

Di Zhao

List of Publications by Year in Descending Order

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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.

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	Exploring the underlying mechanisms on NaCl-induced reduction in digestibility of myoglobin.. <i>Food Chemistry</i> , 2022 , 380, 132183	8.5	1
81	The effect of fat content in food matrix on the structure, rheological properties and digestive properties of protein. <i>Food Hydrocolloids</i> , 2022 , 126, 107464	10.6	2
80	Interplay between transglutaminase treatment and changes in digestibility of dietary proteins. <i>Food Chemistry</i> , 2022 , 373, 131446	8.5	1
79	Modulating the in vitro gastrointestinal digestibility of crystalline oil-in-water emulsion: Different fat crystal sizes and polymorphic forms under the same SFC. <i>Food Chemistry</i> , 2022 , 368, 130723	8.5	1
78	Real meat and plant-based meat analogues have different in vitro protein digestibility properties.. <i>Food Chemistry</i> , 2022 , 387, 132917	8.5	5
77	Influence of transglutaminase treatment on the digestibility of pork longissimus dorsi proteins. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113378	5.4	0
76	The interfacial digestion behavior of crystalline oil-in-water emulsions stabilized by sodium caseinate during in vitro gastrointestinal digestion. <i>Food Hydrocolloids</i> , 2022 , 130, 107734	10.6	0
75	Insight on a Competitive Nucleophilic Addition Reaction of N-(Carboxymethyl) Lysine or Different Amino Acids with 4-Methylbenzoquinone. <i>Foods</i> , 2022 , 11, 1421	4.9	
74	Effect of Sous-vide cooking on the quality and digestion characteristics of braised pork. <i>Food Chemistry</i> , 2021 , 375, 131683	8.5	7
73	Ultrasound treatment can increase digestibility of myofibrillar protein of pork with modified atmosphere packaging.. <i>Food Chemistry</i> , 2021 , 377, 131811	8.5	2
72	Transcriptomics and metabolomics reveal the adaption of <i>Akkermansia muciniphila</i> to high mucin by regulating energy homeostasis. <i>Scientific Reports</i> , 2021 , 11, 9073	4.9	7
71	Characterization of specific volatile components in braised pork with different tastes by SPME-GC/MS and electronic nose. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15492	2.1	6
70	Chicken-eaters and pork-eaters have different gut microbiota and tryptophan metabolites. <i>Scientific Reports</i> , 2021 , 11, 11934	4.9	2
69	N -carboxymethyllysine and N -carboxyethyllysine kinetics and water loss analysis during chicken braising. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 388-397	4.3	2
68	Glycation from α -dicarbonyl compounds has different effects on the heat-induced aggregation of bovine serum albumin and β -casein. <i>Food Chemistry</i> , 2021 , 340, 128108	8.5	9
67	Ultrasonic treatment increased functional properties and in vitro digestion of actomyosin complex during meat storage. <i>Food Chemistry</i> , 2021 , 352, 129398	8.5	15
66	Changes in the structure and digestibility of myoglobin treated with sodium chloride. <i>Food Chemistry</i> , 2021 , 363, 130284	8.5	4

