List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Recent advances in the understanding of egg white protein functionality. Trends in Food Science and Technology, 1995, 6, 225-232.	15.1	535
2	Advances in the Value of Eggs and Egg Components for Human Health. Journal of Agricultural and Food Chemistry, 2005, 53, 8421-8431.	5.2	408
3	Recent Advances in the Understanding of the Health Benefits and Molecular Mechanisms Associated with Green Tea Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 1029-1043.	5.2	344
4	Antimicrobial Peptides Released by Enzymatic Hydrolysis of Hen Egg White Lysozyme. Journal of Agricultural and Food Chemistry, 2004, 52, 1088-1094.	5.2	253
5	l-Tryptophan exhibits therapeutic function in a porcine model of dextran sodium sulfate (DSS)-induced colitis. Journal of Nutritional Biochemistry, 2010, 21, 468-475.	4.2	183
6	Thermally induced changes in egg white proteins. Journal of Agricultural and Food Chemistry, 1990, 38, 2122-2125.	5.2	172
7	Recent Advances in the Understanding of Egg Allergens: Basic, Industrial, and Clinical Perspectives. Journal of Agricultural and Food Chemistry, 2008, 56, 4874-4900.	5.2	159
8	Chicken Egg Yolk Antibodies as Therapeutics in Enteric Infectious Disease: A Review. Journal of Medicinal Food, 2002, 5, 159-169.	1.5	150
9	Egg Yolk Antibodies for Passive Immunity. Annual Review of Food Science and Technology, 2012, 3, 163-182.	9.9	142
10	The PepT1-transportable soy tripeptide VPY reduces intestinal inflammation. Biochimica Et Biophysica Acta - General Subjects, 2012, 1820, 1753-1763.	2.4	140
11	Comparative Studies on Antigenicity and Allergenicity of Native and Denatured Egg White Proteins. Journal of Agricultural and Food Chemistry, 2002, 50, 2679-2683.	5.2	133
12	Fibrinolytic enzymes in Asian traditional fermented foods. Food Research International, 2005, 38, 243-250.	6.2	133
13	Heat induced gelling properties of soy protein isolates prepared from different defatted soybean flours. Food Research International, 2005, 38, 377-385.	6.2	129
14	Hen Egg Lysozyme Attenuates Inflammation and Modulates Local Gene Expression in a Porcine Model of Dextran Sodium Sulfate (DSS)-Induced Colitis. Journal of Agricultural and Food Chemistry, 2009, 57, 2233-2240.	5.2	129
15	Î <sup>3</sup> -Glutamyl cysteine and Î <sup>3</sup> -glutamyl valine inhibit TNF-α signaling in intestinal epithelial cells and reduce inflammation in a mouse model of colitis via allosteric activation of the calcium-sensing receptor. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2015, 1852, 792-804.	3.8	125
16	Egg Proteins and Peptides in Human Health-Chemistry, Bioactivity and Production. Current Pharmaceutical Design, 2007, 13, 875-884.	1.9	117
17	Preparation of Novel Functional Oligophosphopeptides from Hen Egg Yolk Phosvitin. Journal of Agricultural and Food Chemistry, 2000, 48, 990-994.	5.2	116
18	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. Journal of Functional Foods. 2014. 10. 35-45.	3.4	111

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19	The impact of oolong and black tea polyphenols on human health. Food Bioscience, 2019, 29, 55-61.	4.4	101
20	Transport of a tripeptide, Gly-Pro-Hyp, across the porcine intestinal brush-border membrane. Journal of Peptide Science, 2007, 13, 468-474.	1.4	97
21	Transglutaminase Cross-Linked Egg White Protein Films:Â Tensile Properties and Oxygen Permeability. Journal of Agricultural and Food Chemistry, 1998, 46, 4022-4029.	5.2	96
22	Effect of Dry Heat and Mild Alkaline Treatment on Functional Properties of Egg White Proteins. Journal of Agricultural and Food Chemistry, 1997, 45, 2924-2928.	5.2	95
