

Lei Qin

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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.

66

papers

823

citations

17

h-index

25

g-index

68

ext. papers

1,136

ext. citations

5.5

avg, IF

4.18

L-index

#	Paper	IF	Citations
66	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	5.4	61
65	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	8.5	52
64	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	8.5	48
63	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	7	43
62	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	8.5	38
61	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , 2019 , 286, 241-249	8.5	36
60	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	8.5	33
59	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC-MS-QTOF combined with purge and trap and solvent-assisted flavor evaporation. <i>Food Research International</i> , 2019 , 115, 32-43	7	32
58	Simultaneous quantification of free amino acids and 5S nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , 2018 , 268, 57-65	8.5	30
57	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. <i>Food Chemistry</i> , 2018 , 239, 1175-1181	8.5	24
56	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	3.4	24
55	Identification and Antithrombotic Activity of Peptides from Blue Mussel (<i>Mytilus edulis</i>) Protein. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	20
54	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, 2669-75	4.3	20
53	Optimisation of hydrolysis of purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad by response surface methodology and evaluation of in vitro antioxidant activity of the hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1694-701	4.3	19
52	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	8.5	18
51	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	3.4	18
50	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	2.1	17

49	Changes in Aroma Profile of Shiitake Mushroom () during Different Stages of Hot Air Drying. <i>Foods</i> , 2020 , 9,	4.9	16
48	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	8.5	15
47	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	3.8	13
46	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , 2020 , 311, 125900	8.5	13
45	Decreased quality and off-flavour compound accumulation of 30 kDa fraction of pine nut (<i>Pinus koraiensis</i>) peptide during storage. <i>LWT - Food Science and Technology</i> , 2017 , 84, 23-33	5.4	12
44	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	5.7	12
43	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	1.9	12
42	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	8.5	12
41	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	2.2	11
40	Quality properties and formation of 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	2.8	10
39	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	3.8	10
38	Formation and conversion of characteristic volatile compounds in grilled eel (<i>Astroconger myriaster</i>) during different processing steps. <i>Food and Function</i> , 2019 , 10, 6473-6483	6.1	9
37	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1248-1256	5.7	9
36	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten yessoensis</i>). <i>Food Chemistry</i> , 2018 , 243, 319-327	8.5	9
35	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016 , 21,	4.8	9
34	Effects of ball milling treatment on physicochemical properties and digestibility of Pacific oyster () protein powder. <i>Food Science and Nutrition</i> , 2018 , 6, 1582-1590	3.2	9
33	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	4.3	8
32	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	8.5	8

31	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	8.5	8
30	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	3.2	7
29	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	8.5	7
28	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	3	7
27	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	8.5	7
26	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	3.4	6
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	7	6
24	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	4.5	5
23	Moisture absorption and dynamic flavor changes in hydrolysed and freeze-dried pine nut (<i>Pinus koraiensis</i>) by-products during storage. <i>Food Research International</i> , 2018 , 103, 243-252	7	5
22	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1439-1448	2.8	4
21	Metabolomic approaches to analyze the seasonal variations of amino acid, 5'-Nucleotide, and lipid profile of clam (<i>Ruditapes philippinarum</i>). <i>LWT - Food Science and Technology</i> , 2021 , 148, 111709	5.4	4
20	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	5.7	3
19	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	1.9	3
18	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	1.6	3
17	Metabolomic Approach for Characterization of Polyphenolic Compounds in , , and. <i>Foods</i> , 2021 , 10,	4.9	3
16	Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels (<i>Mytilus edulis</i> L.): Free amino acids, 5'-nucleotides, and lipids. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111835	5.4	3
15	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	3.2	2
14	An Insight by Molecular Sensory Science Approaches to Contributions and Variations of the Key Odorants in Shiitake Mushrooms. <i>Foods</i> , 2021 , 10,	4.9	2

13	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	6.1	2
12	,,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021 , 12, 5488-5500	6.1	2
11	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	3	1
10	Free amino acid, 5SNucleotide, and lipid distribution in different tissues of blue mussel (<i>Mytilus edulis</i> L.) determined by mass spectrometry based metabolomics. <i>Food Chemistry</i> , 2021 , 373, 131435	8.5	1
9	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	5.7	1
8	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	6.1	1
7	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	3.8	0
6	Seasonal variations in free amino acid, 5?-nucleotide, and lipid profiles of scallop (<i>Patinopecten yessoensis</i>) revealed by targeted and untargeted metabolomic approaches. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112881	5.4	0
5	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	3.4	0
4	Comparison of amino acid, 5SNucleotide and lipid metabolism of oysters (<i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , 2021 , 147, 110560	7	0
3	Dynamic sensations of fresh and roasted salmon (<i>Salmo salar</i>) during chewing. <i>Food Chemistry</i> , 2022 , 368, 130844	8.5	0
2	Dynamic release and perception of key odorants in grilled eel during chewing.. <i>Food Chemistry</i> , 2022 , 378, 132073	8.5	
1	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021 , 12, 11046-11057	6.1	