

# Dongxiao Sun-Waterhouse

## List of Publications by Year in descending order

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77  
papers

1,977  
citations

218662  
26  
h-index

302107  
39  
g-index

77  
all docs

77  
docs citations

77  
times ranked

1656  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. <i>Food Chemistry</i> , 2016, 206, 174-181.	8.2	111
2	Modification of soy protein isolate by glutaminase for nanocomplexation with curcumin. <i>Food Chemistry</i> , 2018, 268, 504-512.	8.2	92
3	Identification of post-digestion angiotensin-I converting enzyme (ACE) inhibitory peptides from soybean protein isolate: Their production conditions and in silico molecular docking with ACE. <i>Food Chemistry</i> , 2021, 345, 128855.	8.2	86
4	In vivo anti-hyperuricemic and xanthine oxidase inhibitory properties of tuna protein hydrolysates and its isolated fractions. <i>Food Chemistry</i> , 2019, 272, 453-461.	8.2	66
5	Effect of Apple Cell Walls and Their Extracts on the Activity of Dietary Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 289-295.	5.2	60
6	Formation, nutritional value, and enhancement of characteristic components in black garlic: A review for maximizing the goodness to humans. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 801-834.	11.7	60
7	Synthesis and Sensory Characteristics of Kokumi $\hat{1}^3$ -[Glu]-Phe in the Presence of Glutamine and Phenylalanine: Glutaminase from <i>Bacillus amyloliquefaciens</i> or <i>Aspergillus oryzae</i> as the Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8696-8703.	5.2	56
8	Immunomodulatory acidic polysaccharides from <i>Zizyphus jujuba</i> cv. Huizao : Insights into their chemical characteristics and modes of action. <i>Food Chemistry</i> , 2018, 258, 35-42.	8.2	56
9	Effect of raw and cooked onion dietary fibre on the antioxidant activity of ascorbic acid and quercetin. <i>Food Chemistry</i> , 2008, 111, 580-585.	8.2	55
10	Enhancing the Usability of Pea Protein Isolate in Food Applications through Modifying Its Structural and Sensory Properties via Deamidation by Glutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1691-1697.	5.2	54
11	Free radical-mediated degradation of polysaccharides: Mechanism of free radical formation and degradation, influence factors and product properties. <i>Food Chemistry</i> , 2021, 365, 130524.	8.2	54
12	Characterization of a salt-tolerant aminopeptidase from marine <i>Bacillus licheniformis</i> SWJS33 that improves hydrolysis and debittering efficiency for soy protein isolate. <i>Food Chemistry</i> , 2017, 214, 347-353.	8.2	44
13	A value-added approach to improve the nutritional quality of soybean meal byproduct: Enhancing its antioxidant activity through fermentation by <i>Bacillus amyloliquefaciens</i> SWJS22. <i>Food Chemistry</i> , 2019, 272, 396-403.	8.2	43
14	The umami intensity enhancement of peanut protein isolate hydrolysate and its derived fractions and peptides by Maillard reaction and the analysis of peptide (EP) Maillard products. <i>Food Research International</i> , 2019, 120, 895-903.	6.2	43
15	Comparison of kokumi $\hat{1}^3$ -[Glu] (n>1)-Val and $\hat{1}^3$ -[Glu] (n>1)-Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2018, 247, 89-97.	8.2	41
16	Advantages of the polysaccharides from <i>Gracilaria lemaneiformis</i> over metformin in antidiabetic effects on streptozotocin-induced diabetic mice. <i>RSC Advances</i> , 2017, 7, 9141-9151.	3.6	40
17	Antioxidant and anti-acetylcholinesterase activities of anchovy ( <i>Coilia mystus</i> ) protein hydrolysates and their memory-improving effects on scopolamine-induced amnesia mice. <i>International Journal of Food Science and Technology</i> , 2017, 52, 504-510.	2.7	38
18	Hypoglycemic polysaccharides from <i>Auricularia auricula</i> and <i>Auricularia polytricha</i> inhibit oxidative stress, NF- $\hat{1}^B$ signaling and proinflammatory cytokine production in streptozotocin-induced diabetic mice. <i>Food Science and Human Wellness</i> , 2021, 10, 87-93.	4.9	38

