

Juan You

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2128677/juan-you-publications-by-year.pdf>

Version: 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

38

papers

632

citations

15

h-index

24

g-index

40

ext. papers

944

ext. citations

6.6

avg, IF

4.46

L-index

#	Paper	IF	Citations
38	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. <i>Food Chemistry</i> , 2021 , 375, 131913	8.5	2
37	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by MTGase. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6228-6238	4.3	5
36	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	8.3	2
35	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	8.5	27
34	Effect of high intensity ultrasound on gelation properties of silver carp surimi with different salt contents. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105326	8.9	9
33	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	8.5	14
32	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. <i>Food Chemistry</i> , 2021 , 360, 130068	8.5	8
31	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	7.9	3
30	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	8.5	2
29	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	8.5	2
28	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	10.6	2
27	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	7.9	9
26	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	5.4	8
25	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , 2020 , 332, 127401	8.5	11
24	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13354	2.4	4
23	Pepsin Digestion Characteristics of Silver Carp () 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	5.7	8
22	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	4.3	4

21	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. <i>Macromolecular Materials and Engineering</i> , 2019 , 304, 1800755	3.9	11
20	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	10.6	23
19	Structural and biochemical properties of silver carp surimi as affected by comminution method. <i>Food Chemistry</i> , 2019 , 287, 85-92	8.5	19
18	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	5.4	29
17	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	8.5	28
16	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	5.1	3
15	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	5.1	14
14	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	10.6	52
13	The gastric digestion kinetics of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels induced by transglutaminase. <i>Food Chemistry</i> , 2019 , 283, 148-154	8.5	15
12	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	8.3	10
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	5.4	18
10	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	8.5	28
9	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	8.5	25
8	Depuration and starvation improves flesh quality of grass carp (<i>Ctenopharyngodon idella</i>). <i>Aquaculture Research</i> , 2018 , 49, 3196-3206	1.9	14
7	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	8.3	16
6	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	2.7	12
5	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	1.5	12
4	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	5.1	39

3	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	3-7	20
2	Effect of CaCl ₂ on denaturation and aggregation of silver carp myosin during setting. <i>Food Chemistry</i> , 2015 , 185, 212-8	8-5	68
1	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	4-3	56