Di Zhao

List of Publications by Citations

82 papers	1,015 citations	17 h-index	27 g-index
86 ext. papers	1,480 ext. citations	6 avg, IF	4.72 L-index

#	Paper	IF	Citations
82	Luminescent ZnO quantum dots for sensitive and selective detection of dopamine. *Talanta*, **2013**, 107, 133-9	6.2	98
81	Metal□organic frameworks (MOFs) combined with ZnO quantum dots as a fluorescent sensing platform for phosphate. *Sensors and Actuators B: Chemical*, **2014**, 197, 50-57	8.5	82
80	Digestibility of Glyoxal-Glycated □Casein and □Lactoglobulin and Distribution of Peptide-Bound Advanced Glycation End Products in Gastrointestinal Digests. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5778-5788	5.7	41
79	Effect of glycation derived from □dicarbonyl compounds on the in vitro digestibility of □casein and □lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. *Food Research International*, **2017**, 102, 313-322	7	38
78	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. *Carbohydrate Polymers*, **2016**, 154, 186-93	10.3	38
77	Synthesis of N-furoyl chitosan and chito-oligosaccharides and evaluation of their antioxidant activity in vitro. *International Journal of Biological Macromolecules*, **2013**, 59, 391-5	7.9	36
76	Comparison of Free and Bound Advanced Glycation End Products in Food: A Review on the Possible Influence on Human Health. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 14007-14018	5.7	31
75	Dietary Pattern, Gut Microbiota, and Alzheimer□s Disease. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12800-12809	5.7	27
74	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 979-987	5.7	26
73	Synthesis of 2-Arylindoles through Pd(II)-Catalyzed Cyclization of Anilines with Vinyl Azides. *Journal of Organic Chemistry*, **2018**, 83, 10974-10984	4.2	25
72	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3475-3491	11.5	25
71	Glyoxal derived from triglyceride participating in diet-derived N□carboxymethyllysine formation. *Food Research International*, **2013**, 51, 836-840	7	21
70	Reduction of N□(carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. *Food Chemistry*, **2018**, 266, 427-434	8.5	21
69	Digestibility of Bovine Serum Albumin and Peptidomics of the Digests: Effect of Glycation Derived from □Dicarbonyl Compounds. *Molecules*, **2018**, 23,	4.8	20
68	Meat proteins in a high-fat diet have a substantial impact on intestinal barriers through mucus layer and tight junction protein suppression in C57BL/6J mice. *Food and Function*, **2019**, 10, 6903-6914	6.1	19
67	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. *International Journal of Biological Macromolecules*, **2017**, 104, 1330-1337	7.9	17
66	Peptidomic Investigation of the Interplay between Enzymatic Tenderization and the Digestibility of Beef Semimembranosus Proteins. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1136-1146	5.7	17

65	Formation and elimination of pyrraline in the Maillard reaction in a saccharide-lysine model system. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2555-64	4.3	17
64	Physicochemical Properties and Chemical Stability of Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. *Molecules*, **2018**, 23,	4.8	16
63	Overheating induced structural changes of type I collagen and impaired the protein digestibility. *Food Research International*, **2020**, 134, 109225	7	15
62	Ultrasonic treatment increased functional properties and in vitro digestion of actomyosin complex during meat storage. *Food Chemistry*, **2021**, 352, 129398	8.5	15
61	High-Meat-Protein High-Fat Diet Induced Dysbiosis of Gut Microbiota and Tryptophan Metabolism in Wistar Rats. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6333-6346	5.7	14
60	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 927-934	5.7	13
59	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO nanocomposites. *Carbohydrate Polymers*, **2017**, 173, 143-149	10.3	12
58	Degradation of Peptide-Bound Maillard Reaction Products in Gastrointestinal Digests of Glyoxal-Glycated Casein by Human Colonic Microbiota. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12094-12104	5.7	12
57	Optimization of Pretreatment for Free and Bound N(carboxymethyl)lysine Analysis in Soy Sauce. *Food Analytical Methods*, **2015**, 8, 195-202	3.4	11
56	Development of a novel Maillard reaction-based time-temperature indicator for monitoring the fluorescent AGE content in reheated foods.. *RSC Advances*, **2020**, 10, 10402-10410	3.7	11
55	Kinetic investigation of the trapping of N(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control N(carboxymethyl)lysine levels in foods. *Food Chemistry*, **2018**, 244, 25-28	8.5	11
54	Impact of acetylation on tumor metabolism. *Molecular and Cellular Oncology*, **2014**, 1, e963452	1.2	11
53	Influence of proteolytic enzyme treatment on the changes in volatile compounds and odors of beef longissimus dorsi. *Food Chemistry*, **2020**, 333, 127549	8.5	11
52	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3069-3077	4.3	11
51	Application of preheating treatment in up- and down-regulating the glycation process of dietary proteins. *Food Hydrocolloids*, **2020**, 98, 105264	10.6	11
50	Discrete SnO2 Nanoparticle-Modified Poly(3,4-Ethylenedioxythiophene):Poly(Styrenesulfonate) for Efficient Perovskite Solar Cells. *Solar Rrl*, **2019**, 3, 1900162	7.1	10
49	Acetylation and Phosphorylation of Proteins Affect Energy Metabolism and Pork Quality. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7259-7268	5.7	10
48	Pork Meat Proteins Alter Gut Microbiota and Lipid Metabolism Genes in the Colon of Adaptive Immune-Deficient Mice. *Molecular Nutrition and Food Research*, **2020**, 64, e1901105	5.9	10

