Weizheng Sun

List of Publications by Year
in descending order

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78	3,310	117453	155451
papers	citations	34 h-index	55 g-index

78	78	78	2452
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Oxidation on the Emulsifying Properties of Myofibrillar Proteins. Food and Bioprocess Technology, 2013, 6, 1703-1712.	2.6	169
2	Effects of oxidative modification on gel properties of isolated porcine myofibrillar protein by peroxyl radicals. Meat Science, 2014, 96, 1432-1439.	2.7	130
3	Effect of koji fermentation on generation of volatile compounds in soy sauce production. International Journal of Food Science and Technology, 2013, 48, 609-619.	1.3	124
4	Gelation of salted myofibrillar protein under malondialdehyde-induced oxidative stress. Food Hydrocolloids, 2014, 40, 153-162.	5.6	121
5	Effect of oxidation on the emulsifying properties of soy protein isolate. Food Research International, 2013, 52, 26-32.	2.9	116
6	Effects of Microfluidization Treatment and Transglutaminase Cross-Linking on Physicochemical, Functional, and Conformational Properties of Peanut Protein Isolate. Journal of Agricultural and Food Chemistry, 2011, 59, 8886-8894.	2.4	106
7	Effects of composition and oxidation of proteins on their solubility, aggregation and proteolytic susceptibility during processing of Cantonese sausage. Food Chemistry, 2011, 124, 336-341.	4.2	97
8	Effect of pH on the interaction of porcine myofibrillar proteins with pyrazine compounds. Food Chemistry, 2019, 287, 93-99.	4.2	94
9	Physicochemical changes of myofibrillar proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. Food Chemistry, 2011, 129, 472-478.	4.2	92
10	Stable and pH-Sensitive Protein Nanogels Made by Self-Assembly of Heat Denatured Soy Protein. Journal of Agricultural and Food Chemistry, 2014, 62, 9553-9561.	2.4	86
11	Polysaccharides from Laminaria japonica: Structural characteristics and antioxidant activity. LWT - Food Science and Technology, 2016, 73, 602-608.	2.5	83
12	Effect of oxidation on the gel properties of porcine myofibrillar proteins and their binding abilities with selected flavour compounds. Food Chemistry, 2020, 329, 127032.	4.2	82
13	Effect of Maillard reaction products derived from the hydrolysate of mechanically deboned chicken residue on the antioxidant, textural and sensory properties of Cantonese sausages. Meat Science, 2010, 86, 276-282.	2.7	81
14	Binding of Aroma Compounds with Myofibrillar Proteins Modified by a Hydroxyl-Radical-Induced Oxidative System. Journal of Agricultural and Food Chemistry, 2014, 62, 9544-9552.	2.4	75
15	Volatile compounds of Cantonese sausage released at different stages of processing and storage. Food Chemistry, 2010, 121, 319-325.	4.2	74
16	Effect of protein oxidation on the in vitro digestibility of soy protein isolate. Food Chemistry, 2013, 141, 3224-3229.	4.2	73
17	Oxidation of sarcoplasmic proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. Meat Science, 2011, 88, 462-467.	2.7	72
18	Structural Evaluation of Myofibrillar Proteins during Processing of Cantonese Sausage by Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2011, 59, 11070-11077.	2.4	70

