

Ruichang Gao

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.

66 papers	571 citations	14 h-index	20 g-index
70 ext. papers	950 ext. citations	5.4 avg, IF	4.52 L-index

#	Paper	IF	Citations
66	Effect of air fryer frying temperature on the quality attributes of sturgeon steak and comparison of its performance with traditional deep fat frying.. <i>Food Science and Nutrition</i> , 2022 , 10, 342-353	3.2	0
65	Effect of glutamic acid on the preparation and characterization of Pickering emulsions stabilized by zein. <i>Food Chemistry</i> , 2022 , 366, 130598	8.5	8
64	Incorporation of gelatin and Fe increases the pH-sensitivity of zein-anthocyanin complex films used for milk spoilage detection.. <i>Current Research in Food Science</i> , 2022 , 5, 677-686	5.6	0
63	Isolation of Protease-Producing Bacteria from Shrimp Paste and the Characteristics of Fermenting Catfish Paste. <i>Journal of Aquatic Food Product Technology</i> , 2022 , 31, 332-343	1.6	0
62	Transcriptome analysis provides insight into deltamethrin-induced fat accumulation in 3T3-L1 adipocytes. <i>Pesticide Biochemistry and Physiology</i> , 2022 , 105114	4.9	
61	Mechanism of low-salt surimi gelation induced by microwave heating combined with L-arginine and transglutaminase: on the basis of molecular docking between L-arginine and myosin heavy chain. <i>Food Chemistry</i> , 2022 , 133184	8.5	2
60	Sturgeon protein-derived peptide KIWHHTF prevents insulin resistance via modulation of IRS-1/PI3K/AKT signaling pathways in HepG2 cells. <i>Journal of Functional Foods</i> , 2022 , 94, 105126	5.1	
59	Influence of thermal processing on flavor and sensory profile of sturgeon meat. <i>Food Chemistry</i> , 2021 , 374, 131689	8.5	2
58	Effects of microbial diversity and phospholipids on flavor profile of caviar from hybrid sturgeon (<i>Huso dauricus</i> × <i>Acipenser schrencki</i>).. <i>Food Chemistry</i> , 2021 , 377, 131969	8.5	0
57	Novel Fabrication of Zein-Soluble Soybean Polysaccharide Nanocomposites Induced by Multifrequency Ultrasound, and Their Roles on Microstructure, Rheological Properties and Stability of Pickering Emulsions. <i>Gels</i> , 2021 , 7,	4.2	1
56	Ameliorative effects of L-arginine? On heat-induced phase separation of <i>Aristichthys nobilis</i> myosin are associated with the absence of ordered secondary structures of myosin. <i>Food Research International</i> , 2021 , 141, 110154	7	2
55	L-glutamic acid affects myosin aggregation and the physical properties of bighead carp (<i>Aristichthys nobilis</i>) surimi gels. <i>Food Bioscience</i> , 2021 , 40, 100886	4.9	4
54	Production, bioactive properties, and potential applications of fish protein hydrolysates: Developments and challenges. <i>Trends in Food Science and Technology</i> , 2021 , 110, 687-699	15.3	45
53	Recent developments in maintaining gel properties of surimi products under reduced salt conditions and use of additives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	4
52	Quality Characteristics and Moisture Mobility of Giant Salamander (<i>Andrias davidianus</i>) Jerky during Roasting Process. <i>Journal of Food Quality</i> , 2021 , 2021, 1-11	2.7	1
51	Improvement of gel properties of low salt surimi using low-dose l-arginine combined with oxidized caffeic acid. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111303	5.4	7
50	Anti-inflammatory and Antioxidant Activity of Peptides From Ethanol-Soluble Hydrolysates of Sturgeon () Cartilage. <i>Frontiers in Nutrition</i> , 2021 , 8, 689648	6.2	3

