

# Feng Chen

## List of Publications by Citations

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252  
papers

7,559  
citations

49  
h-index

75  
g-index

266  
ext. papers

9,305  
ext. citations

5.5  
avg. IF

6.21  
L-index

#	Paper	IF	Citations
252	Isolation and identification of antioxidative peptides from porcine collagen hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Chemistry</i> , <b>2007</b> , 102, 1135-1143	8.5	287
251	Comparison of anthocyanins and phenolics in organically and conventionally grown blueberries in selected cultivars. <i>Food Chemistry</i> , <b>2011</b> , 125, 201-208	8.5	168
250	Degradation of Ascorbic Acid in Aqueous Solution. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 5078-5082	5.7	161
249	Naturally occurring inhibitors against the formation of advanced glycation end-products. <i>Food and Function</i> , <b>2011</b> , 2, 289-301	6.1	160
248	Effect of chitosan on the biological properties of sweet basil ( <i>Ocimum basilicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 3696-701	5.7	141
247	Evaluation of antioxidant activity of parsley ( <i>Petroselinum crispum</i> ) essential oil and identification of its antioxidant constituents. <i>Food Research International</i> , <b>2006</b> , 39, 833-839	7	137
246	Molecular and genomic basis of volatile-mediated indirect defense against insects in rice. <i>Plant Journal</i> , <b>2008</b> , 55, 491-503	6.9	135
245	Novel peptides derived from egg white protein inhibiting alpha-glucosidase. <i>Food Chemistry</i> , <b>2011</b> , 129, 1376-1382	8.5	131
244	Effect of methyl jasmonate on secondary metabolites of sweet basil ( <i>Ocimum basilicum</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 2327-32	5.7	128
243	Evaluation of antioxidant activity of Australian tea tree ( <i>Melaleuca alternifolia</i> ) oil and its components. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 2849-54	5.7	125
242	Characterization of aroma compounds of Chinese famous liquors by gas chromatography-mass spectrometry and flash GC electronic-nose. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2014</b> , 945-946, 92-100	3.2	122
241	Effect of methyl jasmonate on phenolics, isothiocyanate, and metabolic enzymes in radish sprout ( <i>Raphanus sativus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 7263-9	5.7	117
240	Extraction and pharmacological properties of bioactive compounds from longan ( <i>Dimocarpus longan</i> Lour.) fruit: A review. <i>Food Research International</i> , <b>2011</b> , 44, 1837-1842	7	108
239	Comparison of Aroma-Active Volatiles in Oolong Tea Infusions Using GC-Olfactometry, GC-FPD, and GC-MS. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 7499-510	5.7	107
238	Evaluation of vetiver oil and seven insect-active essential oils against the Formosan subterranean termite. <i>Journal of Chemical Ecology</i> , <b>2001</b> , 27, 1617-25	2.7	106
237	Structural characterisation of polysaccharides purified from longan ( <i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Food Chemistry</i> , <b>2009</b> , 115, 609-614	8.5	103
236	Inhibitory effects of muscadine anthocyanins on alpha-glucosidase and pancreatic lipase activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 9506-11	5.7	102

