

Chuan Li

List of Publications by Year in descending order

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Version: 2024-02-01

54
papers

1,832
citations

279701

23
h-index

276775

41
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54
all docs

54
docs citations

54
times ranked

1878
citing authors

#	ARTICLE	IF	CITATIONS
1	Volatile flavour components and the mechanisms underlying their production in golden pompano (<i>Trachinotus blochii</i>) fillets subjected to different drying methods: A comparative study using an electronic nose, an electronic tongue and SDE-GC-MS. <i>Food Research International</i> , 2019, 123, 217-225.	2.9	155
2	Carrot Juice Fermented with <i>Lactobacillus plantarum</i> NCU116 Ameliorates Type 2 Diabetes in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11884-11891.	2.4	106
3	A Polysaccharide from <i>Ganoderma atrum</i> Improves Liver Function in Type 2 Diabetic Rats via Antioxidant Action and Short-Chain Fatty Acids Excretion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1938-1944.	2.4	92
4	<i>Lactobacillus plantarum</i> NCU116 improves liver function, oxidative stress and lipid metabolism in rats with high fat diet induced non-alcoholic fatty liver disease. <i>Food and Function</i> , 2014, 5, 3216-3223.	2.1	90
5	A newly identified polysaccharide from <i>Ganoderma atrum</i> attenuates hyperglycemia and hyperlipidemia. <i>International Journal of Biological Macromolecules</i> , 2013, 57, 142-150.	3.6	88
6	Biocompatible and biodegradable nanoparticles for enhancement of anti-cancer activities of phytochemicals. <i>Chinese Journal of Natural Medicines</i> , 2015, 13, 641-652.	0.7	84
7	Effect of simulated gastrointestinal digestion in vitro on the antioxidant activity, molecular weight and microstructure of polysaccharides from a tropical sea cucumber (<i>Holothuria leucospilota</i>). <i>Food Hydrocolloids</i> , 2019, 89, 735-741.	5.6	84
8	Effect of EGCG-gelatin biofilm on the quality and microbial composition of tilapia fillets during chilled storage. <i>Food Chemistry</i> , 2020, 305, 125454.	4.2	69
9	A sea cucumber (<i>Holothuria leucospilota</i>) polysaccharide improves the gut microbiome to alleviate the symptoms of type 2 diabetes mellitus in Goto-Kakizaki rats. <i>Food and Chemical Toxicology</i> , 2020, 135, 110886.	1.8	65
10	Effect of <i>Lactobacillus plantarum</i> NCU116 on loperamide-induced constipation in mice. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 533-538.	1.3	63
11	The inhibition mechanism of the texture deterioration of tilapia fillets during partial freezing after treatment with polyphenols. <i>Food Chemistry</i> , 2021, 335, 127647.	4.2	59
12	Cholesterol-lowering effect of <i>Lactobacillus plantarum</i> NCU116 in a hyperlipidaemic rat model. <i>Journal of Functional Foods</i> , 2014, 8, 340-347.	1.6	58
13	The effects of EGCG on the mechanical, bioactivities, cross-linking and release properties of gelatin film. <i>Food Chemistry</i> , 2019, 271, 204-210.	4.2	54
14	<i>Ganoderma atrum</i> polysaccharide improves aortic relaxation in diabetic rats via PI3K/Akt pathway. <i>Carbohydrate Polymers</i> , 2014, 103, 520-527.	5.1	53
15	Oxidative stabilities of olive and camellia oils: Possible mechanism of aldehydes formation in oleic acid triglyceride at high temperature. <i>LWT - Food Science and Technology</i> , 2020, 118, 108858.	2.5	47
16	Comparison of characteristics and fibril-forming ability of skin collagen from barramundi (<i>Lates) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 14</i> 2018, 107, 549-559.	3.6	45
17	<i>Holothuria Leucospilota</i> Polysaccharides Ameliorate Hyperlipidemia in High-Fat Diet-Induced Rats via Short-Chain Fatty Acids Production and Lipid Metabolism Regulation. <i>International Journal of Molecular Sciences</i> , 2019, 20, 4738.	1.8	45
18	Characterization of lipid profiling in three parts (muscle, head and viscera) of tilapia (<i>Oreochromis) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 14</i>	4.2	42

