	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp (Ctenopharyngodon idellus) during chilled storage. *Food and Bioprocess Technology*, **2019**, 12, 2050-2061	5.1	14

21	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. *Food Chemistry*, **2021**, 345, 128655	8.5	14
20	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp (Hypophthalmichthys molitrix) during Frozen Storage. *Journal of Food Quality*, **2017**, 2017, 1-9	2.7	12
19	Classification of freshwater fish species by linear discriminant analysis based on near infrared reflectance spectroscopy. *Journal of Near Infrared Spectroscopy*, **2017**, 25, 54-62	1.5	12
18	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. *Macromolecular Materials and Engineering*, **2019**, 304, 1800755	3.9	11
17	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. *Food Chemistry*, **2020**, 332, 127401	8.5	11
16	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp (Ctenopharyngodon idella). *Materials Science and Engineering C*, **2019**, 96, 446-457	8.3	10
15	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. *International Journal of Biological Macromolecules*, **2020**, 160, 642-651	7.9	9
14	Effect of high intensity ultrasound on gelation properties of silver carp surimi with different salt contents. *Ultrasonics Sonochemistry*, **2021**, 70, 105326	8.9	9
13	Rapid determination of the textural properties of silver carp (Hypophthalmichthys molitrix) using near-infrared reflectance spectroscopy and chemometrics. *LWT - Food Science and Technology*, **2020** , 129, 109545	5.4	8
12	Pepsin Digestion Characteristics of Silver Carp () Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8413-8430	5.7	8
11	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. *Food Chemistry*, **2021**, 360, 130068	8.5	8
10	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by MTGase. *Journal of the Science of Food and Agriculture*, **2021**, 101, 6228-6238	4.3	5
9	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3926-3932	4.3	4
8	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. *Journal of Food Process Engineering*, **2020**, 43, e13354	2.4	4
7	Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic Anhydride□linked Starch and Maltodextrin. *Food and Bioprocess Technology*, **2019**, 12, 1887-1894	5.1	3
6	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. *International Journal of Biological Macromolecules*, **2021**, 191, 925-933	7.9	3
5	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. *Food Chemistry*, **2021**, 375, 131913	8.5	2
4	Effects of filleting methods on composition, gelling properties and aroma profile of grass carp surimi. *Food Science and Human Wellness*, **2021**, 10, 308-315	8.3	2

3	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp (Hypophthalmichthys molitrix) with different oxidation degrees. *Food Chemistry*, **2021**, 363, 130307	8.5	2
2	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp (Hypophthalmichthys molitrix) surimi gels with different degrees of cross-linking. *Food Chemistry*, **2021**, 364, 130443	8.5	2
1	In vivo digestion and absorption characteristics of surimi gels with different degrees of cross-linking induced by transglutaminase (TGase). *Food Hydrocolloids*, **2021**, 121, 107007	10.6	2