

Da-Yong Zhou

List of Publications by Year in descending order

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147
papers

2,850
citations

159358

30
h-index

301761

39
g-index

148
all docs

148
docs citations

148
times ranked

2076
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber <i>Stichopus japonicus</i> . <i>Food Hydrocolloids</i> , 2012, 28, 182-188.	5.6	64
2	Extrusion of Antarctic krill (<i>Euphausia superba</i>) meal and its effect on oil extraction. <i>International Journal of Food Science and Technology</i> , 2015, 50, 633-639.	1.3	59
3	Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. <i>Food Chemistry</i> , 2021, 351, 129344.	4.2	58
4	Antioxidant activity of sulphated polysaccharide conjugates from abalone (<i>Haliotis discus hannai</i>)	1.6	55
5	Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber (<i>Stichopus japonicus</i>) and its tissue distribution in body wall. <i>Food Chemistry</i> , 2014, 158, 192-199.	4.2	52
6	Preparation and antioxidant activity of tyrosol and hydroxytyrosol esters. <i>Journal of Functional Foods</i> , 2017, 37, 66-73.	1.6	51
7	Hydrolysis and oxidation of lipids in mussel <i>Mytilus edulis</i> during cold storage. <i>Food Chemistry</i> , 2019, 272, 109-116.	4.2	49
8	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2017, 219, 419-427.	4.2	47
9	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , 2019, 295, 423-431.	4.2	45
10	Sapindaceae (<i>Dimocarpus longan</i> and <i>Nephelium lappaceum</i>) seed and peel by-products: Potential sources for phenolic compounds and use as functional ingredients in food and health applications. <i>Journal of Functional Foods</i> , 2020, 67, 103846.	1.6	45
11	Antioxidant properties of tyrosol and hydroxytyrosol saturated fatty acid esters. <i>Food Chemistry</i> , 2018, 245, 1262-1268.	4.2	43
12	Structural and biochemical changes in dermis of sea cucumber (<i>Stichopus japonicus</i>) during autolysis in response to cutting the body wall. <i>Food Chemistry</i> , 2018, 240, 1254-1261.	4.2	42
13	Characterization of lipids in three species of sea urchin. <i>Food Chemistry</i> , 2018, 241, 97-103.	4.2	42
14	Identification of glycerophospholipid molecular species of mussel (<i>Mytilus edulis</i>) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2016, 213, 344-351.	4.2	41
15	Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. <i>Food Chemistry</i> , 2020, 308, 125650.	4.2	41
16	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (<i>Patinopecten yessoensis</i>) and the deterrent effect by antioxidants of bamboo leaves. <i>Food Chemistry</i> , 2022, 369, 130936.	4.2	40
17	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2017, 232, 10-18.	4.2	39
18	Acerola polysaccharides ameliorate high-fat diet-induced non-alcoholic fatty liver disease through reduction of lipogenesis and improvement of mitochondrial functions in mice. <i>Food and Function</i> , 2020, 11, 1037-1048.	2.1	39

