# Jingbo Liu

## List of Publications by Year in descending order

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Version: 2024-02-01

| | | 172207 | 205818 |
|---|---|---|---|
| 95 | 2,940 | 29 | 48 |
| papers | citations | h-index | g-index |

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|---|---|---|---|
| 95 | 95 | 95 | 2781 |
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | In silico identification of novel small molecule umami peptide from ovotransferrin. International Journal of Food Science and Technology, 2022, 57, 2628-2635. | 1.3 | 8 |
| 2 | Lipid oxidation induced egg white protein foaming properties enhancement: The mechanism study revealed by high resolution mass spectrometry. Food Research International, 2022, 152, 110713. | 2.9 | 8 |
| 3 | Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. Food Chemistry, 2022, 372, 131266. | 4.2 | 28 |
| 4 | Identification of Oncorhynchus mykiss nebulin-derived peptides as bitter taste receptor TAS2R14 blockers by in silico screening and molecular docking. Food Chemistry, 2022, 368, 130839. | 4.2 | 29 |
| 5 | 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. Food Chemistry, 2022, 373, 131331. | 4.2 | 26 |
| 6 | Identification of lactoferrin-derived peptides as potential inhibitors against the main protease of SARS-CoV-2. LWT - Food Science and Technology, 2022, 154, 112684. | 2.5 | 19 |
| 7 | The fabrication, characterization, and application of chitosanâ€“NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions. Food and Function, 2022, 13, 1408-1420. | 2.1 | 9 |
| 8 | Ions-regulated aggregation kinetics for egg white protein: A promising formulation with controlled gelation and rheological properties. International Journal of Biological Macromolecules, 2022, 200, 263-272. | 3.6 | 14 |
| 9 | Antihypertensive effect and underlying mechanism of tripeptide NCW on spontaneously hypertensive rats using metabolomics analysis. Food and Function, 2022, 13, 1808-1821. | 2.1 | 9 |
| 10 | Fermented egg-milk beverage alleviates dextran sulfate sodium-induced colitis in mice through the modulation of intestinal flora and short-chain fatty acids. Food and Function, 2022, 13, 702-715. | 2.1 | 9 |
| 11 | Egg White Peptides Increased the Membrane Liquid-Ordered Phase of Giant Unilamellar Vesicles: Visualization, Localization, and Phase Regulation Mechanism. Journal of Agricultural and Food Chemistry, 2022, 70, 2042-2050. | 2.4 | 8 |
| 12 | Identification of dipeptidyl peptidase IV inhibitory peptides from rapeseed proteins. LWT - Food Science and Technology, 2022, 160, 113255. | 2.5 | 12 |
| 13 | Stability of oil-in-water emulsions improved by ovalbumin-procyanidins mixture: A promising substrate with emulsifying and antioxidant activity. Colloids and Surfaces B: Biointerfaces, 2022, 215, 112473. | 2.5 | 12 |
| 14 | Application of <scp>Î³â€cyclodextrin</scp>â€lysozyme as host materials for encapsulation of curcumin: characterization, stability, and controlled release properties. Journal of the Science of Food and Agriculture, 2022, 102, 5925-5934. | 1.7 | 11 |
| 15 | Co-encapsulation of Egg-White-Derived Peptides (EWDP) and Curcumin within the Polysaccharide-Based Amphiphilic Nanoparticles for Promising Oral Bioavailability Enhancement: Role of EWDP. Journal of Agricultural and Food Chemistry, 2022, 70, 5126-5136. | 2.4 | 19 |
| 16 | Relationship of co-gelation and co-aggregation on egg white ovalbumin-lysozyme heteroprotein complex: Formation and thermodynamics. Food Chemistry, 2022, 388, 133030. | 4.2 | 17 |
| 17 | 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. Food Hydrocolloids, 2022, 131, 107833. | 5.6 | 12 |
| 18 | Co-assembly of egg white-derived peptides and protein-polysaccharide complexes for curcumin encapsulation: The enhancement of stability, redispersibility, and bioactivity. Food Chemistry, 2022, 394, 133496. | 4.2 | 19 |

