

Zhiyong He

List of Publications by Year in descending order

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120
papers

3,977
citations

101384

36
h-index

155451

55
g-index

120
all docs

120
docs citations

120
times ranked

3329
citing authors

#	ARTICLE	IF	CITATIONS
1	Peptide Fractionation and Free Radical Scavenging Activity of Zein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 587-593.	2.4	182
2	Interactions of milk $\hat{1}$ - and $\hat{1}^2$ -casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016, 199, 314-322.	4.2	144
3	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO ₄ . <i>Food Chemistry</i> , 2017, 221, 130-138.	4.2	119
4	High pressure homogenization processing, thermal treatment and milk matrix affect in vitro bioaccessibility of phenolics in apple, grape and orange juice to different extents. <i>Food Chemistry</i> , 2016, 200, 107-116.	4.2	117
5	Complexation of bovine $\hat{1}^2$ -lactoglobulin with malvidin-3-O-glucoside and its effect on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016, 209, 234-240.	4.2	103
6	Inhibitory effects of Sichuan pepper (<i>Zanthoxylum bungeanum</i>) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. <i>Food Chemistry</i> , 2018, 239, 111-118.	4.2	96
7	Modification of soy protein hydrolysates by Maillard reaction: Effects of carbohydrate chain length on structural and interfacial properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 138, 70-77.	2.5	91
8	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. <i>Food Chemistry</i> , 2017, 232, 753-762.	4.2	83
9	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 177, 550-558.	2.5	71
10	Analysis of phenolic compounds in Chinese olive (<i>Canarium album</i> L.) fruit by RPHPLC-ESI-MS. <i>Food Chemistry</i> , 2007, 105, 1307-1311.	4.2	69
11	Chemical components of cold pressed kernel oils from different <i>Torreya grandis</i> cultivars. <i>Food Chemistry</i> , 2016, 209, 196-202.	4.2	69
12	Improvement of emulsifying properties of soy protein through selective hydrolysis: Interfacial shear rheology of adsorption layer. <i>Food Hydrocolloids</i> , 2016, 60, 453-460.	5.6	68
13	Enhanced CaSO ₄ -induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018, 242, 459-465.	4.2	67
14	Analysis of the interaction between cyanidin-3-O-glucoside and casein hydrolysates and its effect on the antioxidant ability of the complexes. <i>Food Chemistry</i> , 2021, 340, 127915.	4.2	67
15	Effect of preheat treatment of milk proteins on their interactions with cyanidin-3-O-glucoside. <i>Food Research International</i> , 2018, 107, 394-405.	2.9	65
16	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1441-1454.	2.4	65
17	Effect of lipid oxidation on the formation of \hat{N} -carboxymethyl-lysine and \hat{N} -carboxyethyl-lysine in Chinese-style sausage during storage. <i>Food Chemistry</i> , 2018, 269, 466-472.	4.2	63
18	Analysis of $\hat{1}^2$ -lactoglobulin-epigallocatechin gallate interactions: the antioxidant capacity and effects of polyphenols under different heating conditions in polyphenolic-protein interactions. <i>Food and Function</i> , 2020, 11, 3867-3878.	2.1	60