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19	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2016, 212, 341-348.	4.2	38
20	Changes in Lipid Profiles of Dried Clams (<i>Macra chinensis Philippi</i> and <i>Ruditapes</i>) and Food Chemistry, 2018, 66, 7764-7774.	2.4	38
21	Shelf life prediction and changes in lipid profiles of dried shrimp (<i>Penaeus vannamei</i>) during accelerated storage. <i>Food Chemistry</i> , 2019, 297, 124951.	4.2	38
22	Physicochemical properties and cytotoxicity of carbon dots in grilled fish. <i>New Journal of Chemistry</i> , 2017, 41, 8490-8496.	1.4	37
23	Characterization of polymethoxylated flavones in <i>Fructus aurantii</i> by off-line two-dimensional liquid chromatography/electrospray ionization-ion trap mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009, 49, 207-213.	1.4	36
24	Improving the oxidative stability and lengthening the shelf life of DHA algae oil with composite antioxidants. <i>Food Chemistry</i> , 2020, 313, 126139.	4.2	35
25	Preparation and <i>in vitro</i> antioxidant activity of enzymatic hydrolysates from oyster (<i>Crassostrea talienwhannensis</i>) meat. <i>International Journal of Food Science and Technology</i> , 2010, 45, 978-984.	1.3	34
26	Action of trypsin on structural changes of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2018, 256, 113-118.	4.2	34
27	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. <i>Food Chemistry</i> , 2020, 328, 127122.	4.2	34
28	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. <i>Food Chemistry</i> , 2017, 232, 633-638.	4.2	33
29	Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity <i>in vitro</i> . <i>Food Chemistry</i> , 2021, 344, 128566.	4.2	33
30	Analysis of Apoptosis in Ultraviolet-Induced Sea Cucumber (<i>Stichopus japonicus</i>) Melting Using Terminal Deoxynucleotidyl-Transferase-Mediated dUTP Nick End-Labeling Assay and Cleaved Caspase-3 Immunohistochemistry. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9601-9608.	2.4	32
31	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016, 11, 257-265.	1.4	32
32	Purification and characterization of cathepsin B from the gut of the sea cucumber (<i>Stichopus</i>)	1.2	31
33	Mechanism of antioxidant action of natural phenolics on scallop (<i>Argopecten irradians</i>) adductor muscle during drying process. <i>Food Chemistry</i> , 2019, 281, 251-260.	4.2	31
34	Nutritional value and flavor of turbot (<i>Scophthalmus maximus</i>) muscle as affected by cooking methods. <i>International Journal of Food Properties</i> , 2018, 21, 1972-1985.	1.3	30
35	Stability of resveratrol esters with caprylic acid during simulated <i>in vitro</i> gastrointestinal digestion. <i>Food Chemistry</i> , 2019, 276, 675-679.	4.2	30
36	Evaluation of lipid profile in different tissues of Japanese abalone <i>Haliotis discus hannai</i> Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. <i>Food Chemistry</i> , 2018, 265, 49-56.	4.2	29

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37	Improving Lipidomic Coverage Using UPLC-ESI-Q-TOF-MS for Marine Shellfish by Optimizing the Mobile Phase and Resuspension Solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8677-8688.	2.4	29
38	Impact of different drying processes on the lipid deterioration and color characteristics of <i>Penaeus vannamei</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2544-2553.	1.7	29
39	Extraction of lipid from sea urchin (<i>Strongylocentrotus nudus</i>) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. <i>European Food Research and Technology</i> , 2010, 230, 737-743.	1.6	28
40	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (<i>Stichopus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf_50 622 Td	1.7	28
41	Improving oxidative stability of flaxseed oil with a mixture of antioxidants. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14355.	0.9	28
42	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. <i>Food Chemistry</i> , 2021, 338, 128089.	4.2	28
43	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. <i>Food Chemistry</i> , 2018, 239, 1175-1181.	4.2	27
44	Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. <i>Food Chemistry</i> , 2018, 245, 53-60.	4.2	26
45	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (<i>Stichopus japonicus</i>) during thermal processing and storage and their control. <i>Food Chemistry</i> , 2020, 330, 127248.	4.2	25
46	Action of endogenous proteases on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) adductor muscle during cold storage and its mechanism. <i>Food Chemistry</i> , 2020, 323, 126790.	4.2	25
47	Chitosan and Derivatives: Bioactivities and Application in Foods. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 407-432.	5.1	25
48	Optimisation of hydrolysis of purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad by response surface methodology and evaluation of <i>in vitro</i> antioxidant activity of the hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1694-1701.	1.7	24
49	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus</i>) Tj ETQq1 1 0.784314 rgBT /Ove 2207-2216.	1.3	24
50	Isolation and identification of zinc-chelating peptides from sea cucumber (<i>Stichopus japonicus</i>) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6400-6407.	1.7	24
51	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
52	Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone <i>Haliotis discus hannai</i> Ino. <i>Fisheries Science</i> , 2014, 80, 1097-1107.	0.7	23
53	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (<i>Argopecten irradians</i>) adductor muscles during storage. <i>Food and Function</i> , 2020, 11, 2349-2357.	2.1	23
54	Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 740-747.	2.4	22

