

Dongxiao Sun-Waterhouse

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.

75 papers	919 citations	18 h-index	26 g-index
77 ext. papers	1,421 ext. citations	6.4 avg, IF	4.92 L-index

#	Paper	IF	Citations
75	Microbial-enabled green biosynthesis of nanomaterials: Current status and future prospects.. <i>Biotechnology Advances</i> , 2022 , 55, 107914	17.8	4
74	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, 105-105	7.8	2
73	Cadmium induces ferroptosis and apoptosis by modulating miR-34a-5p/Sirt1 axis in PC12 cells. <i>Environmental Toxicology</i> , 2022 , 37, 41-51	4.2	4
72	Enzymatically synthesized [Glu]-Gln as novel calcium-binding peptides to deliver calcium with enhanced bioavailability.. <i>Food Chemistry</i> , 2022 , 387, 132918	8.5	1
71	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	10.6	0
70	MiR-34a-5p/Sirt1 axis: A novel pathway for puerarin-mediated hepatoprotection against benzo(a)pyrene.. <i>Free Radical Biology and Medicine</i> , 2022 , 186, 53-65	7.8	0
69	Polysaccharides from after UV/HO degradation effectively ameliorate dextran sulfate sodium-induced colitis. <i>Food and Function</i> , 2021 , 12, 11747-11759	6.1	4
68	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> , 2021 , 1-34	11.5	3
67	MiR-182-5p/TLR4/NF- κ 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	4.7	1
66	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> , 2021 , 1-19	11.5	2
65	Improving the color and functional properties of seabuckthorn seed protein with phytase treatment combined with alkaline solubilization and isoelectric precipitation. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
64	Hypoglycemic polysaccharides from <i>Auricularia auricula</i> and <i>Auricularia polytricha</i> inhibit oxidative stress, NF- κ B signaling and proinflammatory cytokine production in streptozotocin-induced diabetic mice. <i>Food Science and Human Wellness</i> , 2021 , 10, 87-93	8.3	17
63	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	4.3	6
62	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	7	10
61	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	8.5	27
60	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	8.5	6
59	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	8.5	1

58	The effect of γ -[Glu]-Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. <i>Food Chemistry</i> , 2021 , 343, 128406	8.5	3
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	7.8	1
56	MiR-34a/Sirt1/p53 signaling pathway contributes to cadmium-induced nephrotoxicity: A preclinical study in mice. <i>Environmental Pollution</i> , 2021 , 282, 117029	9.3	5
55	: A Dietary Supplement as an Immune-Modulator on the Basis of Bioactive Components. <i>Frontiers in Nutrition</i> , 2021 , 8, 722813	6.2	1
54	The synergistic protection of EGCG and quercetin against streptozotocin (STZ)-induced NIT-1 pancreatic β -cell damage via upregulation of BCL-2 expression by miR-16-5p. <i>Journal of Nutritional Biochemistry</i> , 2021 , 96, 108748	6.3	5
53	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	8.5	10
52	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> , 2021 , 1-19	11.5	4
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	5.1	2
50	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	16.4	27
49	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	5.7	16
48	Beyond antioxidant actions: Insights into the antioxidant activities of tyr-containing dipeptides in aqueous solution systems and liposomal systems. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3227-3234	3.8	1
47	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	3.3	5
46	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2020 , 308, 125701	8.5	5
45	Feasibility of synthesizing γ -[Glu]-Gln using high solid concentrations and glutaminase from <i>Bacillus amyloliquefaciens</i> as the catalyst. <i>Food Chemistry</i> , 2020 , 310, 125920	8.5	7
44	Dealing with soy sauce precipitation at submicron-/nano-scale: An industrially feasible approach involving enzymolysis with protease and alkaline conditions. <i>Food Research International</i> , 2020 , 137, 109670	7.0	0
43	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	4.7	18
42	An immunomodulatory polysaccharide from blackberry seeds and its action on RAW 264.7 cells via activation of NF- κ B/MAPK pathways. <i>Food and Agricultural Immunology</i> , 2020 , 31, 575-586	2.9	5
41	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	3.8	10

40	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	3.8	4
39	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	7	14
38	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	8.5	9
37	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	5.1	6
36	Desired soy sauce characteristics and autolysis of induced by low temperature conditions during initial fermentation. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2888-2898	3.3	8
35	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	3.8	1
34	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	8.5	10
33	VarietyCompoundQuality relationship of 12 sweet cherry varieties by HPLC-chemometric analysis. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2897-2914	3.8	4
32	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	3.8	7
31	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	8.5	33
30	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	8.5	23
29	[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	6.1	8
28	Insight into the formation of 3-monochloropropane-1,2-diol in soy sauce in the presence of pancreatin or other exogenous lipases. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14174	2.1	1
27	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	5.1	19
26	Antihyperuricemic effect of tuna protein hydrolysate and derived products after in vitro digestion or Maillard reaction on oteracil potassium-induced hyperuricemia rats. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 263-270	3.8	2
25	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	16.4	16
24	The umami intensity enhancement of peanut protein isolate hydrolysate and its derived factions and peptides by Maillard reaction and the analysis of peptide (EP) Maillard products. <i>Food Research International</i> , 2019 , 120, 895-903	7	20
23	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	11.5	26

22	Comparison of kokumi [Glu]-Val and [Glu]-Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2018 , 247, 89-97	8.5	25
21	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	8.5	32
20	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	3.8	7
19	Effect of different buffer systems on the xanthine oxidase inhibitory activity of tuna (<i>Katsuwonus pelamis</i>) protein hydrolysate. <i>Food Research International</i> , 2018 , 105, 556-562	7	9
18	[Glu]-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	3.8	11
17	Pilot-scale Protamex-catalysed production of round scad protein hydrolysates: effects of agitation alone and combined with aeration. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2308-2315	3.8	15
16	Modification of soy protein isolate by glutaminase for nanocomplexation with curcumin. <i>Food Chemistry</i> , 2018 , 268, 504-512	8.5	54
15	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	3.8	13
14	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	3.7	29
13	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	3.4	8
12	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	3.8	23
11	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	4.5	6
10	Synthesis and Sensory Characteristics of Kokumi [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	5.7	30
9	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	3.8	10
8	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	3.3	22
7	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	3.4	18
6	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	8.5	25
5	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. <i>Food Chemistry</i> , 2016 , 206, 174-81	8.5	63

4	Phenolic profiles and chemical- or cell-based antioxidant activities of four star fruit (Averrhoa carambola) cultivars. <i>RSC Advances</i> , 2016 , 6, 90646-90653	3.7	14
3	Effect of apple cell walls and their extracts on the activity of dietary antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 289-95	5.7	48
2	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	8.5	45
1	Caffeic acid phenethyl ester mitigates cadmium-induced damage via the Hsa_circ_0010039/miR-661/Caspase9 axis-mediated apoptosis. <i>Food Frontiers</i> ,	4.2	2