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19	Identification and Quantitation of Anthocyanins in Purple-Fleshed Sweet Potatoes Cultivated in China by UPLC-PDA and UPLC-QTOF-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 171-177.	2.4	58
20	Physicochemical and functional properties of protein extracts from <i>Torreya grandis</i> seeds. <i>Food Chemistry</i> , 2017, 227, 453-460.	4.2	56
21	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties. <i>Food Chemistry</i> , 2017, 221, 404-411.	4.2	55
22	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. <i>Food Chemistry</i> , 2019, 276, 195-201.	4.2	53
23	Simultaneous determination of N ^ε -(carboxymethyl) lysine and N ^ε -(carboxyethyl) lysine in cereal foods by LC-MS/MS. <i>European Food Research and Technology</i> , 2014, 238, 367-374.	1.6	51
24	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. <i>Food Chemistry</i> , 2016, 210, 221-227.	4.2	51
25	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape,) Tj ETQq1 1 0.784314 rgBT /Overlock Journal of Food Science and Technology, 2018, 53, 1131-1139.	1.3	50
26	Increased Accumulation of Protein-Bound N ^ε -(Carboxymethyl)lysine in Tissues of Healthy Rats after Chronic Oral N ^ε -(Carboxymethyl)lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1658-1663.	2.4	48
27	Effect of Six Chinese Spices on Heterocyclic Amine Profiles in Roast Beef Patties by Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry and Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9908-9915.	2.4	47
28	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. <i>Food Chemistry</i> , 2015, 175, 457-464.	4.2	47
29	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. <i>Food Hydrocolloids</i> , 2021, 118, 106765.	5.6	47
30	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4493-4499.	2.4	43
31	Release of antioxidant peptides from buffalo and bovine caseins: Influence of proteases on antioxidant capacities. <i>Food Chemistry</i> , 2019, 274, 261-267.	4.2	43
32	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLC-MS/MS and multivariate analysis. <i>Meat Science</i> , 2016, 116, 50-57.	2.7	42
33	Enzyme-assisted ultrasonic-microwave synergistic extraction and UPLC-QTOF-MS analysis of flavonoids from Chinese water chestnut peels. <i>Industrial Crops and Products</i> , 2018, 117, 179-186.	2.5	42
34	Effects of β -cyclodextrin, whey protein, and soy protein on the thermal and storage stability of anthocyanins obtained from purple-fleshed sweet potatoes. <i>Food Chemistry</i> , 2020, 320, 126655.	4.2	42
35	Effects of high-pressure homogenization, thermal processing, and milk matrix on the in vitro bioaccessibility of phenolic compounds in pomelo and kiwi juices. <i>Journal of Functional Foods</i> , 2020, 64, 103633.	1.6	41
36	Interaction between β -lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. <i>Food Hydrocolloids</i> , 2021, 121, 107059.	5.6	39

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37	Preparative separation and purification of phenolic compounds from <i>Canarium album</i> L. by macroporous resins. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 493-498.	1.7	37
38	Effects of raw meat and process procedure on N ^ε -carboxymethyllysine and N ^ε -carboxyethyl-lysine formation in meat products. <i>Food Science and Biotechnology</i> , 2016, 25, 1163-1168.	1.2	37
39	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. <i>Food Biophysics</i> , 2018, 13, 324-332.	1.4	36
40	Assessment the influence of salt and polyphosphate on protein oxidation and N ^ε -(carboxymethyl)lysine and N ^ε -(carboxyethyl)lysine formation in roasted beef patties. <i>Meat Science</i> , 2021, 177, 108489.	2.7	36
41	Interaction of β -casein with (E)-epigallocatechin-3-gallate assayed by fluorescence quenching: effect of thermal processing temperature. <i>International Journal of Food Science and Technology</i> , 2016, 51, 342-348.	1.3	35
42	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage. <i>Food Chemistry</i> , 2017, 228, 595-601.	4.2	35
43	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. <i>Food Chemistry</i> , 2020, 308, 125598.	4.2	35
44	Effects of Long-Term Exposure to Free N ^ε -(Carboxymethyl)lysine on Rats Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10995-11001.	2.4	34
45	Effect of Freeze-Thaw Cycles on the Oxidation of Protein and Fat and Its Relationship with the Formation of Heterocyclic Aromatic Amines and Advanced Glycation End Products in Raw Meat. <i>Molecules</i> , 2021, 26, 1264.	1.7	34
46	Macroporous Niobium Phosphate-Supported Magnesia Catalysts for Isomerization of Glucose-to-Fructose. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8512-8521.	3.2	33
47	Isolation and structure elucidation of phenolic compounds in Chinese olive (<i>Canarium album</i> L.) fruit. <i>European Food Research and Technology</i> , 2008, 226, 1191-1196.	1.6	32
48	Interaction of β -lactoglobulin with (E)-epigallocatechin-3-gallate under different processing conditions of pH and temperature by the fluorescence quenching method. <i>European Food Research and Technology</i> , 2015, 241, 357-366.	1.6	31
49	Anthocyanin composition and storage degradation kinetics of anthocyanins-based natural food colourant from purple-fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2529-2539.	1.3	31
50	Non-precursors amino acids can inhibit β -carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. <i>Meat Science</i> , 2020, 169, 108203.	2.7	31
51	Competitive interactions among tea catechins, proteins, and digestive enzymes modulate in vitro protein digestibility, catechin bioaccessibility, and antioxidant activity of milk tea beverage model systems. <i>Food Research International</i> , 2021, 140, 110050.	2.9	31
52	Effect of irradiation on N ^ε -carboxymethyl-lysine and N ^ε -carboxyethyl-lysine formation in cooked meat products during storage. <i>Radiation Physics and Chemistry</i> , 2016, 120, 73-80.	1.4	30
53	Controlled Release of Fluidized Bed-Coated Menthol Powder with a Gelatin Coating. <i>Drying Technology</i> , 2013, 31, 1619-1626.	1.7	29
54	Foaming Characteristics of Commercial Soy Protein Isolate as Influenced by Heat-Induced Aggregation. <i>International Journal of Food Properties</i> , 2015, 18, 1817-1828.	1.3	28

