

Lei Qin

List of Publications by Year in descending order

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68
papers

1,472
citations

331259

21
h-index

377514

34
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68
all docs

68
docs citations

68
times ranked

1319
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. <i>Food Research International</i> , 2019, 121, 247-256.	2.9	122
2	Preparation and antioxidant activity of enzymatic hydrolysates from purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad. <i>LWT - Food Science and Technology</i> , 2011, 44, 1113-1118.	2.5	70
3	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC-MS combined with purge and trap and solvent-assisted flavor evaporation. <i>Food Research International</i> , 2019, 115, 32-43.	2.9	69
4	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , 2019, 286, 241-249.	4.2	64
5	Extraction and antioxidant property of polyhydroxylated naphthoquinone pigments from spines of purple sea urchin <i>Strongylocentrotus nudus</i> . <i>Food Chemistry</i> , 2011, 129, 1591-1597.	4.2	62
6	Antioxidant activity of hydrolysates obtained from scallop (<i>Patinopecten yessoensis</i>) and abalone (<i>Haliotis discus hannai</i> Ino) muscle. <i>Food Chemistry</i> , 2012, 132, 815-822.	4.2	56
7	Simultaneous quantification of free amino acids and δ^2 -nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , 2018, 268, 57-65.	4.2	48
8	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2017, 219, 419-427.	4.2	47
9	Identification of glycerophospholipid molecular species of mussel (<i>Mytilus edulis</i>) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2016, 213, 344-351.	4.2	41
10	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (<i>Patinopecten yessoensis</i>) and the deterrent effect by antioxidants of bamboo leaves. <i>Food Chemistry</i> , 2022, 369, 130936.	4.2	40
11	Identification and Antithrombotic Activity of Peptides from Blue Mussel (<i>Mytilus edulis</i>) Protein. <i>International Journal of Molecular Sciences</i> , 2018, 19, 138.	1.8	36
12	Changes in Aroma Profile of Shiitake Mushroom (<i>Lentinus edodes</i>) during Different Stages of Hot Air Drying. <i>Foods</i> , 2020, 9, 444.	1.9	35
13	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. <i>Food Chemistry</i> , 2017, 232, 633-638.	4.2	33
14	Nutritional value and flavor of turbot (<i>Scophthalmus maximus</i>) muscle as affected by cooking methods. <i>International Journal of Food Properties</i> , 2018, 21, 1972-1985.	1.3	30
15	Evaluation of lipid profile in different tissues of Japanese abalone <i>Haliotis discus hannai</i> Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. <i>Food Chemistry</i> , 2018, 265, 49-56.	4.2	29
16	Improving Lipidomic Coverage Using UPLC-ESI-Q-TOF-MS for Marine Shellfish by Optimizing the Mobile Phase and Resuspension Solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8677-8688.	2.4	29
17	Extraction of lipid from sea urchin (<i>Strongylocentrotus nudus</i>) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. <i>European Food Research and Technology</i> , 2010, 230, 737-743.	1.6	28
18	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. <i>Food Chemistry</i> , 2018, 239, 1175-1181.	4.2	27

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19	Action of endogenous proteases on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) adductor muscle during cold storage and its mechanism. <i>Food Chemistry</i> , 2020, 323, 126790.	4.2	25
20	Optimisation of hydrolysis of purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad by response surface methodology and evaluation of <i>in vitro</i> antioxidant activity of the hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1694-1701.	1.7	24
21	Effects of krill oil intake on plasma cholesterol and glucose levels in rats fed a high-cholesterol diet. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2669-2675.	1.7	23
22	Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone <i>Haliotis discus hannai</i> Ino. <i>Fisheries Science</i> , 2014, 80, 1097-1107.	0.7	23
23	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , 2020, 311, 125900.	4.2	23
24	Metabolomic Approach for Characterization of Polyphenolic Compounds in <i>Laminaria japonica</i> , <i>Undaria pinnatifida</i> , <i>Sargassum fusiforme</i> and <i>Ascophyllum nodosum</i> . <i>Foods</i> , 2021, 10, 192.	1.9	22
25	Simultaneous quantification of 24 aldehydes and ketones in oysters (<i>Crassostrea gigas</i>) with different thermal processing procedures by HPLC-electrospray tandem mass spectrometry. <i>Food Research International</i> , 2021, 147, 110559.	2.9	22
26	Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin <i>Glyptocidaris crenularis</i> and <i>Strongylocentrotus intermedius</i> . <i>European Food Research and Technology</i> , 2013, 237, 331-339.	1.6	21
27	A novel magnetic solid-phase extraction method for detection of 14 heterocyclic aromatic amines by UPLC-MS/MS in meat products. <i>Food Chemistry</i> , 2021, 337, 127630.	4.2	21
28	Effects of ball milling treatment on physicochemical properties and digestibility of Pacific oyster (<i>Crassostrea gigas</i>) protein powder. <i>Food Science and Nutrition</i> , 2018, 6, 1582-1590.	1.5	20
29	EXTRACTION OF LIPID FROM ABALONE (<i>HALIOTIS DISCUS HANNAI</i> INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 126-132.	0.9	18
30	Quality properties and formation of α -dicarbonyl compounds in abalone muscle (<i>Haliotis discus</i>) as affected by tenderization and baking processes. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1503-1512.	1.6	18
31	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1248-1256.	2.4	18
32	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid-liquid microextraction coupled with HPLC-DAD. <i>Analytical Methods</i> , 2017, 9, 2445-2451.	1.3	17
33	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016, 21, 1546.	1.7	16
34	Decreased quality and off-flavour compound accumulation of 10 kDa fraction of pine nut (<i>Pinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.5	16
35	Formation and conversion of characteristic volatile compounds in grilled eel (<i>Astroconger</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.1	16
36	Dispersive solid-phase extraction and dispersive liquid-liquid microextraction for the determination of flavor enhancers in ready-to-eat seafood by HPLC-PDA. <i>Food Chemistry</i> , 2020, 309, 125753.	4.2	16