23	The potential of food proteinâ€derived antiâ€inflammatory peptides against various chronic inflammatory diseases. Journal of the Science of Food and Agriculture, 2016, 96, 2303-2311.	3.5	95
24	Antioxidative Stress Activity of Oligophosphopeptides Derived from Hen Egg Yolk Phosvitin in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2006, 54, 773-778.	5.2	91
25	Immunochemical and Structural Analysis of Pepsin-Digested Egg White Ovomucoid. Journal of Agricultural and Food Chemistry, 2000, 48, 6261-6266.	5.2	84
26	Soy-Derived Di- and Tripeptides Alleviate Colon and Ileum Inflammation in Pigs with Dextran Sodium Sulfate-Induced Colitis3. Journal of Nutrition, 2012, 142, 363-368.	2.9	83
27	Preparation and stabilization of simple and multiple emulsions using a microporous glass membrane. Colloids and Surfaces B: Biointerfaces, 1996, 6, 261-268.	5.0	82
28	Chicken Eggshell Matrix Proteins Enhance Calcium Transport in the Human Intestinal Epithelial Cells, Caco-2. Journal of Agricultural and Food Chemistry, 2003, 51, 6056-6061.	5.2	81
29	Phosphopeptides Derived from Hen Egg Yolk Phosvitin: Effect of Molecular Size on the Calcium-binding Properties. Bioscience, Biotechnology and Biochemistry, 2001, 65, 1187-1190.	1.3	77
30	Identification and Fine Mapping of IgG and IgE Epitopes in Ovomucoid. Biochemical and Biophysical Research Communications, 2002, 292, 1070-1074.	2.1	76
31	Novel Fibrinolytic Enzyme in Fermented Shrimp Paste, a Traditional Asian Fermented Seasoning. Journal of Agricultural and Food Chemistry, 2004, 52, 980-986.	5.2	75
32	Effects of Hen Egg Yolk Immunoglobulin in Passive Protection of Rainbow Trout againstYersinia ruckeri. Journal of Agricultural and Food Chemistry, 2000, 48, 110-115.	5.2	74
33	Antioxidant activity of tryptic digests of hen egg yolk phosvitin. Journal of the Science of Food and Agriculture, 2007, 87, 2604-2608.	3.5	72
34	Surfactants Enhance the Tight-Junction Permeability of Food Allergens in Human Intestinal Epithelial Caco-2 Cells. International Archives of Allergy and Immunology, 2003, 130, 135-142.	2.1	70
35	Antioxidative Activity of Amino Acids on Tissue Oxidative Stress in Human Intestinal Epithelial Cell Model. Journal of Agricultural and Food Chemistry, 2007, 55, 8458-8464.	5.2	70
36	Fine mapping and structural analysis of immunodominant IgE allergenic epitopes in chicken egg ovalbumin. Protein Engineering, Design and Selection, 2003, 16, 747-752.	2.1	68

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37	Fermented pork sausage fortified with commercial or hen eggshell calcium lactate. Meat Science, 2002, 62, 199-204.	5.5	65
38	Eggshell Matrix Proteins as Defense Mechanism of Avian Eggs. Journal of Agricultural and Food Chemistry, 2003, 51, 249-253.	5.2	65
39	Oligophosphopeptides Derived from Egg Yolk Phosvitin Up-regulate Î <sup>3</sup> -Glutamylcysteine Synthetase and Antioxidant Enzymes against Oxidative Stress in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2007, 55, 2829-2835.	5.2	64
40	Comparative Proteomic Analysis of Egg White Proteins under Various Storage Temperatures. Journal of Agricultural and Food Chemistry, 2012, 60, 7746-7753.	5.2	62
41	Egg Yolk Peptides Up-regulate Glutathione Synthesis and Antioxidant Enzyme Activities in a Porcine Model of Intestinal Oxidative Stress. Journal of Agricultural and Food Chemistry, 2010, 58, 7624-7633.	5.2	61
42	Identification of Hen Egg Yolk-Derived Phosvitin Phosphopeptides and Their Effects on Gene Expression Profiling against Oxidative Stress-Induced Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2011, 59, 9207-9218.	5.2	58
43	Antimicrobial proteins in chicken reproductive system. Biochemical and Biophysical Research Communications, 2006, 340, 648-655.	2.1	56
44	Bioactive dietary peptides and amino acids in inflammatory bowel disease. Amino Acids, 2015, 47, 2127-2141.	2.7	54