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55	Synthesis of a hierarchically porous niobium phosphate monolith by a sol-gel method for fructose dehydration to 5-hydroxymethylfurfural. <i>Catalysis Science and Technology</i> , 2018, 8, 3675-3685.	2.1	28
56	Simultaneous generation of acrylamide, β -carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. <i>Food Chemistry</i> , 2020, 332, 127387.	4.2	28
57	Effects of amides from pungent spices on the free and protein-bound heterocyclic amine profiles of roast beef patties by UPLC-MS/MS and multivariate statistical analysis. <i>Food Research International</i> , 2020, 135, 109299.	2.9	27
58	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. <i>Food Research International</i> , 2021, 140, 110088.	2.9	26
59	Determination of flavor components of rice bran by GC-MS and chemometrics. <i>Analytical Methods</i> , 2012, 4, 539.	1.3	25
60	Effects of oxidised linoleic acid on the formation of N ^ε -carboxymethyllysine and N ^ε -carboxyethyllysine in Maillard reaction system. <i>International Journal of Food Science and Technology</i> , 2016, 51, 742-752.	1.3	25
61	Binding of aroma compounds with soy protein isolate in aqueous model: Effect of preheat treatment of soy protein isolate. <i>Food Chemistry</i> , 2019, 290, 16-23.	4.2	25
62	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gut-Brain-Liver Axis: A Review of Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3585-3600.	2.4	25
63	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal pH. <i>International Journal of Food Science and Technology</i> , 2017, 52, 247-257.	1.3	24
64	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. <i>Food Research International</i> , 2019, 121, 738-745.	2.9	24
65	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. <i>Drying Technology</i> , 2013, 31, 1545-1552.	1.7	23
66	Western Dietary Patterns, Foods, and Risk of Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis of Prospective Cohort Studies. <i>Advances in Nutrition</i> , 2021, 12, 1353-1364.	2.9	23
67	The Effect of Exogenous Free N ^ε -(Carboxymethyl)Lysine on Diabetic-Model Goto-Kakizaki Rats: Metabolomics Analysis in Serum and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 783-793.	2.4	23
68	Effect of whey protein isolate and phenolic copigments in the thermal stability of mulberry anthocyanin extract at an acidic pH. <i>Food Chemistry</i> , 2022, 377, 132005.	4.2	23
69	Discrimination and investigation of inhibitory patterns of flavonoids and phenolic acids on heterocyclic amine formation in chemical model systems by UPLC-MS profiling and chemometrics. <i>European Food Research and Technology</i> , 2016, 242, 313-319.	1.6	22
70	Rapid determination of histamine in fish by thin-layer chromatography-image analysis method using diazotized visualization reagent prepared with p-nitroaniline. <i>Analytical Methods</i> , 2018, 10, 3386-3392.	1.3	22
71	Effects of polyphosphates and sodium chloride on heterocyclic amines in roasted beef patties as revealed by UPLC-MS/MS. <i>Food Chemistry</i> , 2020, 326, 127016.	4.2	22
72	Exploring the relationship between potato components and Maillard reaction derivative harmful products using multivariate statistical analysis. <i>Food Chemistry</i> , 2021, 339, 127853.	4.2	21

