

Shudong He

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2948127/publications.pdf>

Version: 2024-02-01

75
papers

2,090
citations

236612

25
h-index

276539

41
g-index

75
all docs

75
docs citations

75
times ranked

2292
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.2	159
2	Enzymes in food bioprocessing – novel food enzymes, applications, and related techniques. <i>Current Opinion in Food Science</i> , 2018, 19, 30-35.	4.1	89
3	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.	4.2	88
4	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.	5.1	88
5	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.	1.6	79
6	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.	4.2	74
7	Metabolism and prebiotics activity of anthocyanins from black rice (<i>Oryza sativa</i> L.) in vitro. <i>PLoS ONE</i> , 2018, 13, e0195754.	1.1	70
8	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.	3.6	68
9	<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.	5.4	66
10	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.	2.6	55
11	The removal of pesticide residues from pakchoi (<i>Brassica rape</i> L. ssp. <i>chinensis</i>) by ultrasonic treatment. <i>Food Control</i> , 2019, 95, 176-180.	2.8	54
12	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.	2.1	48
13	Ultrasensitive electrochemical DNA sensor for virulence invA gene of Salmonella using silver nanoclusters as signal probe. <i>Sensors and Actuators B: Chemical</i> , 2018, 272, 53-59.	4.0	48
14	Effect of mixed moulds starters on volatile flavor compounds in rice wine. <i>LWT - Food Science and Technology</i> , 2019, 112, 108215.	2.5	48
15	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.	2.5	43
16	Low pH-shifting treatment would improve functional properties of black turtle bean (<i>Phaseolus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14	4.2	41
17	Ultrasensitive electrochemical genosensor for detection of CaMV35S gene with Fe ₃ O ₄ -Au@Ag nanoprobe. <i>Talanta</i> , 2020, 206, 120205.	2.9	39
18	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.	4.2	39

#	ARTICLE	IF	CITATIONS
19	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.	1.8	38
20	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.	1.6	34
21	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.	5.3	30
22	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.	2.1	30
23	Advances in epitope mapping technologies for food protein allergens: A review. <i>Trends in Food Science and Technology</i> , 2021, 107, 226-239.	7.8	30
24	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.	1.8	29
25	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.	4.2	26
26	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone (<i>Volutharpa ampullacea perryi</i>): Characterization, Identification, and Molecular Docking. <i>Marine Drugs</i> , 2019, 17, 116.	2.2	26
27	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.	2.5	26
28	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.	4.2	25
29	Research progress of anthocyanin prebiotic activity: A review. <i>Phytomedicine</i> , 2022, 102, 154145.	2.3	25
30	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.	0.9	24
31	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.	2.5	24
32	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.	2.8	24
33	Food allergenic protein conjugation with plant polyphenols for allergenicity reduction. <i>Current Opinion in Food Science</i> , 2022, 43, 36-42.	4.1	24
34	High-moisture Extrusion Technology Application in the Processing of Textured Plant Protein Meat Analogues: A Review. <i>Food Reviews International</i> , 2023, 39, 4873-4908.	4.3	24
35	In vitro studies of the digestibility of lectin from black turtle bean (<i>Phaseolus vulgaris</i>). <i>Food Chemistry</i> , 2015, 173, 397-404.	4.2	22
36	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.	2.1	22