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19	Optimization of Headspace Solid-Phase Micro-extraction (HS-SPME) for Analyzing Soy Sauce Aroma Compounds via Coupling with Direct GC-Olfactometry (D-GC-O) and Gas Chromatography-Mass Spectrometry (GC-MS). <i>Food Analytical Methods</i> , 2017, 10, 713-726.	2.6	37
20	Zein/Pectin Nanoparticle-Stabilized Sesame Oil Pickering Emulsions: Sustainable Bioactive Carriers and Healthy Alternatives to Sesame Paste. <i>Food and Bioprocess Technology</i> , 2019, 12, 1982-1992.	4.7	37
21	Effect of walnut protein hydrolysate on scopolamine-induced learning and memory deficits in mice. <i>Journal of Food Science and Technology</i> , 2017, 54, 3102-3110.	2.8	36
22	Cadmium induces ferroptosis and apoptosis by modulating miR-34a/p53/Sirt1 axis in PC12 cells. <i>Environmental Toxicology</i> , 2022, 37, 41-51.	4.0	34
23	Caffeic acid phenethyl ester reversed cadmium-induced cell death in hippocampus and cortex and subsequent cognitive disorders in mice: Involvements of AMPK/SIRT1 pathway and amyloid-tau-neuroinflammation axis. <i>Food and Chemical Toxicology</i> , 2020, 144, 111636.	3.6	33
24	MicroRNAs as molecular targets of quercetin and its derivatives underlying their biological effects: A preclinical strategy. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2189-2201.	10.3	32
25	Microbial-enabled green biosynthesis of nanomaterials: Current status and future prospects. <i>Biotechnology Advances</i> , 2022, 55, 107914.	11.7	31
26	Comparative study on the novel umami-active peptides of the whole soybeans and the defatted soybeans fermented soy sauce. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 158-166.	3.5	30
27	Bitter-tasting hydrophobic peptides prepared from soy sauce using aqueous ethanol solutions influence taste sensation. <i>International Journal of Food Science and Technology</i> , 2020, 55, 146-156.	2.7	27
28	Two-stage selective enzymatic hydrolysis generates protein hydrolysates rich in Asn-Pro and Ala-His for enhancing taste attributes of soy sauce. <i>Food Chemistry</i> , 2021, 345, 128803.	8.2	26
29	Polysaccharides from <i>Sargassum fusiforme</i> after UV/H <sub>2</sub> O <sub>2</sub> degradation effectively ameliorate dextran sulfate sodium-induced colitis. <i>Food and Function</i> , 2021, 12, 11747-11759.	4.6	25
30	The Significance of Regulatory MicroRNAs: Their Roles in Toxicodynamics of Mycotoxins and in the Protection Offered by Dietary Therapeutics Against Mycotoxin-Induced Toxicity. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 48-66.	11.7	24
31	The chemistry behind the antioxidant actions of soy protein isolate hydrolysates in a liposomal system: Their performance in aqueous solutions and liposomes. <i>Food Chemistry</i> , 2020, 323, 126789.	8.2	24
32	Enhanced alleviation of insulin resistance via the IRS-1/Akt/FOXO1 pathway by combining quercetin and EGCG and involving miR-27a-3p and miR-96-5p. <i>Free Radical Biology and Medicine</i> , 2022, 181, 105-117.	2.9	24
33	Caffeic acid phenethyl ester mitigates cadmium-induced hepatotoxicity in mice: Role of miR-182-5p/TLR4 axis. <i>Ecotoxicology and Environmental Safety</i> , 2021, 207, 111578.	6.0	23
34	Reducing the Influence of the Thermally Induced Reactions on the Determination of Aroma-Active Compounds in Soy Sauce Using SDE and GC-MS/O. <i>Food Analytical Methods</i> , 2017, 10, 931-942.	2.6	22
35	Caffeic acid phenethyl ester against cadmium induced toxicity mediated by CircRNA modulates autophagy in HepG2 cells. <i>Ecotoxicology and Environmental Safety</i> , 2020, 197, 110610.	6.0	21
36	MiR-34a/Sirt1/p53 signaling pathway contributes to cadmium-induced nephrotoxicity: A preclinical study in mice. <i>Environmental Pollution</i> , 2021, 282, 117029.	7.5	21