45	Epitope characterization of ovalbumin in BALB/c mice using different entry routes. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2007, 1774, 200-212.	2.3	52
46	Purification and Characterization of a Novel Fibrinolytic Enzyme from <i>Bacillus</i> sp. nov. SK006 Isolated from an Asian Traditional Fermented Shrimp Paste. Journal of Agricultural and Food Chemistry, 2008, 56, 1451-1457.	5.2	52
47	Characterization of IgE and IgG Epitopes on Ovomucoid Using Egg-White-Allergic Patients' Sera. Biochemical and Biophysical Research Communications, 1998, 253, 124-127.	2.1	51
48	Oral Administration of Hen Egg White Ovotransferrin Attenuates the Development of Colitis Induced by Dextran Sodium Sulfate in Mice. Journal of Agricultural and Food Chemistry, 2015, 63, 1532-1539.	5.2	48
49	Adsorption Behavior of Egg Yolk Low-Density Lipoproteins in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1998, 46, 36-41.	5.2	47
50	Therapeutic potential of hen egg white peptides for the treatment of intestinal inflammation. Journal of Functional Foods, 2009, 1, 161-169.	3.4	47
51	Antioxidant and anti-inflammatory activities of pyranoanthocyanins and other polyphenols from staghorn sumac (Rhus hirta L.) in Caco-2 cell models. Journal of Functional Foods, 2016, 20, 139-147.	3.4	47
52	In Vitro and ex Vivo Uptake of Glutathione (GSH) across the Intestinal Epithelium and Fate of Oral GSH after in Vivo Supplementation. Journal of Agricultural and Food Chemistry, 2014, 62, 9499-9506.	5.2	46
53	Anti-inflammatory Effects of Poly- <scp>l</scp> -lysine in Intestinal Mucosal System Mediated by Calcium-Sensing Receptor Activation. Journal of Agricultural and Food Chemistry, 2015, 63, 10437-10447.	5.2	46
54	Calcium-Sensing Receptor (CaSR)-Mediated Anti-inflammatory Effects of <scp>l</scp> -Amino Acids in Intestinal Epithelial Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 9987-9995.	5.2	46

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55	Characterization of oil-in-water emulsions stabilized by hen's egg yolk granule. Food Hydrocolloids, 1998, 12, 203-210.	10.7	45
56	Immunomodulatory Effects of Egg White Enzymatic Hydrolysates Containing Immunodominant Epitopes in a BALB/c Mouse Model of Egg Allergy. Journal of Agricultural and Food Chemistry, 2009, 57, 2241-2248.	5.2	45
57	Peptides derived from eggshell membrane improve antioxidant enzyme activity and glutathione synthesis against oxidative damage in Caco-2 cells. Journal of Functional Foods, 2014, 11, 571-580.	3.4	45
58	Reduction of antigenicity and allergenicity of genetically modified egg white allergen, ovomucoid third domain. Biochemical and Biophysical Research Communications, 2003, 302, 133-137.	2.1	44
59	Novel T-cell epitopes of ovalbumin in BALB/c mouse: Potential for peptide-immunotherapy. Biochemical and Biophysical Research Communications, 2009, 378, 203-208.	2.1	44
60	β 1-4 mannobiose enhances Salmonella-killing activity and activates innate immune responses in chicken macrophages. Veterinary Immunology and Immunopathology, 2011, 139, 289-295.	1.2	44
61	Phenolics of cereal, pulse and oilseed processing by-products and potential effects of solid-state fermentation on their bioaccessibility, bioavailability and health benefits: A review. Trends in Food Science and Technology, 2021, 116, 954-974.	15.1	44
62	Biologically Active Hen Egg Components in Human Health and Disease. Journal of Poultry Science, 2004, 41, 1-29.	1.6	41
63	Effects of ovalbumin glycoconjugates on alleviation of orally induced egg allergy in mice via dendriticâ€cell maturation and Tâ€cell activation. Molecular Nutrition and Food Research, 2014, 58, 405-417.	3.3	41