#	ARTICLE	IF	CITATIONS
37	Effects of particle size on physicochemical and functional properties of superfine black kidney bean (<i>Phaseolus vulgaris</i> L.) powder. <i>PeerJ</i> , 2019, 7, e6369.	0.9	22
38	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.	2.5	21
39	Calcium ion assisted fluorescence determination of microRNA-167 using carbon dots-labeled probe DNA and polydopamine-coated Fe ₃ O ₄ nanoparticles. <i>Mikrochimica Acta</i> , 2020, 187, 212.	2.5	21
40	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.	2.0	19
41	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.	1.5	15
42	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.	1.8	14
43	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.	4.2	14
44	Kinetics for the thermal stability of lectin from black turtle bean. <i>Journal of Food Engineering</i> , 2014, 142, 132-137.	2.7	13
45	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.	1.1	13
46	Electro-Oxidation and Simultaneous Determination of Indole-3-Acetic Acid and Salicylic Acid on Graphene Hydrogel Modified Electrode. <i>Sensors</i> , 2019, 19, 5483.	2.1	13
47	Effects of Low-pH Treatment on the Allergenicity Reduction of Black Turtle Bean (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 1379-1390.	2.4	13
48	Detection of Lectin Protein Allergen of Kidney Beans (<i>Phaseolus vulgaris</i> L.) and Desensitization Food Processing Technology. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14723-14741.	2.4	13
49	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.	4.2	13
50	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> , 2014, 22, 45-51.	0.4	12
51	Changes in enzymatic activities during α -amylase incubation and natural fermentation of soybean paste. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13302.	0.9	12
52	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.	0.9	12
53	Producing beef flavors in hydrolyzed soybean meal-based Maillard reaction products participated with beef tallow hydrolysates. <i>Food Chemistry</i> , 2022, 378, 132119.	4.2	12
54	Characteristics of Cell Wall Structure of Green Beans During Controlled Freezing Point Storage. <i>International Journal of Food Properties</i> , 2015, 18, 1756-1772.	1.3	11

#	ARTICLE	IF	CITATIONS
55	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.	2.6	11
56	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.	4.2	11
57	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.	2.5	10
58	Investigation of acute, subacute and subchronic toxicities of anthocyanin derived acylation reaction products and evaluation of their antioxidant activities <i>in vitro</i> . <i>Food and Function</i> , 2020, 11, 10954-10967.	2.1	10
59	Colorimetric biosensing of nopaline synthase terminator using Fe ₃ O ₄ @Au and hemin-functionalized reduced graphene oxide. <i>Analytical Biochemistry</i> , 2020, 602, 113798.	1.1	10
60	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.	4.2	10
61	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.	1.4	10
62	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.	2.5	10
63	Controlled release of methylene blue from glutaraldehyde-modified gelatin. <i>Journal of Food Biochemistry</i> , 2019, 43, e12977.	1.2	9
64	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.	2.9	9
65	Influence of Pasteurization and Storage on Dynamic In Vitro Gastric Digestion of Milk Proteins: Quantitative Insights Based on Peptidomics. <i>Foods</i> , 2020, 9, 998.	1.9	8
66	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.	4.2	8
67	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, 205.	1.3	7
68	Heat treatments of peptides from oyster (<i>Crassostrea gigas</i>) and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. <i>Food Science and Biotechnology</i> , 2020, 29, 961-967.	1.2	6
69	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.	0.6	4
70	Prediction and characterization of the T cell epitopes for the major soybean protein allergens using bioinformatics approaches. <i>Proteins: Structure, Function and Bioinformatics</i> , 2022, 90, 418-434.	1.5	4
71	Cold setting of gelatin-antioxidant peptides composite hydrogels using a new psychrophilic recombinant transglutaminase (rTGase). <i>Food Hydrocolloids</i> , 2022, 122, 107116.	5.6	4
72	Imitation Cheese Manufacture Using Rapid Visco-Analyzer and Its Optimization. <i>International Journal of Food Properties</i> , 2016, 19, 1053-1064.	1.3	3

#	ARTICLE	IF	CITATIONS
73	Extraction and Purification of Anthocyanins from Sorbus Puhuashanensis Fruits. Current Topics in Nutraceutical Research, 2019, 18, 319-324.	0.1	2
74	Utilization of zein-based particles in Pickering emulsions: A review. Food Reviews International, 2023, 39, 4040-4060.	4.3	2
75	Isolation of Epigallocatechin Gallate from Green Tea and its Effects on Probiotics and Pathogenic Bacteria. Current Topics in Nutraceutical Research, 2017, 17, 69-77.	0.1	0