47	Processing Method Altered Mouse Intestinal Morphology and Microbial Composition by Affecting Digestion of Meat Proteins. *Frontiers in Microbiology*, **2020**, 11, 511	5.7	10
46	A New Compound Isolated from the Reduced Ribose-Tryptophan Maillard Reaction Products Exhibits Distinct Anti-inflammatory Activity. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6752-6761	5.7	10
45	Heat-induced amyloid-like aggregation of β-lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. *International Journal of Biological Macromolecules*, **2018**, 120, 302-309	7.9	9
44	Influence of hydrothermal treatment on the structural and digestive changes of actomyosin. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6209-6218	4.3	9
43	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	9
42	Glycation from α-dicarbonyl compounds has different effects on the heat-induced aggregation of bovine serum albumin and β-casein. *Food Chemistry*, **2021**, 340, 128108	8.5	9
41	The Trapped Charges at Grain Boundaries in Perovskite Solar Cells. *Advanced Functional Materials*,2107125	15.6	9
40	"Rigid" structure is a key determinant for the low digestibility of myoglobin. *Food Chemistry: X*, **2020**, 7, 100094	4.7	8
39	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. *Food Chemistry*, **2020**, 317, 126454	8.5	8
38	Kinetic Study on Peptide-Bound Pyrraline Formation and Elimination in the Maillard Reaction Using Single- and Multiple-Response Models. *Journal of Food Science*, **2016**, 81, C2405-C2424	3.4	8
37	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. *Ultrasonics Sonochemistry*, **2020**, 63, 104910	8.9	8
36	Effect of Storage on Lactase-Treated β-Casein and β-Lactoglobulin with Respect to Bitter Peptide Formation and Subsequent in Vitro Digestibility. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8409-8417	5.7	7
35	Effect of Sous-vide cooking on the quality and digestion characteristics of braised pork. *Food Chemistry*, **2021**, 375, 131683	8.5	7
34	High-Fat Proteins Drive Dynamic Changes in Gut Microbiota, Hepatic Metabolome, and Endotoxemia-TLR-4-NFκB-Mediated Inflammation in Mice. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 11710-11725	5.7	7
33	Long-Term Intake of Pork Meat Proteins Altered the Composition of Gut Microbiota and Host-Derived Proteins in the Gut Contents of Mice. *Molecular Nutrition and Food Research*, **2020**, 64, e2000291	5.9	7
32	Transcriptomics and metabolomics reveal the adaption of Akkermansia muciniphila to high mucin by regulating energy homeostasis. *Scientific Reports*, **2021**, 11, 9073	4.9	7
31	The digestibility of hydrothermally-treated bovine serum albumin glycated by glyoxal.. *RSC Advances*, **2018**, 8, 35870-35877	3.7	7
30	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7062-7071	5.7	6

