

# Jingbo Liu

## List of Publications by Year in descending order

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95  
papers

2,940  
citations

172207

29  
h-index

205818

48  
g-index

95  
all docs

95  
docs citations

95  
times ranked

2781  
citing authors

#	ARTICLE	IF	CITATIONS
1	Novel peptides derived from egg white protein inhibiting alpha-glucosidase. Food Chemistry, 2011, 129, 1376-1382.	4.2	160
2	Intracellular ROS scavenging and antioxidant enzyme regulating capacities of corn gluten meal-derived antioxidant peptides in HepG2 cells. Food Research International, 2016, 90, 33-41.	2.9	153
3	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. Food Chemistry, 2015, 175, 258-266.	4.2	115
4	Isolation and identification of angiotensin-converting enzyme inhibitory peptides from egg white protein hydrolysates. Food Chemistry, 2010, 122, 1159-1163.	4.2	101
5	Transport of Egg White ACE-Inhibitory Peptide, Gln-Ile-Gly-Leu-Phe, in Human Intestinal Caco-2 Cell Monolayers with Cytoprotective Effect. Journal of Agricultural and Food Chemistry, 2014, 62, 3177-3182.	2.4	99
6	Optimization of Caco-2 and HT29 co-culture <i>in vitro</i> cell models for permeability studies. International Journal of Food Sciences and Nutrition, 2015, 66, 680-685.	1.3	93
7	Antifungal activity of thymol against clinical isolates of fluconazole-sensitive and -resistant <i>Candida albicans</i> . Journal of Medical Microbiology, 2009, 58, 1074-1079.	0.7	81
8	Transport of Antihypertensive Peptide RVPSL, Ovotransferrin 328-332, in Human Intestinal Caco-2 Cell Monolayers. Journal of Agricultural and Food Chemistry, 2015, 63, 8143-8150.	2.4	78
9	Egg white peptides ameliorate dextran sulfate sodium-induced acute colitis symptoms by inhibiting the production of pro-inflammatory cytokines and modulation of gut microbiota composition. Food Chemistry, 2021, 360, 129981.	4.2	70
10	A study on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. Food Chemistry, 2019, 286, 530-536.	4.2	69
11	Identification of novel umami peptides from myosin via homology modeling and molecular docking. Food Chemistry, 2021, 344, 128728.	4.2	68
12	Antihypertensive Effect of Angiotensin-Converting Enzyme Inhibitory Peptide RVPSL on Spontaneously Hypertensive Rats by Regulating Gene Expression of the Renin-Angiotensin System. Journal of Agricultural and Food Chemistry, 2014, 62, 912-917.	2.4	66
13	Antiproliferative and proapoptotic activities of anthocyanin and anthocyanidin extracts from blueberry fruits on B16-F10 melanoma cells. Food and Nutrition Research, 2017, 61, 1325308.	1.2	66
14	Isolation of high-purity anthocyanin mixtures and monomers from blueberries using combined chromatographic techniques. Journal of Chromatography A, 2014, 1327, 39-48.	1.8	62
15	Anti-oxidative and anti-apoptosis effects of egg white peptide, Trp-Asn-Trp-Ala-Asp, against H <sub>2</sub> O <sub>2</sub> -induced oxidative stress in human embryonic kidney 293 cells. Food and Function, 2014, 5, 3179-3188.	2.1	60
16	Ultrasound-assisted Maillard reaction of ovalbumin/xylose: The enhancement of functional properties and its mechanism. Ultrasonics Sonochemistry, 2021, 73, 105477.	3.8	55
17	Hydrolysis and Transport of Egg White-Derived Peptides in Caco-2 Cell Monolayers and Everted Rat Sacs. Journal of Agricultural and Food Chemistry, 2019, 67, 4839-4848.	2.4	54
18	Novel membrane peptidase inhibitory peptides with activity against angiotensin converting enzyme and dipeptidyl peptidase IV identified from hen eggs. Journal of Functional Foods, 2020, 64, 103649.	1.6	53