235	Anti-diabetic activity peptides from albumin against $\alpha$ -glucosidase and $\alpha$ -amylase. <i>Food Chemistry</i> , <b>2012</b> , 135, 2078-85	8.5	95
234	Anti-diabetic activities of phenolic compounds in muscadine against alpha-glucosidase and pancreatic lipase. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 164-168	5.4	91
233	Prenylated flavonoids, promising nutraceuticals with impressive biological activities. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 44, 93-104	15.3	90
232	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatography-olfactometry, quantitative measurements, and sensory evaluation. <i>Food Research International</i> , <b>2018</b> , 105, 616-627	7	90
231	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. <i>Food Chemistry</i> , <b>2015</b> , 175, 258-66	8.5	89
230	Evaluation of the synergism among volatile compounds in Oolong tea infusion by odour threshold with sensory analysis and E-nose. <i>Food Chemistry</i> , <b>2017</b> , 221, 1484-1490	8.5	89
229	Isolation and identification of angiotensin-converting enzyme inhibitory peptides from egg white protein hydrolysates. <i>Food Chemistry</i> , <b>2010</b> , 122, 1159-1163	8.5	85
228	Nonseed plant <i>Selaginella moellendorffi</i> [corrected] has both seed plant and microbial types of terpene synthases. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , <b>2012</b> , 109, 14711-5	11.5	84
227	Antioxidant constituents in feverfew ( <i>Tanacetum parthenium</i> ) extract and their chromatographic quantification. <i>Food Chemistry</i> , <b>2006</b> , 96, 220-227	8.5	84
226	Gossypol--a polyphenolic compound from cotton plant. <i>Advances in Food and Nutrition Research</i> , <b>2009</b> , 58, 215-63	6	83
225	Structural identification of (1-6)- $\beta$ -D-glucan, a key responsible for the health benefits of longan, and evaluation of anticancer activity. <i>Biomacromolecules</i> , <b>2013</b> , 14, 1999-2003	6.9	76
224	Characterization of the Key Aroma Volatile Compounds in Cranberry ( <i>Vaccinium macrocarpon</i> Ait.) Using Gas Chromatography-Olfactometry (GC-O) and Odor Activity Value (OAV). <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4990-9	5.7	75
223	Evaluation of antioxidant activity of vetiver ( <i>Vetiveria zizanioides</i> L.) oil and identification of its antioxidant constituents. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7691-5	5.7	75
222	Dynamics of water mobility and distribution in soybean antioxidant peptide powders monitored by LF-NMR. <i>Food Chemistry</i> , <b>2016</b> , 199, 280-6	8.5	69
221	Effects of high-pressure treatment on the extraction yield, phenolic content and antioxidant activity of litchi ( <i>Litchi chinensis</i> Sonn.) fruit pericarp. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 960-966	3.8	69
220	Nootkatone is a repellent for Formosan subterranean termite ( <i>Coptotermes formosanus</i> ). <i>Journal of Chemical Ecology</i> , <b>2001</b> , 27, 523-31	2.7	69
219	An inclusion complex of eugenol into $\beta$ -cyclodextrin: Preparation, and physicochemical and antifungal characterization. <i>Food Chemistry</i> , <b>2016</b> , 196, 324-30	8.5	67
218	Identification of novel peptides from 3 to 10kDa pine nut ( <i>Pinus koraiensis</i> ) meal protein, with an exploration of the relationship between their antioxidant activities and secondary structure. <i>Food Chemistry</i> , <b>2017</b> , 219, 311-320	8.5	67

