

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
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25
all docs

25
docs citations

25
times ranked

546
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Astaxanthin absorption modulated antioxidant enzyme activity and targeted specific metabolic pathways in rats. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 7003-7016.	3.5	1
4	Antioxidant activity and degradation kinetics of astaxanthin extracted from <i>Penaeus sinensis</i> (<i>Solenocera crassicornis</i>) byproducts under pasteurization treatment. <i>LWT - Food Science and Technology</i> , 2021, 152, 112336.	5.2	6
5	Digestive property of Half-fin anchovy hydrolysates/glucose Maillard reaction products and modulation effect on intestinal microbiota. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	2
6	Characteristics and bioactive functions of chitosan/gelatin-based film incorporated with μ -polylysine and astaxanthin extracts derived from by-products of shrimp (<i>Litopenaeus vannamei</i>). <i>Food Hydrocolloids</i> , 2020, 100, 105436.	10.7	71
7	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
8	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
9	Data of the release properties of astaxanthin-loaded zein/calcium alginate composite microparticles in fatty food simulant system at 4°C and 25°C. <i>Data in Brief</i> , 2020, 33, 106392.	1.0	7
10	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
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	Extraction of Cathepsin D-Like Protease from Neon Flying Squid (<i>Ommastrephes bartramii</i>) Viscera and Application in Antioxidant Hydrolysate Production. <i>Biomolecules</i> , 2019, 9, 228.	4.0	6
13	Identification of bioactive peptides from half-fin anchovy (<i>Setipinna taty</i>) hydrolysates and further modification using Maillard reaction to improve antibacterial activities. <i>Journal of Functional Foods</i> , 2019, 58, 161-170.	3.4	6
14	<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
15	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
16	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
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	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

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19	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
20	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
21	Biochemical Properties and Stability of Antioxidative Activity of Half-Fin Anchovy (<i>Setipinna taty</i>) Fermented Product. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 397-410.	1.4	4
22	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
23	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
24	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
25	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