

Shudong He

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.

73
papers

1,095
citations

19
h-index

29
g-index

75
ext. papers

1,571
ext. citations

5.9
avg, IF

4.88
L-index

#	Paper	IF	Citations
73	Producing beef flavors in hydrolyzed soybean meal-based Maillard reaction products participated with beef tallow hydrolysates.. <i>Food Chemistry</i> , 2022 , 378, 132119	8.5	0
72	Cold setting of gelatin-antioxidant peptides composite hydrogels using a new psychrophilic recombinant transglutaminase (rTGase). <i>Food Hydrocolloids</i> , 2022 , 122, 107116	10.6	1
71	Interactions of <i>C. frondosa</i> -derived inhibitory peptides against angiotensin I-converting enzyme (ACE), α -amylase and lipase. <i>Food Chemistry</i> , 2022 , 367, 130695	8.5	2
70	Electro-oxidation and determination 5-hydroxymethylfurfural in food on co-electrodeposited Cu-Ni bimetallic microparticles modified copper electrode. <i>Food Chemistry</i> , 2022 , 367, 130659	8.5	1
69	The potential application of vegetable oils in the D-xylose and L-cysteine Maillard reaction system for meaty aroma production.. <i>Food Research International</i> , 2022 , 155, 111081	7	0
68	Research progress of anthocyanin prebiotic activity: A review.. <i>Phytomedicine</i> , 2022 , 102, 154145	6.5	3
67	An ultrasensitive biosensor for virulence ompA gene of <i>Cronobacter sakazakii</i> based on boron doped carbon quantum dots-AuNPs nanozyme and exonuclease III-assisted target-recycling strategy. <i>Food Chemistry</i> , 2022 , 391, 133268	8.5	0
66	Food allergenic protein conjugation with plant polyphenols for allergenicity reduction. <i>Current Opinion in Food Science</i> , 2021 , 43, 36-36	9.8	3
65	Artificial neural network approach for predicting blood brain barrier permeability based on a group contribution method. <i>Computer Methods and Programs in Biomedicine</i> , 2021 , 200, 105943	6.9	1
64	Effect of enzymes addition on the fermentation of Chinese rice wine using defined fungal starter. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111101	5.4	1
63	Advances in epitope mapping technologies for food protein allergens: A review. <i>Trends in Food Science and Technology</i> , 2021 , 107, 226-239	15.3	7
62	Effects of Low-pH Treatment on the Allergenicity Reduction of Black Turtle Bean (<i>L.</i>) Lectin and Its Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1379-1390	5.7	5
61	Comparison of crude prolamins from seven kidney beans (<i>Phaseolus vulgaris</i> L.) based on composition, structure and functionality. <i>Food Chemistry</i> , 2021 , 357, 129748	8.5	1
60	Enhanced hydrophobicity of soybean protein isolate by low-pH shifting treatment for the sub-micron gel particles preparation. <i>Industrial Crops and Products</i> , 2020 , 151, 112475	5.9	12
59	Effect of pH regulation on the components and functional properties of proteins isolated from cold-pressed rapeseed meal through alkaline extraction and acid precipitation. <i>Food Chemistry</i> , 2020 , 327, 126998	8.5	17
58	Low pH-shifting treatment would improve functional properties of black turtle bean (<i>Phaseolus vulgaris</i> L.) protein isolate with immunoreactivity reduction. <i>Food Chemistry</i> , 2020 , 330, 127217	8.5	14
57	Colorimetric biosensing of nopaline synthase terminator using FeO@Au and hemin-functionalized reduced graphene oxide. <i>Analytical Biochemistry</i> , 2020 , 602, 113798	3.1	6

