Bin Wang

List of Publications by Year
in descending order

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66	4,003	101543	123424
papers	citations	36 h-index	61 g-index

66	66	66	2620
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Isolation and characterization of acid soluble collagens and pepsin soluble collagens from the skin and bone of Spanish mackerel (Scomberomorous niphonius). Food Hydrocolloids, 2013, 31, 103-113.	10.7	221
2	Purification and characterisation of a novel antioxidant peptide derived from blue mussel (Mytilus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	209
3	Isolation and characterization of three antioxidant peptides from protein hydrolysate of bluefin leatherjacket (Navodon septentrionalis) heads. Journal of Functional Foods, 2015, 12, 1-10.	3.4	203
4	Antioxidant and Functional Properties of Collagen Hydrolysates from Spanish Mackerel Skin as Influenced by Average Molecular Weight. Molecules, 2014, 19, 11211-11230.	3.8	164
5	Antioxidant and anticancer peptides from the protein hydrolysate of blood clam (Tegillarca granosa) muscle. Journal of Functional Foods, 2015, 15, 301-313.	3.4	164
6	Preparation and evaluation of antioxidant peptides from ethanol-soluble proteins hydrolysate of Sphyrna lewini muscle. Peptides, 2012, 36, 240-250.	2.4	132
7	Purification and identification of three novel antioxidant peptides from protein hydrolysate of bluefin leatherjacket (Navodon septentrionalis) skin. Food Research International, 2015, 73, 124-129.	6.2	129
8	Isolation and Characterization of Collagen and Antioxidant Collagen Peptides from Scales of Croceine Croaker (Pseudosciaena crocea). Marine Drugs, 2013, 11, 4641-4661.	4.6	128
9	Influence of average molecular weight on antioxidant and functional properties of cartilage collagen hydrolysates from Sphyrna lewini, Dasyatis akjei and Raja porosa. Food Research International, 2013, 51, 283-293.	6.2	125
10	Influence of Amino Acid Compositions and Peptide Profiles on Antioxidant Capacities of Two Protein Hydrolysates from Skipjack Tuna (Katsuwonus pelamis) Dark Muscle. Marine Drugs, 2015, 13, 2580-2601.	4.6	117
11	Preparation and identification of antioxidant peptides from protein hydrolysate of skate (Raja porosa) Tj ETQq1 1 0.784314 rgBT /Ov	3.4	108
12	Purification and characterization of three antioxidant peptides from protein hydrolyzate of croceine croaker (Pseudosciaena crocea) muscle. Food Chemistry, 2015, 168, 662-667.	8.2	93
13	Isolation and characterization of three antioxidant pentapeptides from protein hydrolysate of monkfish (Lophius litulon) muscle. Food Research International, 2014, 55, 222-228.	6.2	91
14	Isolation and characterisation of five novel antioxidant peptides from ethanol-soluble proteins hydrolysate of spotless smoothhound (Mustelus griseus) muscle. Journal of Functional Foods, 2014, 6, 176-185.	3.4	82
15	Preparation, identification, and activity evaluation of ten antioxidant peptides from protein hydrolysate of swim bladders of miiuy croaker (Miichthys miiuy). Journal of Functional Foods, 2018, 47, 503-511.	3.4	82
16	Preparation and Characterization of Gelatin and Antioxidant Peptides from Gelatin Hydrolysate of Skipjack Tuna (Katsuwonus pelamis) Bone Stimulated by in vitro Gastrointestinal Digestion. Marine Drugs, 2019, 17, 78.	4.6	76
17	Bioactive Peptides from Cartilage Protein Hydrolysate of Spotless Smoothhound and Their Antioxidant Activity In Vitro. Marine Drugs, 2018, 16, 100.	4.6	73
18	Identification and Active Evaluation of Antioxidant Peptides from Protein Hydrolysates of Skipjack Tuna (Katsuwonus pelamis) Head. Antioxidants, 2019, 8, 318.	5.1	69