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55	Evaluation of the stability of tyrosol esters during <i>in vitro</i> gastrointestinal digestion. Food and Function, 2018, 9, 3610-3616.	2.1	22
56	Gallic acid and its alkyl esters emerge as effective antioxidants against lipid oxidation during hot air drying process of <i>Ostrea talienwhanensis</i> . LWT - Food Science and Technology, 2021, 139, 110551.	2.5	22
57	Simultaneous quantification of 24 aldehydes and ketones in oysters (<i>Crassostrea gigas</i>) with different thermal processing procedures by HPLC-electrospray tandem mass spectrometry. Food Research International, 2021, 147, 110559.	2.9	22
58	Changes of collagen in sea cucumber (<i>Stichopus japonicas</i>) during cooking. Food Science and Biotechnology, 2011, 20, 1137-1141.	1.2	21
59	Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin <i>Glyptocidaris crenularis</i> and <i>Strongylocentrotus intermedius</i> . European Food Research and Technology, 2013, 237, 331-339.	1.6	21
60	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. Journal of Agricultural and Food Chemistry, 2018, 66, 12521-12526.	2.4	20
61	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (<i>Haliotis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 19	1.7	19
62	Advances in phospholipid quantification methods. Current Opinion in Food Science, 2017, 16, 15-20.	4.1	19
63	EXTRACTION OF LIPID FROM ABALONE (<i>HALIOTIS DISCUS HANNAI</i> INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. Journal of Food Processing and Preservation, 2012, 36, 126-132.	0.9	18
64	Zinc-Chelating Mechanism of Sea Cucumber (<i>Stichopus japonicus</i>)-Derived Synthetic Peptides. Marine Drugs, 2019, 17, 438.	2.2	18
65	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 1248-1256.	2.4	18
66	Improvement of Phenolic Contents and Antioxidant Activities of Longan (<i>Dimocarpus longan</i>) Peel Extracts by Enzymatic Treatment. Waste and Biomass Valorization, 2020, 11, 3987-4002.	1.8	17
67	Effect of phytic acid combined with lactic acid on color and texture deterioration of ready-to-eat shrimps during storage. Food Chemistry, 2022, 396, 133702.	4.2	17
68	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. Molecules, 2016, 21, 1546.	1.7	16
69	Change of lipids in whelks (<i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i>) during cold storage. Food Research International, 2020, 136, 109330.	2.9	16
70	Effect of different sous-vide cooking conditions on textural properties, protein physiochemical properties and microstructure of scallop (<i>Argopecten irradians</i>) adductor muscle. Food Chemistry, 2022, 394, 133470.	4.2	16
71	Microstructural characteristics of turbot (<i>Scophthalmus maximus</i>) muscle: effect of salting and processing. International Journal of Food Properties, 2018, 21, 1291-1302.	1.3	15
72	Effects of hot air drying process on lipid quality of whelks <i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i> . Journal of Food Science and Technology, 2019, 56, 4166-4176.	1.4	15

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73	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>) body wall. <i>Food Chemistry</i> , 2019, 301, 125302.	4.2	15
74	Seasonal Variation of Proximate Composition and Lipid Nutritional Value of Two Species of Scallops (<i>Chlamys farreri</i> and <i>Patinopecten yessoensis</i>). <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800493.	1.0	15
75	Original article: Extraction of lipid from scallop (<i>Patinopecten yessoensis</i>) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1787-1793.	1.3	14
76	Effects of abalone (<i>Haliotis discus hannai</i> Ino) gonad polysaccharides on cholecystokinin release in STC-1 cells and its signaling mechanism. <i>Carbohydrate Polymers</i> , 2016, 151, 268-273.	5.1	14
77	Effects of gallic acid alkyl esters and their combinations with other antioxidants on oxidative stability of DHA algae oil. <i>Food Research International</i> , 2021, 143, 110280.	2.9	14
78	Characterization of a synthetic zinc-chelating peptide from sea cucumber (<i>Stichopus japonicus</i>) and its gastrointestinal digestion and absorption <i>in vitro</i> . <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4542-4550.	1.7	14
79	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
80	A neutral polysaccharide from the abalone pleopod, <i>Haliotis discus hannai</i> Ino. <i>European Food Research and Technology</i> , 2009, 228, 591-595.	1.6	13
81	Effects of long-term intake of Antarctic krill oils on artery blood pressure in spontaneously hypertensive rats. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1143-1148.	1.7	13
82	Formation and disappearance of aldehydes during simulated gastrointestinal digestion of fried clams. <i>Food and Function</i> , 2020, 11, 3483-3492.	2.1	13
83	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (<i>Stichopus</i>) Tj ETQq1 1 0.784314 <small>rgBT /Overlock 10 TFS</small>	2.9	13
84	Simultaneous Determination of Acrylamide, 5-Hydroxymethylfurfural, and Heterocyclic Aromatic Amines in Thermally Processed Foods by Ultrahigh-Performance Liquid Chromatography Coupled with a Q Exactive HF-X Mass Spectrometer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2325-2336.	2.4	13
85	Stability of polyhydroxylated 1,4-naphthoquinone pigment recovered from spines of sea urchin <i>Strongylocentrotus nudus</i> . <i>International Journal of Food Science and Technology</i> , 2012, 47, 1479-1486.	1.3	12
86	Ultraviolet-Ray-Induced Sea Cucumber (<i>Stichopus japonicus</i>) Melting Is Mediated by the Caspase-Dependent Mitochondrial Apoptotic Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 45-52.	2.4	12
87	Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. <i>Journal of Food Science</i> , 2020, 85, 2673-2680.	1.5	12
88	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
89	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. <i>Food and Function</i> , 2021, 12, 1626-1638.	2.1	12
90	Effects of heat treatments on texture of abalone muscles and its mechanism. <i>Food Bioscience</i> , 2021, 44, 101402.	2.0	12