56	Combined effects of pH and thermal treatments on IgE-binding capacity and conformational structures of lectin from black kidney bean (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2020 , 329, 127183	8.5	4
55	Calcium ion assisted fluorescence determination of microRNA-167 using carbon dots-labeled probe DNA and polydopamine-coated FeO nanoparticles. <i>Mikrochimica Acta</i> , 2020 , 187, 212	5.8	11
54	Hypoglycemic effects of phenolic compound-rich aqueous extract from water dropwort (<i>Oenanthe javanica</i> DC.) on streptozotocin-induced diabetic mice. <i>New Journal of Chemistry</i> , 2020 , 44, 5190-5200	3.6	6
53	Heat treatments of peptides from oyster () and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. <i>Food Science and Biotechnology</i> , 2020 , 29, 961-967	3	1
52	Potential prebiotic activities of soybean peptides Maillard reaction products on modulating gut microbiota to alleviate aging-related disorders in D-galactose-induced ICR mice. <i>Journal of Functional Foods</i> , 2020 , 65, 103729	5.1	14
51	Investigation of acute, subacute and subchronic toxicities of anthocyanin derived acylation reaction products and evaluation of their antioxidant activities in vitro. <i>Food and Function</i> , 2020 , 11, 10954-10967	6.1	4
50	Influence of Pasteurization and Storage on Dynamic In Vitro Gastric Digestion of Milk Proteins: Quantitative Insights Based on Peptidomics. <i>Foods</i> , 2020 , 9,	4.9	4
49	Kinetics of Enzymatic Synthesis of Cyanidin-3-Glucoside Lauryl Ester and Its Physicochemical Property and Proliferative Effect on Intestinal Probiotics. <i>Biology</i> , 2020 , 9,	4.9	4
48	Generation of antioxidative peptides from Atlantic sea cucumber using alcalase versus trypsin: In vitro activity, de novo sequencing, and in silico docking for in vivo function prediction. <i>Food Chemistry</i> , 2020 , 306, 125581	8.5	30
47	Ultrasensitive electrochemical genosensor for detection of CaMV35S gene with FeO-Au@Ag nanoprobe. <i>Talanta</i> , 2020 , 206, 120205	6.2	28
46	A novel oriented antibody immobilization based voltammetric immunosensor for allergenic activity detection of lectin in kidney bean by using AuNPs-PEI-MWCNTs modified electrode. <i>Biosensors and Bioelectronics</i> , 2019 , 143, 111607	11.8	14
45	Red raspberry extract (<i>Rubus idaeus</i> L shrub) intake ameliorates hyperlipidemia in HFD-induced mice through PPAR signaling pathway. <i>Food and Chemical Toxicology</i> , 2019 , 133, 110796	4.7	19
44	Low-pH induced structural changes, allergenicity and in vitro digestibility of lectin from black turtle bean (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2019 , 283, 183-190	8.5	13
43	Effects of muscle protein denaturation and water distribution on the quality of false abalone (<i>Volutharpa ampullacea perryi</i>) during wet heating. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12932	4	6
42	Effect of mixed moulds starters on volatile flavor compounds in rice wine. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108215	5.4	23
41	Potential of water dropwort (<i>Oenanthe javanica</i> DC.) powder as an ingredient in beverage: Functional, thermal, dissolution and dispersion properties after superfine grinding. <i>Powder Technology</i> , 2019 , 353, 516-525	5.2	15
40	Electrochemical detection of Salmonella using an invA genosensor on polypyrrole-reduced graphene oxide modified glassy carbon electrode and AuNPs-horseradish peroxidase-streptavidin as nanotag. <i>Analytica Chimica Acta</i> , 2019 , 1074, 80-88	6.6	33
39	Gold nanoparticle-doped three-dimensional reduced graphene hydrogel modified electrodes for amperometric determination of indole-3-acetic acid and salicylic acid. <i>Nanoscale</i> , 2019 , 11, 10247-10256	7.7	18

38	The removal of pesticide residues from pakchoi (<i>Brassica rape L. ssp. chinensis</i>) by ultrasonic treatment. <i>Food Control</i> , 2019 , 95, 176-180	6.2	35
37	Potential effects of rapeseed peptide Maillard reaction products on aging-related disorder attenuation and gut microbiota modulation in d-galactose induced aging mice. <i>Food and Function</i> , 2019 , 10, 4291-4303	6.1	16
36	Controlled release of methylene blue from glutaraldehyde-modified gelatin. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12977	3.3	6
35	Evaluation of hot water and microwave blanching on qualities and sensory characteristics of water dropwort (<i>Oenanthe javanica</i> DC.). <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14104	2.1	6
34	Extraction and Purification of Anthocyanins from <i>Sorbus Pohnuashanensis</i> Fruits. <i>Current Topics in Nutraceutical Research</i> , 2019 , 18, 319-324	0.2	1
33	Effects of particle size on physicochemical and functional properties of superfine black kidney bean (L.) powder. <i>PeerJ</i> , 2019 , 7, e6369	3.1	11
32	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone (<i>Volutharpa ampullacea</i>): Characterization, Identification, and Molecular Docking. <i>Marine Drugs</i> , 2019 , 17,	6	12
31	Quality and Sensory Characteristics of <i>Volutharpa ampullacea perryi</i> (False Abalone) Meat during the Boiling Cooking. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 93-106	1.6	3
30	Electro-Oxidation and Simultaneous Determination of Indole-3-Acetic Acid and Salicylic Acid on Graphene Hydrogel Modified Electrode. <i>Sensors</i> , 2019 , 19,	3.8	5
29	Potential effects of dietary Maillard reaction products derived from 1 to 3 kDa soybean peptides on the aging ICR mice. <i>Food and Chemical Toxicology</i> , 2019 , 125, 62-70	4.7	7
28	Contributions of temperature and l-cysteine on the physicochemical properties and sensory characteristics of rapeseed flavor enhancer obtained from the rapeseed peptide and d-xylose Maillard reaction system. <i>Industrial Crops and Products</i> , 2019 , 128, 455-463	5.9	13
27	<i>Phaseolus vulgaris</i> lectins: A systematic review of characteristics and health implications. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 70-83	11.5	40
26	PEGylation of black kidney bean (<i>Phaseolus vulgaris</i> L.) protein isolate with potential functional properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 164, 89-97	6	12
25	Enzymes in food bioprocessing [ovel food enzymes, applications, and related techniques. <i>Current Opinion in Food Science</i> , 2018 , 19, 30-35	9.8	51
24	Antioxidant and prebiotic activity of five peonidin-based anthocyanins extracted from purple sweet potato (<i>Ipomoea batatas</i> (L.) Lam.). <i>Scientific Reports</i> , 2018 , 8, 5018	4.9	43
23	Antioxidant activity and sensory characteristics of Maillard reaction products derived from different peptide fractions of soybean meal hydrolysate. <i>Food Chemistry</i> , 2018 , 243, 249-257	8.5	97
22	Microwave hydrodiffusion and gravity for rapid extraction of essential oil from Tunisian cumin (<i>Cuminum cyminum</i> L.) seeds: Optimization by response surface methodology. <i>Industrial Crops and Products</i> , 2018 , 124, 633-642	5.9	26
21	PEGylation may reduce allergenicity and improve gelling properties of protein isolate from black kidney bean (<i>Phaseolus vulgaris</i> L.). <i>Food Bioscience</i> , 2018 , 25, 83-90	4.9	9