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19	Isolation and Characterisation of in Vitro and Cellular Free Radical Scavenging Peptides from Corn Peptide Fractions. <i>Molecules</i> , 2015, 20, 3221-3237.	1.7	52
20	Identification of tuna protein-derived peptides as potent SARS-CoV-2 inhibitors via molecular docking and molecular dynamic simulation. <i>Food Chemistry</i> , 2021, 342, 128366.	4.2	52
21	Anti-Diabetic, Anti-Oxidant and Anti-Hyperlipidemic Activities of Flavonoids from Corn Silk on STZ-Induced Diabetic Mice. <i>Molecules</i> , 2016, 21, 7.	1.7	51
22	QIGLF, a novel angiotensin I-converting enzyme-inhibitory peptide from egg white protein. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 921-926.	1.7	50
23	Hydrolysis and transepithelial transport of two corn gluten derived bioactive peptides in human Caco-2 cell monolayers. <i>Food Research International</i> , 2018, 106, 475-480.	2.9	49
24	Direct inhibition of Keap1-Nrf2 interaction by egg-derived peptides DKK and DDW revealed by molecular docking and fluorescence polarization. <i>RSC Advances</i> , 2017, 7, 34963-34971.	1.7	47
25	Digestion and absorption of an egg white ACE-inhibitory peptide in human intestinal Caco-2 cell monolayers. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 111-116.	1.3	45
26	Stability of blueberry anthocyanin, anthocyanidin and pyranoanthocyanidin pigments and their inhibitory effects and mechanisms in human cervical cancer HeLa cells. <i>RSC Advances</i> , 2019, 9, 10842-10853.	1.7	41
27	Ferulic acid-ovalbumin protein nanoparticles: Structure and foaming behavior. <i>Food Research International</i> , 2020, 136, 109311.	2.9	39
28	Identification and molecular docking study of novel angiotensin-converting enzyme inhibitory peptides from <i>Salmo salar</i> using <i>in silico</i> methods. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3907-3914.	1.7	37
29	Fabrication of N-acetyl-L-cysteine and L-cysteine functionalized chitosan-casein nanohydrogels for entrapment of hydrophilic and hydrophobic bioactive compounds. <i>Food Hydrocolloids</i> , 2019, 96, 377-384.	5.6	34
30	Xanthine oxidase inhibitory peptides derived from tuna protein: virtual screening, inhibitory activity, and molecular mechanisms. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1349-1354.	1.7	32
31	Novel ACE inhibitors derived from soybean proteins using <i>in silico</i> and <i>in vitro</i> studies. <i>Journal of Food Biochemistry</i> , 2019, 43, e12975.	1.2	30
32	Identification of antioxidant peptides derived from egg white protein and its protective effects on H <sub>2</sub> O <sub>2</sub> -induced cell damage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2219-2227.	1.3	30
33	Identification of <i>Oncorhynchus mykiss</i> nebulin-derived peptides as bitter taste receptor TAS2R14 blockers by <i>in silico</i> screening and molecular docking. <i>Food Chemistry</i> , 2022, 368, 130839.	4.2	29
34	L-Arginine/L-lysine functionalized chitosan-casein core-shell and pH-responsive nanoparticles: fabrication, characterization and bioavailability enhancement of hydrophobic and hydrophilic bioactive compounds. <i>Food and Function</i> , 2020, 11, 4638-4647.	2.1	28
35	Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. <i>Food Chemistry</i> , 2022, 372, 131266.	4.2	28
36	Novel Angiotensin-Converting Enzyme Inhibitory Peptides Derived from <i>Oncorhynchus mykiss</i> Nebulin: Virtual Screening and <i>In Silico</i> Molecular Docking Study. <i>Journal of Food Science</i> , 2018, 83, 2375-2383.	1.5	26