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|---|---|---|---|
| 19 | Structural requirements and interaction mechanisms of ACE inhibitory peptides: molecular simulation and thermodynamics studies on LAPYK and its modified peptides. Food Science and Human Wellness, 2022, 11, 1623-1630. | 2.2 | 19 |
| 20 | Identification of tuna protein-derived peptides as potent SARS-CoV-2 inhibitors via molecular docking and molecular dynamic simulation. Food Chemistry, 2021, 342, 128366. | 4.2 | 52 |
| 21 | Identification of novel umami peptides from myosin via homology modeling and molecular docking. Food Chemistry, 2021, 344, 128728. | 4.2 | 68 |
| 22 | Xanthine oxidase inhibitory peptides derived from tuna protein: virtual screening, inhibitory activity, and molecular mechanisms. Journal of the Science of Food and Agriculture, 2021, 101, 1349-1354. | 1.7 | 32 |
| 23 | In vivo antiâ€hypertensive effect of peptides from egg white and its molecular mechanism with ACE. International Journal of Food Science and Technology, 2021, 56, 1030-1039. | 1.3 | 15 |
| 24 | A self-assembled amphiphilic polysaccharide-based co-delivery system for egg white derived peptides and curcumin with oral bioavailability enhancement. Food and Function, 2021, 12, 10512-10523. | 2.1 | 7 |
| 25 | Supplementation of egg white peptides on attenuating skin mechanical damage symptoms: a promising way to accelerate wound healing process. Food and Function, 2021, 12, 7688-7698. | 2.1 | 11 |
| 26 | Potential targets and the action mechanism of food-derived dipeptides on colitis: network pharmacology and bioinformatics analysis. Food and Function, 2021, 12, 5989-6000. | 2.1 | 18 |
| 27 | Ultrasound-assisted Maillard reaction of ovalbumin/xylose: The enhancement of functional properties and its mechanism. Ultrasonics Sonochemistry, 2021, 73, 105477. | 3.8 | 55 |
| 28 | Preparation of porous crossâ€linked CS/PVA freshness indicator film and its recognition property of carbon dioxide. Journal of Food Processing and Preservation, 2021, 45, e15280. | 0.9 | 2 |
| 29 | Effect of glycation degree on the in vitro simulated gastrointestinal digestion: A promising formulation for egg white gel with controlled digestibility. Food Chemistry, 2021, 349, 129096. | 4.2 | 24 |
| 30 | 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. Journal of Agricultural and Food Chemistry, 2021, 69, 10350-10357. | 2.4 | 6 |
| 31 | Physicochemical and sensory properties of egg curd as affected by raw materials and lecithin. Journal of Food Processing and Preservation, 2021, 45, e15783. | 0.9 | 7 |
| 32 | Transcriptome analysis reveals the hepatoprotective mechanism of soybean meal peptides against alcohol-induced acute liver injury mice. Food and Chemical Toxicology, 2021, 154, 112353. | 1.8 | 14 |
| 33 | 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 |
| 34 | Identification of nut protein-derived peptides against SARS-CoV-2 spike protein and main protease. Computers in Biology and Medicine, 2021, 138, 104937. | 3.9 | 10 |
| 35 | In vivo and in silico studies on the mechanisms of egg white peptides in relieving acute colitis symptoms. Food and Function, 2021, 12, 12774-12787. | 2.1 | 7 |
| 36 | Interaction mechanism of egg white- derived ACE inhibitory peptide TNGIIR with ACE and its effect on the expression of ACE and AT1 receptor. Food Science and Human Wellness, 2020, 9, 52-57. | 2.2 | 18 |

