

Yue Tang

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

311
citations

933264

10
h-index

887953

17
g-index

20
all docs

20
docs citations

20
times ranked

345
citing authors

#	ARTICLE	IF	CITATIONS
1	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. Food Research International, 2016, 89, 716-723.	2.9	49
2	Characterization of sea cucumber (<i>Stichopus japonicus</i>) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. Journal of the Science of Food and Agriculture, 2017, 97, 4604-4611.	1.7	46
3	Characteristic antioxidant activity and comprehensive flavor compound profile of scallop (<i>Chlamys</i>) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	46
4	Physicochemical Properties and Functional Characteristics of Protein Isolates from the Scallop (<i>Patinopecten yessoensis</i>) Gonad. Journal of Food Science, 2019, 84, 1023-1034.	1.5	21
5	Polyoxometalate-antioxidant peptide assembly materials with NIR-triggered photothermal behaviour and enhanced antibacterial activity. Soft Matter, 2019, 15, 5375-5379.	1.2	20
6	Physicochemical properties of Chinese giant salamander (<i>Andrias davidianus</i>) skin gelatin as affected by extraction temperature and in comparison with fish and bovine gelatin. Journal of Food Measurement and Characterization, 2020, 14, 2656-2666.	1.6	16
7	Fish skin gelatin-based emulsion as a delivery system to protect lipophilic bioactive compounds during in vitro and in vivo digestion: The case of benzyl isothiocyanate. LWT - Food Science and Technology, 2020, 134, 110145.	2.5	13
8	Kinetics of Antioxidant-Producing Maillard Reaction in the Mixture of Ribose and Sea Cucumber (<i>Stichopus japonicus</i>) Gut Hydrolysates. Journal of Aquatic Food Product Technology, 2017, 26, 993-1002.	0.6	12
9	Characterization and antioxidant activity of Maillard reaction products from a scallop (<i>Patinopecten</i>) Tj ETQq1 1 0.784314 rgBT /Overl Characterization, 2018, 12, 2883-2891.	1.6	12
10	Effect of Frying Conditions on Self-Heating Fried Spanish Mackerel Quality Attributes and Flavor Characteristics. Foods, 2021, 10, 98.	1.9	12
11	Superhydrophobic and Antioxidative Film Based on Edible Materials for Food Packaging. Langmuir, 2021, 37, 5066-5072.	1.6	12
12	Rheological Behavior of Protein Hydrolysates from Papain-treated Male Gonad of Scallop (<i>Patinopecten yessoensis</i>). Journal of Aquatic Food Product Technology, 2018, 27, 876-884.	0.6	11
13	Tea Catechins Inhibit Cell Proliferation Through Hydrogen Peroxide-Dependent and -Independent Pathways in Human T lymphocytic Leukemia Jurkat Cells. Food Science and Technology Research, 2014, 20, 1245-1249.	0.3	7
14	Characterization of proteolysis in muscle tissues of sea cucumber <i>Stichopus japonicus</i> . Food Science and Biotechnology, 2016, 25, 1529-1535.	1.2	7
15	Fabrication and Physicochemical Characterization of <i>Pseudosciaena crocea</i> Roe Protein-stabilized Emulsions as a Nutrient Delivery System. Journal of Food Science, 2019, 84, 1346-1352.	1.5	6
16	Structural Changes, Volatile Compounds and Antioxidant Activities of Maillard Reaction Products Derived from Scallop (<i>Patinopecten yessoensis</i>) Female Gonad Hydrolysates. Journal of Aquatic Food Product Technology, 2019, 28, 352-364.	0.6	5
17	<i>Pseudosciaena crocea</i> roe protein-stabilized emulsions for oral delivery systems: In vitro digestion and in situ intestinal perfusion study. Journal of Food Science, 2020, 85, 2923-2932.	1.5	5
18	Benzyl isothiocyanate attenuates the hydrogen peroxide-induced interleukin-3 expression through glutathione S-transferase P induction in T lymphocytic leukemia cells. Journal of Biochemical and Molecular Toxicology, 2018, 32, e22054.	1.4	4

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19	Contribution of Cathepsin L to Autolysis of Sea Cucumber <i>Stichopus japonicus</i> Intestines. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 233-240.	0.6	4
20	Influence of fish skin gelatin-sodium alginate complex stabilized emulsion on benzyl isothiocyanate stability and digestibility <i>in vitro</i> and <i>in vivo</i> . <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5680-5689.	1.7	3