

# Weizheng Sun

## 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.

75  
papers

2,003  
citations

28  
h-index

42  
g-index

78  
ext. papers

2,621  
ext. citations

6.4  
avg, IF

5.28  
L-index

#	Paper	IF	Citations
75	Structure-activity relationship of antioxidant polysaccharides from Huangshui based on the HPLC fingerprint combined with chemometrics methods. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 159, 113201	5.4	0
74	Protective Effects of Natural Polysaccharides on Intestinal Barrier Injury: A Review.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> , 70, 711-735	5.7	6
73	Sodium chloride-programmed phase transition of $\beta$ -conglycinin/lysozyme electrostatic complexes from amorphous precipitates to complex coacervates. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107247	10.6	1
72	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. <i>Food Hydrocolloids</i> , <b>2022</b> , 129, 107629	10.6	0
71	Dynamic equilibrium of $\beta$ -conglycinin/lysozyme heteroprotein complex coacervates. <i>Food Hydrocolloids</i> , <b>2021</b> , 124, 107339	10.6	0
70	Heteroprotein Complex Coacervate Based on $\beta$ -Conglycinin and Lysozyme: Dynamic Protein Exchange, Thermodynamic Mechanism, and Lysozyme Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7948-7959	5.7	6
69	Effect of interaction between tea polyphenols with soymilk protein on inactivation of soybean trypsin inhibitor. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106177	10.6	16
68	Soybean protein isolate hydrolysates-liposomes interactions under oxidation: Mechanistic insights into system stability. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106336	10.6	5
67	Pepsin Diffusivity and Gastric Digestion of Soymilk as Affected by Binding of Tea Polyphenols to Soy Proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11043-11052	5.7	1
66	Gel Properties of Soy Protein Isolate Modified by Lipoxygenase-Catalyzed Linoleic Acid Oxidation and Their Influence on Pepsin Diffusion and In Vitro Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5691-5698	5.7	7
65	A highly sensitive electrochemical sensor containing nitrogen-doped ordered mesoporous carbon (NOMC) for voltammetric determination of L-tryptophan. <i>Food Chemistry</i> , <b>2020</b> , 326, 126976	8.5	15
64	Effect of oxidation on the gel properties of porcine myofibrillar proteins and their binding abilities with selected flavour compounds. <i>Food Chemistry</i> , <b>2020</b> , 329, 127032	8.5	29
63	Immunomodulatory activity of a novel polysaccharide extracted from Huangshui on THP-1 cells through NO production and increased IL-6 and TNF- $\alpha$ expression. <i>Food Chemistry</i> , <b>2020</b> , 330, 127257	8.5	18
62	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. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 161, 406-416	7.9	9
61	Beyond antioxidant actions: Insights into the antioxidant activities of tyr-containing dipeptides in aqueous solution systems and liposomal systems. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3227-3234	3.8	1
60	Heteroprotein complex of soy protein isolate and lysozyme: Formation mechanism and thermodynamic characterization. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105571	10.6	12
59	Structural characterization and immuno-stimulating activities of a novel polysaccharide from Huangshui, a byproduct of Chinese Baijiu. <i>Food Research International</i> , <b>2020</b> , 136, 109493	7	14