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|---|---|---|---|
| 37 | 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 |
| 38 | Data on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. Data in Brief, 2020, 28, 104841. | 0.5 | 7 |
| 39 | Effect of ultrasoundâ€irradiation combined pretreatment on the foamability of liquid egg white. Journal of Food Science, 2020, 85, 4312-4318. | 1.5 | 8 |
| 40 | Construction and Application of Membrane-Bound Angiotensin-I Converting Enzyme System: A New Approach for the Evaluation of Angiotensin-I Converting Enzyme Inhibitory Peptides. Journal of Agricultural and Food Chemistry, 2020, 68, 5723-5731. | 2.4 | 10 |
| 41 | Effects of hydrophobicity and molecular weight on the transport permeability of oligopeptides across Cacoâ€2 cell monolayers. Journal of Food Biochemistry, 2020, 44, e13188. | 1.2 | 16 |
| 42 | Identification of novel angiotensin Iâ€converting enzyme inhibitory peptide from collagen hydrolysates and its molecular inhibitory mechanism. International Journal of Food Science and Technology, 2020, 55, 3145-3152. | 1.3 | 4 |
| 43 | Bifunctional peptides with antioxidant and angiotensinâ€converting enzyme inhibitory activity in vitro from egg white hydrolysates. Journal of Food Biochemistry, 2020, 44, e13347. | 1.2 | 22 |
| 44 | Identification of ovalbuminâ€derived peptides as multiâ€target inhibitors of AChE, BChE, and BACE1. Journal of the Science of Food and Agriculture, 2020, 100, 2648-2655. | 1.7 | 12 |
| 45 | <scp>l</scp>-Arginine/<scp>l</scp>-lysine functionalized chitosanâ€“casein coreâ€“shell and pH-responsive nanoparticles: fabrication, characterization and bioavailability enhancement of hydrophobic and hydrophilic bioactive compounds. Food and Function, 2020, 11, 4638-4647. | 2.1 | 28 |
| 46 | Ferulic acid-ovalbumin protein nanoparticles: Structure and foaming behavior. Food Research International, 2020, 136, 109311. | 2.9 | 39 |
| 47 | Novel ACE inhibitors derived from soybean proteins using in silico and in vitro studies. Journal of Food Biochemistry, 2019, 43, e12975. | 1.2 | 30 |
| 48 | N-Acetyl-<scp>l</scp>-cysteine/<scp>l</scp>-Cysteine-Functionalized Chitosanâˆ’Î²-Lactoglobulin Self-Assembly Nanoparticles: A Promising Way for Oral Delivery of Hydrophilic and Hydrophobic Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2019, 67, 12511-12519. | 2.4 | 13 |
| 49 | Fabrication of N-acetyl-l-cysteine and l-cysteine functionalized chitosan-casein nanohydrogels for entrapment of hydrophilic and hydrophobic bioactive compounds. Food Hydrocolloids, 2019, 96, 377-384. | 5.6 | 34 |
| 50 | Stability of blueberry anthocyanin, anthocyanidin and pyranoanthocyanidin pigments and their inhibitory effects and mechanisms in human cervical cancer HeLa cells. RSC Advances, 2019, 9, 10842-10853. | 1.7 | 41 |
| 51 | 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 |
| 52 | 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 |
| 53 | Identification of antioxidant peptides derived from eggâ€white protein and its protective effects on H<sub>2</sub>O<sub>2</sub>â€induced cell damage. International Journal of Food Science and Technology, 2019, 54, 2219-2227. | 1.3 | 30 |
| 54 | Novel ACE inhibitory tripeptides from ovotransferrin using bioinformatics and peptidomics approaches. Scientific Reports, 2019, 9, 17434. | 1.6 | 14 |