#	Article	IF	Citations
19	Preparation, Physicochemical and Antioxidant Properties of Acid- and Pepsin-Soluble Collagens from the Swim Bladders of Miiuy Croaker (Miichthys miiuy). Marine Drugs, 2018, 16, 161.	4.6	67
20	Characterization of acid-and pepsin-soluble collagens from spines and skulls of skipjack tuna (Katsuwonus pelamis). Chinese Journal of Natural Medicines, 2014, 12, 712-720.	1.3	65
21	Gelatin and Antioxidant Peptides from Gelatin Hydrolysate of Skipjack Tuna (Katsuwonus pelamis) Scales: Preparation, Identification and Activity Evaluation. Marine Drugs, 2019, 17, 565.	4.6	65
22	Antioxidant Peptides from the Protein Hydrolysate of Monkfish (Lophius litulon) Muscle: Purification, Identification, and Cytoprotective Function on HepG2 Cells Damage by H2O2. Marine Drugs, 2020, 18, 153.	4.6	64
23	Preparation and antioxidant property of extract and semipurified fractions of Caulerpa racemosa. Journal of Applied Phycology, 2012, 24, 1527-1536.	2.8	62
24	Anticancer Activity of a Hexapeptide from Skate (Raja porosa) Cartilage Protein Hydrolysate in HeLa Cells. Marine Drugs, 2016, 14, 153.	4.6	61
25	Ten new pentapeptides from protein hydrolysate of miiuy croaker (Miichthys miiuy) muscle: Preparation, identification, and antioxidant activity evaluation. LWT - Food Science and Technology, 2019, 105, 1-8.	5.2	59
26	Eight antihypertensive peptides from the protein hydrolysate of Antarctic krill (Euphausia superba): Isolation, identification, and activity evaluation on human umbilical vein endothelial cells (HUVECs). Food Research International, 2019, 121, 197-204.	6.2	58
27	Preparation and evaluation of antioxidant peptide from papain hydrolysate ofÂSphyrna lewini muscle protein. LWT - Food Science and Technology, 2013, 51, 281-288.	5.2	57
28	Anti-Fatigue Effect by Peptide Fraction from Protein Hydrolysate of Croceine Croaker (Pseudosciaena) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Drugs, 2016, 14, 221.	4.6	57
29	Purification of antioxidant peptides of Moringa oleifera seeds and their protective effects on H2O2 oxidative damaged Chang liver cells. Journal of Functional Foods, 2020, 64, 103698.	3.4	55
30	Purification and Characterization of Antioxidant Peptides Derived from Protein Hydrolysate of the Marine Bivalve Mollusk Tergillarca granosa. Marine Drugs, 2019, 17, 251.	4.6	53
31	Novel Antioxidant Collagen Peptides of Siberian Sturgeon (Acipenserbaerii) Cartilages: The Preparation, Characterization, and Cytoprotection of H2O2-Damaged Human Umbilical Vein Endothelial Cells (HUVECs). Marine Drugs, 2022, 20, 325.	4.6	53
32	Antioxidant Peptides from Collagen Hydrolysate of Redlip Croaker (Pseudosciaena polyactis) Scales: Preparation, Characterization, and Cytoprotective Effects on H2O2-Damaged HepG2 Cells. Marine Drugs, 2020, 18, 156.	4.6	50
33	Antioxidant peptides from protein hydrolysate of skipjack tuna milt: Purification, identification, and cytoprotection on H2O2 damaged human umbilical vein endothelial cells. Process Biochemistry, 2022, 113, 258-269.	3.7	50
34	Preparation, Identification, and Activity Evaluation of Eight Antioxidant Peptides from Protein Hydrolysate of Hairtail (Trichiurus japonicas) Muscle. Marine Drugs, 2019, 17, 23.	4.6	49
35	Purification and Identification of Antioxidant Peptides from Protein Hydrolysate of Scalloped Hammerhead (Sphyrna lewini) Cartilage. Marine Drugs, 2017, 15, 61.	4.6	47
36	Eight Collagen Peptides from Hydrolysate Fraction of Spanish Mackerel Skins: Isolation, Identification, and In Vitro Antioxidant Activity Evaluation. Marine Drugs, 2019, 17, 224.	4.6	40

