

# Qun Huang

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

1,650  
citations

279798

23  
h-index

330143

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.	10.3	47
2	Absorption, metabolism and bioavailability of flavonoids: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7730-7742.	10.3	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.	2.7	5
4	Study on the mechanism of mulberry polyphenols inhibiting oxidation of beef myofibrillar protein. <i>Food Chemistry</i> , 2022, 372, 131241.	8.2	53
5	Changes in volatile flavor of yak meat during oxidation based on multi-omics. <i>Food Chemistry</i> , 2022, 371, 131103.	8.2	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.	8.2	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.	8.2	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.	5.2	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.	5.2	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.	4.9	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.	5.2	26
12	Optimization of preparation process of egg white protein/ $\kappa$ -carrageenan composite film. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16167.	2.0	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.	3.2	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.	8.2	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.	3.1	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.	4.9	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.	8.2	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.	3.5	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. Food Hydrocolloids, 2021, 113, 106548.	10.7	51
20	Effect of high-pressure treatment on the quality of prepared chicken breast. International Journal of Food Science and Technology, 2021, 56, 1597-1607.	2.7	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	10.7	62
22	Nano eggshell calcium enhanced gel properties of <i>Nemipterus virgatus</i> surimi sausage: gel strength, water retention and microstructure. International Journal of Food Science and Technology, 2021, 56, 5738-5752.	2.7	23
23	Improvement of quality and flavor of salted egg yolks by ultrasonic assisted cooking. Ultrasonics Sonochemistry, 2021, 75, 105579.	8.2	35
24	Screening and Identification of Antidepressant Active Ingredients from Puerariae Radix Extract and Study on Its Mechanism. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-18.	4.0	8
25	Effect of nano eggshell calcium on the structure, physicochemical, and gel properties of threadfin bream ( <i>Nemipterus virgatus</i> ) actomyosin. LWT - Food Science and Technology, 2021, 150, 112047.	5.2	20
26	Protective Effect of Dictyophora Polysaccharides on Sodium Arsenite-Induced Hepatotoxicity: A Proteomics Study. Frontiers in Pharmacology, 2021, 12, 749035.	3.5	8
27	Rheological and structural properties of ovomucin from chicken eggs with different interior quality. Food Hydrocolloids, 2020, 100, 105393.	10.7	35
28	Metabolic effect of AOS-iron in rats with iron deficiency anemia using LC-MS/MS based metabolomics. Food Research International, 2020, 130, 108913.	6.2	20
29	Deterioration mechanism of minced mutton induced by Fenton oxidation treatment. LWT - Food Science and Technology, 2020, 134, 109980.	5.2	8
30	Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. Food Chemistry, 2020, 330, 127167.	8.2	31
31	D-penicillamine modified copper nanoparticles for fluorometric determination of histamine based on aggregation-induced emission. Mikrochimica Acta, 2020, 187, 329.	5.0	20
32	Omics analysis of holoproteins and modified proteins of quail egg. Food Chemistry, 2020, 326, 126983.	8.2	9
33	Physicochemical and structural characteristics of nano eggshell calcium prepared by wet ball milling. LWT - Food Science and Technology, 2020, 131, 109721.	5.2	25
34	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.	3.4	4
35	The effect of dealuminated jellyfish in mitigating toxicity on mice exposed to aluminum. Food and Chemical Toxicology, 2020, 138, 111181.	3.6	3
36	Formation mechanism of egg white protein/̢-Carrageenan composite film and its application to oil packaging. Food Hydrocolloids, 2020, 105, 105780.	10.7	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. Food Hydrocolloids, 2020, 106, 105873.	10.7	85
38	Catechinic acid, a natural polyphenol compound, extends the lifespan of <i>Caenorhabditis elegans</i> via mitophagy pathways. Food and Function, 2020, 11, 5621-5634.	4.6	20
39	Transcriptome and proteome analyses of the molecular mechanisms associated with coix seed nutritional quality in the process of breeding. Food Chemistry, 2019, 272, 549-558.	8.2	31
40	Preparation and characterisation of a novel agar oligosaccharide-iron (III) complex. International Journal of Food Science and Technology, 2019, 54, 170-182.	2.7	10
41	Hydroxyl radical-induced early stage oxidation improves the foaming and emulsifying properties of ovalbumin. Poultry Science, 2019, 98, 1047-1054.	3.4	30
42	Comparative Quantitative Phosphoproteomic Analysis of the Chicken Egg during Incubation Based on Tandem Mass Tag Labeling. Journal of Agricultural and Food Chemistry, 2019, 67, 13353-13361.	5.2	23
43	Low-dose Dexamethasone Increases Autophagy in Cerebral Cortical Neurons of Juvenile Rats with Sepsis Associated Encephalopathy. Neuroscience, 2019, 419, 83-99.	2.3	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. Brain Research, 2019, 1725, 146473.	2.2	15
45	Molecular mechanism of high-pressure processing for improving the quality of low-salt Eucheuma spinosum chicken breast batters. Poultry Science, 2019, 98, 2670-2678.	3.4	17
46	Analysis of tartary buckwheat ( <i>Fagopyrum tataricum</i> ) seed proteome using offline two-dimensional liquid chromatography and tandem mass spectrometry. Journal of Food Biochemistry, 2019, 43, e12863.	2.9	32
47	Silver-Nanocellulose Composite Used as SERS Substrate for Detecting Carbendazim. Nanomaterials, 2019, 9, 355.	4.1	25
48	Effectiveness of AOS-iron on iron deficiency anemia in rats. RSC Advances, 2019, 9, 5053-5063.	3.6	24
49	Effect of hydroxyl radical-induced oxidation on the structure and heat-induced gel properties of ovalbumin. Journal of Food Processing and Preservation, 2018, 42, e13626.	2.0	39
50	Physiological and proteomic analyses of coix seed aging during storage. Food Chemistry, 2018, 260, 82-89.	8.2	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. Food Science and Biotechnology, 2018, 27, 27-36.	2.6	18
52	Rheological properties of a polysaccharide with highly sulfated groups extracted from <i>Gracilaria grisea</i> . Journal of Food Process Engineering, 2017, 40, e12564.	2.9	5
53	Comparative studies on the multi-component pharmacokinetics of Aristolochiae Fructus and honey-fried Aristolochiae Fructus extracts after oral administration in rats. BMC Complementary and Alternative Medicine, 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	4.6	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.	2.5	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.	2.6	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.	2.3	17
58	Proteomic analysis of egg white proteins during the early phase of embryonic development. Journal of Proteomics, 2012, 75, 1895-1905.	2.4	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.	7.9	41