217	Identification of a novel phenolic compound in litchi ( <i>Litchi chinensis</i> Sonn.) pericarp and bioactivity evaluation. <i>Food Chemistry</i> , <b>2013</b> , 136, 563-8	8.5	67
216	Primary and secondary structure of novel ACE-inhibitory peptides from egg white protein. <i>Food Chemistry</i> , <b>2012</b> , 133, 315-22	8.5	66
215	Polyphenols from longan seeds and their radical-scavenging activity. <i>Food Chemistry</i> , <b>2009</b> , 116, 433-436	8.5	66
214	Comparative analysis of surface wax in mature fruits between Satsuma mandarin ( <i>Citrus unshiu</i> ) and 'Newhall' navel orange ( <i>Citrus sinensis</i> ) from the perspective of crystal morphology, chemical composition and key gene expression. <i>Food Chemistry</i> , <b>2014</b> , 153, 177-85	8.5	61
213	Degradation of anthocyanin from litchi fruit pericarp by H <sub>2</sub> O <sub>2</sub> and hydroxyl radical. <i>Food Chemistry</i> , <b>2009</b> , 116, 995-998	8.5	61
212	Untargeted and targeted metabolomics strategy for the classification of strong aroma-type baijiu (liquor) according to geographical origin using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. <i>Food Chemistry</i> , <b>2020</b> , 314, 126098	8.5	60
211	Volatile constituents of wild citrus <i>Mangshanyegan</i> ( <i>Citrus nobilis</i> Lauriro) peel oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2617-28	5.7	59
210	Comparison of anti-diabetic effects of polysaccharides from corn silk on normal and hyperglycemia rats. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 1133-7	7.9	59
209	Production of quercetin, kaempferol and their glycosidic derivatives from the aqueous-organic extracted residue of litchi pericarp with <i>Aspergillus awamori</i> . <i>Food Chemistry</i> , <b>2014</b> , 145, 220-7	8.5	54
208	Anticancer activity of limonoid from <i>Khaya senegalensis</i> . <i>Phytotherapy Research</i> , <b>2007</b> , 21, 731-4	6.7	53
207	Roles of different initial Maillard intermediates and pathways in meat flavor formation for cysteine-xylose-glycine model reaction systems. <i>Food Chemistry</i> , <b>2017</b> , 232, 135-144	8.5	51
206	Antihypertensive effect of angiotensin-converting enzyme inhibitory peptide RVPSL on spontaneously hypertensive rats by regulating gene expression of the renin-angiotensin system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 912-7	5.7	50
205	High pressure extraction of corilagin from longan ( <i>Dimocarpus longan</i> Lour.) fruit pericarp. <i>Separation and Purification Technology</i> , <b>2009</b> , 70, 41-45	8.3	50
204	Antifungal activity and action mode of pinocembrin from propolis against <i>Penicillium italicum</i> . <i>Food Science and Biotechnology</i> , <b>2012</b> , 21, 1533-1539	3	49
203	Characterization of exopolysaccharides produced by microalgae with antitumor activity on human colon cancer cells. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 128, 761-767	7.9	48
202	Non-destructive determination of total polyphenols content and classification of storage periods of Iron Buddha tea using multispectral imaging system. <i>Food Chemistry</i> , <b>2015</b> , 176, 130-6	8.5	44
201	Accumulation of gamma-aminobutyric acid in rice germ using protease. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2006</b> , 70, 1160-5	2.1	44
200	Identification of phenolics in litchi and evaluation of anticancer cell proliferation activity and intracellular antioxidant activity. <i>Free Radical Biology and Medicine</i> , <b>2015</b> , 84, 171-184	7.8	43

199	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , <b>2019</b> , 278, 267-275	8.5	43
198	Volatile chemical and carotenoid profiles in watermelons [ <i>Citrullus vulgaris</i> (Thunb.) Schrad ( <i>Cucurbitaceae</i> )] with different flesh colors. <i>Food Science and Biotechnology</i> , <b>2012</b> , 21, 531-541	3	42
197	QIGLF, a novel angiotensin I-converting enzyme-inhibitory peptide from egg white protein. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 921-6	4.3	42
196	Ultrasonically Assisted Production of Biodiesel from Crude Cottonseed Oil. <i>International Journal of Green Energy</i> , <b>2010</b> , 7, 117-127	3	41
195	Biotransformation of tea catechins using <i>Aspergillus niger</i> tannase prepared by solid state fermentation on tea byproduct. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 1206-1213	5.4	39
194	Analysis of volatiles in Dezhou Braised Chicken by comprehensive two-dimensional gas chromatography/high resolution-time of flight mass spectrometry. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 1235-1242	5.4	39
193	Prooxidant activities of quercetin, p-coumaric acid and their derivatives analysed by quantitative structure-activity relationship. <i>Food Chemistry</i> , <b>2012</b> , 131, 508-512	8.5	39
192	Assessment of the sensitizing capacity and allergenicity of enzymatic cross-linked arginine kinase, the crab allergen. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 1707-18	5.9	37
191	Effect of frozen storage on the foaming properties of wheat gliadin. <i>Food Chemistry</i> , <b>2014</b> , 164, 44-9	8.5	37
190	Chemical characterization and antioxidant evaluation of muscadine grape pomace extract. <i>Food Chemistry</i> , <b>2010</b> , 123, 1156-1162	8.5	37
189	Structural characteristics and antioxidant activities of oligosaccharides from longan fruit pericarp. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 9293-8	5.7	36
188	Bioactivities of gossypol, 6-methoxygossypol, and 6,6'-dimethoxygossypol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4393-8	5.7	36
187	Effect of glycine on reaction of cysteine-xylose: Insights on initial Maillard stage intermediates to develop meat flavor. <i>Food Research International</i> , <b>2017</b> , 99, 444-453	7	35
186	Storage carbon metabolism of <i>Isochrysis zhangjiangensis</i> under different light intensities and its application for co-production of fucoxanthin and stearidonic acid. <i>Bioresource Technology</i> , <b>2019</b> , 282, 94-102	11	35
185	Characterization of key aroma compounds in Meilanchun sesame flavor style baijiu by application of aroma extract dilution analysis, quantitative measurements, aroma recombination, and omission/addition experiments.. <i>RSC Advances</i> , <b>2018</b> , 8, 23757-23767	3.7	34
184	Optimized extraction of polysaccharides from corn silk by pulsed electric field and response surface quadratic design. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 2201-9	4.3	34
183	Identification of antioxidant phenolic compounds in feverfew ( <i>Tanacetum parthenium</i> ) by HPLC-ESI-MS/MS and NMR. <i>Phytochemical Analysis</i> , <b>2007</b> , 18, 401-10	3.4	34
182	Production and characterization of exopolysaccharides from <i>Chlorella zofingiensis</i> and <i>Chlorella vulgaris</i> with anti-colorectal cancer activity. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 134, 976-983	7.9	33