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37	Effect of glycation degree on the structure and digestion properties of ovalbumin: A study of amino acids and peptides release after in vitro gastrointestinal simulated digestion. <i>Food Chemistry</i> , 2022, 373, 131331.	4.2	26
38	Hepatoprotective Effect of Albumin Peptides from Corn Germ Meal on Chronic Alcohol-Induced Liver Injury in Mice. <i>Journal of Food Science</i> , 2017, 82, 2997-3004.	1.5	24
39	Effect of glycation degree on the in vitro simulated gastrointestinal digestion: A promising formulation for egg white gel with controlled digestibility. <i>Food Chemistry</i> , 2021, 349, 129096.	4.2	24
40	Sensitive fluorescent detection of carbamate pesticides represented by methomyl based on the inner filter effect of Au nanoparticles on the fluorescence of CdTe quantum dots. <i>Analytical Methods</i> , 2013, 5, 6830.	1.3	23
41	Interactions between soy isoflavones and other bioactive compounds: a review of their potentially beneficial health effects. <i>Phytochemistry Reviews</i> , 2015, 14, 459-467.	3.1	22
42	Bifunctional peptides with antioxidant and angiotensin-converting enzyme inhibitory activity in vitro from egg white hydrolysates. <i>Journal of Food Biochemistry</i> , 2020, 44, e13347.	1.2	22
43	Importance of Terminal Amino Acid Residues to the Transport of Oligopeptides across the Caco-2 Cell Monolayer. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7705-7712.	2.4	21
44	Identification of lactoferrin-derived peptides as potential inhibitors against the main protease of SARS-CoV-2. <i>LWT - Food Science and Technology</i> , 2022, 154, 112684.	2.5	19
45	Co-encapsulation of Egg-White-Derived Peptides (EWDP) and Curcumin within the Polysaccharide-Based Amphiphilic Nanoparticles for Promising Oral Bioavailability Enhancement: Role of EWDP. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5126-5136.	2.4	19
46	Co-assembly of egg white-derived peptides and protein-polysaccharide complexes for curcumin encapsulation: The enhancement of stability, redispersibility, and bioactivity. <i>Food Chemistry</i> , 2022, 394, 133496.	4.2	19
47	Structural requirements and interaction mechanisms of ACE inhibitory peptides: molecular simulation and thermodynamics studies on LAPYK and its modified peptides. <i>Food Science and Human Wellness</i> , 2022, 11, 1623-1630.	2.2	19
48	Interaction mechanism of egg white-derived ACE inhibitory peptide TNGIIR with ACE and its effect on the expression of ACE and AT1 receptor. <i>Food Science and Human Wellness</i> , 2020, 9, 52-57.	2.2	18
49	Potential targets and the action mechanism of food-derived dipeptides on colitis: network pharmacology and bioinformatics analysis. <i>Food and Function</i> , 2021, 12, 5989-6000.	2.1	18
50	Short- and long-term antihypertensive effect of egg protein-derived peptide QIGLF. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 551-555.	1.7	17
51	Relationship of co-gelation and co-aggregation on egg white ovalbumin-lysozyme heteroprotein complex: Formation and thermodynamics. <i>Food Chemistry</i> , 2022, 388, 133030.	4.2	17
52	Individual and combined antioxidant effects of ginsenoside F2 and cyanidin-3-O-glucoside in human embryonic kidney 293 cells. <i>RSC Advances</i> , 2016, 6, 81092-81100.	1.7	16
53	Effects of hydrophobicity and molecular weight on the transport permeability of oligopeptides across Caco-2 cell monolayers. <i>Journal of Food Biochemistry</i> , 2020, 44, e13188.	1.2	16
54	In vivo antihypertensive effect of peptides from egg white and its molecular mechanism with ACE. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1030-1039.	1.3	15