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19	Polysaccharide from <i>Artocarpus heterophyllus</i> Lam. (jackfruit) pulp modulates gut microbiota composition and improves short-chain fatty acids production. <i>Food Chemistry</i> , 2021, 364, 130434.	4.2	38
20	Effects of co-fermented collagen peptide-jackfruit juice on the immune response and gut microbiota in immunosuppressed mice. <i>Food Chemistry</i> , 2021, 365, 130487.	4.2	35
21	Tilapia head glycolipids reduce inflammation by regulating the gut microbiota in dextran sulphate sodium-induced colitis mice. <i>Food and Function</i> , 2020, 11, 3245-3255.	2.1	32
22	<i>Lactobacillus plantarum</i> NCU116 fermented carrot juice evokes changes of metabolites in serum from type 2 diabetic rats. <i>Food Research International</i> , 2016, 80, 36-40.	2.9	25
23	Anti-atherogenic effects of CD36-targeted epigallocatechin gallate-loaded nanoparticles. <i>Journal of Controlled Release</i> , 2019, 303, 263-273.	4.8	25
24	Combined Application of Fluorescence Spectroscopy and Chemometrics Analysis in Oxidative Deterioration of Edible Oils. <i>Food Analytical Methods</i> , 2017, 10, 649-658.	1.3	24
25	Quality and protein degradation of golden pompano (<i>Trachinotus blochii</i>) fillets during four drying methods. <i>LWT - Food Science and Technology</i> , 2020, 130, 109638.	2.5	24
26	Antidiabetic and Pancreas-Protective Effects of Zinc Threoninate Chelate in Diabetic Rats may be Associated with its Antioxidative Stress Ability. <i>Biological Trace Element Research</i> , 2013, 153, 291-298.	1.9	22
27	Quality changes and deterioration mechanisms in three parts (belly, dorsal and tail muscle) of tilapia fillets during partial freezing storage. <i>Food Chemistry</i> , 2022, 385, 132503.	4.2	22
28	Effects of fish oil on the gel properties and emulsifying stability of myofibrillar proteins: A comparative study of tilapia, hairtail and squid. <i>LWT - Food Science and Technology</i> , 2022, 161, 113373.	2.5	20
29	Extraction and Physicochemical Characterization of Pepsin Soluble Collagens from Golden Pompano (<i>Trachinotus blochii</i>) Skin and Bone. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 837-847.	0.6	19
30	EGCG-gelatin biofilm improved the protein degradation, flavor and micromolecule metabolites of tilapia fillets during chilled storage. <i>Food Chemistry</i> , 2022, 375, 131662.	4.2	19
31	Serum metabolomics analysis for biomarker of <i>Lactobacillus plantarum</i> NCU116 on hyperlipidaemic rat model feed by high fat diet. <i>Journal of Functional Foods</i> , 2018, 42, 171-176.	1.6	18
32	Fatty Acid Profiles of Triacylglycerols and Phospholipids of Sea-Cage Cultured <i>Trachinotus blochii</i> : A Comparative Study of Head, Viscera, Skin, Bone, and Muscle. <i>Journal of Food Science</i> , 2019, 84, 650-658.	1.5	18
33	Change of lipids in whelks (<i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i>) during cold storage. <i>Food Research International</i> , 2020, 136, 109330.	2.9	16
34	The impacts of vacuum microwave drying on osmosis dehydration of tilapia fillets. <i>Journal of Food Process Engineering</i> , 2019, 42, e12956.	1.5	15
35	A comprehensive study of lipid profiles of round scad (<i>Decapterus maruadsi</i>) based on lipidomic with UPLC-Q-Exactive Orbitrap-MS. <i>Food Research International</i> , 2020, 133, 109138.	2.9	15
36	Relationship between Micromolecules and Quality Changes of Tilapia Fillets after Partial Freezing Treatment with Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8213-8226.	2.4	14