64	The Soy Peptide Phe–Leu–Val Reduces TNFα-Induced Inflammatory Response and Insulin Resistance in Adipocytes. Journal of Medicinal Food, 2016, 19, 678-685.	1.5	40
65	Structural and Functional Changes of Hen's Egg Yolk Low-Density Lipoproteins with Phospholipase A2. Journal of Agricultural and Food Chemistry, 1997, 45, 4558-4563.	5.2	39
66	Comparative Composition and Antioxidant Activity of Peptide Fractions Obtained by Ultrafiltration of Egg Yolk Protein Enzymatic Hydrolysates. Membranes, 2011, 1, 149-161.	3.0	37
67	Immunomodulatory Effects of Heated Ovomucoid-Depleted Egg White in a BALB/c Mouse Model of Egg Allergy. Journal of Agricultural and Food Chemistry, 2011, 59, 13195-13202.	5.2	37
68	Laser Light Scattering Study on the Heat-Induced Ovalbumin Aggregates Related to Its Gelling Property. Journal of Agricultural and Food Chemistry, 1996, 44, 2086-2090.	5.2	36
69	Hydrolysate from Eggshell Membrane Ameliorates Intestinal Inflammation in Mice. International Journal of Molecular Sciences, 2014, 15, 22728-22742.	4.1	35
70	Anti-inflammatory Effect and Cellular Uptake Mechanism of Peptides from Common Bean ( <i>Phaseolus vulga</i> L.) Milk and Yogurts in Caco-2 Mono- and Caco-2/EA.hy926 Co-culture Models. Journal of Agricultural and Food Chemistry, 2019, 67, 8370-8381.	5.2	34
71	Anti-inflammatory and anti-oxidative activities of daidzein and its sulfonic acid ester derivatives. Journal of Functional Foods, 2017, 35, 635-640.	3.4	33
72	Intervention of Isomaltodextrin Mitigates Intestinal Inflammation in a Dextran Sodium Sulfate-Induced Mouse Model of Colitis via Inhibition of Toll-like Receptor-4. Journal of Agricultural and Food Chemistry, 2017, 65, 810-817.	5.2	32

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73	Competitive Adsorption of Hen's Egg Yolk Granule Lipoproteins and Phosvitin in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1997, 45, 4564-4570.	5.2	31
74	Phosphopeptides (PPPs) from hen egg yolk phosvitin exert anti-inflammatory activity via modulation of cytokine expression. Journal of Functional Foods, 2012, 4, 718-726.	3.4	31
75	Isolation and characterization of antimicrobial proteins and peptide from chicken liver. Journal of Peptide Science, 2007, 13, 368-378.	1.4	30
76	Fine mapping of sequential neutralization epitopes on the subunit protein VP8 of human rotavirus. Biochemical Journal, 2003, 376, 269-275.	3.7	29
77	Cloning and Expression of Human Rotavirus Spike Protein, VP8*, in Escherichia coli. Biochemical and Biophysical Research Communications, 2001, 282, 1183-1188.	2.1	28
78	β-1,4-Mannobiose Stimulates Innate Immune Responses and Induces TLR4-Dependent Activation of Mouse Macrophages but Reduces Severity of Inflammation during Endotoxemia in Mice. Journal of Nutrition, 2013, 143, 384-391.	2.9	28
79	Attenuation of Allergic Immune Response Phenotype by Mannosylated Egg White in Orally Induced Allergy in Balb/c Mice. Journal of Agricultural and Food Chemistry, 2014, 62, 9479-9487.	5.2	28
80	Tandem copies of a human rotavirus VP8 epitope can induce specific neutralizing antibodies in BALB/c mice. Biochimica Et Biophysica Acta - General Subjects, 2006, 1760, 1884-1893.	2.4	26
81	Intervention of Dietary Dipeptide Gamma- <scp>l</scp> -Glutamyl- <scp>l</scp> -Valine (γ-EV) Ameliorates Inflammatory Response in a Mouse Model of LPS-Induced Sepsis. Journal of Agricultural and Food Chemistry, 2017, 65, 5953-5960.	5.2	26
82	Chinese Sweet Leaf Tea ( <i>Rubus suavissimus</i> ) Mitigates LPS-Induced Low-Grade Chronic Inflammation and Reduces the Risk of Metabolic Disorders in a C57BL/6J Mouse Model. Journal of Agricultural and Food Chemistry, 2020, 68, 138-146.	5.2	26