181	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , <b>2018</b> , 256, 373-379	8.5	33
180	Fucoxanthin modulates cecal and fecal microbiota differently based on diet. <i>Food and Function</i> , <b>2019</b> , 10, 5644-5655	6.1	33
179	Phytochemical analyses of <i>Ziziphus jujuba</i> Mill. var. <i>spinosa</i> seed by ultrahigh performance liquid chromatography-tandem mass spectrometry and gas chromatography-mass spectrometry. <i>Analyst, The</i> , <b>2013</b> , 138, 6881-8	5	33
178	Optimization of reactions between reducing sugars and 1-phenyl-3-methyl-5-pyrazolone (PMP) by response surface methodology. <i>Food Chemistry</i> , <b>2018</b> , 254, 158-164	8.5	31
177	Expression and biochemical characterization of recombinant $\beta$ -rhamnosidase r-Rha1 from <i>Aspergillus niger</i> JMU-TS528. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 85, 391-9	7.9	31
176	Characterization of ACE-inhibitory peptide associated with antioxidant and anticoagulation properties. <i>Journal of Food Science</i> , <b>2011</b> , 76, C1149-55	3.4	31
175	Characterization of key aroma-active sulfur-containing compounds in Chinese Laobaigan Baijiu by gas chromatography-olfactometry and comprehensive two-dimensional gas chromatography coupled with sulfur chemiluminescence detection. <i>Food Chemistry</i> , <b>2019</b> , 297, 124959	8.5	30
174	Formation mechanism of aroma compounds in a glutathione-glucose reaction with fat or oxidized fat. <i>Food Chemistry</i> , <b>2019</b> , 270, 436-444	8.5	30
173	Structural characteristics and antioxidant activities of polysaccharides from longan seed. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 758-64	10.3	30
172	Recent advances in processing food powders by using superfine grinding techniques: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 2222-2255	16.4	29
171	Novel synthesized 2, 4-DAPG analogues: antifungal activity, mechanism and toxicology. <i>Scientific Reports</i> , <b>2016</b> , 6, 32266	4.9	29
170	In vitro antioxidant, anti-mutagenic, anti-cancer and anti-angiogenic effects of Chinese Bowl tea. <i>Journal of Functional Foods</i> , <b>2014</b> , 7, 590-598	5.1	29
169	Characterization of odour-active compounds of sweet orange essential oils of different regions by gas chromatography-mass spectrometry, gas chromatography-olfactometry and their correlation with sensory attributes. <i>Flavour and Fragrance Journal</i> , <b>2016</b> , 31, 41-50	2.5	29
168	Enhanced Photosynthesis of Carotenoids in Microalgae Driven by Light-Harvesting Gold Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 7600-7608	8.3	27
167	Investigation of sunlight-induced deterioration of aroma of pummelo ( <i>Citrus maxima</i> ) essential oil. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11818-30	5.7	27
166	Inhibitory effects of polysaccharide from <i>Diaphragma juglandis fructus</i> on $\alpha$ -amylase and $\beta$ -D-glucosidase activity, streptozotocin-induced hyperglycemia model, advanced glycation end-products formation, and HO-induced oxidative damage. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 1080-1089	7.9	27
165	Analysis of reducing sugars, organic acids and minerals in 15 cultivars of jujube ( <i>Ziziphus jujuba</i> mill.) fruits in China. <i>Journal of Food Composition and Analysis</i> , <b>2018</b> , 73, 10-16	4.1	26
164	Application and bioactive properties of proteins and peptides derived from hen eggs: opportunities and challenges. <i>Journal of the Science of Food and Agriculture</i> , <b>2014</b> , 94, 2839-45	4.3	26