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37	Green approaches for dietary fibre-rich polysaccharide production from the cooking liquid of Adzuki beans: Enzymatic extraction combined with ultrasonic or high-pressure homogenisation. <i>Food Hydrocolloids</i> , 2022, 130, 107679.	10.7	20
38	Phenolic profiles and chemical- or cell-based antioxidant activities of four star fruit ( <i>Averrhoa</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	3.6	19
39	Hypolipidaemic and antioxidant capacities of polysaccharides obtained from <i>Laminaria japonica</i> by different extraction media in diet-induced mouse model. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2274-2281.	2.7	19
40	Modification of peanut protein isolate in glucose-containing solutions during simulated industrial thermal processes and gastric-duodenal sequential digestion. <i>Food Chemistry</i> , 2019, 295, 120-128.	8.2	18
41	Modification of rice protein with glutaminase for improved structural and sensory properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2458-2467.	2.7	18
42	The effect of $\hat{1}^3$ -[Glu](1â%nâ%5)-Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. <i>Food Chemistry</i> , 2021, 343, 128406.	8.2	18
43	$\hat{1}^3$ -[Glu]n-Trp ameliorates anxiety/depression-like behaviors and its anti-inflammatory effect in an animal model of anxiety/depression. <i>Food and Function</i> , 2019, 10, 5544-5554.	4.6	17
44	Desired soy sauce characteristics and autolysis of <i>Aspergillus oryzae</i> induced by low temperature conditions during initial moromi fermentation. <i>Journal of Food Science and Technology</i> , 2019, 56, 2888-2898.	2.8	17
45	$\hat{1}^3$ -[Glu]â€Met synthesised using a bacterial glutaminase as a potential inhibitor of dipeptidyl peptidase IV. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1166-1175.	2.7	16
46	Epigenetic mechanisms underlying the benefits of flavonoids in cardiovascular health and diseases: are long non-coding RNAs rising stars?. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3855-3872.	10.3	15
47	Recent advances in utilization of pectins in biomedical applications: a review focusing on molecular structure-directing health-promoting properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3386-3419.	10.3	15
48	Harnessing food-based bioactive compounds to reduce the effects of ultraviolet radiation: a review exploring the link between food and human health. <i>International Journal of Food Science and Technology</i> , 2017, 52, 595-607.	2.7	14
49	Chiffon Cakes Made Using Wheat Flour With/Without Substitution by Highland Barley Powder or Mung Bean Flour: Correlations Among Ingredient Heat Absorption Enthalpy, Batter Rheology, and Cake Porosity. <i>Food and Bioprocess Technology</i> , 2019, 12, 1232-1243.	4.7	14
50	Feasibility of synthesizing $\hat{1}^3$ -[Glu] -Gln using high solid concentrations and glutaminase from <i>Bacillus amyloliquefaciens</i> as the catalyst. <i>Food Chemistry</i> , 2020, 310, 125920.	8.2	14
51	The enhanced serotonin (5-HT) synthesis and anti-oxidative roles of Trp oligopeptide in combating anxious depression C57BL/6 mice. <i>Journal of Functional Foods</i> , 2020, 67, 103859.	3.4	12
52	The synergistic protection of EGCG and quercetin against streptozotocin (STZ)-induced NIT-1 pancreatic $\hat{1}^2$ cell damage via upregulation of BCL-2 expression by miR-16-5p. <i>Journal of Nutritional Biochemistry</i> , 2021, 96, 108748.	4.2	12
53	Effect of different buffer systems on the xanthine oxidase inhibitory activity of tuna ( <i>Katsuwonus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 6.2 12	6.2	12
54	Additional band broadening of peptides in the first size-exclusion chromatographic dimension of an automated stop-flow two-dimensional high performance liquid chromatography. <i>Journal of Chromatography A</i> , 2017, 1521, 80-89.	3.7	11