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37	Preparation, Characterization, and Cytoprotective Effects on HUVECs of Fourteen Novel Angiotensin-I-Converting Enzyme Inhibitory Peptides From Protein Hydrolysate of Tuna Processing By-Products. Frontiers in Nutrition, 2022, 9, 868681.	3.7	39
38	Cytoprotective Effect of Antioxidant Pentapeptides from the Protein Hydrolysate of Swim Bladders of Miiuy Croaker (Miichthys miiuy) against H2O2-Mediated Human Umbilical Vein Endothelial Cell (HUVEC) Injury. International Journal of Molecular Sciences, 2019, 20, 5425.	4.1	38
39	Antioxidant peptides from Antarctic Krill (Euphausia superba) hydrolysate: Preparation, identification and cytoprotection on H2O2-induced oxidative stress. Journal of Functional Foods, 2021, 86, 104701.	3.4	38
40	Diketopiperazine and Diphenylether Derivatives from Marine Algae-Derived Aspergillus versicolor OUCMDZ-2738 by Epigenetic Activation. Marine Drugs, 2019, 17, 6.	4.6	37
41	Two Novel Antioxidant Nonapeptides from Protein Hydrolysate of Skate (Raja porosa) Muscle. Marine Drugs, 2015, 13, 1993-2009.	4.6	36
42	Physicochemical and Antioxidant Properties of Acid- and Pepsin-Soluble Collagens from the Scales of Miiuy Croaker (Miichthys Miiuy). Marine Drugs, 2018, 16, 394.	4.6	35
43	Four Antioxidant Peptides from Protein Hydrolysate of Red Stingray (Dasyatis akajei) Cartilages: Isolation, Identification, and In Vitro Activity Evaluation. Marine Drugs, 2019, 17, 263.	4.6	33
44	Structure and immunoregulatory activity of Î²-d-galactofuranose-containing polysaccharides from the medicinal fungus Shiraia bambusicola. International Journal of Biological Macromolecules, 2019, 129, 530-537.	7.5	32
45	Preparation, Identification, Molecular Docking Study and Protective Function on HUVECs of Novel ACE Inhibitory Peptides from Protein Hydrolysate of Skipjack Tuna Muscle. Marine Drugs, 2022, 20, 176.	4.6	32
46	Physicochemical properties of acid- and pepsin-soluble collagens from the cartilage of Siberian sturgeon. Environmental Science and Pollution Research, 2018, 25, 31427-31438.	5.3	31
47	High Fischer ratio oligopeptides determination from Antartic krill: Preparation, peptides profiles, and in vitro antioxidant activity. Journal of Food Biochemistry, 2019, 43, e12827.	2.9	29
48	Purification, Identification, Activity Evaluation, and Stability of Antioxidant Peptides from Alcalase Hydrolysate of Antarctic Krill (Euphausia superba) Proteins. Marine Drugs, 2021, 19, 347.	4.6	29
49	Antioxidant Peptides from the Protein Hydrolysate of Spanish Mackerel (Scomberomorous niphonius) Muscle by in Vitro Gastrointestinal Digestion and Their in Vitro Activities. Marine Drugs, 2019, 17, 531.	4.6	27
50	Influence of Different Hydrolysis Processes by Trypsin on the Physicochemical, Antioxidant, and Functional Properties of Collagen Hydrolysates fromSphyrna lewini, Dasyatis akjei, andRaja porosa. Journal of Aquatic Food Product Technology, 2016, 25, 616-632.	1.4	24
51	Twelve Antioxidant Peptides From Protein Hydrolysate of Skipjack Tuna (Katsuwonus pelamis) Roe Prepared by Flavourzyme: Purification, Sequence Identification, and Activity Evaluation. Frontiers in Nutrition, 2021, 8, 813780.	3.7	24
52	Characterization of Acid-soluble Collagen from the Skin of Hammerhead Shark (Sphyrna lewini) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	22
53	Preparation and characterization of acid and pepsin-soluble collagens from scales of croceine and redlip croakers. Food Science and Biotechnology, 2015, 24, 2003-2010.	2.6	21
54	Characterization of acid-soluble collagens from the cartilages of scalloped hammerhead (Sphyrna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22, 909-916.	2.6	20

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55	Bioactive Pimaraneâ€Type Diterpenes from Marine Organisms. Chemistry and Biodiversity, 2018, 15, e1700276.	2.1	20
56	Structural characterization and proliferation activity of chondroitin sulfate from the sturgeon, Acipenser schrenckii. International Journal of Biological Macromolecules, 2020, 164, 3005-3011.	7.5	19
57	Purification and characterization of an antioxidant glycoprotein from the hydrolysate of Mustelus griseus. International Journal of Biological Macromolecules, 2013, 52, 267-274.	7.5	18
58	Bioactive Pimarane Diterpenes from the Arctic Fungus Eutypella sp. Dâ€1. Chemistry and Biodiversity, 2018, 15, e1700501.	2.1	18
59	Hypolipidemic Activities of Two Pentapeptides (VIAPW and IRWWW) from Miiuy Croaker (Miichthys) Tj ETQq1 1 0.784314 rgBT /Overlo Sciences (Switzerland), 2020, 10, 817.	2.5	18
60	Anti-Inflammatory Activity of a Peptide from Skipjack (Katsuwonus pelamis). Marine Drugs, 2019, 17, 582.	4.6	17
61	Antioxidant Peptides From Protein Hydrolysate of Marine Red Algae Eucheuma cottonii: Preparation, Identification, and Cytoprotective Mechanisms on H2O2 Oxidative Damaged HUVECs. Frontiers in Microbiology, 2022, 13, 791248.	3.5	17
62	Fucoxanthin Attenuates Free Fatty Acid-Induced Nonalcoholic Fatty Liver Disease by Regulating Lipid Metabolism/Oxidative Stress/Inflammation via the AMPK/Nrf2/TLR4 Signaling Pathway. Marine Drugs, 2022, 20, 225.	4.6	16
63	Antioxidant Mechanisms of the Oligopeptides (FWKVV and FMPLH) from Muscle Hydrolysate of Miiuy Croaker against Oxidative Damage of HUVECs. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-15.	4.0	12
64	Gelatin From Cartilage of Siberian Sturgeon (Acipenser baerii): Preparation, Characterization, and Protective Function on Ultraviolet-A-Injured Human Skin Fibroblasts. Frontiers in Marine Science, 0, 9, .	2.5	9
65	Fucoxanthin attenuates doxorubicin-induced cardiotoxicity via anti-oxidant and anti-apoptotic mechanisms associated with p38, JNK and p53 pathways. Journal of Functional Foods, 2019, 62, 103542.	3.4	8
66	Bioactive Exopolysaccharides Reveal Camellia oleifera Infected by the Fungus Exobasidium gracile Could Have a Functional Use. Molecules, 2019, 24, 2048.	3.8	6