163	Characterization and preparation of <i>Aspergillus niger</i> naringinase for debittering citrus juice. <i>Journal of Food Science</i> , <b>2012</b> , 77, C1-7	3.4	26
162	Chemical changes and overexpressed genes in sweet basil ( <i>Ocimum basilicum</i> L.) upon methyl jasmonate treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 706-13	5.7	26
161	Identification and the molecular mechanism of a novel myosin-derived ACE inhibitory peptide. <i>Food and Function</i> , <b>2018</b> , 9, 364-370	6.1	26
160	Different accumulation profiles of multiple components between pericarp and seed of <i>Alpinia oxyphylla</i> capsular fruit as determined by UFLC-MS/MS. <i>Molecules</i> , <b>2014</b> , 19, 4510-23	4.8	25
159	Comparative analyses of aromas of fresh, naringinase-treated and resin-absorbed juices of pummelo by GC-MS and sensory evaluation. <i>Flavour and Fragrance Journal</i> , <b>2015</b> , 30, 245-253	2.5	24
158	Identification and molecular docking study of novel angiotensin-converting enzyme inhibitory peptides from <i>Salmo salar</i> using in silico methods. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 3907-3914	4.3	24
157	Sensory evaluation and gas chromatography-mass spectrometry (GC-MS) analysis of the volatile extracts of pummelo ( <i>Citrus maxima</i> ) peel. <i>Flavour and Fragrance Journal</i> , <b>2014</b> , 29, 305-312	2.5	24
156	Chemotaxonomic study of <i>Citrus</i> , <i>Poncirus</i> and <i>Fortunella</i> genotypes based on peel oil volatile compounds--deciphering the genetic origin of Mangshanyegan ( <i>Citrus nobilis</i> Lauriro). <i>PLoS ONE</i> , <b>2013</b> , 8, e58411	3.7	24
155	Purification and characterization of a naringinase from <i>Aspergillus aculeatus</i> JMUdb058. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 931-8	5.7	24
154	Evolution of the key odorants and aroma profiles in traditional Laowuzeng baijiu during its one-year ageing. <i>Food Chemistry</i> , <b>2020</b> , 310, 125898	8.5	24
153	Characterization of odor-active compounds of various Chinese Wuliangye liquors by gas chromatography-olfactometry, gas chromatography-mass spectrometry and sensory evaluation. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S735-S745	3	22
152	Novel insights into mixotrophic cultivation of <i>Nitzschia laevis</i> for co-production of fucoxanthin and eicosapentaenoic acid. <i>Bioresource Technology</i> , <b>2019</b> , 294, 122145	11	22
151	A luminescent bacterium assay of fusaric acid produced by <i>Fusarium proliferatum</i> from banana. <i>Analytical and Bioanalytical Chemistry</i> , <b>2012</b> , 402, 1347-54	4.4	22
150	Comparison of aroma-active compounds and sensory characteristics of durian ( <i>Durio zibethinus</i> L.) wines using strains of <i>Saccharomyces cerevisiae</i> with odor activity values and partial least-squares regression. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 1939-47	5.7	22
149	A comprehensive quality evaluation method by FT-NIR spectroscopy and chemometric: Fine classification and untargeted authentication against multiple frauds for Chinese <i>Ganoderma lucidum</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2017</b> , 182, 17-25	4.4	21
148	Anti-Alzheimers activity and molecular mechanism of albumin-derived peptides against AChE and BChE. <i>Food and Function</i> , <b>2018</b> , 9, 1173-1178	6.1	21
147	Optimization of Medium Composition for Cultivating <i>Clostridium butyricum</i> with Response Surface Methodology. <i>Journal of Food Science</i> , <b>2006</b> , 69, 163-168	3.4	21
146	Anti-hyperglycemic activity of polysaccharides from calyx of <i>Physalis alkekengi</i> var. <i>franchetii</i> Makino on alloxan-induced mice. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 99, 249-257	7.9	20