29	Influence of salting process on the structure and in vitro digestibility of actomyosin. *Journal of Food Science and Technology*, **2020**, 57, 1763-1773	3.3	6
28	Characterization of specific volatile components in braised pork with different tastes by SPME-GC/MS and electronic nose. *Journal of Food Processing and Preservation*, **2021**, 45, e15492	2.1	6
27	Real meat and plant-based meat analogues have different in vitro protein digestibility properties.. *Food Chemistry*, **2022**, 387, 132917	8.5	5
26	Study of reactions of N□(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. *Food Chemistry*, **2020**, 307, 125554	8.5	4
25	High intake of chicken and pork proteins aggravates high-fat-diet-induced inflammation and disorder of hippocampal glutamatergic system. *Journal of Nutritional Biochemistry*, **2020**, 85, 108487	6.3	4
24	Heat-induced amyloid-like aggregation of □lactoglobulin affected by glycation by □dicarbonyl compounds in a model study. *Journal of the Science of Food and Agriculture*, **2020**, 100, 607-613	4.3	4
23	Dietary Supplementation with Trihexanoin Enhances Intestinal Function of Weaned Piglets. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	4
22	Changes in the structure and digestibility of myoglobin treated with sodium chloride. *Food Chemistry*, **2021**, 363, 130284	8.5	4
21	Improving ternary blend morphology by adding a conjugated molecule into non-fullerene polymer solar cells.. *RSC Advances*, **2020**, 10, 43508-43513	3.7	3
20	Interplay between Residual Protease Activity in Commercial Lactases and the Subsequent Digestibility of □Casein in a Model System. *Molecules*, **2019**, 24,	4.8	3
19	Structural Changes and Evolution of Peptides During Chill Storage of Pork. *Frontiers in Nutrition*, **2020**, 7, 151	6.2	3
18	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. *Industrial & Engineering Chemistry Research*, **2018**, 57, 10841-10850	3.9	2
17	Discrete SnO2 Nanoparticle-Modified Poly(3,4-Ethylenedioxythiophene):Poly(Styrenesulfonate) for Efficient Perovskite Solar Cells. *Solar Rrl*, **2019**, 3, 1970103	7.1	2
16	A terahertz isolator based on a silicon heterojunction photonic crystal. *Optik*, **2015**, 126, 4472-4474	2.5	2
15	Ultrasound treatment can increase digestibility of myofibrillar protein of pork with modified atmosphere packaging.. *Food Chemistry*, **2021**, 377, 131811	8.5	2
14	The effect of fat content in food matrix on the structure, rheological properties and digestive properties of protein. *Food Hydrocolloids*, **2022**, 126, 107464	10.6	2
13	Trilactic glyceride regulates lipid metabolism and improves gut function in piglets. *Frontiers in Bioscience - Landmark*, **2020**, 25, 1324-1336	2.8	2
12	Chicken-eaters and pork-eaters have different gut microbiota and tryptophan metabolites. *Scientific Reports*, **2021**, 11, 11934	4.9	2

11	Effect of Xanthan Gum on the Freeze-Thaw Stability of Wheat Gluten. *Food Biophysics*, **2019**, 14, 142-153	3.2	2
10	N -carboxymethyllysine and N -carboxyethyllysine kinetics and water loss analysis during chicken braising. *Journal of the Science of Food and Agriculture*, **2021**, 101, 388-397	4.3	2
9	Exploring the underlying mechanisms on NaCl-induced reduction in digestibility of myoglobin.. *Food Chemistry*, **2022**, 380, 132183	8.5	1
8	Interplay between transglutaminase treatment and changes in digestibility of dietary proteins. *Food Chemistry*, **2022**, 373, 131446	8.5	1
7	Modulating the in vitro gastrointestinal digestibility of crystalline oil-in-water emulsion: Different fat crystal sizes and polymorphic forms under the same SFC. *Food Chemistry*, **2022**, 368, 130723	8.5	1
6	Antioxidant Profile of 1-Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. *Journal of Food Science*, **2019**, 84, 2091-2100	3.4	0
5	Synergistic enhancement of loading contents and chemical stability of lycopene distributing both inside and on the oil/water interface. *Journal of Food Science*, **2020**, 85, 3244-3252	3.4	0
4	Influence of transglutaminase treatment on the digestibility of pork longissimus dorsi proteins. *LWT - Food Science and Technology*, **2022**, 161, 113378	5.4	0
3	The interfacial digestion behavior of crystalline oil-in-water emulsions stabilized by sodium caseinate during in vitro gastrointestinal digestion. *Food Hydrocolloids*, **2022**, 130, 107734	10.6	0
2	Aggregation-induced emission tetraphenylethylene derivative as optical sensor for ammonia detection. *Materials Technology*,1-6	2.1	
1	Insight on a Competitive Nucleophilic Addition Reaction of Nε(Carboxymethyl) Lysine or Different Amino Acids with 4-Methylbenzoquinone. *Foods*, **2022**, 11, 1421	4.9	