

# Ru Song

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

472  
citations

840776

11  
h-index

713466

21  
g-index

25  
all docs

25  
docs citations

25  
times ranked

546  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristics and bioactive functions of chitosan/gelatin-based film incorporated with $\hat{\mu}$ -polylysine and astaxanthin extracts derived from by-products of shrimp ( <i>Litopenaeus vannamei</i> ). <i>Food Hydrocolloids</i> , 2020, 100, 105436.	10.7	71
2	Antioxidant and Antiproliferative Activities of Heated Sterilized Pepsin Hydrolysate Derived from Half-Fin Anchovy ( <i>Setipinna taty</i> ). <i>Marine Drugs</i> , 2011, 9, 1142-1156.	4.6	52
3	Isolation and Characterization of an Antibacterial Peptide Fraction from the Pepsin Hydrolysate of Half-Fin Anchovy ( <i>Setipinna taty</i> ). <i>Molecules</i> , 2012, 17, 2980-2991.	3.8	46
4	Optimization of the Antibacterial Activity of Half-Fin Anchovy ( <i>Setipinna taty</i> ) Hydrolysates. <i>Food and Bioprocess Technology</i> , 2012, 5, 1979-1989.	4.7	45
5	In vitro antioxidative activities of squid ( <i>Ommastrephes bartrami</i> ) viscera autolysates and identification of active peptides. <i>Process Biochemistry</i> , 2016, 51, 1674-1682.	3.7	32
6	Isolation and identification of antioxidative peptides from peptic hydrolysates of half-fin anchovy ( <i>Setipinna taty</i> ). <i>LWT - Food Science and Technology</i> , 2015, 60, 221-229.	5.2	30
7	Antioxidative, Antibacterial, and Food Functional Properties of the Half-Fin Anchovy Hydrolysates-Glucose Conjugates Formed via Maillard Reaction. <i>Molecules</i> , 2016, 21, 795.	3.8	25
8	Nanocomposite of Half-Fin Anchovy Hydrolysates/Zinc Oxide Nanoparticles Exhibits Actual Non-Toxicity and Regulates Intestinal Microbiota, Short-Chain Fatty Acids Production and Oxidative Status in Mice. <i>Marine Drugs</i> , 2018, 16, 23.	4.6	24
9	Astaxanthin-loaded zein/calcium alginate composite microparticles: Characterization, molecular interaction and release kinetics in fatty food simulant system. <i>LWT - Food Science and Technology</i> , 2020, 134, 110146.	5.2	17
10	Identification of antibacterial peptides from Maillard reaction products of half-fin anchovy hydrolysates/glucose via LC-ESI-QTOF-MS analysis. <i>Journal of Functional Foods</i> , 2017, 36, 387-395.	3.4	15
11	Novel Antibacterial Peptides Isolated from the Maillard Reaction Products of Half-Fin Anchovy ( <i>Setipinna taty</i> ) Hydrolysates/Glucose and Their Mode of Action in <i>Escherichia coli</i> . <i>Marine Drugs</i> , 2019, 17, 47.	4.6	14
12	Characterization of zinc oxide nanoparticles-epoxy resin composite and its antibacterial effects on spoilage bacteria derived from silvery pomfret ( <i>Pampus argenteus</i> ). <i>Food Packaging and Shelf Life</i> , 2019, 22, 100418.	7.5	12
13	Saponification to improve the antioxidant activity of astaxanthin extracts from <i>Penaeus sinensis</i> ( <i>Solenocera crassicornis</i> ) by-products and intervention effect on Paracetamol-induced acute hepatic injury in rat. <i>Journal of Functional Foods</i> , 2020, 73, 104150.	3.4	11
14	Integration of intestinal microbiota and metabonomics to elucidate different alleviation impacts of non-saponification and saponification astaxanthin pre-treatment on paracetamol-induced oxidative stress in rats. <i>Food and Function</i> , 2022, 13, 1860-1880.	4.6	11
15	<i>In vitro</i> membrane damage induced by half-fin anchovy hydrolysates/glucose Maillard reaction products and the effects on oxidative status <i>in vivo</i> . <i>Food and Function</i> , 2018, 9, 785-796.	4.6	10
16	Purification and identification of a novel peptide derived from by-products fermentation of spiny head croaker ( <i>Collichthys lucidus</i> ) with antifungal effects on phytopathogens. <i>Process Biochemistry</i> , 2017, 62, 184-192.	3.7	9
17	Characterization and antibacterial activity of the nanocomposite of half-fin anchovy ( <i>Setipinna taty</i> ) hydrolysates/zinc oxide nanoparticles. <i>Process Biochemistry</i> , 2017, 62, 223-230.	3.7	8
18	Rapid Determination of Vitamin D3 in Aquatic Products by Polypyrrole-Coated Magnetic Nanoparticles Extraction Coupled with High-Performance Liquid Chromatography Detection. <i>Nanomaterials</i> , 2022, 12, 1226.	4.1	8

#	ARTICLE	IF	CITATIONS
19	Data of the release properties of astaxanthin-loaded zein/calcium alginate composite microparticles in fatty food simulant system at 4°C and 25°C. Data in Brief, 2020, 33, 106392.	1.0	7
20	Extraction of Cathepsin D-Like Protease from Neon Flying Squid ( <i>Ommastrephes bartramii</i> ) Viscera and Application in Antioxidant Hydrolysate Production. Biomolecules, 2019, 9, 228.	4.0	6
21	Identification of bioactive peptides from half-fin anchovy ( <i>Setipinna taty</i> ) hydrolysates and further modification using Maillard reaction to improve antibacterial activities. Journal of Functional Foods, 2019, 58, 161-170.	3.4	6
22	Antioxidant activity and degradation kinetics of astaxanthin extracted from <i>Penaeus sinensis</i> ( <i>Solenocera crassicornis</i> ) byproducts under pasteurization treatment. LWT - Food Science and Technology, 2021, 152, 112336.	5.2	6
23	Biochemical Properties and Stability of Antioxidative Activity of Half-Fin Anchovy ( <i>Setipinna taty</i> ) Fermented Product. Journal of Aquatic Food Product Technology, 2015, 24, 397-410.	1.4	4
24	Digestive property of Half-fin anchovy hydrolysates/glucose Maillard reaction products and modulation effect on intestinal microbiota. Journal of the Science of Food and Agriculture, 2021, , .	3.5	2
25	Astaxanthin absorption modulated antioxidant enzyme activity and targeted specific metabolic pathways in rats. Journal of the Science of Food and Agriculture, 2022, 102, 7003-7016.	3.5	1