

Jiang Pengfei

List of Publications by Year in descending order

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papers

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1306789

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citing authors

#	ARTICLE	IF	CITATIONS
1	Potential Mechanisms Mediating the Protective Effects of <i>Tricholoma matsutake</i> -Derived Peptides in Mitigating DSS-Induced Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5536-5546.	2.4	42
2	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016, 11, 257-265.	1.4	32
3	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12283-12292.	2.4	32
4	Optimised condition for preparing sea cucumber ovum hydrolysate-calcium complex and its structural analysis. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1914-1922.	1.3	29
5	Antarctic Krill Derived Nonapeptide as an Effective Iron-Binding Ligand for Facilitating Iron Absorption via the Small Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11290-11300.	2.4	23
6	Peptides derived from sea cucumber accelerate cells proliferation and migration for wound healing by promoting energy metabolism and upregulating the ERK/AKT pathway. <i>European Journal of Pharmacology</i> , 2022, 921, 174885.	1.7	14
7	Calcium Delivery Systems Assembled using Antarctic Krill Derived Heptapeptides: Exploration of the Assembly Mechanism, <i>In Vitro</i> Digestion Profile, and Calcium Absorption Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2018-2028.	2.4	12
8	Nanoliposomes for encapsulation and calcium delivery of egg white peptide-calcium complex. <i>Journal of Food Science</i> , 2021, 86, 1418-1431.	1.5	7
9	Traditional Cooking Methods Affect Color, Texture and Bioactive Nutrients of <i>Undaria pinnatifida</i> . <i>Foods</i> , 2022, 11, 1078.	1.9	6
10	Hot-Air Drying Characteristics of Sea Cucumber (<i>Apostichopus japonicus</i>) and Its Rehydration Properties. <i>Journal of Food Quality</i> , 2022, 2022, 1-9.	1.4	5
11	Effects of Boiling Processing on Texture of Scallop Adductor Muscle and Its Mechanism. <i>Foods</i> , 2022, 11, 1947.	1.9	4
12	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , 2022, 2022, 1-12.	1.4	1