83	Separation ofSalmonella enteritidisfrom Experimentally Contaminated Liquid Eggs Using a Hen IgY Immobilized Immunomagnetic Separation System. Journal of Agricultural and Food Chemistry, 1997, 45, 3723-3727.	5.2	25
84	Chinese sweet tea (Rubus suavissimus) polyphenols attenuate the allergic responses in a Balb/c mouse model of egg allergy. Journal of Functional Foods, 2020, 67, 103827.	3.4	25
85	QuillajaSaponin Can Modulate Ovalbumin-Induced IgE Allergic Responses through Regulation of Th1/Th2 Balance in a Murine Model. Journal of Agricultural and Food Chemistry, 2006, 54, 3271-3276.	5.2	24
86	Antioxidative stress effect of phosphoserine dimers is mediated via activation of the Nrf2 signaling pathway. Molecular Nutrition and Food Research, 2015, 59, 303-314.	3.3	24
87	Avian Eggshell Membrane as a Novel Biomaterial: A Review. Foods, 2021, 10, 2178.	4.3	24
88	Passive Immunization Through Avian Egg Antibodies. Food Biotechnology, 2004, 18, 39-62.	1.5	23
89	Comparison of Glycated Ovalbumin–Monosaccharides in the Attenuation of Ovalbumin-Induced Allergic Response in a BALB/C Mouse Model. Journal of Agricultural and Food Chemistry, 2019, 67, 8138-8148.	5.2	23
90	Adsorption Properties of Cholesterol-Reduced Egg Yolk Low-Density Lipoprotein at Oil-in-Water Interfaces. Journal of Agricultural and Food Chemistry, 1998, 46, 2153-2158.	5.2	22

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91	Immunological comparison of native and recombinant egg allergen, ovalbumin, expressed inEscherichia coli. Biotechnology Letters, 2003, 25, 1917-1924.	2.2	22
92	<i>Lactobacillus pentosus</i> S-PT84 Prevents Low-Grade Chronic Inflammation-Associated Metabolic Disorders in a Lipopolysaccharide and High-Fat Diet C57/BL6J Mouse Model. Journal of Agricultural and Food Chemistry, 2020, 68, 4374-4386.	5.2	22
93	Adenine Inhibits TNF-α Signaling in Intestinal Epithelial Cells and Reduces Mucosal Inflammation in a Dextran Sodium Sulfate-Induced Colitis Mouse Model. Journal of Agricultural and Food Chemistry, 2016, 64, 4227-4234.	5.2	20
94	Phosvitin phosphopeptides increase iron uptake in a Caco-2 cell monolayer model. International Journal of Food Science and Technology, 2006, 41, 455-458.	2.7	19
95	Î <sup>3</sup> -Clutamylvaline Prevents Low-Grade Chronic Inflammation via Activation of a Calcium-Sensing Receptor Pathway in 3T3-L1Mouse Adipocytes. Journal of Agricultural and Food Chemistry, 2019, 67, 8361-8369.	5.2	19
96	Engineered recombinant ovomucoid third domain can modulate allergenic response in Balb/c mice model. Biochemical and Biophysical Research Communications, 2006, 342, 710-717.	2.1	18
97	Inhibitory effects of Quillaja saponin on IgE-mediated degranulation of rat basophilic leukemia RBL-2H3 Cells. Journal of Functional Foods, 2012, 4, 864-871.	3.4	18
98	Effect of heat denaturation of egg white proteins ovalbumin and ovomucoid on CD4+ T cell cytokine production and human mast cell histamine production. Journal of Functional Foods, 2015, 18, 28-34.	3.4	18
99	Quantitative Comparative Integrated Proteomic and Phosphoproteomic Analysis of Chicken Egg Yolk Proteins under Diverse Storage Temperatures. Journal of Agricultural and Food Chemistry, 2020, 68, 1157-1167.	5.2	18
100	Anti-Inflammatory Effects of Mannanase-Hydrolyzed Copra Meal in a Porcine Model of Colitis. Journal of Veterinary Medical Science, 2014, 76, 645-651.	0.9	17
101	Dietary Î <sup>3</sup> -Glutamyl Valine Ameliorates TNF-α-Induced Vascular Inflammation <i>via</i> Endothelial Calcium-Sensing Receptors. Journal of Agricultural and Food Chemistry, 2020, 68, 9139-9149.	5.2	17
102	Î <sup>3</sup> -Glutamyl valine supplementation-induced mitigation of gut inflammation in a porcine model of colitis. Journal of Functional Foods, 2016, 24, 558-567.	3.4	16
