

Qingzhi Ding

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

212
citations

1307594

7
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

269
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding the Mechanism for the Structure-Activity Relationship of Food-Derived ACEI Peptides. <i>Food Reviews International</i> , 2023, 39, 1751-1769.	8.4	9
2	Chinese Propolis: Ultrasound-assisted enhanced ethanolic extraction, volatile components analysis, antioxidant and antibacterial activity comparison. <i>Food Science and Nutrition</i> , 2021, 9, 313-330.	3.4	22
3	In situ monitoring of grape seed protein hydrolysis by Raman spectroscopy. <i>Journal of Food Biochemistry</i> , 2021, 45, e13646.	2.9	2
4	Antiproliferative effects of mealworm larvae (<i>Tenebrio molitor</i>) aqueous extract on human colorectal adenocarcinoma (Caco-2) and hepatocellular carcinoma (HepG2) cancer cell lines. <i>Journal of Food Biochemistry</i> , 2021, 45, e13778.	2.9	8
5	Caspase 3-mediated cytotoxicity of mealworm larvae (<i>Tenebrio molitor</i>) oil extract against human hepatocellular carcinoma and colorectal adenocarcinoma. <i>Journal of Ethnopharmacology</i> , 2020, 250, 112438.	4.1	15
6	Comparison of the nutritional value of mysore thorn borer (<i>Anoplophora chinensis</i>) and mealworm larva (<i>Tenebrio molitor</i>): Amino acid, fatty acid, and element profiles. <i>Food Chemistry</i> , 2020, 323, 126818.	8.2	74
7	Cover Image, Volume 42, Issue 5. <i>Journal of Food Process Engineering</i> , 2019, 42, e13226.	2.9	0
8	Antioxidation and memory protection effects of solid-state fermented rapeseed meal peptides on D-galactose-induced memory impairment in aging mice. <i>Journal of Food Process Engineering</i> , 2019, 42, e13145.	2.9	13
9	Influence of nitrogen protection on the extraction yield and antioxidant activities of polyphenols by ultrasonic-assisted extraction from rapeseed meal. <i>Journal of Food Process Engineering</i> , 2019, 42, e13104.	2.9	4
10	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. <i>Food Chemistry</i> , 2019, 289, 609-615.	8.2	13
11	Impact of ultrasound pretreatment on hydrolysate and digestion products of grape seed protein. <i>Ultrasonics Sonochemistry</i> , 2018, 42, 704-713.	8.2	52