65	Improving ternary blend morphology by adding a conjugated molecule into non-fullerene polymer solar cells.. <i>RSC Advances</i> , 2020 , 10, 43508-43513	3.7	3
64	High-Meat-Protein High-Fat Diet Induced Dysbiosis of Gut Microbiota and Tryptophan Metabolism in Wistar Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6333-6346	5.7	14
63	Acetylation and Phosphorylation of Proteins Affect Energy Metabolism and Pork Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7259-7268	5.7	10
62	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7062-7071	5.7	6
61	"Rigid" structure is a key determinant for the low digestibility of myoglobin. <i>Food Chemistry: X</i> , 2020 , 7, 100094	4.7	8
60	Development of a novel Maillard reaction-based time-temperature indicator for monitoring the fluorescent AGE content in reheated foods.. <i>RSC Advances</i> , 2020 , 10, 10402-10410	3.7	11
59	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 317, 126454	8.5	8
58	Dietary Pattern, Gut Microbiota, and Alzheimer's Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12800-12809	5.7	27
57	Pork Meat Proteins Alter Gut Microbiota and Lipid Metabolism Genes in the Colon of Adaptive Immune-Deficient Mice. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1901105	5.9	10
56	Processing Method Altered Mouse Intestinal Morphology and Microbial Composition by Affecting Digestion of Meat Proteins. <i>Frontiers in Microbiology</i> , 2020 , 11, 511	5.7	10
55	Trilactic glyceride regulates lipid metabolism and improves gut function in piglets. <i>Frontiers in Bioscience - Landmark</i> , 2020 , 25, 1324-1336	2.8	2
54	Study of reactions of Nε(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 307, 125554	8.5	4
53	Influence of salting process on the structure and in vitro digestibility of actomyosin. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1763-1773	3.3	6
52	Peptidomic Investigation of the Interplay between Enzymatic Tenderization and the Digestibility of Beef Semimembranosus Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1136-1146	5.7	17
51	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3475-3491	11.5	25
50	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104910	8.9	8
49	High-Fat Proteins Drive Dynamic Changes in Gut Microbiota, Hepatic Metabolome, and Endotoxemia-TLR-4-NFκB-Mediated Inflammation in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11710-11725	5.7	7
48	High intake of chicken and pork proteins aggravates high-fat-diet-induced inflammation and disorder of hippocampal glutamatergic system. <i>Journal of Nutritional Biochemistry</i> , 2020 , 85, 108487	6.3	4

47	Influence of proteolytic enzyme treatment on the changes in volatile compounds and odors of beef longissimus dorsi. <i>Food Chemistry</i> , 2020 , 333, 127549	8.5	11
46	Long-Term Intake of Pork Meat Proteins Altered the Composition of Gut Microbiota and Host-Derived Proteins in the Gut Contents of Mice. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e20002917	5.9	7
45	Synergistic enhancement of loading contents and chemical stability of lycopene distributing both inside and on the oil/water interface. <i>Journal of Food Science</i> , 2020 , 85, 3244-3252	3.4	0
44	Structural Changes and Evolution of Peptides During Chill Storage of Pork. <i>Frontiers in Nutrition</i> , 2020 , 7, 151	6.2	3
43	Heat-induced amyloid-like aggregation of β -lactoglobulin affected by glycation by β -dicarbonyl compounds in a model study. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 607-613	4.3	4
42	Application of preheating treatment in up- and down-regulating the glycation process of dietary proteins. <i>Food Hydrocolloids</i> , 2020 , 98, 105264	10.6	11
41	Overheating induced structural changes of type I collagen and impaired the protein digestibility. <i>Food Research International</i> , 2020 , 134, 109225	7	15
40	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. <i>Food and Function</i> , 2019 , 10, 6903-6914	6.1	19
39	Degradation of Peptide-Bound Maillard Reaction Products in Gastrointestinal Digests of Glyoxal-Glycated Casein by Human Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12094-12104	5.7	12
38	Discrete SnO ₂ Nanoparticle-Modified Poly(3,4-Ethylenedioxythiophene):Poly(Styrenesulfonate) for Efficient Perovskite Solar Cells. <i>Solar Rrl</i> , 2019 , 3, 1900162	7.1	10
37	Interplay between Residual Protease Activity in Commercial Lactases and the Subsequent Digestibility of β -Casein in a Model System. <i>Molecules</i> , 2019 , 24,	4.8	3
36	Antioxidant Profile of 1-Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. <i>Journal of Food Science</i> , 2019 , 84, 2091-2100	3.4	0
35	Influence of hydrothermal treatment on the structural and digestive changes of actomyosin. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6209-6218	4.3	9
34	Discrete SnO ₂ Nanoparticle-Modified Poly(3,4-Ethylenedioxythiophene):Poly(Styrenesulfonate) for Efficient Perovskite Solar Cells. <i>Solar Rrl</i> , 2019 , 3, 1970103	7.1	2
33	Comparison of Free and Bound Advanced Glycation End Products in Food: A Review on the Possible Influence on Human Health. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 14007-14018	5.7	31
32	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 927-934	5.7	13
31	Effect of Xanthan Gum on the Freeze-Thaw Stability of Wheat Gluten. <i>Food Biophysics</i> , 2019 , 14, 142-153.	3.2	2
30	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3069-3077	4.3	11

