Jiang Pengfei

List of Publications by Year
in descending order

12 papers	207 citations	1307594 7 h-index	1199594 12 g-index
12 all docs	12 docs citations	12 times ranked	130 citing authors

#	Article	IF	Citations
1	Calcium Delivery Systems Assembled using Antarctic Krill Derived Heptapeptides: Exploration of the Assembly Mechanism, In Vitro Digestion Profile, and Calcium Absorption Behavior. Journal of Agricultural and Food Chemistry, 2022, 70, 2018-2028.	5.2	12
2	Hot-Air Drying Characteristics of Sea Cucumber (Apostichopus japonicus) and Its Rehydration Properties. Journal of Food Quality, 2022, 2022, 1-9.	2.6	5
3	Application of Artificial Neural Network in the Baking Process of Salmon. Journal of Food Quality, 2022, 2022, 1-12.	2.6	1
4	Peptides derived from sea cucumber accelerate cells proliferation and migration for wound healing by promoting energy metabolism and upregulating the ERK/AKT pathway. European Journal of Pharmacology, 2022, 921, 174885.	3.5	14
5	Traditional Cooking Methods Affect Color, Texture and Bioactive Nutrients of Undaria pinnatifida. Foods, 2022, 11, 1078.	4.3	6
6	Effects of Boiling Processing on Texture of Scallop Adductor Muscle and Its Mechanism. Foods, 2022, 11, 1947.	4.3	4
7	Nanoliposomes for encapsulation and calcium delivery of egg white peptideâ€“calcium complex. Journal of Food Science, 2021, 86, 1418-1431.	3.1	7
8	Potential Mechanisms Mediating the Protective Effects of Tricholoma matsutake-Derived Peptides in Mitigating DSS-Induced Colitis. Journal of Agricultural and Food Chemistry, 2021, 69, 5536-5546.	5.2	42
9	Antarctic Krill Derived Nonapeptide as an Effective Iron-Binding Ligand for Facilitating Iron Absorption via the Small Intestine. Journal of Agricultural and Food Chemistry, 2020, 68, 11290-11300.	5.2	23
10	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. Journal of Agricultural and Food Chemistry, 2019, 67, 12283-12292.	5.2	32
11	Optimised condition for preparing sea cucumber ovum hydrolysateâ€“calcium complex and its structural analysis. International Journal of Food Science and Technology, 2017, 52, 1914-1922.	2.7	29
12	Changes in Body Wall of Sea Cucumber (Stichopus japonicus) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. Food Biophysics, 2016, 11, 257-265.	3.0	32