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19	Partial substitution of NaCl with chloride salt mixtures: Impact on oxidative characteristics of meat myofibrillar protein and their rheological properties. Food Hydrocolloids, 2019, 96, 36-42.	5.6	66
20	Impact of heating treatments on physical stability and lipid-protein co-oxidation in oil-in-water emulsion prepared with soy protein isolates. Food Hydrocolloids, 2020, 100, 105167.	5.6	65
21	Influence of linoleic acid-induced oxidative modifications on physicochemical changes and inÂvitro digestibility of porcine myofibrillar proteins. LWT - Food Science and Technology, 2015, 61, 414-421.	2.5	64
22	Protective Effects of Natural Polysaccharides on Intestinal Barrier Injury: A Review. Journal of Agricultural and Food Chemistry, 2022, 70, 711-735.	2.4	64
23	Controlled Formation of Emulsion Gels Stabilized by Salted Myofibrillar Protein under Malondialdehyde (MDA)-Induced Oxidative Stress. Journal of Agricultural and Food Chemistry, 2015, 63, 3766-3777.	2.4	63
24	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. Food Research International, 2018, 105, 150-158.	2.9	59
25	Structural characteristics of peptides extracted from Cantonese sausage during drying and their antioxidant activities. Innovative Food Science and Emerging Technologies, 2009, 10, 558-563.	2.7	57
26	A highly sensitive electrochemical sensor containing nitrogen-doped ordered mesoporous carbon (NOMC) for voltammetric determination of l-tryptophan. Food Chemistry, 2020, 326, 126976.	4.2	49
27	Heteroprotein complex formation of soy protein isolate and lactoferrin: Thermodynamic formation mechanism and morphologic structure. Food Hydrocolloids, 2020, 100, 105415.	5.6	48
28	Immunomodulatory activity of a novel polysaccharide extracted from Huangshui on THP-1 cells through NO production and increased IL-6 and TNF-Î± expression. Food Chemistry, 2020, 330, 127257.	4.2	48
29	Anti-aging effect of sea cucumber (Cucumaria frondosa) hydrolysate on fruit flies and d-galactose-induced aging mice. Journal of Functional Foods, 2018, 47, 11-18.	1.6	47
30	Effect of interaction between tea polyphenols with soymilk protein on inactivation of soybean trypsin inhibitor. Food Hydrocolloids, 2021, 111, 106177.	5.6	47
31	Physicochemical characteristics and gel-forming properties of myofibrillar protein in an oxidative system affected by partial substitution of NaCl with KCl, MgCl2 or CaCl2. Food Chemistry, 2020, 309, 125614.	4.2	46
32	Effects of Malondialdehyde Modification on the in Vitro Digestibility of Soy Protein Isolate. Journal of Agricultural and Food Chemistry, 2013, 61, 12139-12145.	2.4	45
33	Changes in lipid composition, fatty acid profile and lipid oxidative stability during Cantonese sausage processing. Meat Science, 2013, 93, 525-532.	2.7	42
34	Effect of citric acid deamidation on in vitro digestibility and antioxidant properties of wheat gluten. Food Chemistry, 2013, 141, 2772-2778.	4.2	42
35	Interactions of selected ketone flavours with porcine myofibrillar proteins: The role of molecular structure of flavour compounds. Food Chemistry, 2019, 298, 125060.	4.2	33
36	Structural characterization and immuno-stimulating activities of a novel polysaccharide from Huangshui, a byproduct of Chinese Baijiu. Food Research International, 2020, 136, 109493.	2.9	33