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|---|---|---|---|
| 55 | Individual and Synergistic Antioxidant Effects of Dipeptides in In Vitro Antioxidant Evaluation Systems. International Journal of Peptide Research and Therapeutics, 2019, 25, 391-399. | 0.9 | 13 |
| 56 | Preparation and Properties of Granular Coldâ€Waterâ€Soluble Maize Starch by Ultrasonicâ€Assisted Alcoholicâ€Alkaline Treatment. Starch/Staerke, 2018, 70, 1700354. | 1.1 | 11 |
| 57 | Identification and molecular docking study of novel angiotensinâ€converting enzyme inhibitory peptides from <scp>Salmo salar</scp> using in silico methods. Journal of the Science of Food and Agriculture, 2018, 98, 3907-3914. | 1.7 | 37 |
| 58 | Hydrolysis and transepithelial transport of two corn gluten derived bioactive peptides in human Caco-2 cell monolayers. Food Research International, 2018, 106, 475-480. | 2.9 | 49 |
| 59 | The enrichment and characterization of ginger-derived glycoprotein using magnetic particles. Food Chemistry, 2018, 244, 164-168. | 4.2 | 11 |
| 60 | Novel Angiotensinâ€Converting Enzyme Inhibitory Peptides Derived from Oncorhynchus mykiss Nebulin: Virtual Screening and In Silico Molecular Docking Study. Journal of Food Science, 2018, 83, 2375-2383. | 1.5 | 26 |
| 61 | The beneficial effect of ginsenosides extracted by pulsed electric field against hydrogen peroxide-induced oxidative stress in HEK-293 cells. Journal of Ginseng Research, 2017, 41, 169-179. | 3.0 | 11 |
| 62 | Short- and long-term antihypertensive effect of egg protein-derived peptide QIGLF. Journal of the Science of Food and Agriculture, 2017, 97, 551-555. | 1.7 | 17 |
| 63 | Antioxidant Synergetic Effect Between the Peptides Derived from the Egg White Pentapeptide Trp-Asn-Trp-Ala-Asp. International Journal of Peptide Research and Therapeutics, 2017, 23, 509-518. | 0.9 | 11 |
| 64 | Identification and Inhibitory Mechanism of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Bovine Hemoglobin. Protein Journal, 2017, 36, 166-173. | 0.7 | 4 |
| 65 | Hepatoprotective Effect of Albumin Peptides from Corn Germ Meal on Chronic Alcoholâ€Induced Liver Injury in Mice. Journal of Food Science, 2017, 82, 2997-3004. | 1.5 | 24 |
| 66 | Direct inhibition of Keap1â€“Nrf2 interaction by egg-derived peptides DKK and DDW revealed by molecular docking and fluorescence polarization. RSC Advances, 2017, 7, 34963-34971. | 1.7 | 47 |
| 67 | Importance of Terminal Amino Acid Residues to the Transport of Oligopeptides across the Caco-2 Cell Monolayer. Journal of Agricultural and Food Chemistry, 2017, 65, 7705-7712. | 2.4 | 21 |
| 68 | 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 |
| 69 | 1H-NMR-Based Metabonomics Study on the Restorative Effect of Soybean Polypeptide in Rats of Oxidative Damaged Induced by d-Galactose. International Journal of Peptide Research and Therapeutics, 2017, 23, 37-47. | 0.9 | 4 |
| 70 | Anti-Diabetic, Anti-Oxidant and Anti-Hyperlipidemic Activities of Flavonoids from Corn Silk on STZ-Induced Diabetic Mice. Molecules, 2016, 21, 7. | 1.7 | 51 |
| 71 | Effect of carbaryl on some biochemical changes in PC12 cells: the protective effect of soy isoflavone genistein, and daidzein, and their mixed solution. CYTA - Journal of Food, 2016, 14, 587-593. | 0.9 | 4 |
| 72 | Individual and combined antioxidant effects of ginsenoside F2 and cyanidin-3-O-glucoside in human embryonic kidney 293 cells. RSC Advances, 2016, 6, 81092-81100. | 1.7 | 16 |

