

Qun Huang

List of Publications by Year in descending order

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Version: 2024-02-01

59
papers

1,650
citations

279487

23
h-index

329751

37
g-index

62
all docs

62
docs citations

62
times ranked

1062
citing authors

#	ARTICLE	IF	CITATIONS
1	Absorption, metabolism and bioavailability of flavonoids: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7730-7742.	5.4	90
2	Underlying mechanism for the differences in heat-induced gel properties between thick egg whites and thin egg whites: Gel properties, structure and quantitative proteome analysis. <i>Food Hydrocolloids</i> , 2020, 106, 105873.	5.6	85
3	Changes in volatile flavor of yak meat during oxidation based on multi-omics. <i>Food Chemistry</i> , 2022, 371, 131103.	4.2	82
4	Formation mechanism of egg white protein/Î²-Carrageenan composite film and its application to oil packaging. <i>Food Hydrocolloids</i> , 2020, 105, 105780.	5.6	69
5	Structural and rheological characterization of pectin from passion fruit (<i>Passiflora edulis</i> f.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tt 5	5.6	62
6	Proteomic analysis of egg white proteins during the early phase of embryonic development. <i>Journal of Proteomics</i> , 2012, 75, 1895-1905.	1.2	57
7	Quantitative N-glycoproteomic analyses provide insights into the effects of thermal processes on egg white functional properties. <i>Food Chemistry</i> , 2021, 342, 128252.	4.2	57
8	Ovomucin may be the key protein involved in the early formation of egg-white thermal gel. <i>Food Chemistry</i> , 2022, 366, 130596.	4.2	55
9	Study on the mechanism of mulberry polyphenols inhibiting oxidation of beef myofibrillar protein. <i>Food Chemistry</i> , 2022, 372, 131241.	4.2	53
10	Microwave pretreatment enhanced the properties of ovalbumin-inulin-oil emulsion gels and improved the storage stability of pomegranate seed oil. <i>Food Hydrocolloids</i> , 2021, 113, 106548.	5.6	51
11	Ultrasonic-Assisted Extraction of Raspberry Seed Oil and Evaluation of Its Physicochemical Properties, Fatty Acid Compositions and Antioxidant Activities. <i>PLoS ONE</i> , 2016, 11, e0153457.	1.1	50
12	Enhancement of bioavailability and bioactivity of diet-derived flavonoids by application of nanotechnology: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 378-393.	5.4	47
13	Co-purification of chicken egg white proteins using polyethylene glycol precipitation and anion-exchange chromatography. <i>Separation and Purification Technology</i> , 2012, 96, 75-80.	3.9	41
14	Effect of hydroxyl radical-induced oxidation on the structure and heat-induced gel properties of ovalbumin. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13626.	0.9	39
15	Inhibition of cell proliferation and triggering of apoptosis by agrimonolide through MAP kinase (ERK) Tj ETQq1 1 0.784314 rgBT /Overlock 2.1 35	2.1	35
16	Rheological and structural properties of ovomucin from chicken eggs with different interior quality. <i>Food Hydrocolloids</i> , 2020, 100, 105393.	5.6	35
17	Improvement of quality and flavor of salted egg yolks by ultrasonic assisted cooking. <i>Ultrasonics Sonochemistry</i> , 2021, 75, 105579.	3.8	35
18	Analysis of tartary buckwheat (<i>Fagopyrum tataricum</i>) seed proteome using offline two-dimensional liquid chromatography and tandem mass spectrometry. <i>Journal of Food Biochemistry</i> , 2019, 43, e12863.	1.2	32

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19	Transcriptome and proteome analyses of the molecular mechanisms associated with coix seed nutritional quality in the process of breeding. <i>Food Chemistry</i> , 2019, 272, 549-558.	4.2	31
20	Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. <i>Food Chemistry</i> , 2020, 330, 127167.	4.2	31
21	Mechanism of differences in characteristics of thick/thin egg whites during storage: Physicochemical, functional and molecular structure characteristics analysis. <i>Food Chemistry</i> , 2022, 369, 130828.	4.2	31
22	Hydroxyl radical-induced early stage oxidation improves the foaming and emulsifying properties of ovalbumin. <i>Poultry Science</i> , 2019, 98, 1047-1054.	1.5	30
23	Physiological and proteomic analyses of coix seed aging during storage. <i>Food Chemistry</i> , 2018, 260, 82-89.	4.2	29
24	Ball-milling is an effective pretreatment of glycosylation modified the foaming and gel properties of egg white protein. <i>Journal of Food Engineering</i> , 2022, 319, 110908.	2.7	26
25	Silver-Nanocellulose Composite Used as SERS Substrate for Detecting Carbendazim. <i>Nanomaterials</i> , 2019, 9, 355.	1.9	25
26	Physicochemical and structural characteristics of nano eggshell calcium prepared by wet ball milling. <i>LWT - Food Science and Technology</i> , 2020, 131, 109721.	2.5	25
27	Effectiveness of AOS-iron on iron deficiency anemia in rats. <i>RSC Advances</i> , 2019, 9, 5053-5063.	1.7	24
28	Mechanism of effect of heating temperature on functional characteristics of thick egg white. <i>LWT - Food Science and Technology</i> , 2022, 154, 112807.	2.5	24
29	Comparative Quantitative Phosphoproteomic Analysis of the Chicken Egg during Incubation Based on Tandem Mass Tag Labeling. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13353-13361.	2.4	23
30	Nano eggshell calcium enhanced gel properties of <i>Nemipterus virgatus</i> surimi sausage: gel strength, water retention and microstructure. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5738-5752.	1.3	23
31	Effect of high-pressure treatment on the quality of prepared chicken breast. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1597-1607.	1.3	22
32	Metabolic effect of AOS-iron in rats with iron deficiency anemia using LC-MS/MS based metabolomics. <i>Food Research International</i> , 2020, 130, 108913.	2.9	20
33	D-penicillamine modified copper nanoparticles for fluorometric determination of histamine based on aggregation-induced emission. <i>Mikrochimica Acta</i> , 2020, 187, 329.	2.5	20
34	Effect of nano eggshell calcium on the structure, physicochemical, and gel properties of threadfin bream (<i>Nemipterus virgatus</i>) actomyosin. <i>LWT - Food Science and Technology</i> , 2021, 150, 112047.	2.5	20
35	Catechinic acid, a natural polyphenol compound, extends the lifespan of <i>Caenorhabditis elegans</i> via mitophagy pathways. <i>Food and Function</i> , 2020, 11, 5621-5634.	2.1	20
36	Mulberry fruit powder enhanced the antioxidant capacity and gel properties of hammered minced beef: Oxidation degree, rheological, and structure. <i>LWT - Food Science and Technology</i> , 2022, 154, 112648.	2.5	20