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37	Physicochemical Changes and in Vitro Gastric Digestion of Modified Soybean Protein Induced by Lipoxygenase Catalyzed Linoleic Acid Oxidation. Journal of Agricultural and Food Chemistry, 2019, 67, 13978-13985.	2.4	32
38	Emulsifying and surface properties of citric acid deamidated wheat gliadin. Journal of Cereal Science, 2013, 58, 68-75.	1.8	31
39	Isolation, purification, structure characterization of a novel glucan from Huangshui, a byproduct of Chinese Baijiu, and its immunomodulatory activity in LPS-stimulated THP-1 cells. International Journal of Biological Macromolecules, 2020, 161, 406-416.	3.6	29
40	Heteroprotein complex of soy protein isolate and lysozyme: Formation mechanism and thermodynamic characterization. Food Hydrocolloids, 2020, 101, 105571.	5.6	25
41	EFFECTS OF STAPHYLOCOCCUS CONDIMENTI AND MICROCOCCUS CASEOLYTICUS ON THE VOLATILE COMPOUNDS OF CANTONESE SAUSAGE. Journal of Food Process Engineering, 2009, 32, 844-854.	1.5	24
42	The chemistry behind the antioxidant actions of soy protein isolate hydrolysates in a liposomal system: Their performance in aqueous solutions and liposomes. Food Chemistry, 2020, 323, 126789.	4.2	24
43	Immobilization of LecitaseÂ® Ultra onto a Novel Polystyrene DA-201 Resin: Characterization and Biochemical Properties. Applied Biochemistry and Biotechnology, 2012, 168, 1108-1120.	1.4	23
44	Effects of high hydrostatic pressure treatments on haemagglutination activity and structural conformations of phytohemagglutinin from red kidney bean (Phaseolus vulgaris). Food Chemistry, 2013, 136, 1358-1363.	4.2	23
45	Gel Properties of Soy Protein Isolate Modified by Lipoxygenase-Catalyzed Linoleic Acid Oxidation and Their Influence on Pepsin Diffusion and In Vitro Gastric Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 5691-5698.	2.4	23
46	Interaction of Î²-conglycinin with catechin-impact on physical and oxidative stability of safflower oil-in-water emulsion. Food Chemistry, 2018, 268, 315-323.	4.2	22
47	Antioxidant efficiency and mechanisms of green tea, rosemary or matÃ© extracts in porcine Longissimus dorsi subjected to iron-induced oxidative stress. Food Chemistry, 2019, 298, 125030.	4.2	21
48	Effect of Protein Oxidation on the Conformational Properties of Peanut Protein Isolate. Journal of Chemistry, 2013, 2013, 1-6.	0.9	20
49	Biochemical changes of traditional Chinese-type soy sauce produced in four seasons during processing. CYTA - Journal of Food, 2014, 12, 166-175.	0.9	20
50	In vitro gastrointestinal digest of catechin-modified Î²-conglycinin oxidized by lipoxygenase-catalyzed linoleic acid peroxidation. Food Chemistry, 2019, 280, 154-163.	4.2	20
51	Heteroprotein complex coacervation: Focus on experimental strategies to investigate structure formation as a function of intrinsic and external physicochemical parameters for food applications. Advances in Colloid and Interface Science, 2020, 284, 102268.	7.0	20
52	Surface Characterization of Oxidized Myofibrils Using X-ray Photoelectron Spectroscopy and Scanning Electron Microscopy. Journal of Agricultural and Food Chemistry, 2014, 62, 7507-7514.	2.4	19
53	MICROBIAL ANALYSIS AND TEXTURAL PROPERTIES OF CANTONESE SAUSAGE. Journal of Food Process Engineering, 2010, 33, 2-14.	1.5	18
54	Effect of protein oxidation on the stability of peanut beverage. CYTA - Journal of Food, 2015, 13, 49-55.	0.9	18