103	Adenine has an anti-inflammatory effect through the activation of adenine receptor signaling in mouse macrophage. Journal of Functional Foods, 2017, 28, 235-239.	3.4	16
104	Ovocalyxin-36 is an effector protein modulating the production of proinflammatory mediators. Veterinary Immunology and Immunopathology, 2014, 160, 1-11.	1.2	15
105	The Anti-atherosclerotic Dipeptide, Trp-His, Reduces Intestinal Inflammation through the Blockade of L-Type Ca <sup>2+</sup> Channels. Journal of Agricultural and Food Chemistry, 2015, 63, 6041-6050.	5.2	14
106	Characterization of Residues in Human IgE and IgG Binding Site by Chemical Modification of Ovomucoid Third Domain. Biochemical and Biophysical Research Communications, 1999, 261, 610-613.	2.1	13
107	Oral Immunotherapy with a Phosphorylated Hypoallergenic Allergen Ameliorates Allergic Responses More Effectively Than Intact Allergen in a Murine Model of Buckwheat Allergy. Molecular Nutrition and Food Research, 2018, 62, e1800303.	3.3	13
108	Anti-Inflammatory Activity of Isomaltodextrin in a C57BL/6NCrl Mouse Model with Lipopolysaccharide-Induced Low-Grade Chronic Inflammation. Nutrients, 2019, 11, 2791.	4.1	13

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109	The allergenicity of ovomucoid and the effect of its elimination from hen's egg white. Journal of the Science of Food and Agriculture, 2001, 81, 1540-1546.	3.5	12
110	Oral intervention of Lactobacillus pentosus S-PT84 attenuates the allergenic responses in a BALB/C mouse model of egg allergy. Molecular Immunology, 2020, 120, 43-51.	2.2	12
111	Phosphorus-31 Nuclear Magnetic Resonance Study on Adsorption Behavior of Caseinate in Triacylglycerol-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1997, 45, 68-73.	5.2	11
112	Comparative Lipidomics of Chick Yolk Sac during the Embryogenesis Provides Insight into Understanding the Development-Related Lipid Supply. Journal of Agricultural and Food Chemistry, 2021, 69, 7467-7477.	5.2	11
113	Egg Proteins. , 2019, , 74-84.		10
114	Quantitative Comparative Proteomic Analysis of Chicken Egg Vitelline Membrane Proteins during High-Temperature Storage. Journal of Agricultural and Food Chemistry, 2020, 68, 9816-9825.	5.2	10
115	lgE Binding Properties of the Recombinant Ovomucoid Third Domain Expressed in Escherichia coli. Biochemical and Biophysical Research Communications, 2001, 282, 947-951.	2.1	9
116	Structural and immunological characterization of recombinant ovomucoid expressed in Escherichia coli. Biotechnology Letters, 2003, 25, 427-433.	2.2	9
117	Antiobesity Effect of Allenic Carotenoid, Fucoxanthin. , 0, , 145-160.		9
118	Therapeutic Effects of β1, 4 Mannobiose in a Balb/c Mouse Model of Intranasally-Induced Pollen Allergy. Allergology International, 2013, 62, 65-76.	3.3	9
119	Lactobacillus pentosus S-PT84 prevents LPS-induced low-grade chronic inflammation in a C57BL/6J mouse model. Journal of Functional Foods, 2019, 62, 103526.	3.4	9
120	<scp>UHPLCâ€Qâ€Orbitrap</scp> â€based untargeted lipidomics reveals the variation of yolk lipids during egg storage. Journal of the Science of Food and Agriculture, 2022, 102, 5690-5699.	3.5	9
121	Unveiling and application of the chicken egg proteome: An overview on a two-decade achievement. Food Chemistry, 2022, 393, 133403.	8.2	9
122	Therapeutic effects of isomaltodextrin in a BALB/c mouse model of egg allergy. Journal of Functional Foods, 2019, 55, 305-311.	3.4	7
123	Impact of solid-state fermentation on factors and mechanisms influencing the bioactive compounds of grains and processing by-products. Critical Reviews in Food Science and Nutrition, 2023, 63, 5388-5413.	10.3	7
124	Genetic attachment of undecane peptides to ovomucoid third domain can suppress the production of specific IgG and IgE antibodies. Biochemical and Biophysical Research Communications, 2003, 311, 223-228.	2.1	6