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37	Holothuria leucospilota polysaccharides alleviate liver injury via AMPK and NF- κ B signaling pathways in type 2 diabetic rats. <i>Journal of Functional Foods</i> , 2021, 85, 104657.	1.6	14
38	Investigation of oyster <i>Crassostrea gigas</i> lipid profile from three sea areas of China based on non-targeted lipidomics for their geographic region traceability. <i>Food Chemistry</i> , 2022, 386, 132748.	4.2	14
39	Response surface methodology-optimized extraction of flavonoids with antioxidant and antimicrobial activities from the exocarp of three genera of coconut and characterization by HPLC-IT-TOF-MS/MS. <i>Food Chemistry</i> , 2022, 391, 132966.	4.2	13
40	Determination of 2,4-diacetone in edible oils using reversed-phase liquid chromatography and its application as an alternative indicator of lipid oxidation. <i>Journal of Food Science</i> , 2020, 85, 1418-1426.	1.5	12
41	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano (<i>Trachinotus blochii</i>) surimi quality. <i>Journal of Texture Studies</i> , 2021, 52, 197-206.	1.1	12
42	The effect and mechanism of four drying methods on the quality of tilapia fillet products. <i>Food Frontiers</i> , 2022, 3, 316-327.	3.7	10
43	The effects of polyphenols on fresh quality and the mechanism of partial freezing of tilapia fillets. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6014-6023.	1.7	9
44	Beneficial Effects of <i>Holothuria leucospilota</i> Polysaccharides on Fermentability In Vivo and In Vitro. <i>Foods</i> , 2021, 10, 1884.	1.9	8
45	Effect of vacuum frying and atmospheric frying on the quality and protein oxidation of squid (<i>Loligo chinensis</i>). <i>Journal of Food Science</i> , 2021, 86, 4316-4329.	1.5	8
46	Comparative Study on the Characterization of Myofibrillar Proteins from Tilapia, Golden Pompano and Skipjack Tuna. <i>Foods</i> , 2022, 11, 1705.	1.9	8
47	Comprehensive evaluation of lipidomics profiles in golden threadfin bream (<i>Nemipterus virgatus</i>) and its by-products using UHPLC-Q-exactive Orbitrap-MS. <i>LWT - Food Science and Technology</i> , 2022, 165, 113690.	2.5	7
48	Analysis and Identification of Golden pompano (<i>Trachinotus blochii</i>) Head Phospholipid Molecular Species by Liquid Chromatography-Mass Spectrometry. <i>Journal of Oleo Science</i> , 2019, 68, 1187-1197.	0.6	6
49	The preservation effect and mechanism of gelatin on golden pompano (<i>Trachinotus blochii</i>) fillets during cold storage. <i>Food Science and Technology</i> , 2019, 39, 626-631.	0.8	4
50	Tilapia-Head Chondroitin Sulfate Protects against Nonalcoholic Fatty Liver Disease via Modulating the Gut-Liver Axis in High-Fat-Diet-Fed C57BL/6 Mice. <i>Foods</i> , 2022, 11, 922.	1.9	4
51	<i>Food Frontiers</i> : An academically sponsored new journal. <i>Food Frontiers</i> , 2020, 1, 3-5.	3.7	1
52	Comparing Effects of Native and Nanoencapsulated Epigallocatechin Gallate on Liver Fat Content in LDL Receptor Null Mice. <i>FASEB Journal</i> , 2015, 29, LB373.	0.2	1
53	Comprehensive lipid profiles of sea cage aquaculture cobia (<i>Rachycentron canadum</i>) based on lipidomics. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104664.	1.9	1
54	Effects of Epigallocatechin Gallate Nanocarriers on Liver Cholesterol Content in LDL Receptor Null Mice. <i>FASEB Journal</i> , 2015, 29, LB369.	0.2	0