

Na Sun

List of Publications by Year in Descending Order

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

58
papers

567
citations

14
h-index

22
g-index

65
ext. papers

1,002
ext. citations

6.3
avg, IF

4.28
L-index

#	Paper	IF	Citations
58	Differentiation of <i>Penaeus vannamei</i> from different thermal processing methods in physico-chemical, flavor and sensory characteristics.. <i>Food Chemistry</i> , 2022 , 378, 132092	8.5	0
57	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	7	1
56	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	6.2	5
55	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	2.7	0
54	Advances in the activity evaluation and cellular regulation pathways of food-derived antioxidant peptides. <i>Trends in Food Science and Technology</i> , 2022 , 122, 171-186	15.3	8
53	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	5.3	0
52	Co-administration of Antarctic krill peptide EEEFDATR and calcium shows superior osteogenetic activity. <i>Food Bioscience</i> , 2022 , 101728	4.9	0
51	Dok-1 regulates mast cell degranulation negatively through inhibiting calcium-dependent F-actin disassembly.. <i>Clinical Immunology</i> , 2022 , 109008	9	
50	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	8.5	1
49	Iron delivery systems for controlled release of iron and enhancement of iron absorption and bioavailability.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-20	11.5	0
48	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	5.7	0
47	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	3.7	2
46	Nanoliposomes for encapsulation and calcium delivery of egg white peptide-calcium complex. <i>Journal of Food Science</i> , 2021 , 86, 1418-1431	3.4	2
45	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	5.4	1
44	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	7.9	1
43	Reducing the allergenicity of pea protein based on the enzyme action of alcalase. <i>Food and Function</i> , 2021 , 12, 5940-5948	6.1	1
42	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	6.1	2

41	Immobilization of Active Substances in Food Using Self-Organized Patterned Porous Film via Breath Figure Approach. <i>ChemistrySelect</i> , 2021 , 6, 1067-1072	1.8	
40	Apigenin acts as a partial agonist action at estrogen receptors in vivo. <i>European Journal of Pharmacology</i> , 2021 , 906, 174175	5.3	2
39	Apigenin Inhibits the Histamine-Induced Proliferation of Ovarian Cancer Cells by Downregulating ER α Expression. <i>Frontiers in Oncology</i> , 2021 , 11, 682917	5.3	1
38	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	4.9	1
37	Antarctic krill-derived peptides with consecutive Glu residues enhanced iron binding, solubility, and absorption. <i>Food and Function</i> , 2021 , 12, 8615-8625	6.1	0
36	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> , 2021 ,	5.7	1
35	Neuroprotective Function of a Novel Hexapeptide QMDDQ from Shrimp via Activation of the PKA/CREB/BDNF Signaling Pathway and Its Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6759-6769	5.7	14
34	Antarctic krill derived peptide as a nanocarrier of iron through the gastrointestinal tract. <i>Food Bioscience</i> , 2020 , 36, 100657	4.9	8
33	Optimization of pea protein hydrolysate preparation and purification of antioxidant peptides based on an in silico analytical approach. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109126	5.4	26
32	Egg-White-Derived Antioxidant Peptide as an Efficient Nanocarrier for Zinc Delivery through the Gastrointestinal System. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2232-2239	5.7	7
31	Calcium binding to herring egg phosphopeptides: Binding characteristics, conformational structure and intermolecular forces. <i>Food Chemistry</i> , 2020 , 310, 125867	8.5	14
30	Food protein-derived iron-chelating peptides: The binding mode and promotive effects of iron bioavailability. <i>Food Research International</i> , 2020 , 131, 108976	7	14
29	Herring egg phosphopeptides as calcium carriers for improving calcium absorption and bone microarchitecture in vivo. <i>Food and Function</i> , 2020 , 11, 10936-10944	6.1	2
28	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	6.1	2
27	Apigenin Attenuates the Allergic Reactions by Competitively Binding to ER With Estradiol. <i>Frontiers in Pharmacology</i> , 2020 , 11, 1046	5.6	2
26	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	5.7	5
25	Egg yolk phospholipids reverse scopolamine-induced spatial memory deficits in mice by attenuating cholinergic damage. <i>Journal of Functional Foods</i> , 2020 , 69, 103948	5.1	1
24	Food-borne nanocarriers from roast beef patties for iron delivery. <i>Food and Function</i> , 2019 , 10, 6711-6719	10.1	8

23	Egg Yolk Phosphatidylethanolamine: Extraction Optimization, Antioxidative Activity, and Molecular Structure Profiling. <i>Journal of Food Science</i> , 2019 , 84, 1002-1011	3.4	6
22	Egg yolk phosphatidylcholine: Extraction, purification and its potential neuroprotective effect on PC12 cells. <i>Journal of Functional Foods</i> , 2019 , 56, 372-383	5.1	12
21	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	8.5	7
20	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019 , 10, 5605-5615	6.1	19
19	Variation in the structure and emulsification of egg yolk high-density lipoprotein by lipid peroxide. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13019	3.3	5
18	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12283-12292	5.7	13
17	A new dual-peptide strategy for enhancing antioxidant activity and exploring the enhancement mechanism. <i>Food and Function</i> , 2019 , 10, 7533-7543	6.1	8
16	The formation mechanism of a sea cucumber ovum derived heptapeptide-calcium nanocomposite and its digestion/absorption behavior. <i>Food and Function</i> , 2019 , 10, 8240-8249	6.1	3
15	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	8.5	8
14	In vitro digestion profile and calcium absorption studies of a sea cucumber ovum derived heptapeptide-calcium complex. <i>Food and Function</i> , 2018 , 9, 4582-4592	6.1	23
13	Advance in food-derived phospholipids: Sources, molecular species and structure as well as their biological activities. <i>Trends in Food Science and Technology</i> , 2018 , 80, 199-211	15.3	42
12	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	7.9	10
11	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	7	7
10	Optimised condition for preparing sea cucumber ovum hydrolysate-calcium complex and its structural analysis. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1914-1922	3.8	14
9	Characterization of sea cucumber (<i>stichopus japonicus</i>) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4604-4611	4.3	23
8	Contributions of molecular size, charge distribution, and specific amino acids to the iron-binding capacity of sea cucumber (<i>Stichopus japonicus</i>) ovum hydrolysates. <i>Food Chemistry</i> , 2017 , 230, 627-636	8.5	59
7	An Exploration of the Calcium-Binding Mode of Egg White Peptide, Asp-His-Thr-Lys-Glu, and In Vitro Calcium Absorption Studies of Peptide-Calcium Complex. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9782-9789	5.7	39
6	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	1.6	8

5	Effects of electron beam irradiation (EBI) on structure characteristics and thermal properties of walnut protein flour. <i>Food Research International</i> , 2017 , 100, 850-857	7	17
4	Formation of crystalline nanoparticles by iron binding to pentapeptide (Asp-His-Thr-Lys-Glu) from egg white hydrolysates. <i>Food and Function</i> , 2017 , 8, 3297-3305	6.1	18
3	Characterization of proteolysis in muscle tissues of sea cucumber. <i>Food Science and Biotechnology</i> , 2016 , 25, 1529-1535	3	5
2	Food protein-derived calcium chelating peptides: A review. <i>Trends in Food Science and Technology</i> , 2016 , 58, 140-148	15.3	73
1	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	7	9