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55	Maca ( <i>Lepidium meyenii</i> ) as a source of macamides and polysaccharide in combating of oxidative stress and damage in human erythrocytes. <i>International Journal of Food Science and Technology</i> , 2018, 53, 304-312.	2.7	11
56	Enhancing the antioxidative effects of foods containing rutin and amino acids via the Maillard reaction: A model study focusing on rutin-lysine system. <i>Journal of Food Biochemistry</i> , 2020, 44, e13086.	2.9	11
57	Physicochemical and emulsifying properties of whey protein isolate (WPI)-polydextrose conjugates prepared via Maillard reaction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3784-3794.	2.7	11
58	Enzymatically synthesized $\beta$ -[Glu( $\gamma$ )-Gln] as novel calcium-binding peptides to deliver calcium with enhanced bioavailability. <i>Food Chemistry</i> , 2022, 387, 132918.	8.2	11
59	Variety-“compound” quality relationship of 12 sweet cherry varieties by HPLC chemometric analysis. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2897-2914.	2.7	10
60	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2020, 308, 125701.	8.2	10
61	The therapeutic potential of diet on immune-related diseases: based on the regulation on tryptophan metabolism. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8793-8811.	10.3	10
62	Caffeic acid phenethyl ester mitigates cadmium-induced damage via the Hsa_circ_0010039/miR-661/Caspase9 axis-mediated apoptosis. <i>Food Frontiers</i> , 2021, 2, 537-546.	7.4	10
63	<i>Nigella sativa</i> : A Dietary Supplement as an Immune-Modulator on the Basis of Bioactive Components. <i>Frontiers in Nutrition</i> , 2021, 8, 722813.	3.7	10
64	An immunomodulatory polysaccharide from blackberry seeds and its action on RAW 264.7 cells via activation of NF- $\kappa$ B/MAPK pathways. <i>Food and Agricultural Immunology</i> , 2020, 31, 575-586.	1.4	8
65	Insight into the advantages of premixing yeast-wheat gluten and combining ultrasound and transglutaminase pretreatments in producing umami enzymatic protein hydrolysates. <i>Food Chemistry</i> , 2021, 342, 128317.	8.2	8
66	MiR-182-5p/TLR4/NF- $\kappa$ B axis contributes to the protective effect of caffeic acid phenethyl ester against cadmium-induced spleen toxicity and associated damage in mice. <i>Food and Chemical Toxicology</i> , 2021, 158, 112654.	3.6	7
67	Osteoarthritis-alleviating effects in papain-induced model rats of chicken cartilage hydrolysate and its peptide fractions. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2711-2717.	2.7	6
68	Identification of novel peptides with high stability against in vitro hydrolysis from bovine elastin hydrolysates and evaluation of their elastase inhibitory activity. <i>International Journal of Food Science and Technology</i> , 2020, 55, 99-108.	2.7	6
69	MiR-34a-5p/Sirt1 axis: A novel pathway for puerarin-mediated hepatoprotection against benzo( )pyrene. <i>Free Radical Biology and Medicine</i> , 2022, 186, 53-65.	2.9	5
70	Thermal properties, oxidative stability, and frying applicability of highly pure soybean-based diacylglycerol oil. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	4
71	The effect of the <i>Corynebacterium glutamicum</i> on the shortening of fermentation time, physicochemical and sensory properties of soy sauce. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4316-4327.	2.7	4
72	Insight into the formation of 1,2-dichloropropane in soy sauce in the presence of pancreatin or other exogenous lipases. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14174.	2.0	3

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73	Antihyperuricemic effect of tuna protein hydrolysate and derived products after <i>in vitro</i> digestion or Maillard reaction on oteracil potassium-induced hyperuricemia rats. International Journal of Food Science and Technology, 2019, 54, 263-270.	2.7	2
74	Beyond antioxidant actions: Insights into the antioxidant activities of tyrosine-containing dipeptides in aqueous solution systems and liposomal systems. International Journal of Food Science and Technology, 2020, 55, 3227-3234.	2.7	2
75	Improving the color and functional properties of seabuckthorn seed protein with phytase treatment combined with alkaline solubilization and isoelectric precipitation. Journal of the Science of Food and Agriculture, 2022, 102, 931-939.	3.5	2
76	Dealing with soy sauce precipitation at submicron-/nano-scale: An industrially feasible approach involving enzymolysis with protease and alkaline conditions. Food Research International, 2020, 137, 109670.	6.2	1
77	Pilot-scale Protamex-catalysed production of round scad protein hydrolysates: effects of agitation alone and combined with aeration. International Journal of Food Science and Technology, 2018, 53, 2308-2315.	2.7	0