58	Physicochemical and Structural Characteristics of Soybean Protein Isolates Induced by Lipoxygenase-Catalyzed Linoleic Acid Oxidation during Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12384-12392	5.7	1
57	Heteroprotein complex coacervation: Focus on experimental strategies to investigate structure formation as a function of intrinsic and external physicochemical parameters for food applications. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 284, 102268	14.3	10
56	Impact of heating treatments on physical stability and lipid-protein co-oxidation in oil-in-water emulsion prepared with soy protein isolates. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105167	10.6	24
55	Physicochemical characteristics and gel-forming properties of myofibrillar protein in an oxidative system affected by partial substitution of NaCl with KCl, MgCl or CaCl. <i>Food Chemistry</i> , <b>2020</b> , 309, 125614	8.5	17
54	Heteroprotein complex formation of soy protein isolate and lactoferrin: Thermodynamic formation mechanism and morphologic structure. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105415	10.6	30
53	The chemistry behind the antioxidant actions of soy protein isolate hydrolysates in a liposomal system: Their performance in aqueous solutions and liposomes. <i>Food Chemistry</i> , <b>2020</b> , 323, 126789	8.5	9
52	Antioxidant efficiency and mechanisms of green tea, rosemary or matè extracts in porcine Longissimus dorsi subjected to iron-induced oxidative stress. <i>Food Chemistry</i> , <b>2019</b> , 298, 125030	8.5	14
51	Partial substitution of NaCl with chloride salt mixtures: Impact on oxidative characteristics of meat myofibrillar protein and their rheological properties. <i>Food Hydrocolloids</i> , <b>2019</b> , 96, 36-42	10.6	32
50	Effect of pH on the interaction of porcine myofibrillar proteins with pyrazine compounds. <i>Food Chemistry</i> , <b>2019</b> , 287, 93-99	8.5	39
49	Interactions of selected ketone flavours with porcine myofibrillar proteins: The role of molecular structure of flavour compounds. <i>Food Chemistry</i> , <b>2019</b> , 298, 125060	8.5	11
48	Changes in Structural and Gel Properties of Myofibrillar Proteins Induced by Sodium Chloride and Hydroxyl Radical. <i>Food Science and Technology Research</i> , <b>2019</b> , 25, 97-106	0.8	1
47	Physicochemical Changes and in Vitro Gastric Digestion of Modified Soybean Protein Induced by Lipoxygenase Catalyzed Linoleic Acid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13978-13985	5.7	13
46	In vitro gastrointestinal digest of catechin-modified ß-conglycinin oxidized by lipoxygenase-catalyzed linoleic acid peroxidation. <i>Food Chemistry</i> , <b>2019</b> , 280, 154-163	8.5	11
45	Flavour binding mechanism between a typical meat flavour compound (nonanal) and porcine myofibrillar proteins with consideration of conformational changes. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1954-1961	3.8	9
44	Interaction of ß-conglycinin with catechin-impact on physical and oxidative stability of safflower oil-in-water emulsion. <i>Food Chemistry</i> , <b>2018</b> , 268, 315-323	8.5	11
43	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. <i>Food Research International</i> , <b>2018</b> , 105, 150-158	7	30
42	Anti-aging effect of sea cucumber ( <i>Cucumaria frondosa</i> ) hydrolysate on fruit flies and d-galactose-induced aging mice. <i>Journal of Functional Foods</i> , <b>2018</b> , 47, 11-18	5.1	30
41	Iron(II) Initiation of Lipid and Protein Oxidation in Pork: The Role of Oxymyoglobin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4618-26	5.7	8

40	Polysaccharides from <i>Laminaria japonica</i> : Structural characteristics and antioxidant activity. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 602-608	5.4	63
39	Effects of high solid concentrations on the efficacy of enzymatic hydrolysis of yeast cells and the taste characteristics of the resulting hydrolysates. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1298-1304	3.8	9
38	Antioxidant activity and typical ageing compounds: their evolutions and relationships during the storage of lager beers. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2026-2033	3.8	14
37	Controlled formation of emulsion gels stabilized by salted myofibrillar protein under malondialdehyde (MDA)-induced oxidative stress. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 3766-77	5.7	48
36	Cantonese Sausage, Processing, Storage and Composition <b>2015</b> , 293-300		3
35	Improvement of the ACE-inhibitory and DPPH radical scavenging activities of soya protein hydrolysates through pepsin pretreatment. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2175-2182	3.8	11
34	Influence of linoleic acid-induced oxidative modifications on physicochemical changes and in vitro digestibility of porcine myofibrillar proteins. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 61, 414-421	5.4	43
33	Effect of protein oxidation on the stability of peanut beverage. <i>CYTA - Journal of Food</i> , <b>2015</b> , 13, 49-55	2.3	10
32	Biochemical changes of traditional Chinese-type soy sauce produced in four seasons during processing. <i>CYTA - Journal of Food</i> , <b>2014</b> , 12, 166-175	2.3	12
31	Binding of aroma compounds with myofibrillar proteins modified by a hydroxyl-radical-induced oxidative system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 9544-52	5.7	55
30	Stable and pH-sensitive protein nanogels made by self-assembly of heat denatured soy protein. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 9553-61	5.7	60
29	Surface characterization of oxidized myofibrils using X-ray photoelectron spectroscopy and scanning electron microscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 7507-14	5.7	13
28	Isolation and identification of antioxidative peptides from frog ( <i>Hylarana guentheri</i> ) protein hydrolysate by consecutive chromatography and electrospray ionization mass spectrometry. <i>Applied Biochemistry and Biotechnology</i> , <b>2014</b> , 173, 1169-82	3.2	10
27	Comparison of the conformational and nutritional changes of deamidated wheat gliadin by citric acid and hydrochloric acid. <i>Journal of Cereal Science</i> , <b>2014</b> , 60, 143-150	3.8	6
26	Effects of oxidative modification on gel properties of isolated porcine myofibrillar protein by peroxy radicals. <i>Meat Science</i> , <b>2014</b> , 96, 1432-9	6.4	98
25	Antioxidant Properties of Maillard Reaction Products from Defatted Peanut Meal Hydrolysate-Glucose Syrup and its Application to Sachima. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 327-335	0.8	5
24	Gelation of salted myofibrillar protein under malondialdehyde-induced oxidative stress. <i>Food Hydrocolloids</i> , <b>2014</b> , 40, 153-162	10.6	87
23	Effect of Oxidation on the Emulsifying Properties of Myofibrillar Proteins. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 1703-1712	5.1	114

