

# 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  | 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        |
| 2  | Absorption, metabolism and bioavailability of flavonoids: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7730-7742.  | 5.4 | 90        |
| 3  | 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         |
| 4  | Study on the mechanism of mulberry polyphenols inhibiting oxidation of beef myofibrillar protein. <i>Food Chemistry</i> , 2022, 372, 131241.  | 4.2 | 53        |
| 5  | Changes in volatile flavor of yak meat during oxidation based on multi-omics. <i>Food Chemistry</i> , 2022, 371, 131103.  | 4.2 | 82        |
| 6  | 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        |
| 7  | 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        |
| 8  | 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        |
| 9  | 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        |
| 10 | Transcriptome-based insights into the calcium transport mechanism of chick chorioallantoic membrane. <i>Food Science and Human Wellness</i> , 2022, 11, 383-392.  | 2.2 | 4         |
| 11 | 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        |
| 12 | Optimization of preparation process of egg white protein/ <i>κ</i> -carrageenan composite film. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16167.  | 0.9 | 5         |
| 13 | Identification, characterization and binding sites prediction of calcium transporter-embryo egg-derived egg white peptides. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2948-2960.            | 1.6 | 2         |
| 14 | 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        |
| 15 | 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        |
| 16 | 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        |
| 17 | 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        |
| 18 | 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        |

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|----|--|-----|-----------|
| 19 | 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        |
| 20 | 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        |
| 21 | 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        |
| 22 | 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        |
| 23 | Improvement of quality and flavor of salted egg yolks by ultrasonic assisted cooking. <i>Ultrasonics Sonochemistry</i> , 2021, 75, 105579.   | 3.8 | 35        |
| 24 | Screening and Identification of Antidepressant Active Ingredients from Puerariae Radix Extract and Study on Its Mechanism. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-18.                                  | 1.9 | 8         |
| 25 | 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        |
| 26 | Protective Effect of Dictyophora Polysaccharides on Sodium Arsenite-Induced Hepatotoxicity: A Proteomics Study. <i>Frontiers in Pharmacology</i> , 2021, 12, 749035.   | 1.6 | 8         |
| 27 | Rheological and structural properties of ovomucin from chicken eggs with different interior quality. <i>Food Hydrocolloids</i> , 2020, 100, 105393.  | 5.6 | 35        |
| 28 | 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        |
| 29 | Deterioration mechanism of minced mutton induced by Fenton oxidation treatment. <i>LWT - Food Science and Technology</i> , 2020, 134, 109980.  | 2.5 | 8         |
| 30 | Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. <i>Food Chemistry</i> , 2020, 330, 127167.  | 4.2 | 31        |
| 31 | 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        |
| 32 | Omics analysis of holoproteins and modified proteins of quail egg. <i>Food Chemistry</i> , 2020, 326, 126983.  | 4.2 | 9         |
| 33 | 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        |
| 34 | Mass spectrometry-based metabolomics identifies the effects of dietary oligosaccharide-zinc complex on serum and liver of zinc deficiency mice. <i>Journal of Functional Foods</i> , 2020, 65, 103777.                           | 1.6 | 4         |
| 35 | The effect of dealuminated jellyfish in mitigating toxicity on mice exposed to aluminum. <i>Food and Chemical Toxicology</i> , 2020, 138, 111181.  | 1.8 | 3         |
| 36 | Formation mechanism of egg white protein/̂e-Carrageenan composite film and its application to oil packaging. <i>Food Hydrocolloids</i> , 2020, 105, 105780.  | 5.6 | 69        |

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|----|---|-----|-----------|
| 37 | 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        |
| 38 | 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        |
| 39 | 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        |
| 40 | Preparation and characterisation of a novel agar oligosaccharide-iron (III) complex. <i>International Journal of Food Science and Technology</i> , 2019, 54, 170-182.   | 1.3 | 10        |
| 41 | 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        |
| 42 | 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        |
| 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 | 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        |
| 45 | 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        |
| 46 | 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        |
| 47 | Silver-Nanocellulose Composite Used as SERS Substrate for Detecting Carbendazim. <i>Nanomaterials</i> , 2019, 9, 355.   | 1.9 | 25        |
| 48 | Effectiveness of AOS-iron on iron deficiency anemia in rats. <i>RSC Advances</i> , 2019, 9, 5053-5063.  | 1.7 | 24        |
| 49 | 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        |
| 50 | Physiological and proteomic analyses of coix seed aging during storage. <i>Food Chemistry</i> , 2018, 260, 82-89.   | 4.2 | 29        |
| 51 | 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        |
| 52 | 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         |
| 53 | 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        |
| 54 | Inhibition of cell proliferation and triggering of apoptosis by agrimonolide through MAP kinase (ERK) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5   | 2.1 | 35        |

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|----|---|-----|-----------|
| 55 | Ultrasonic-Assisted Extraction of Raspberry Seed Oil and Evaluation of Its Physicochemical Properties, Fatty Acid Compositions and Antioxidant Activities. PLoS ONE, 2016, 11, e0153457.  | 1.1 | 50        |
| 56 | Optimizing preparation conditions for Angiotensin-I-converting enzyme inhibitory peptides derived from enzymatic hydrolysates of ovalbumin. Food Science and Biotechnology, 2015, 24, 2193-2198.  | 1.2 | 9         |
| 57 | Cloud point extractionâ€HPLC method for the determination and pharmacokinetic study of aristolochic acids in rat plasma after oral administration of Aristolochiae Fructus. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 953-954, 73-79. | 1.2 | 17        |
| 58 | Proteomic analysis of egg white proteins during the early phase of embryonic development. Journal of Proteomics, 2012, 75, 1895-1905.   | 1.2 | 57        |
| 59 | Co-purification of chicken egg white proteins using polyethylene glycol precipitation and anion-exchange chromatography. Separation and Purification Technology, 2012, 96, 75-80.   | 3.9 | 41        |