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55	Antioxidant activity and typical ageing compounds: their evolutions and relationships during the storage of lager beers. International Journal of Food Science and Technology, 2016, 51, 2026-2033.	1.3	18
56	Heteroprotein Complex Coacervate Based on Î²-Conglycinin and Lysozyme: Dynamic Protein Exchange, Thermodynamic Mechanism, and Lysozyme Activity. Journal of Agricultural and Food Chemistry, 2021, 69, 7948-7959.	2.4	17
57	Iron(II) Initiation of Lipid and Protein Oxidation in Pork: The Role of Oxymyoglobin. Journal of Agricultural and Food Chemistry, 2016, 64, 4618-4626.	2.4	16
58	Flavour binding mechanism between a typical meat flavour compound (nonanal) and porcine myofibrillar proteins with consideration of conformational changes. International Journal of Food Science and Technology, 2018, 53, 1954-1961.	1.3	16
59	Structure-activity relationship of antioxidant polysaccharides from Huangshui based on the HPLC fingerprint combined with chemometrics methods. LWT - Food Science and Technology, 2022, 159, 113201.	2.5	16
60	Soybean protein isolate hydrolysates-liposomes interactions under oxidation: Mechanistic insights into system stability. Food Hydrocolloids, 2021, 112, 106336.	5.6	14
61	Isolation and Identification of Antioxidative Peptides from Frog (Hylarana guentheri) Protein Hydrolysate by Consecutive Chromatography and Electrospray Ionization Mass Spectrometry. Applied Biochemistry and Biotechnology, 2014, 173, 1169-1182.	1.4	12
62	Comparison of the conformational and nutritional changes of deamidated wheat gliadin by citric acid and hydrochloric acid. Journal of Cereal Science, 2014, 60, 143-150.	1.8	12
63	Improvement of the <scp>ACE</scp>â€inhibitory and <scp>DPPH</scp> radical scavenging activities of soya protein hydrolysates through pepsin pretreatment. International Journal of Food Science and Technology, 2015, 50, 2175-2182.	1.3	12
64	Dynamic equilibrium of Î²-conglycinin/lysozyme heteroprotein complex coacervates. Food Hydrocolloids, 2022, 124, 107339.	5.6	11
65	Effects of high solid concentrations on the efficacy of enzymatic hydrolysis of yeast cells and the taste characteristics of the resulting hydrolysates. International Journal of Food Science and Technology, 2016, 51, 1298-1304.	1.3	10
66	Pepsin Diffusivity and In Vitro Gastric Digestion of Soymilk as Affected by Binding of Tea Polyphenols to Soy Proteins. Journal of Agricultural and Food Chemistry, 2021, 69, 11043-11052.	2.4	10
67	The protective effects of peptides from Chinese baijiu on AAPH-induced oxidative stress in HepG2 cells via Nrf2-mediated signaling pathway. Food Science and Human Wellness, 2022, 11, 1527-1538.	2.2	10
68	Antioxidant Properties of Maillard Reaction Products from Defatted Peanut Meal Hydrolysate-Glucose Syrup and its Application to Sachima. Food Science and Technology Research, 2014, 20, 327-335.	0.3	9
69	Physicochemical and Structural Characteristics of Soybean Protein Isolates Induced by Lipoxygenase-Catalyzed Linoleic Acid Oxidation during In Vitro Gastric Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 12384-12392.	2.4	8
70	Sodium chloride-programmed phase transition of Î²-conglycinin/lysozyme electrostatic complexes from amorphous precipitates to complex coacervates. Food Hydrocolloids, 2022, 124, 107247.	5.6	8
71	Method for loading liposomes with soybean protein isolate hydrolysate influences the antioxidant efficiency of liposomal systems: Adding after liposomes formation or before lipid film hydration. Food Hydrocolloids, 2022, 129, 107629.	5.6	8
72	EFFECT OF SUGAR LEVEL ON PHYSICOCHEMICAL, BIOCHEMICAL CHARACTERISTICS AND PROTEOLYSIS PROPERTIES OF CANTONESE SAUSAGE DURING PROCESSING. Journal of Food Quality, 2012, 35, 34-42.	1.4	7

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73	Encapsulation behavior of curcumin in heteroprotein complex coacervates and precipitates fabricated from Î²-conglycinin and lysozyme. Food Hydrocolloids, 2022, 133, 107964.	5.6	6
74	EFFECT OF MANUFACTURING LEVEL ON THE BIOCHEMICAL CHARACTERISTICS OF CANTONESE SAUSAGE DURING PROCESSING. Journal of Food Biochemistry, 2011, 35, 1015-1033.	1.2	4
75	Cantonese Sausage, Processing, Storage and Composition. , 2015, , 293-300.		3
76	Changes in Structural and Gel Properties of Myofibrillar Proteins Induced by Sodium Chloride and Hydroxyl Radical. Food Science and Technology Research, 2019, 25, 97-106.	0.3	3
77	Green tea polyphenols bind to soy proteins and decrease the activity of soybean trypsin inhibitors (STIs) in heated soymilk. Food and Function, 2022, 13, 6726-6736.	2.1	3
78	Beyond antioxidant actions: Insights into the antioxidant activities of tyrâ€containing dipeptides in aqueous solution systems and liposomal systems. International Journal of Food Science and Technology, 2020, 55, 3227-3234.	1.3	2