22	Effect of oxidation on the emulsifying properties of soy protein isolate. <i>Food Research International</i> , <b>2013</b> , 52, 26-32	7	81
21	Effect of protein oxidation on the in vitro digestibility of soy protein isolate. <i>Food Chemistry</i> , <b>2013</b> , 141, 3224-9	8.5	50
20	Effects of high hydrostatic pressure treatments on haemagglutination activity and structural conformations of phytohemagglutinin from red kidney bean ( <i>Phaseolus vulgaris</i> ). <i>Food Chemistry</i> , <b>2013</b> , 136, 1358-63	8.5	13
19	Effect of koji fermentation on generation of volatile compounds in soy sauce production. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 609-619	3.8	76
18	Emulsifying and surface properties of citric acid deamidated wheat gliadin. <i>Journal of Cereal Science</i> , <b>2013</b> , 58, 68-75	3.8	25
17	Changes in lipid composition, fatty acid profile and lipid oxidative stability during Cantonese sausage processing. <i>Meat Science</i> , <b>2013</b> , 93, 525-32	6.4	37
16	Effects of malondialdehyde modification on the in vitro digestibility of soy protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 12139-45	5.7	29
15	Effect of citric acid deamidation on in vitro digestibility and antioxidant properties of wheat gluten. <i>Food Chemistry</i> , <b>2013</b> , 141, 2772-8	8.5	29
14	Effect of Protein Oxidation on the Conformational Properties of Peanut Protein Isolate. <i>Journal of Chemistry</i> , <b>2013</b> , 2013, 1-6	2.3	15
13	Immobilization of Lecitase <sup>®</sup> Ultra onto a novel polystyrene DA-201 resin: characterization and biochemical properties. <i>Applied Biochemistry and Biotechnology</i> , <b>2012</b> , 168, 1108-20	3.2	18
12	EFFECT OF SUGAR LEVEL ON PHYSICOCHEMICAL, BIOCHEMICAL CHARACTERISTICS AND PROTEOLYSIS PROPERTIES OF CANTONESE SAUSAGE DURING PROCESSING. <i>Journal of Food Quality</i> , <b>2012</b> , 35, 34-42	2.7	7
11	Structural evaluation of myofibrillar proteins during processing of Cantonese sausage by Raman spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 11070-7	5.7	48
10	Oxidation of sarcoplasmic proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. <i>Meat Science</i> , <b>2011</b> , 88, 462-7	6.4	53
9	EFFECT OF MANUFACTURING LEVEL ON THE BIOCHEMICAL CHARACTERISTICS OF CANTONESE SAUSAGE DURING PROCESSING. <i>Journal of Food Biochemistry</i> , <b>2011</b> , 35, 1015-1033	3.3	2
8	Effects of composition and oxidation of proteins on their solubility, aggregation and proteolytic susceptibility during processing of Cantonese sausage. <i>Food Chemistry</i> , <b>2011</b> , 124, 336-341	8.5	80
7	Physicochemical changes of myofibrillar proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. <i>Food Chemistry</i> , <b>2011</b> , 129, 472-478	8.5	61
6	Effects of microfluidization treatment and transglutaminase cross-linking on physicochemical, functional, and conformational properties of peanut protein isolate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 8886-94	5.7	83
5	MICROBIAL ANALYSIS AND TEXTURAL PROPERTIES OF CANTONESE SAUSAGE. <i>Journal of Food Process Engineering</i> , <b>2010</b> , 33, 2-14	2.4	18

4	Effect of Maillard reaction products derived from the hydrolysate of mechanically deboned chicken residue on the antioxidant, textural and sensory properties of Cantonese sausages. <i>Meat Science</i> , <b>2010</b> , 86, 276-82	6.4	64
3	Volatile compounds of Cantonese sausage released at different stages of processing and storage. <i>Food Chemistry</i> , <b>2010</b> , 121, 319-325	8.5	53
2	EFFECTS OF STAPHYLOCOCCUS CONDIMENTI AND MICROCOCCUS CASEOLYTICUS ON THE VOLATILE COMPOUNDS OF CANTONESE SAUSAGE. <i>Journal of Food Process Engineering</i> , <b>2009</b> , 32, 844-854	2.4	11
1	Structural characteristics of peptides extracted from Cantonese sausage during drying and their antioxidant activities. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 558-563	6.8	49