29	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 979-987	5.7	26
28	Kinetic investigation of the trapping of N ϵ (carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control N ϵ (carboxymethyl)lysine levels in foods. <i>Food Chemistry</i> , 2018 , 244, 25-28	8.5	11
27	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. <i>Industrial & Engineering Chemistry Research</i> , 2018 , 57, 10841-10850	3.9	2
26	Physicochemical Properties and Chemical Stability of β Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. <i>Molecules</i> , 2018 , 23,	4.8	16
25	Digestibility of Bovine Serum Albumin and Peptidomics of the Digests: Effect of Glycation Derived from β Dicarbonyl Compounds. <i>Molecules</i> , 2018 , 23,	4.8	20
24	Heat-induced amyloid-like aggregation of β lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 302-309	7.9	9
23	Synthesis of 2-Arylindoles through Pd(II)-Catalyzed Cyclization of Anilines with Vinyl Azides. <i>Journal of Organic Chemistry</i> , 2018 , 83, 10974-10984	4.2	25
22	A New Compound Isolated from the Reduced Ribose-Tryptophan Maillard Reaction Products Exhibits Distinct Anti-inflammatory Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6752-6761	5.7	10
21	The digestibility of hydrothermally-treated bovine serum albumin glycated by glyoxal.. <i>RSC Advances</i> , 2018 , 8, 35870-35877	3.7	7
20	Dietary Supplementation with Trihexanoin Enhances Intestinal Function of Weaned Piglets. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	4
19	Reduction of N ϵ (carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. <i>Food Chemistry</i> , 2018 , 266, 427-434	8.5	21
18	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO nanocomposites. <i>Carbohydrate Polymers</i> , 2017 , 173, 143-149	10.3	12
17	Effect of glycation derived from β dicarbonyl compounds on the in vitro digestibility of β casein and β lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. <i>Food Research International</i> , 2017 , 102, 313-322	7	38
16	Effect of Storage on Lactase-Treated β Casein and β Lactoglobulin with Respect to Bitter Peptide Formation and Subsequent in Vitro Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8409-8417	5.7	7
15	Digestibility of Glyoxal-Glycated β Casein and β Lactoglobulin and Distribution of Peptide-Bound Advanced Glycation End Products in Gastrointestinal Digests. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5778-5788	5.7	41
14	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 1330-1337	7.9	17
13	Kinetic Study on Peptide-Bound Pyrroline Formation and Elimination in the Maillard Reaction Using Single- and Multiple-Response Models. <i>Journal of Food Science</i> , 2016 , 81, C2405-C2424	3.4	8
12	Determination of Free-Form and Peptide Bound Pyrroline in the Commercial Drinks Enriched with Different Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	9

11	Formation and elimination of pyrraline in the Maillard reaction in a saccharide-lysine model system. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2555-64	4.3	17
10	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. <i>Carbohydrate Polymers</i> , 2016 , 154, 186-93	10.3	38
9	Optimization of Pretreatment for Free and Bound N ϵ (carboxymethyl)lysine Analysis in Soy Sauce. <i>Food Analytical Methods</i> , 2015 , 8, 195-202	3.4	11
8	A terahertz isolator based on a silicon heterojunction photonic crystal. <i>Optik</i> , 2015 , 126, 4472-4474	2.5	2
7	Metal-organic frameworks (MOFs) combined with ZnO quantum dots as a fluorescent sensing platform for phosphate. <i>Sensors and Actuators B: Chemical</i> , 2014 , 197, 50-57	8.5	82
6	Impact of acetylation on tumor metabolism. <i>Molecular and Cellular Oncology</i> , 2014 , 1, e963452	1.2	11
5	Glyoxal derived from triglyceride participating in diet-derived N ϵ carboxymethyllysine formation. <i>Food Research International</i> , 2013 , 51, 836-840	7	21
4	Luminescent ZnO quantum dots for sensitive and selective detection of dopamine. <i>Talanta</i> , 2013 , 107, 133-9	6.2	98
3	Synthesis of N-furoyl chitosan and chito-oligosaccharides and evaluation of their antioxidant activity in vitro. <i>International Journal of Biological Macromolecules</i> , 2013 , 59, 391-5	7.9	36
2	The Trapped Charges at Grain Boundaries in Perovskite Solar Cells. <i>Advanced Functional Materials</i> , 2013 , 23, 1256-60	12.5	9
1	Aggregation-induced emission tetraphenylethylene derivative as optical sensor for ammonia detection. <i>Materials Technology</i> , 2013 , 1-6	2.1	