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55	Novel ACE inhibitory tripeptides from ovotransferrin using bioinformatics and peptidomics approaches. <i>Scientific Reports</i> , 2019, 9, 17434.	1.6	14
56	Transcriptome analysis reveals the hepatoprotective mechanism of soybean meal peptides against alcohol-induced acute liver injury mice. <i>Food and Chemical Toxicology</i> , 2021, 154, 112353.	1.8	14
57	Ions-regulated aggregation kinetics for egg white protein: A promising formulation with controlled gelation and rheological properties. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 263-272.	3.6	14
58	Detection of 5-hydroxymethyl-2-furfural Levels in Selected Chinese Foods by Ultra-High-Performance Liquid Chromatograph Analytical Method. <i>Food Analytical Methods</i> , 2014, 7, 181-188.	1.3	13
59	Anxiolytic effects of ACE inhibitory peptides on the behavior of rats in an elevated plus-maze. <i>Food and Function</i> , 2016, 7, 491-497.	2.1	13
60	<i>N</i> -Acetyl-L-cysteine-Cysteine-Functionalized Chitosan <sup>2</sup> -Lactoglobulin Self-Assembly Nanoparticles: A Promising Way for Oral Delivery of Hydrophilic and Hydrophobic Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12511-12519.	2.4	13
61	Individual and Synergistic Antioxidant Effects of Dipeptides in In Vitro Antioxidant Evaluation Systems. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 391-399.	0.9	13
62	Construction and application of recombinant strain for the production of an alkaline protease from <i>Bacillus licheniformis</i> . <i>Journal of Bioscience and Bioengineering</i> , 2015, 119, 284-288.	1.1	12
63	Identification of ovalbumin-derived peptides as multi-target inhibitors of AChE, BChE, and BACE1. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2648-2655.	1.7	12
64	Identification of dipeptidyl peptidase IV inhibitory peptides from rapeseed proteins. <i>LWT - Food Science and Technology</i> , 2022, 160, 113255.	2.5	12
65	Stability of oil-in-water emulsions improved by ovalbumin-procyanidins mixture: A promising substrate with emulsifying and antioxidant activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022, 215, 112473.	2.5	12
66	Tailoring the physicochemical stability and delivery properties of emulsions stabilized by egg white microgel particles via glycation: Role of interfacial particle network and digestive metabolites. <i>Food Hydrocolloids</i> , 2022, 131, 107833.	5.6	12
67	Activity Prediction and Molecular Mechanism of Bovine Blood Derived Angiotensin I-Converting Enzyme Inhibitory Peptides. <i>PLoS ONE</i> , 2015, 10, e0119598.	1.1	11
68	Hypolipidemic effects of hickory nut oil using cold pressure extraction. <i>Food Science and Biotechnology</i> , 2016, 25, 41-46.	1.2	11
69	The beneficial effect of ginsenosides extracted by pulsed electric field against hydrogen peroxide-induced oxidative stress in HEK-293 cells. <i>Journal of Ginseng Research</i> , 2017, 41, 169-179.	3.0	11
70	Antioxidant Synergetic Effect Between the Peptides Derived from the Egg White Pentapeptide Trp-Asn-Trp-Ala-Asp. <i>International Journal of Peptide Research and Therapeutics</i> , 2017, 23, 509-518.	0.9	11
71	Preparation and Properties of Granular Cold-Water-Soluble Maize Starch by Ultrasonic-Assisted Alcoholic-Alkaline Treatment. <i>Starch/Staerke</i> , 2018, 70, 1700354.	1.1	11
72	The enrichment and characterization of ginger-derived glycoprotein using magnetic particles. <i>Food Chemistry</i> , 2018, 244, 164-168.	4.2	11