145	Polysaccharides from <i>Diaphragma juglandis fructus</i> : Extraction optimization, antitumor, and immune-enhancement effects. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 115, 835-845	7.9	20
144	Water Dynamics in Egg White Peptide, Asp-His-Thr-Lys-Glu, Powder Monitored by Dynamic Vapor Sorption and LF-NMR. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 2153-61	5.7	20
143	Inhibitory effect of astaxanthin on pancreatic lipase with inhibition kinetics integrating molecular docking simulation. <i>Journal of Functional Foods</i> , <b>2018</b> , 48, 551-557	5.1	20
142	Optimization of Conditions for Enzymatic Production of ACE Inhibitory Peptides from Collagen. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 1205-1211	5.1	20
141	"Turn-off" fluorescent sensor for highly sensitive and specific simultaneous recognition of 29 famous green teas based on quantum dots combined with chemometrics. <i>Analytica Chimica Acta</i> , <b>2017</b> , 963, 119-128	6.6	19
140	Proteomics analysis of <i>Fusarium proliferatum</i> under various initial pH during fumonisin production. <i>Journal of Proteomics</i> , <b>2017</b> , 164, 59-72	3.9	19
139	Control of citrus green and blue molds by Chinese propolis. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 1303-1308	3	19
138	A novel fed-batch strategy enhances lipid and astaxanthin productivity without compromising biomass of <i>Chromochloris zofingiensis</i> . <i>Bioresource Technology</i> , <b>2020</b> , 308, 123306	11	18
137	Discrimination of transgenic soybean seeds by terahertz spectroscopy. <i>Scientific Reports</i> , <b>2016</b> , 6, 35799	4.9	18
136	In vitro antioxidant activities of the novel pentapeptides Ser-His-Glu-Cys-Asn and Leu-Pro-Phe-Ala-Met and the relationship between activity and peptide secondary structure. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 1945-1952	4.3	18
135	Enhanced DPPH radical scavenging activity and DNA protection effect of litchi pericarp extract by <i>Aspergillus awamori</i> bioconversion. <i>Chemistry Central Journal</i> , <b>2012</b> , 6, 108		18
134	High-performance liquid chromatography-mass spectrometry and evaporative light-scattering detector to compare phenolic profiles of muscadine grapes. <i>Journal of Chromatography A</i> , <b>2012</b> , 1240, 96-103	4.5	18
133	Antioxidant Capacities of Fractions of Bamboo Shaving Extract and Their Antioxidant Components. <i>Molecules</i> , <b>2016</b> , 21,	4.8	18
132	Aroma enhancement of instant green tea infusion using $\alpha$ -glucosidase and $\alpha$ -xylosidase. <i>Food Chemistry</i> , <b>2020</b> , 315, 126287	8.5	17
131	Separation and purification of astaxanthin from <i>Phaffia rhodozyma</i> by preparative high-speed counter-current chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2016</b> , 1029-1030, 191-197	3.2	17
130	Tea stalks as a novel agro-residue for the production of tannase under solid state fermentation by <i>Aspergillus niger</i> JMU-TS528. <i>Annals of Microbiology</i> , <b>2013</b> , 63, 897-904	3.2	17
129	Performance assessment of food safety management system in the pork slaughter plants of China. <i>Food Control</i> , <b>2017</b> , 71, 264-272	6.2	16
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