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73	Profiles of initial, intermediate, and advanced stages of harmful Maillard reaction products in whole-milk powders pre-treated with different heat loads during 18 months of storage. <i>Food Chemistry</i> , 2021, 351, 129361.	4.2	21
74	Effects of ten vegetable oils on heterocyclic amine profiles in roasted beef patties using UPLC-MS/MS combined with principal component analysis. <i>Food Chemistry</i> , 2021, 347, 128996.	4.2	19
75	Effects of ⁶⁰ Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine (<i>Pinus yunnanensis</i>) pollen and its antioxidant and \pm -glucosidase-inhibiting activities. <i>Food Chemistry</i> , 2021, 345, 128808.	4.2	18
76	Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract. <i>Food Bioscience</i> , 2021, 40, 100911.	2.0	18
77	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in β -casein and chlorogenic acid complexes. <i>Food Hydrocolloids</i> , 2022, 123, 107177.	5.6	18
78	Binding of aromatic compounds with soy protein isolate in an aqueous model: Effect of pH. <i>Journal of Food Biochemistry</i> , 2019, 43, e12817.	1.2	17
79	Interaction of Soy Protein Isolate Hydrolysates with Cyanidin-3-O-Glucoside and Its Effect on the In Vitro Antioxidant Capacity of the Complexes under Neutral Condition. <i>Molecules</i> , 2021, 26, 1721.	1.7	17
80	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3232-3246.	2.4	17
81	Microwave-assisted extraction of phenolics from <i>Canarium album</i> L. and identification of the main phenolic compound. <i>Natural Product Research</i> , 2011, 25, 85-92.	1.0	16
82	In vitro phenolic bioaccessibility of coffee beverages with milk and soy subjected to thermal treatment and protein-phenolic interactions. <i>Food Chemistry</i> , 2022, 375, 131644.	4.2	16
83	Ginger and curcumin can inhibit heterocyclic amines and advanced glycation end products in roast beef patties by quenching free radicals as revealed by electron paramagnetic resonance. <i>Food Control</i> , 2022, 138, 109038.	2.8	16
84	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra-performance liquid chromatography-tandem mass spectrometry and principal component analysis. <i>Food and Function</i> , 2017, 8, 3938-3950.	2.1	15
85	Effect of Dietary Exposure to Acrylamide on Diabetes-Associated Cognitive Dysfunction from the Perspectives of Oxidative Damage, Neuroinflammation, and Metabolic Disorders. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4445-4456.	2.4	15
86	Identification of a new phenolic compound from Chinese olive (<i>Canarium album</i> L.) fruit. <i>European Food Research and Technology</i> , 2009, 228, 339-343.	1.6	14
87	Effects of Catechins on N^{ϵ} -(Carboxymethyl)lysine and N^{ϵ} -(Carboxyethyl)lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1254-1260.	2.4	14
88	Effects of soy protein composition in recombined soy-based cream on the stability and physical properties of whipping cream. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2732-2741.	1.7	14
89	Effect of preheated milk proteins and bioactive compounds on the stability of cyanidin-3-O-glucoside. <i>Food Chemistry</i> , 2021, 345, 128829.	4.2	14
90	Metabolic changes from exposure to harmful Maillard reaction products and high-fat diet on Sprague-Dawley rats. <i>Food Research International</i> , 2021, 141, 110129.	2.9	13

