

# Na Sun

## List of Publications by Year in descending order

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65  
papers

1,453  
citations

331538

21  
h-index

377752

34  
g-index

65  
all docs

65  
docs citations

65  
times ranked

787  
citing authors

#	ARTICLE	IF	CITATIONS
1	Food protein-derived calcium chelating peptides: A review. Trends in Food Science and Technology, 2016, 58, 140-148.	7.8	116
2	Contributions of molecular size, charge distribution, and specific amino acids to the iron-binding capacity of sea cucumber ( <i>Stichopus japonicus</i> ) ovum hydrolysates. Food Chemistry, 2017, 230, 627-636.	4.2	103
3	Advance in food-derived phospholipids: Sources, molecular species and structure as well as their biological activities. Trends in Food Science and Technology, 2018, 80, 199-211.	7.8	74
4	An Exploration of the Calcium-Binding Mode of Egg White Peptide, Asp-His-Thr-Lys-Glu, and In Vitro Calcium Absorption Studies of Peptideâ€“Calcium Complex. Journal of Agricultural and Food Chemistry, 2017, 65, 9782-9789.	2.4	66
5	Optimization of pea protein hydrolysate preparation and purification of antioxidant peptides based on an in silico analytical approach. LWT - Food Science and Technology, 2020, 123, 109126.	2.5	65
6	Advances in the activity evaluation and cellular regulation pathways of food-derived antioxidant peptides. Trends in Food Science and Technology, 2022, 122, 171-186.	7.8	49
7	Food protein-derived iron-chelating peptides: The binding mode and promotive effects of iron bioavailability. Food Research International, 2020, 131, 108976.	2.9	48
8	Characterization of sea cucumber ( <i>stichopus japonicus</i> ) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. Journal of the Science of Food and Agriculture, 2017, 97, 4604-4611.	1.7	46
9	<i>In vitro</i> digestion profile and calcium absorption studies of a sea cucumber ovum derived heptapeptideâ€“calcium complex. Food and Function, 2018, 9, 4582-4592.	2.1	44
10	Calcium binding to herring egg phosphopeptides: Binding characteristics, conformational structure and intermolecular forces. Food Chemistry, 2020, 310, 125867.	4.2	43
11	Differentiation of <i>Penaeus vannamei</i> from different thermal processing methods in physico-chemical, flavor and sensory characteristics. Food Chemistry, 2022, 378, 132092.	4.2	37
12	Effects of electron beam irradiation (EBI) on structure characteristics and thermal properties of walnut protein flour. Food Research International, 2017, 100, 850-857.	2.9	35
13	Egg-White-Derived Antioxidant Peptide as an Efficient Nanocarrier for Zinc Delivery through the Gastrointestinal System. Journal of Agricultural and Food Chemistry, 2020, 68, 2232-2239.	2.4	33
14	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. Journal of Agricultural and Food Chemistry, 2019, 67, 12283-12292.	2.4	32
15	Evaluation and structureâ€“activity relationship analysis of antioxidant shrimp peptides. Food and Function, 2019, 10, 5605-5615.	2.1	31
16	Antarctic krill derived peptide as a nanocarrier of iron through the gastrointestinal tract. Food Bioscience, 2020, 36, 100657.	2.0	31
17	Formation of crystalline nanoparticles by iron binding to pentapeptide (Asp-His-Thr-Lys-Glu) from egg white hydrolysates. Food and Function, 2017, 8, 3297-3305.	2.1	30
18	Neuroprotective Function of a Novel Hexapeptide QMDDQ from Shrimp via Activation of the PKA/CREB/BDNF Signaling Pathway and Its Structureâ€“Activity Relationship. Journal of Agricultural and Food Chemistry, 2020, 68, 6759-6769.	2.4	30

