

# Xiao-yang Liu

## 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.

17  
papers

208  
citations

9  
h-index

14  
g-index

24  
ext. papers

338  
ext. citations

5.3  
avg, IF

3.01  
L-index

#	Paper	IF	Citations
17	Distribution of tyrosol fatty acid esters in the gastrointestinal tracts of mice and their hydrolysis characteristics by gut microbiota.. <i>Food and Function</i> , <b>2022</b> , 13, 2998-3008	6.1	0
16	A Major Intestinal Catabolite of Quercetin Glycosides, 3-Hydroxyphenylacetic Acid, Protects the Hepatocytes from the Acetaldehyde-Induced Cytotoxicity through the Enhancement of the Total Aldehyde Dehydrogenase Activity.. <i>International Journal of Molecular Sciences</i> , <b>2022</b> , 23,	6.3	4
15	Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity in vitro. <i>Food Chemistry</i> , <b>2021</b> , 344, 128566	8.5	12
14	Effect of carbon chain length on the hydrolysis and transport characteristics of alkyl gallates in rat intestine. <i>Food and Function</i> , <b>2021</b> , 12, 10581-10588	6.1	1
13	In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber ( <i>Stichopus japonicus</i> ). <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14383	2.1	1
12	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 1248-1256	5.7	9
11	Improving the oxidative stability and lengthening the shelf life of DHA algae oil with composite antioxidants. <i>Food Chemistry</i> , <b>2020</b> , 313, 126139	8.5	17
10	Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2673-2680	3.4	5
9	Shelf life prediction and changes in lipid profiles of dried shrimp ( <i>Penaeus vannamei</i> ) during accelerated storage. <i>Food Chemistry</i> , <b>2019</b> , 297, 124951	8.5	19
8	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber ( <i>Stichopus japonicus</i> ). <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 5752-5759	4.3	10
7	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , <b>2019</b> , 295, 423-431	8.5	25
6	Isolation and identification of zinc-chelating peptides from sea cucumber ( <i>Stichopus japonicus</i> ) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 6400-6407	4.3	7
5	Zinc-Chelating Mechanism of Sea Cucumber ()-Derived Synthetic Peptides. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	4
4	Effects of hot air drying process on lipid quality of whelks <i>Crosse</i> and. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4166-4176	3.3	4
3	Benzyl isothiocyanate ameliorates acetaldehyde-induced cytotoxicity by enhancing aldehyde dehydrogenase activity in murine hepatoma Hepa1c1c7 cells. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 108, 305-313	4.7	16
2	Inhibition of phosphatidylinositide 3-kinase ameliorates antiproliferation by benzyl isothiocyanate in human colon cancer cells. <i>Biochemical and Biophysical Research Communications</i> , <b>2017</b> , 491, 209-216	3.4	20
1	Extrusion of Antarctic krill ( <i>Euphausia superba</i> ) meal and its effect on oil extraction. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 633-639	3.8	47