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91	Enzymatic hydrolysates of soy protein promote the physicochemical stability of mulberry anthocyanin extracts in food processing. <i>Food Chemistry</i> , 2022, 386, 132811.	4.2	13
92	Alkaloids from lotus (<i>Nelumbo nucifera</i>): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4867-4900.	5.4	12
93	Mitigative capacity of <i>Kaempferia galanga</i> L. and kaempferol on heterocyclic amines and advanced glycation end products in roasted beef patties and related mechanistic analysis by density functional theory. <i>Food Chemistry</i> , 2022, 385, 132660.	4.2	12
94	Effects of preheat treatments on the composition, rheological properties, and physical stability of soybean oil bodies. <i>Journal of Food Science</i> , 2020, 85, 3150-3159.	1.5	11
95	Processed potatoes intake and risk of type 2 diabetes: a systematic review and meta-analysis of nine prospective cohort studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1417-1425.	5.4	11
96	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. <i>Food Chemistry</i> , 2021, 365, 130484.	4.2	11
97	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. <i>Food Biophysics</i> , 2021, 16, 484-491.	1.4	10
98	Characterizing changes in Maillard reaction indicators in whole milk powder and reconstituted low-temperature pasteurized milk under different preheating conditions. <i>Journal of Food Science</i> , 2022, 87, 193-205.	1.5	9
99	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 476-486.	1.6	8
100	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. <i>Food Research International</i> , 2020, 137, 109668.	2.9	8
101	Influence of soybean isolate on the formation of heterocyclic aromatic amines in roasted pork and its possible mechanism. <i>Food Chemistry</i> , 2022, 369, 130978.	4.2	8
102	Effects of fatty acid chain length and degree of unsaturation on the surface activities of monoacyl trehaloses. <i>Frontiers of Chemical Engineering in China</i> , 2009, 3, 407-412.	0.6	7
103	Effect of Ferulic Acid on the Formation of Pyranoanthocyanins from Purple Corn (<i>Zea mays</i> L.) Cob in a Model System and Their Effects on Color. <i>International Journal of Food Properties</i> , 2016, 19, 847-858.	1.3	7
104	Unraveling inhibitory effects of <i>Alpinia officinarum</i> Hance and curcumin on methylimidazole and acrylamide in cookies and possible pathways revealed by electron paramagnetic resonance. <i>Food Chemistry</i> , 2022, 389, 133011.	4.2	7
105	Effect of thermal processing and digestive protease on the antioxidant capacity of fruit juice-milk beverage model systems under simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2306-2315.	1.3	6
106	Effects of Molecular Weight and Degree of Esterification of Soluble Soybean Polysaccharide on the Stability of Casein under Acidic Conditions. <i>Foods</i> , 2021, 10, 686.	1.9	6
107	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (<i>Pinus yunnanensis</i>) pollen during accelerated storage. <i>LWT - Food Science and Technology</i> , 2021, 144, 111249.	2.5	6
108	The inhibitory effects of yellow mustard (<i>Brassica juncea</i>) and its characteristic pungent ingredient allyl isothiocyanate (AITC) on PhIP formation: Focused on the inhibitory pathways of AITC. <i>Food Chemistry</i> , 2022, 373, 131398.	4.2	6

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109	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4288-4324.	5.4	5
110	Release mechanism between sarcoplasmic protein-bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model. <i>Food Chemistry</i> , 2022, 377, 131993.	4.2	5
111	Effects of Soy Proteins and Hydrolysates on Fat Globule Coalescence and Whipping Properties of Recombined Low-Fat Whipped Cream. <i>Food Biophysics</i> , 2022, 17, 324-334.	1.4	5
112	The effects of β -lactoglobulin on cyanidin-3-O-glucoside antioxidant activity and bioaccessibility after heat treatment. <i>Food Research International</i> , 2022, 157, 111494.	2.9	5
113	Food phenolics stimulate adipocyte browning via regulating gut microecology. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4026-4052.	5.4	4
114	Processing stage-guided effects of spices on the formation and accumulation of heterocyclic amines in smoked and cooked sausages. <i>Food Bioscience</i> , 2022, 47, 101776.	2.0	4
115	Effects of dietary fibre and soybean oil on the digestion of extruded and roller-dried maize starch. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3783-3794.	1.3	3
116	Metabolic perturbations and health impact from exposure to a combination of multiple harmful Maillard reaction products on Sprague-Dawley rats. <i>Food and Function</i> , 2022, 13, 5515-5527.	2.1	3
117	Effect of oxidation and hydrolysis of porcine myofibrillar protein on N ^ε -carboxymethyllysine formation in model systems. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3076-3084.	1.3	2
118	The Simultaneous Formation of Acrylamide, β -carbolines, and Advanced Glycation End Products in a Chemical Model System: Effect of Multiple Precursor Amino Acids. <i>Frontiers in Nutrition</i> , 2022, 9, 852717.	1.6	2
119	Release profiles of beef myofibril protein-bound heterocyclic amines and effects of dietary components on in vitro digestion. <i>Food Research International</i> , 2022, 155, 111006.	2.9	2
120	The immune-enhancing effect and in vitro antioxidant ability of different fractions separated from <i>Colla corii asini</i> . <i>Journal of Food Biochemistry</i> , 2022, 46, e14174.	1.2	2