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19	Optimised condition for preparing sea cucumber ovum hydrolysateâ€“calcium complex and its structural analysis. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1914-1922.	1.3	29
20	Gastrointestinal fate of food allergens and its relationship with allergenicity. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3376-3404.	5.9	24
21	Antarctic Krill Derived Nonapeptide as an Effective Iron-Binding Ligand for Facilitating Iron Absorption via the Small Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11290-11300.	2.4	23
22	Inhibitory effect and mechanism of various fruit extracts on the formation of heterocyclic aromatic amines and flavor changes in roast large yellow croaker ( <i>Pseudosciaena crocea</i> ). <i>Food Control</i> , 2022, 131, 108410.	2.8	23
23	Evaluation of the structure-activity relationship between allergenicity and spatial conformation of ovalbumin treated by pulsed electric field. <i>Food Chemistry</i> , 2022, 388, 133018.	4.2	21
24	Formation and evaluation of casein-gum arabic coacervates via pH-dependent complexation using fast acidification. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 783-788.	3.6	20
25	Egg yolk phosphatidylcholine: Extraction, purification and its potential neuroprotective effect on PC12 cells. <i>Journal of Functional Foods</i> , 2019, 56, 372-383.	1.6	19
26	Production of Bioactive Peptides from Sea Cucumber and Its Potential Health Benefits: A Comprehensive Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7607-7625.	2.4	19
27	Variation in the structure and emulsification of egg yolk highâ€“density lipoprotein by lipid peroxide. <i>Journal of Food Biochemistry</i> , 2019, 43, e13019.	1.2	15
28	The formation mechanism of a sea cucumber ovum derived heptapeptideâ€“calcium nanocomposite and its digestion/absorption behavior. <i>Food and Function</i> , 2019, 10, 8240-8249.	2.1	15
29	Targeted regulation of hygroscopicity of soybean antioxidant pentapeptide powder by zinc ions binding to the moisture absorption sites. <i>Food Chemistry</i> , 2018, 242, 83-90.	4.2	14
30	Peptides derived from sea cucumber accelerate cells proliferation and migration for wound healing by promoting energy metabolism and upregulating the ERK/AKT pathway. <i>European Journal of Pharmacology</i> , 2022, 921, 174885.	1.7	14
31	Sea Cucumber Peptides Attenuated the Scopolamine-Induced Memory Impairment in Mice and Rats and the Underlying Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 157-170.	2.4	14
32	Cell-based immunological assay: complementary applications in evaluating the allergenicity of foods with FAO/WHO guidelines. <i>Food Research International</i> , 2014, 62, 735-745.	2.9	13
33	Enzyme-controlled hygroscopicity and proton dynamics in sea cucumber ( <i>Stichopus japonicus</i> ) ovum peptide powders. <i>Food Research International</i> , 2018, 112, 241-249.	2.9	13
34	The formation pattern of off-flavor compounds induced by water migration during the storage of sea cucumber peptide powders (SCPPs). <i>Food Chemistry</i> , 2019, 274, 100-109.	4.2	13
35	Neuroprotective effects of NDEELNK from sea cucumber ovum against scopolamine-induced PC12 cell damage through enhancing energy metabolism and upregulation of the PKA/BDNF/NGF signaling pathway. <i>Food and Function</i> , 2021, 12, 7676-7687.	2.1	13
36	Exploration of structure-activity relationship between IgG1 and IgE binding ability and spatial conformation in ovomucoid with pulsed electric field treatment. <i>LWT - Food Science and Technology</i> , 2021, 141, 110891.	2.5	13

