

# Kexin Wang

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

45  
papers

513  
citations

14  
h-index

21  
g-index

49  
ext. papers

788  
ext. citations

4.1  
avg, IF

3.92  
L-index

#	Paper	IF	Citations
45	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice.. <i>Food and Function</i> , <b>2022</b> , 13, 4171-4183	6.1	0
44	Hot-Air Drying Characteristics of Sea Cucumber ( <i>Apostichopus japonicus</i> ) and Its Rehydration Properties. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-9	2.7	0
43	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-12	2.7	1
42	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation.. <i>Meat Science</i> , <b>2022</b> , 189, 108826	6.4	2
41	Significantly Different Lipid Profile Analysis of under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
40	Effects of super-chilling storage on shelf-life and quality indicators of <i>Coregonus peled</i> based on proteomics analysis. <i>Food Research International</i> , <b>2021</b> , 143, 110229	7	4
39	Effect of Plasma-Activated Water on <i>Shewanella putrefaciens</i> Population Growth and Quality of Yellow River Carp ( <i>Cyprinus carpio</i> ) Fillets. <i>Journal of Food Protection</i> , <b>2021</b> , 84, 1722-1728	2.5	3
38	Effect of chickpea ( <i>Cicer arietinum</i> L.) protein isolate on the heat-induced gelation properties of pork myofibrillar protein. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 2108-2116	4.3	4
37	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano ( <i>Trachinotus blochii</i> ) surimi quality. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 197-206	3.6	4
36	Validating the textural characteristics of soft fish-based paste through International Dysphagia Diet Standardisation Initiative recommended tests. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 240-250	3.6	4
35	Water holding capacity and microstructure of sturgeon ( <i>Acipenser gueldenstaedti</i> ) fillets as affected by low temperature vacuum heating. <i>International Journal of Food Properties</i> , <b>2021</b> , 24, 1061-1073	3.7	0
34	Changes in the digestion properties and protein conformation of sturgeon myofibrillar protein treated by low temperature vacuum heating during digestion. <i>Food and Function</i> , <b>2021</b> , 12, 6981-6991	6.1	5
33	Recent advances in fishy odour in aquatic fish products, from formation to control. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4959	3.8	1
32	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber ( <i>Stichopus japonicas</i> ). <i>Food Chemistry</i> , <b>2021</b> , 357, 129606	8.5	0
31	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. <i>Food Research International</i> , <b>2021</b> , 148, 110562	7	5
30	Low-temperature steaming improves eating quality of whitefish. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 830-840	3.6	1
29	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. <i>Food Chemistry</i> , <b>2020</b> , 320, 126637	8.5	28

28	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 601-611	3.6	1
27	Effects of L-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. <i>Meat Science</i> , <b>2020</b> , 166, 108133	6.4	10
26	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. <i>Journal of Aquatic Food Product Technology</i> , <b>2020</b> , 29, 43-54	1.6	1
25	The effect of fish freshness on myosin denaturation in flounder <i>Paralichthys olivaceus</i> muscle during frozen storage. <i>Fisheries Science</i> , <b>2020</b> , 86, 1111-1120	1.9	1
24	Preparation of chitosan/curcumin nanoparticles based zein and potato starch composite films for <i>Schizothorax prenati</i> fillet preservation. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 211-221	7.9	28
23	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , <b>2020</b> , 11, 7415-7420	6.1	72
22	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of <i>Scomberomorus niphonius</i> surimi. <i>Journal of Texture Studies</i> , <b>2019</b> , 50, 316-324	3.6	30
21	Physiochemical and rheological properties of oxidized Japanese seerfish ( <i>Scomberomorus niphonius</i> ) myofibrillar protein. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13079	3.3	4
20	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , <b>2019</b> , 84, 92-100	3.4	6
19	Combined effects of aging and low temperature, long time heating on pork toughness. <i>Meat Science</i> , <b>2019</b> , 150, 33-39	6.4	9
18	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. <i>Fisheries Science</i> , <b>2018</b> , 84, 413-422	1.9	3
17	Effect of temperature-time pretreatments on the texture and microstructure of abalone ( <i>Haliotis discus hanai</i> ). <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 503-511	3.6	14
16	Effects of deodorization by powdered activated carbon, $\beta$ -cyclodextrin and yeast on odor and functional properties of tiger puffer ( <i>Takifugu rubripes</i> ) skin gelatin. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 116-123	7.9	13
15	Physiochemical and functional properties of tiger puffer ( <i>Takifugu rubripes</i> ) skin gelatin as affected by extraction conditions. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 109, 1045-1053	7.9	9
14	Physiochemical properties and tastes of gels from Japanese Spanish mackerel ( <i>Scomberomorus niphonius</i> ) surimi by different washing processes. <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 578-585	3.6	11
13	Function of <i>Thelenota ananas</i> saponin desulfated holothurin A in modulating cholesterol metabolism. <i>Scientific Reports</i> , <b>2018</b> , 8, 9506	4.9	7
12	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber ( <i>Stichopus japonicus</i> ) Tenderization During Low-Temperature Heating Process. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 2207-2216	3.4	17
11	Characterization the carotenoid productions and profiles of three <i>Rhodospiridium toruloides</i> mutants from <i>Agrobacterium tumefaciens</i> -mediated transformation. <i>Yeast</i> , <b>2017</b> , 34, 335-342	3.4	15

10	Physiochemical and functional properties of chum salmon ( <i>Oncorhynchus keta</i> ) skin gelatin extracted at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 5406-5413	4.3	15
9	Water dynamics of Ser-His-Glu-Cys-Asn powder and effects of moisture absorption on its chemical properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3124-3132	4.3	6
8	Changes in Body Wall of Sea Cucumber ( <i>Stichopus japonicus</i> ) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , <b>2016</b> , 11, 257-265	3.2	26
7	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill ( <i>Euphausia superba</i> ) Oil. <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 1247-1255	2.1	8
6	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone ( <i>Haliotis discus hannai</i> ) Gastropod Muscle Part II. <i>Food Science and Technology Research</i> , <b>2012</b> , 18, 271-278	0.8	4
5	Purification and characterization of cathepsin B from the gut of the sea cucumber ( <i>Stichopus japonicas</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 919-925	3	25
4	Changes of collagen in sea cucumber ( <i>Stichopus japonicas</i> ) during cooking. <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1137-1141	3	16
3	Effect of thermal treatment on the texture and microstructure of abalone muscle ( <i>Haliotis discus</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1467-1473	3	32
2	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abalone <i>Haliotis discus hannai</i> Ino. <i>Food and Agricultural Immunology</i> , <b>2010</b> , 21, 15-26	2.9	35
1	Autophagy plays a potential role in the process of sea cucumber body wall melting induced by UV irradiation. <i>Wuhan University Journal of Natural Sciences</i> , <b>2008</b> , 13, 232-238	0.4	30