49	Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1049-1064	11.5	47
48	A novel extraction approach and unique physicochemical properties of gelatin from the swim bladder of sturgeon. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2912-2919	4.3	3
47	Sous vide pretreatment in cooking sturgeon fish burger: Effects on physicochemical properties and sensory characteristics. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2973-2982	3.8	3
46	Genome sequencing of cold-adapted <i>Planococcus</i> bacterium isolated from traditional shrimp paste and protease identification. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3225-3236	4.3	3
45	Use of l-arginine-assisted ultrasonic treatment to change the molecular and interfacial characteristics of fish myosin and enhance the physical stability of the emulsion. <i>Food Chemistry</i> , 2021 , 342, 128314	8.5	8
44	Staple food and health: a comparative study of physiology and gut microbiota of mice fed with potato and traditional staple foods (corn, wheat and rice). <i>Food and Function</i> , 2021 , 12, 1232-1240	6.1	3
43	Influence of Frying Methods on Quality Characteristics and Volatile Flavor Compounds of Giant Salamander (<i>Andrias davidianus</i>) Meatballs. <i>Journal of Food Quality</i> , 2021 , 2021, 1-10	2.7	0
42	Freezing of meat and aquatic food: Underlying mechanisms and implications on protein oxidation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5548-5569	16.4	9
41	Characterization of chondroitin sulfates isolated from large hybrid sturgeon cartilage and their gastroprotective activity against ethanol-induced gastric ulcers. <i>Food Chemistry</i> , 2021 , 363, 130436	8.5	1
40	Inactivation of specific spoilage organism (<i>Pseudomonas</i>) of sturgeon by curcumin-mediated photodynamic inactivation. <i>Photodiagnosis and Photodynamic Therapy</i> , 2020 , 31, 101827	3.5	5
39	Screening of a <i>Planococcus</i> bacterium producing a cold-adapted protease and its application in low-salt fish sauce fermentation. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14625	2.1	3
38	Sturgeon protein-derived peptides exert anti-inflammatory effects in LPS-stimulated RAW264.7 macrophages via the MAPK pathway. <i>Journal of Functional Foods</i> , 2020 , 72, 104044	5.1	16
37	Effect of continuous and intermittent drying on water mobility of fresh walnuts (<i>Juglans regia</i> L.): A LF-NMR study. <i>Drying Technology</i> , 2020 , 1-11	2.6	6
36	Sturgeon hydrolysates alleviate DSS-induced colon colitis in mice by modulating NF- κ B, MAPK, and microbiota composition. <i>Food and Function</i> , 2020 , 11, 6987-6999	6.1	14
35	Assessing gel properties of Amur sturgeon (<i>Acipenser schrenckii</i>) surimi prepared by high-temperature setting (40 $^{\circ}$ C) for different durations. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3147-3156	4.3	3
34	Uptake and toxicity of di-(2-ethylhexyl) phthalate in <i>Brassica chinensis</i> L. <i>Chemosphere</i> , 2020 , 252, 126648	4.4	6
33	Suppression mechanism of l-arginine in the heat-induced aggregation of bighead carp (<i>Aristichthys nobilis</i>) myosin: The significance of ionic linkage effects and hydrogen bond effects. <i>Food Hydrocolloids</i> , 2020 , 102, 105596	10.6	16
32	Chlorantraniliprole induces adipogenesis in 3T3-L1 adipocytes via the AMPK pathway but not the ER stress pathway. <i>Food Chemistry</i> , 2020 , 311, 125953	8.5	9

