Kexin Wang

List of Publications by Citations

45	513	14	21
papers	citations	h-index	g-index
49	788	4.1	3.92
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
45	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. *Food and Function*, **2020**, 11, 7415-7420	6.1	72
44	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abalone Haliotis discus hannai Ino. *Food and Agricultural Immunology*, **2010**, 21, 15-26	2.9	35
43	Effect of thermal treatment on the texture and microstructure of abalone muscle (Haliotis discus). *Food Science and Biotechnology*, **2011**, 20, 1467-1473	3	32
42	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of Scomberomorus niphonius surimi. *Journal of Texture Studies*, **2019**, 50, 316-324	3.6	30
41	Autophagy plays a potential role in the process of sea cucumber body wall □melting□induced by UV irradiation. *Wuhan University Journal of Natural Sciences*, **2008**, 13, 232-238	0.4	30
40	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. *Food Chemistry*, **2020**, 320, 126637	8.5	28
39	Preparation of chitosan/curcumin nanoparticles based zein and potato starch composite films for Schizothorax prenati fillet preservation. *International Journal of Biological Macromolecules*, **2020**, 164, 211-221	7.9	28
38	Changes in Body Wall of Sea Cucumber (Stichopus japonicus) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. *Food Biophysics*, **2016**, 11, 257-265	3.2	26
37	Purification and characterization of cathepsin B from the gut of the sea cucumber (Stichopus japonicas). *Food Science and Biotechnology*, **2011**, 20, 919-925	3	25
36	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (Stichopus japonicas) Tenderization During Low-Temperature Heating Process. *Food Analytical Methods*, **2017**, 10, 2207-2216	3.4	17
35	Changes of collagen in sea cucumber (Stichopus japonicas) during cooking. *Food Science and Biotechnology*, **2011**, 20, 1137-1141	3	16
34	Characterization the carotenoid productions and profiles of three Rhodosporidium toruloides mutants from Agrobacterium tumefaciens-mediated transformation. *Yeast*, **2017**, 34, 335-342	3.4	15
33	Physiochemical and functional properties of chum salmon (Oncorhynchus keta) skin gelatin extracted at different temperatures. *Journal of the Science of Food and Agriculture*, **2017**, 97, 5406-5413	4.3	15
32	Effect of temperature-time pretreatments on the texture and microstructure of abalone (Haliotis discus hanai). *Journal of Texture Studies*, **2018**, 49, 503-511	3.6	14
31	Effects of deodorization by powdered activated carbon, □cyclodextrin and yeast on odor and functional properties of tiger puffer (Takifugu rubripes) skin gelatin. *International Journal of Biological Macromolecules*, **2018**, 118, 116-123	7.9	13
30	Physiochemical properties and tastes of gels from Japanese Spanish mackerel (Scomberomorus niphonius) surimi by different washing processes. *Journal of Texture Studies*, **2018**, 49, 578-585	3.6	11
29	Effects of l-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. *Meat Science*, **2020**, 166, 108133	6.4	10

28	Combined effects of aging and low temperature, long time heating on pork toughness. *Meat Science*, **2019**, 150, 33-39	6.4	9
27	Physiochemical and functional properties of tiger puffer (Takifugu rubripes) skin gelatin as affected by extraction conditions. *International Journal of Biological Macromolecules*, **2018**, 109, 1045-1053	7.9	9
26	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (Euphausia superba) Oil. *Journal of Food Processing and Preservation*, **2016**, 40, 1247-1255	2.1	8
25	Function of Thelenota ananas saponin desulfated holothurin A in modulating cholesterol metabolism. *Scientific Reports*, **2018**, 8, 9506	4.9	7
24	Water dynamics of Ser-His-Glu-Cys-Asn powder and effects of moisture absorption on its chemical properties. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3124-3132	4.3	6
23	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. *Journal of Food Science*, **2019**, 84, 92-100	3.4	6
22	Changes in the digestion properties and protein conformation of sturgeon myofibrillar protein treated by low temperature vacuum heating during digestion. *Food and Function*, **2021**, 12, 6981-6991	6.1	5
21	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. *Food Research International*, **2021**, 148, 110562	7	5
20	Physiochemical and rheological properties of oxidized Japanese seerfish (Scomberomorus niphonius) myofibrillar protein. *Journal of Food Biochemistry*, **2019**, 43, e13079	3.3	4
19	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (Haliotis discus hannai) Gastropod Muscle Part II. *Food Science and Technology Research*, **2012**, 18, 271-278	0.8	4
18	Effects of super-chilling storage on shelf-life and quality indicators of Coregonus peled based on proteomics analysis. *Food Research International*, **2021**, 143, 110229	7	4
17	Effect of chickpea (Cicer arietinum L.) protein isolate on the heat-induced gelation properties of pork myofibrillar protein. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2108-2116	4.3	4
16	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano (Trachinotus blochii) surimi quality. *Journal of Texture Studies*, **2021**, 52, 197-206	3.6	4
15	Validating the textural characteristics of soft fish-based paste through International Dysphagia Diet Standardisation Initiative recommended tests. *Journal of Texture Studies*, **2021**, 52, 240-250	3.6	4
14	The effect of different pretreatments on the quality of ready-to-eat jellyfish Rhopilema esculentum Kishinouye products. *Fisheries Science*, **2018**, 84, 413-422	1.9	3
13	Effect of Plasma-Activated Water on Shewanella putrefaciens Population Growth and Quality of Yellow River Carp (Cyprinus carpio) Fillets. *Journal of Food Protection*, **2021**, 84, 1722-1728	2.5	3
12	Significantly Different Lipid Profile Analysis of under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. *Foods*, **2021**, 10,	4.9	2
11	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation.. *Meat Science*, **2022**, 189, 108826	6.4	2

10	Low-temperature steaming improves eating quality of whitefish. *Journal of Texture Studies*, **2020**, 51, 830-840	3.6	1
9	Improvement of myofibrillar protein gel strength of Scomberomorus niphonius by riboflavin under UVA irradiation. *Journal of Texture Studies*, **2020**, 51, 601-611	3.6	1
8	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. *Journal of Aquatic Food Product Technology*, **2020**, 29, 43-54	1.6	1
7	The effect of fish freshness on myosin denaturation in flounder Paralichthys olivaceus muscle during frozen storage. *Fisheries Science*, **2020**, 86, 1111-1120	1.9	1
6	Recent advances in fishy odour in aquatic fish products, from formation to control. *International Journal of Food Science and Technology*, **2021**, 56, 4959	3.8	1
5	Application of Artificial Neural Network in the Baking Process of Salmon. *Journal of Food Quality*, **2022**, 2022, 1-12	2.7	1
4	Water holding capacity and microstructure of sturgeon (Acipenser gueldenstaedti) fillets as affected by low temperature vacuum heating. *International Journal of Food Properties*, **2021**, 24, 1061-1073	3	0
3	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber (Stichoupus japonicas). *Food Chemistry*, **2021**, 357, 129606	8.5	0
2	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice.. *Food and Function*, **2022**, 13, 4171-4183	6.1	0
1	Hot-Air Drying Characteristics of Sea Cucumber (Apostichopus japonicus) and Its Rehydration Properties. *Journal of Food Quality*, **2022**, 2022, 1-9	2.7	0