125	On the use of ultrafiltration for the concentration and desalting of phosvitin from egg yolk protein concentrate. International Journal of Food Science and Technology, 2010, 45, 1633-1640.	2.7	6
126	Prophylaxis of Intranasally Induced Pollen Allergy in a BALB/C Mouse Model Using a Potential Prebiotic β-1, 4 Mannobiose. Allergology International, 2013, 62, 53-64.	3.3	5

127Functional Bloactive Proteins and Peptides in Nutrigenomics. , 0, 129-144.5128Bioavailability and Physiological Function of Eggshells and Eggshell Membranes. , 0, 129-140.4129Aderine attenuates the Ca2+ contraction signaling pathway via aderine receptor-mediated signaling in spinotox.5.04130Current understanding of bioaccessibility and bioavailability of food3ederived bioactive peptides.2.74131Onics in Nutrition and Health Research. , 0, 1129.4132Comparative N-Glycoproteomic Analysis Provides Novel Insights into the Deterioration Mechanisms in hemistry. 2021, 69, 2354-2363.5.24133Onics in Nutrition and Health Research. , 0, 1129.4134Comparative N-Glycoproteomic Analysis Provides Novel Insights into the Deterioration Mechanisms in hemistry. 2021, 69, 2354-2363.5.24135Spinotov In Unravel the Dynamic Changes of Egg Components during Chicken Embryonic bewelopment, Journal of Agricultural and Food Chemistry. 2021, 69, 1294/7-12955.5.24136Spinotov In Jaureal Health Products in Canada. Food Science and Technology Research, 2009, 15, of Spinotov International Journal of Food Science and Technology. 2019, 54, 2019.5.23137Effects of a synthetic diffeotphosphoserine pertified (SSAE2) on gene expression profiling against TNFAGE Induced Spinotovine International Journal of Food Science and Technology. 2019, 54, 2019.5.23138Spinotectie effects of isomaltodextrin in Balbic move model of egg allergy. Npj Science of Food.5.23139Protophoserine dimer atterunates propolysaccharideeffon	#	Article	IF	CITATIONS
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120Admine attenuates the Ca2+ contraction-signaling pathway via admine receptor mediated signaling in at yaccular smooth muscle cells. Nauryn-Schmiedeberg's Archives of Pharmacology, 2016, 389, 2013.04130Current understanding of bioaccessibility and bioavailability of food&ederived bioactive peptides.2.74131Omics in Nutrition and Health Research., 0, 11-29.4132Comparative NcOycoproteomic Analysis Provides Novel Insights into the Deterioration Mechanisms in hemistry, 2021, 69, 2354-2363.5.24133Omics as a Window To Unravel the Dynamic Changes of Egg Components during Chicken Embryonic bevelopment. Journal of Agricultural and Food Chemistry, 2021, 69, 2354-2363.6.24134Regulation of Natural Health Products in Canada. Food Science and Technology Research, 2009, 15, ournal of Agricultural and Food Chemistry, 2018, 66, 3995-3997.6.63135Is Calcium Sensing Receptors New Molecular Target toward Improving Gastrointestinal Health? ournal, 3, 23.5.23136Fifects of a synthetic diacphosphoserine peptide (SSACP) on gene expression profiling against TNFAG4s induced of Sungal, 3, 23.2.73137Fifects of a synthetic diacphosphoserine peptide (SSACP) on gene expression profiling against TNFAG4s induced international Journal of Food Science and Technology, 2020, 55, 82-91.2.72136Synthetic phosphoserine deptide (SSACP) on gene expression profiling against TNFAG4s induced international Journal of Food Science and Technology, 2020, 55, 82-91.2.72137Phosphoprotensing and the Science of Food Science and Technology, 2020, 55, 82-91.2.7	128	Bioavailability and Physiological Function of Eggshells and Eggshell Membranes. , 0, , 129-140.		4
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