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37	Kinetics of Antioxidant-Producing Maillard Reaction in the Mixture of Ribose and Sea Cucumber ( <i>Stichopus japonicus</i> ) Gut Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 993-1002.	0.6	12
38	Food-borne nanocarriers from roast beef patties for iron delivery. <i>Food and Function</i> , 2019, 10, 6711-6719.	2.1	12
39	Egg Yolk Phosphatidylethanolamine: Extraction Optimization, Antioxidative Activity, and Molecular Structure Profiling. <i>Journal of Food Science</i> , 2019, 84, 1002-1011.	1.5	12
40	A new dual-peptide strategy for enhancing antioxidant activity and exploring the enhancement mechanism. <i>Food and Function</i> , 2019, 10, 7533-7543.	2.1	12
41	Apigenin Attenuates the Allergic Reactions by Competitively Binding to ER With Estradiol. <i>Frontiers in Pharmacology</i> , 2020, 11, 1046.	1.6	12
42	Sea Cucumber-Derived Peptide Attenuates Scopolamine-Induced Cognitive Impairment by Preventing Hippocampal Cholinergic Dysfunction and Neuronal Cell Death. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 567-576.	2.4	12
43	Calcium Delivery Systems Assembled using Antarctic Krill Derived Heptapeptides: Exploration of the Assembly Mechanism, <i>In Vitro</i> Digestion Profile, and Calcium Absorption Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2018-2028.	2.4	12
44	Mechanism of trypsin activation by pulsed electric field treatment revealed based on chemical experiments and molecular dynamics simulations. <i>Food Chemistry</i> , 2022, 394, 133477.	4.2	12
45	AGLPM and QMDDQ peptides exert a synergistic action on memory improvement against scopolamine-induced amnesiac mice. <i>Food and Function</i> , 2020, 11, 10925-10935.	2.1	11
46	Comprehensive Analysis of Mouse Hippocampal Lysine Acetylome Mediated by Sea Cucumber Peptides Preventing Memory Impairment. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12333-12343.	2.4	11
47	Internal cavity amplification of shell-like ferritin regulated with the change of the secondary and tertiary structure induced by PEF technology. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 849-857.	3.6	10
48	Elucidating the Calcium-Binding Site, Absorption Activities, and Thermal Stability of Egg White Peptide-Calcium Chelate. <i>Foods</i> , 2021, 10, 2565.	1.9	10
49	Exploration of iron-binding mode, digestion Kinetics, and iron absorption behavior of Antarctic Krill-derived heptapeptide-iron complex. <i>Food Research International</i> , 2022, 154, 110996.	2.9	10
50	Reducing the allergenicity of pea protein based on the enzyme action of alcalase. <i>Food and Function</i> , 2021, 12, 5940-5948.	2.1	9
51	Apigenin acts as a partial agonist action at estrogen receptors in vivo. <i>European Journal of Pharmacology</i> , 2021, 906, 174175.	1.7	9
52	Apigenin Inhibits the Histamine-Induced Proliferation of Ovarian Cancer Cells by Downregulating ER $\alpha$ /ER $\beta$ Expression. <i>Frontiers in Oncology</i> , 2021, 11, 682917.	1.3	9
53	Characterization of proteolysis in muscle tissues of sea cucumber <i>Stichopus japonicus</i> . <i>Food Science and Biotechnology</i> , 2016, 25, 1529-1535.	1.2	7
54	Egg yolk phospholipids reverse scopolamine-induced spatial memory deficits in mice by attenuating cholinergic damage. <i>Journal of Functional Foods</i> , 2020, 69, 103948.	1.6	7

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55	Nanoliposomes for encapsulation and calcium delivery of egg white peptide-calcium complex. <i>Journal of Food Science</i> , 2021, 86, 1418-1431.	1.5	7
56	Hot-Air Drying Characteristics of Sea Cucumber ( <i>Apostichopus japonicus</i> ) and Its Rehydration Properties. <i>Journal of Food Quality</i> , 2022, 2022, 1-9.	1.4	5
57	Herring egg phosphopeptides as calcium carriers for improving calcium absorption and bone microarchitecture <i>in vivo</i> . <i>Food and Function</i> , 2020, 11, 10936-10944.	2.1	4
58	A novel nonapeptide SSDAFFPFR from Antarctic krill exerts a protective effect on PC12 cells through the BCL-XL/Bax/Caspase-3/p53 signaling pathway. <i>Food Bioscience</i> , 2021, 43, 101345.	2.0	4
59	Antarctic krill-derived peptides with consecutive Glu residues enhanced iron binding, solubility, and absorption. <i>Food and Function</i> , 2021, 12, 8615-8625.	2.1	4
60	Co-administration of Antarctic krill peptide EEFDATR and calcium shows superior osteogenic activity. <i>Food Bioscience</i> , 2022, 48, 101728.	2.0	4
61	Iron delivery systems for controlled release of iron and enhancement of iron absorption and bioavailability. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10197-10216.	5.4	3
62	Lentinan Inhibited the Activation of Th2 Cells in Allergic Mice by Reducing the Amplitude of Changes in Biological Rhythm. <i>International Archives of Allergy and Immunology</i> , 2021, 182, 167-181.	0.9	2
63	Dok-1 regulates mast cell degranulation negatively through inhibiting calcium-dependent F-actin disassembly. <i>Clinical Immunology</i> , 2022, 238, 109008.	1.4	2
64	Proton Dynamics of Water Diffusion in Shrimp Hydrolysates Flour and Effects of Moisture Absorption on Its Properties. <i>Foods</i> , 2021, 10, 1137.	1.9	1
65	Immobilization of Active Substances in Food Using Self-Organized Patterned Porous Film via Breath Figure Approach. <i>ChemistrySelect</i> , 2021, 6, 1067-1072.	0.7	0