

Yue Tang

List of Publications by Citations

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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.

19
papers

167
citations

8
h-index

12
g-index

20
ext. papers

236
ext. citations

3.5
avg, IF

2.6
L-index

#	Paper	IF	Citations
19	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. <i>Food Research International</i> , 2016 , 89, 716-723	7	31
18	Characteristic antioxidant activity and comprehensive flavor compound profile of scallop (<i>Chlamys farreri</i>) mantle hydrolysates-ribose Maillard reaction products. <i>Food Chemistry</i> , 2018 , 261, 337-347	8.5	27
17	Characterization of sea cucumber (<i>stichopus japonicus</i>) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4604-4611	4.3	23
16	Physicochemical Properties and Functional Characteristics of Protein Isolates from the Scallop (<i>Patinopecten yessoensis</i>) Gonad. <i>Journal of Food Science</i> , 2019 , 84, 1023-1034	3.4	14
15	Polyoxometalate-antioxidant peptide assembly materials with NIR-triggered photothermal behaviour and enhanced antibacterial activity. <i>Soft Matter</i> , 2019 , 15, 5375-5379	3.6	11
14	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. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2656-2666	2.8	8
13	Rheological Behavior of Protein Hydrolysates from Papain-treated Male Gonad of Scallop (<i>Patinopecten yessoensis</i>). <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 876-884	1.6	8
12	Kinetics of Antioxidant-Producing Maillard Reaction in the Mixture of Ribose and Sea Cucumber (<i>Stichopus japonicus</i>) Gut Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 993-1002	1.6	8
11	Tea Catechins Inhibit Cell Proliferation Through Hydrogen Peroxide-Dependent and -Independent Pathways in Human T lymphocytic Leukemia Jurkat Cells. <i>Food Science and Technology Research</i> , 2014 , 20, 1245-1249	0.8	7
10	Characterization and antioxidant activity of Maillard reaction products from a scallop (<i>Patinopecten yessoensis</i>) gonad hydrolysates-sugar model system. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2883-2891	2.8	6
9	Characterization of proteolysis in muscle tissues of sea cucumber. <i>Food Science and Biotechnology</i> , 2016 , 25, 1529-1535	3	5
8	Fabrication and Physicochemical Characterization of <i>Pseudosciaena crocea</i> Roe Protein-Stabilized Emulsions as a Nutrient Delivery System. <i>Journal of Food Science</i> , 2019 , 84, 1346-1352	3.4	4
7	Benzyl isothiocyanate attenuates the hydrogen peroxide-induced interleukin-13 expression through glutathione S-transferase P induction in T lymphocytic leukemia cells. <i>Journal of Biochemical and Molecular Toxicology</i> , 2018 , 32, e22054	3.4	3
6	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. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110145	5.4	3
5	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	1.6	2
4	Structural Changes, Volatile Compounds and Antioxidant Activities of Maillard Reaction Products Derived from Scallop (<i>Patinopecten yessoensis</i>) Female Gonad Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 352-364	1.6	2
3	<i>Pseudosciaena crocea</i> roe protein-stabilized emulsions for oral delivery systems: In vitro digestion and in situ intestinal perfusion study. <i>Journal of Food Science</i> , 2020 , 85, 2923-2932	3.4	2

2	Effect of Frying Conditions on Self-Heating Fried Spanish Mackerel Quality Attributes and Flavor Characteristics. <i>Foods</i> , 2021 , 10,	4-9	2
1	Superhydrophobic and Antioxidative Film Based on Edible Materials for Food Packaging. <i>Langmuir</i> , 2021 , 37, 5066-5072	4	1