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73	Supplementation of egg white peptides on attenuating skin mechanical damage symptoms: a promising way to accelerate wound healing process. <i>Food and Function</i> , 2021, 12, 7688-7698.	2.1	11
74	Application of cyclodextrin-lysozyme as host materials for encapsulation of curcumin: characterization, stability, and controlled release properties. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5925-5934.	1.7	11
75	Construction and Application of Membrane-Bound Angiotensin-I Converting Enzyme System: A New Approach for the Evaluation of Angiotensin-I Converting Enzyme Inhibitory Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5723-5731.	2.4	10
76	Identification of nut protein-derived peptides against SARS-CoV-2 spike protein and main protease. <i>Computers in Biology and Medicine</i> , 2021, 138, 104937.	3.9	10
77	The fabrication, characterization, and application of chitosan-NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions. <i>Food and Function</i> , 2022, 13, 1408-1420.	2.1	9
78	Antihypertensive effect and underlying mechanism of tripeptide NCW on spontaneously hypertensive rats using metabolomics analysis. <i>Food and Function</i> , 2022, 13, 1808-1821.	2.1	9
79	Fermented egg-milk beverage alleviates dextran sulfate sodium-induced colitis in mice through the modulation of intestinal flora and short-chain fatty acids. <i>Food and Function</i> , 2022, 13, 702-715.	2.1	9
80	Effect of ultrasound irradiation combined pretreatment on the foamability of liquid egg white. <i>Journal of Food Science</i> , 2020, 85, 4312-4318.	1.5	8
81	<i>In silico</i> identification of novel small molecule umami peptide from ovotransferrin. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2628-2635.	1.3	8
82	Lipid oxidation induced egg white protein foaming properties enhancement: The mechanism study revealed by high resolution mass spectrometry. <i>Food Research International</i> , 2022, 152, 110713.	2.9	8
83	Egg White Peptides Increased the Membrane Liquid-Ordered Phase of Giant Unilamellar Vesicles: Visualization, Localization, and Phase Regulation Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2042-2050.	2.4	8
84	EFFECTS OF HIGH-INTENSITY PULSED ELECTRIC FIELD ON ANTIOXIDANT ATTRIBUTES OF HYDROLYSATES DERIVED FROM EGG WHITE PROTEIN. <i>Journal of Food Biochemistry</i> , 2013, 37, 45-52.	1.2	7
85	Data on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. <i>Data in Brief</i> , 2020, 28, 104841.	0.5	7
86	A self-assembled amphiphilic polysaccharide-based co-delivery system for egg white derived peptides and curcumin with oral bioavailability enhancement. <i>Food and Function</i> , 2021, 12, 10512-10523.	2.1	7
87	Physicochemical and sensory properties of egg curd as affected by raw materials and lecithin. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15783.	0.9	7
88	<i>In vivo</i> and <i>in silico</i> studies on the mechanisms of egg white peptides in relieving acute colitis symptoms. <i>Food and Function</i> , 2021, 12, 12774-12787.	2.1	7
89	Egg White-Derived Peptides QVPLW and LCAY Inhibit the Activity of Angiotensin I-Converting Enzyme in Human Umbilical Vein Endothelial Cells by Suppressing Its Recruitment into Lipid Rafts. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10350-10357.	2.4	6
90	Effect of carbaryl on some biochemical changes in PC12 cells: the protective effect of soy isoflavone genistein, and daidzein, and their mixed solution. <i>CYTA - Journal of Food</i> , 2016, 14, 587-593.	0.9	4

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91	Identification and Inhibitory Mechanism of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Bovine Hemoglobin. <i>Protein Journal</i> , 2017, 36, 166-173.	0.7	4
92	<sup>1</sup> H-NMR-Based Metabonomics Study on the Restorative Effect of Soybean Polypeptide in Rats of Oxidative Damaged Induced by d-Galactose. <i>International Journal of Peptide Research and Therapeutics</i> , 2017, 23, 37-47.	0.9	4
93	Identification of novel angiotensin I-converting enzyme inhibitory peptide from collagen hydrolysates and its molecular inhibitory mechanism. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3145-3152.	1.3	4
94	A Novel Ribonuclease from <i>Rana Chensinensis</i> and Its Potential for the Treatment of Human Breast Cancer. <i>Cancer Biotherapy and Radiopharmaceuticals</i> , 2015, 30, 380-385.	0.7	2
95	Preparation of porous cross-linked CS/PVA freshness indicator film and its recognition property of carbon dioxide. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15280.	0.9	2