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37	Comparison of structural features and in vitro digestibility of purple yam (<i>Dioscorea alata</i> L.) resistant starches by autoclaving and multi-enzyme hydrolysis. <i>Food Science and Biotechnology</i> , 2018, 27, 27-36.	1.2	18
38	Cloud point extraction-HPLC method for the determination and pharmacokinetic study of aristolochic acids in rat plasma after oral administration of <i>Aristolochiae Fructus</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 953-954, 73-79.	1.2	17
39	Molecular mechanism of high-pressure processing for improving the quality of low-salt <i>Eucheuma spinosum</i> chicken breast batters. <i>Poultry Science</i> , 2019, 98, 2670-2678.	1.5	17
40	Quantitative proteomics provides a new perspective on the mechanism of network structure depolymerization during egg white thinning. <i>Food Chemistry</i> , 2022, 392, 133320.	4.2	16
41	Recombinant CC16 regulates inflammation, oxidative stress, apoptosis and autophagy via the inhibition of the p38MAPK signaling pathway in the brain of neonatal rats with sepsis. <i>Brain Research</i> , 2019, 1725, 146473.	1.1	15
42	Comparative studies on the multi-component pharmacokinetics of <i>Aristolochiae Fructus</i> and honey-fried <i>Aristolochiae Fructus</i> extracts after oral administration in rats. <i>BMC Complementary and Alternative Medicine</i> , 2017, 17, 107.	3.7	14
43	Low-dose Dexamethasone Increases Autophagy in Cerebral Cortical Neurons of Juvenile Rats with Sepsis Associated Encephalopathy. <i>Neuroscience</i> , 2019, 419, 83-99.	1.1	13
44	Beneficial effects of AOS-iron supplementation on intestinal structure and microbiota in IDA rats. <i>Food Science and Human Wellness</i> , 2021, 10, 23-31.	2.2	13
45	Proteins associated with quality deterioration of prepared chicken breast based on differential proteomics during refrigerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3489-3499.	1.7	11
46	Effect of ball milling-assisted glycosylation modification on the structure and foaming property of egg white protein. <i>Journal of Food Science</i> , 2022, 87, 3117-3128.	1.5	11
47	Preparation and characterisation of a novel agar oligosaccharide-iron (Fe^{3+}) complex. <i>International Journal of Food Science and Technology</i> , 2019, 54, 170-182.	1.3	10
48	Optimizing preparation conditions for Angiotensin-I-converting enzyme inhibitory peptides derived from enzymatic hydrolysates of ovalbumin. <i>Food Science and Biotechnology</i> , 2015, 24, 2193-2198.	1.2	9
49	Omics analysis of holoproteins and modified proteins of quail egg. <i>Food Chemistry</i> , 2020, 326, 126983.	4.2	9
50	Deterioration mechanism of minced mutton induced by Fenton oxidation treatment. <i>LWT - Food Science and Technology</i> , 2020, 134, 109980.	2.5	8
51	Screening and Identification of Antidepressant Active Ingredients from <i>Puerariae Radix</i> Extract and Study on Its Mechanism. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-18.	1.9	8
52	Protective Effect of <i>Dictyophora</i> Polysaccharides on Sodium Arsenite-Induced Hepatotoxicity: A Proteomics Study. <i>Frontiers in Pharmacology</i> , 2021, 12, 749035.	1.6	8
53	Rheological properties of a polysaccharide with highly sulfated groups extracted from <i>Gracilaria gravigille</i> . <i>Journal of Food Process Engineering</i> , 2017, 40, e12564.	1.5	5
54	Effect of malondialdehyde oxidation on structure and physicochemical properties of amandin. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2646-2655.	1.3	5

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55	Optimization of preparation process of egg white protein/κ-carrageenan composite film. Journal of Food Processing and Preservation, 2022, 46, e16167.	0.9	5
56	Mass spectrometry-based metabolomics identifies the effects of dietary oligosaccharide-zinc complex on serum and liver of zinc deficiency mice. Journal of Functional Foods, 2020, 65, 103777.	1.6	4
57	Transcriptome-based insights into the calcium transport mechanism of chick chorioallantoic membrane. Food Science and Human Wellness, 2022, 11, 383-392.	2.2	4
58	The effect of dealuminated jellyfish in mitigating toxicity on mice exposed to aluminum. Food and Chemical Toxicology, 2020, 138, 111181.	1.8	3
59	Identification, characterization and binding sites prediction of calcium transporter-embryo egg-derived egg white peptides. Journal of Food Measurement and Characterization, 2022, 16, 2948-2960.	1.6	2