20	Physicochemical and antioxidant properties of hard white winter wheat (<i>Triticum aestivum</i> L.) bran superfine powder produced by eccentric vibratory milling. <i>Powder Technology</i> , 2018 , 325, 126-133	5.2	26
19	Heating and cysteine effect on physicochemical and flavor properties of soybean peptide Maillard reaction products. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2137-2146	7.9	27
18	In Silico Identification and in Vitro Analysis of B and T-Cell Epitopes of the Black Turtle Bean (<i>Phaseolus Vulgaris</i> L.) Lectin. <i>Cellular Physiology and Biochemistry</i> , 2018 , 49, 1600-1614	3.9	7
17	Ultrasensitive electrochemical DNA sensor for virulence <i>invA</i> gene of <i>Salmonella</i> using silver nanoclusters as signal probe. <i>Sensors and Actuators B: Chemical</i> , 2018 , 272, 53-59	8.5	30
16	Metabolism and prebiotics activity of anthocyanins from black rice (<i>Oryza sativa</i> L.) in vitro. <i>PLoS ONE</i> , 2018 , 13, e0195754	3.7	45
15	Changes in enzymatic activities during <i>Boji</i> incubation and natural fermentation of soybean paste. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13302	2.1	7
14	A cold active transglutaminase from Antarctic krill (<i>Euphausia superba</i>): Purification, characterization and application in the modification of cold-set gelatin gel. <i>Food Chemistry</i> , 2017 , 232, 155-162	8.5	21
13	Water Extraction of Anthocyanins from Black Rice and Purification Using Membrane Separation and Resin Adsorption. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13091	2.1	17
12	Isolation of Epigallocatechin Gallate from Green Tea and its Effects on Probiotics and Pathogenic Bacteria. <i>Current Topics in Nutraceutical Research</i> , 2017 , 17, 69-77	0.2	
11	Imitation Cheese Manufacture Using Rapid Visco-Analyzer and Its Optimization. <i>International Journal of Food Properties</i> , 2016 , 19, 1053-1064	3	1
10	Isolation and prebiotic activity of water-soluble polysaccharides fractions from the bamboo shoots (<i>Phyllostachys praecox</i>). <i>Carbohydrate Polymers</i> , 2016 , 151, 295-304	10.3	62
9	Identification of a lectin protein from black turtle bean (<i>Phaseolus vulgaris</i>) using LC-MS/MS and PCR method. <i>LWT - Food Science and Technology</i> , 2015 , 60, 1074-1079	5.4	5
8	Reverse micellar extraction of lectin from black turtle bean (<i>Phaseolus vulgaris</i>): optimisation of extraction conditions by response surface methodology. <i>Food Chemistry</i> , 2015 , 166, 93-100	8.5	63
7	In vitro studies of the digestibility of lectin from black turtle bean (<i>Phaseolus vulgaris</i>). <i>Food Chemistry</i> , 2015 , 173, 397-404	8.5	15
6	Characteristics of Cell Wall Structure of Green Beans During Controlled Freezing Point Storage. <i>International Journal of Food Properties</i> , 2015 , 18, 1756-1772	3	7
5	pH stability study of lectin from black turtle bean (<i>Phaseolus vulgaris</i>) as influenced by guanidinium-HCl and thermal treatment. <i>Protein and Peptide Letters</i> , 2015 , 22, 45-51	1.9	8
4	Kinetics for the thermal stability of lectin from black turtle bean. <i>Journal of Food Engineering</i> , 2014 , 142, 132-137	6	9
3	Extraction and purification of a lectin from small black kidney bean (<i>Phaseolus vulgaris</i>) using a reversed micellar system. <i>Process Biochemistry</i> , 2013 , 48, 746-752	4.8	26

2	High-moisture Extrusion Technology Application in the Processing of Textured Plant Protein Meat Analogues: A Review. <i>Food Reviews International</i> ,1-36	5.5	4
1	Utilization of zein-based particles in Pickering emulsions: A review. <i>Food Reviews International</i> ,1-21	5.5	1