31	Optimization of Enzymatic Conditions of Sturgeon Muscles and Their Anti-Inflammatory Potential. <i>Journal of Food Quality</i> , 2020 , 2020, 1-12	2.7	4
30	Gel properties of Amur sturgeon (<i>Acipenser bailey</i>) surimi improved by lecithin at reduced and regular-salt concentrations.. <i>RSC Advances</i> , 2020 , 10, 30896-30906	3.7	1
29	The effect of Arginine, Lysine and Histidine in the myosin secondary structure by circular dichroism and Raman spectroscopy. <i>CYTA - Journal of Food</i> , 2019 , 17, 656-660	2.3	6
28	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (<i>Andrias Davidianus</i>) Skin. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 861-876	1.6	10
27	Deltamethrin promotes adipogenesis via AMPK and ER stress-mediated pathway in 3T3-L1 adipocytes and <i>Caenorhabditis elegans</i> . <i>Food and Chemical Toxicology</i> , 2019 , 134, 110791	4.7	13
26	Effects of l-arginine and l-histidine on heat-induced aggregation of fish myosin: Bighead carp (<i>Aristichthys nobilis</i>). <i>Food Chemistry</i> , 2019 , 295, 320-326	8.5	19
25	Oyster-Derived Zinc-Binding Peptide Modified by Plastein Reaction via Zinc Chelation Promotes the Intestinal Absorption of Zinc. <i>Marine Drugs</i> , 2019 , 17,	6	12
24	The anti-skin-aging effect of oral administration of gelatin from the swim bladder of Amur sturgeon (<i>Acipenser schrenckii</i>). <i>Food and Function</i> , 2019 , 10, 3890-3897	6.1	10
23	AAK-2 and SKN-1 Are Involved in Chicoric-Acid-Induced Lifespan Extension in. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9178-9186	5.7	19
22	Vitexin ameliorates high fat diet-induced obesity in male C57BL/6J mice via the AMPK-mediated pathway. <i>Food and Function</i> , 2019 , 10, 1940-1947	6.1	24
21	Effects of mixed starter cultures and exogenous L-Lys on the physiochemical and sensory properties of rapid-fermented fish paste using longsnout catfish by-products. <i>LWT - Food Science and Technology</i> , 2019 , 108, 21-30	5.4	17
20	Effect of Tocopherol on the Physicochemical Properties of Sturgeon Surimi during Frozen Storage. <i>Molecules</i> , 2019 , 24,	4.8	2
19	Effects of deacetylation of konjac glucomannan on the physico-chemical properties of surimi gels from silver carp (<i>Cyprinus carpio</i>).. <i>RSC Advances</i> , 2019 , 9, 19828-19836	3.7	11
18	Effect of chicken breast on the physicochemical properties of unwashed sturgeon surimi gels. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108306	5.4	12
17	Di-butyl phthalate degrading endophytic bacterium strain JR20 isolated from garlic chive and its colonization in a leafy vegetable. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2019 , 54, 693-701	2.2	3
16	Thermal Gel Degradation (Modori) in Sturgeon (<i>Acipenseridae</i>) Surimi Gels. <i>Journal of Food Science</i> , 2019 , 84, 3601-3607	3.4	9
15	Development of Functional or Medical Foods for Oral Administration of Insulin for Diabetes Treatment: Gastroprotective Edible Microgels. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4820-4826	5.7	19
14	Effect of oral administration of collagen hydrolysates from Nile tilapia on the chronologically aged skin. <i>Journal of Functional Foods</i> , 2018 , 44, 112-117	5.1	20

13	Effect of l-histidine on the heat-induced aggregation of bighead carp (<i>Aristichthys nobilis</i>) myosin in low/high ionic strength solution. <i>Food Hydrocolloids</i> , 2018 , 75, 174-181	10.6	35
12	Flubendiamide Enhances Adipogenesis and Inhibits AMPK in 3T3-L1 Adipocytes. <i>Molecules</i> , 2018 , 23,	4.8	7
11	Mobility and redistribution of waters within bighead carp (<i>Aristichthys nobilis</i>) heat-induced myosin gels. <i>International Journal of Food Properties</i> , 2018 , 21, 835-849	3	12
10	Purification and characterisation of a salt-stable protease from the halophilic archaeon <i>Halogranum rubrum</i> . <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1412-1419	4.3	17
9	Effects of Heat Pump Drying Parameters on the Volatile Flavor Compounds in Silver Carp. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 735-744	1.6	8
8	Enhanced oral bioavailability and tissue distribution of ferric citrate through liposomal encapsulation. <i>CYTA - Journal of Food</i> , 2016 , 1-7	2.3	1
7	Changes in properties of white shrimp (<i>Litopenaeus setiferus</i>) protein during thermal denaturation. <i>Food Science and Biotechnology</i> , 2016 , 25, 21-26	3	11
6	Study on the Change of Muscle Proteins During the Half-Dried Salt-Cured Silver Carp (<i>Hypophthalmichthys molitrix</i>) Processing. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 31-41	1.6	2
5	Removal of off-flavours from radish (<i>Raphanus sativus</i> L.) anthocyanin-rich pigments using chitosan and its mechanism(s). <i>Food Chemistry</i> , 2014 , 146, 423-8	8.5	19
4	Structures and Anticoagulant Activities of the Partially Mild Acidic Hydrolysis Products of the Fucosylated Chondroitin Sulfate from Sea Cucumber <i>Pearsonothuria graeffei</i> . <i>Journal of Carbohydrate Chemistry</i> , 2014 , 33, 471-488	1.7	11
3	Enhanced physical properties of reduced-salt surimi gels from Amur sturgeon (<i>Acipenser schrenckii</i>) by l-arginine and l-histidine. <i>Journal of Food Processing and Preservation</i> , e15887	2.1	0
2	Effects of protein oxidation, cathepsins, and various freezing temperatures on the quality of superchilled sturgeon fillets. <i>Marine Life Science and Technology</i> , 1	4.5	1
1	Optimization of removal of off-odor in mullet (<i>Channa Argus</i>) head soup by yeast using response surface methodology and variations of volatile components during fermentation. <i>Journal of Food Processing and Preservation</i> , e15920	2.1	0