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|---|---|---|---|
| 73 | 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 |
| 74 | Hypolipidemic effects of hickory nut oil using cold pressure extraction. Food Science and Biotechnology, 2016, 25, 41-46. | 1.2 | 11 |
| 75 | Anxiolytic effects of ACE inhibitory peptides on the behavior of rats in an elevated plus-maze. Food and Function, 2016, 7, 491-497. | 2.1 | 13 |
| 76 | Digestion and absorption of an egg white ACE-inhibitory peptide in human intestinal Caco-2 cell monolayers. International Journal of Food Sciences and Nutrition, 2016, 67, 111-116. | 1.3 | 45 |
| 77 | Isolation and Characterisation of in Vitro and Cellular Free Radical Scavenging Peptides from Corn Peptide Fractions. Molecules, 2015, 20, 3221-3237. | 1.7 | 52 |
| 78 | Activity Prediction and Molecular Mechanism of Bovine Blood Derived Angiotensin I-Converting Enzyme Inhibitory Peptides. PLoS ONE, 2015, 10, e0119598. | 1.1 | 11 |
| 79 | Interactions between soy isoflavones and other bioactive compounds: a review of their potentially beneficial health effects. Phytochemistry Reviews, 2015, 14, 459-467. | 3.1 | 22 |
| 80 | Transport of Antihypertensive Peptide RVPSL, Ovotransferrin 328â€“332, in Human Intestinal Caco-2 Cell Monolayers. Journal of Agricultural and Food Chemistry, 2015, 63, 8143-8150. | 2.4 | 78 |
| 81 | Optimization of Caco-2 and HT29 co-culturein vitrocell models for permeability studies. International Journal of Food Sciences and Nutrition, 2015, 66, 680-685. | 1.3 | 93 |
| 82 | A Novel Ribonuclease from Rana Chensinensis and Its Potential for the Treatment of Human Breast Cancer. Cancer Biotherapy and Radiopharmaceuticals, 2015, 30, 380-385. | 0.7 | 2 |
| 83 | Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. Food Chemistry, 2015, 175, 258-266. | 4.2 | 115 |
| 84 | Construction and application of recombinant strain for the production of an alkaline protease from Bacillus licheniformis. Journal of Bioscience and Bioengineering, 2015, 119, 284-288. | 1.1 | 12 |
| 85 | 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 |
| 86 | Antihypertensive Effect of Angiotensin-Converting Enzyme Inhibitory Peptide RVPSL on Spontaneously Hypertensive Rats by Regulating Gene Expression of the Reninâ€“Angiotensin System. Journal of Agricultural and Food Chemistry, 2014, 62, 912-917. | 2.4 | 66 |
| 87 | 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 |
| 88 | 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 |
| 89 | Detection of 5-hydroxymethyl-2-furfural Levels in Selected Chinese Foods by Ultra-High-Performance Liquid Chromatograph Analytical Method. Food Analytical Methods, 2014, 7, 181-188. | 1.3 | 13 |
| 90 | EFFECTS OF HIGH-INTENSITY PULSED ELECTRIC FIELD ON ANTIOXIDANT ATTRIBUTES OF HYDROLYSATES DERIVED FROM EGG WHITE PROTEIN. Journal of Food Biochemistry, 2013, 37, 45-52. | 1.2 | 7 |

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| 91 | 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. Analytical Methods, 2013, 5, 6830. | 1.3 | 23 |
| 92 | QIGLF, a novel angiotensin I-converting enzyme-inhibitory peptide from egg white protein. Journal of the Science of Food and Agriculture, 2011, 91, 921-926. | 1.7 | 50 |
| 93 | Novel peptides derived from egg white protein inhibiting alpha-glucosidase. Food Chemistry, 2011, 129, 1376-1382. | 4.2 | 160 |
| 94 | Isolation and identification of angiotensin-converting enzyme inhibitory peptides from egg white protein hydrolysates. Food Chemistry, 2010, 122, 1159-1163. | 4.2 | 101 |
| 95 | Antifungal activity of thymol against clinical isolates of fluconazole-sensitive and -resistant Candida albicans. Journal of Medical Microbiology, 2009, 58, 1074-1079. | 0.7 | 81 |