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37	Original article: Extraction of lipid from scallop (<i>Patinopecten yessoensis</i>) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1787-1793.	1.3	14
38	Isotope dilution determination for the trace level of 4(5)-methylimidazole in beverages using dispersive liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. <i>Food Chemistry</i> , 2018, 245, 687-691.	4.2	14
39	Metabolomic approaches to analyze the seasonal variations of amino acid, 5 ² -Nucleotide, and lipid profile of clam (<i>Ruditapes philippinarum</i>). <i>LWT - Food Science and Technology</i> , 2021, 148, 111709.	2.5	14
40	Simultaneous Determination of Acrylamide, 5-Hydroxymethylfurfural, and Heterocyclic Aromatic Amines in Thermally Processed Foods by Ultrahigh-Performance Liquid Chromatography Coupled with a Q Exactive HF-X Mass Spectrometer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2325-2336.	2.4	13
41	Stability of polyhydroxylated 1,4-naphthoquinone pigment recovered from spines of sea urchin (<i>Strongylocentrotus nudus</i>). <i>International Journal of Food Science and Technology</i> , 2012, 47, 1479-1486.	1.3	12
42	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. <i>Food and Function</i> , 2021, 12, 1626-1638.	2.1	12
43	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten</i>) Tj ETQq1 1 0.784314 4.2 / Overlock 10 11	4.2	11
44	An Insight by Molecular Sensory Science Approaches to Contributions and Variations of the Key Odorants in Shiitake Mushrooms. <i>Foods</i> , 2021, 10, 622.	1.9	11
45	Molecular cloning and functional characterization of cathepsin D from sea cucumber <i>Apostichopus japonicus</i> . <i>Fish and Shellfish Immunology</i> , 2017, 70, 553-559.	1.6	10
46	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1439-1448.	1.6	10
47	Comparison of amino acid, 5 ² -nucleotide and lipid metabolism of oysters (<i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , 2021, 147, 110560.	2.9	10
48	Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels (<i>Mytilus edulis</i> L.): Free amino acids, 5 ² -nucleotides, and lipids. <i>LWT - Food Science and Technology</i> , 2021, 149, 111835.	2.5	10
49	Effect of carbon chain length on the hydrolysis and transport characteristics of alkyl gallates in rat intestine. <i>Food and Function</i> , 2021, 12, 10581-10588.	2.1	10
50	Vortex-Assisted Liquid-Liquid Micro-extraction Followed by Head Space Solid Phase Micro-extraction for the Determination of Eugenol in Fish Using GC-MS. <i>Food Analytical Methods</i> , 2018, 11, 790-796.	1.3	9
51	High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7174-7182.	2.4	9
52	Free amino acid, 5 ² -Nucleotide, and lipid distribution in different tissues of blue mussel (<i>Mytilus edulis</i>) Tj ETQq0 0.0 rgBT / Overlock 10 9	4.2	9
53	The Aroma Fingerprints and Discrimination Analysis of Shiitake Mushrooms from Three Different Drying Conditions by GC-IMS, GC-MS and DSA. <i>Foods</i> , 2021, 10, 2991.	1.9	9
54	Isotope dilution quantification of 5-hydroxymethyl-2-furaldehyde in beverages using vortex-assisted liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. <i>Analytical Methods</i> , 2017, 9, 3839-3844.	1.3	8

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55	<i>trans</i> , <i>trans</i> -2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021, 12, 5488-5500.	2.1	7
56	The Forms of Fluoride in Antarctic Krill (<i>Euphausia superba</i>) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 835-842.	0.6	5
57	Moisture absorption and dynamic flavor changes in hydrolysed and freeze-dried pine nut (<i>Pinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	2.9	5
58	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. <i>Analytical Methods</i> , 2019, 11, 2443-2449.	1.3	5
59	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. <i>Journal of Chromatography A</i> , 2019, 1596, 20-29.	1.8	5
60	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. <i>Fisheries Science</i> , 2018, 84, 413-422.	0.7	4
61	Lipid oxidation and aldehyde formation during <i>in vitro</i> gastrointestinal digestion of roasted scallop (<i>Patinopecten yessoensis</i>) – the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021, 12, 11046-11057.	2.1	4
62	Dynamic sensations of fresh and roasted salmon (<i>Salmo salar</i>) during chewing. <i>Food Chemistry</i> , 2022, 368, 130844.	4.2	4
63	Effects of Boiling Processing on Texture of Scallop Adductor Muscle and Its Mechanism. <i>Foods</i> , 2022, 11, 1947.	1.9	4
64	Oxidative stress-induced textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle under heat treatment. <i>International Journal of Food Properties</i> , 2018, 21, 1054-1066.	1.3	2
65	Effects of natural trypsin inhibitor from soybean on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) during cold storage and its mechanism. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3432-3440.	1.3	2
66	Seasonal variations in free amino acid, 5'-nucleotide, and lipid profiles of scallop (<i>Patinopecten</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Technology, 2022, 154, 112881.	2.5	2
67	Dynamic release and perception of key odorants in grilled eel during chewing. <i>Food Chemistry</i> , 2022, 378, 132073.	4.2	2
68	Rapid Identification of Different Cinnamon Using Coated Direct Inlet Probe Coupled with Atmospheric-Pressure Chemical Ionization Mass Spectrometry. <i>Food Analytical Methods</i> , 2021, 14, 1402-1414.	1.3	1