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91	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.9	11
92	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	4.2	11
93	Effect of Various Hot Air Drying Processes on Clam (<i>Ruditapes philippinarum</i>) Lipids: Composition Changes and Oxidation Development. <i>Journal of Food Science</i> , 2018, 83, 2976-2982.	1.5	11
94	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , 2020, 34, 101577.	3.9	11
95	Differences in oxidative susceptibilities between glycerophosphocholine and glycerophosphoethanolamine in dried scallop (<i>Argopecten irradians</i>) adductor muscle during storage: an oxidation kinetic assessment. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1554-1561.	1.7	11
96	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (<i>Euphausia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	0.6	10
97	Seasonal Variation of Lipid Profile of Oyster (<i>Crassostrea talienwhanensis</i>) from the Yellow Sea Area. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 360-372.	0.6	10
98	Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels (<i>Mytilus edulis</i> L.): Free amino acids, $^{5\text{-}\text{Nucleotides}}$, and lipids. <i>LWT - Food Science and Technology</i> , 2021, 149, 111835.	2.5	10
99	Effect of carbon chain length on the hydrolysis and transport characteristics of alkyl gallates in rat intestine. <i>Food and Function</i> , 2021, 12, 10581-10588.	2.1	10
100	Efficient Synthesis of Structured Phospholipids Containing Short-Chain Fatty Acids over a Sulfonated Zn-SBA-15 Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12444-12453.	2.4	10
101	Impact of Frying on Changes in Clam (<i>Ruditapes philippinarum</i>) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1367-1377.	0.8	9
102	High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7174-7182.	2.4	9
103	Free amino acid, $^{5\text{-}\text{Nucleotide}}$, and lipid distribution in different tissues of blue mussel (<i>Mytilus edulis</i>) Tj ETQq1 1 0.784314 rgBT /0	4.2	9
104	Antioxidant effects of gallic acid alkyl esters of various chain lengths in oyster during frying process. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2938-2945.	1.3	9
105	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (<i>Argopecten irradians</i>) adductor muscles during cold storage. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105883.	3.8	9
106	Effects of antioxidants on the texture and protein quality of ready-to-eat abalone muscles during storage. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104456.	1.9	9
107	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
108	Structural analysis of a polysaccharide from <i>Patinopecten yessoensis</i> viscera. <i>European Food Research and Technology</i> , 2009, 229, 971-974.	1.6	8

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109	Effect of pH on the physicochemical and heat-induced gel properties of scallop <i>Patinopecten yessoensis</i> actomyosin. <i>Fisheries Science</i> , 2014, 80, 1073-1082.	0.7	8
110	Simultaneous Recovery of Protein and Polysaccharide from Abalone (<i>Haliotis discus hannai</i> Ino) Gonad Using Enzymatic Hydrolysis Method. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 119-130.	0.9	8
111	Effects of antioxidants of bamboo leaves on protein digestion and transport of cooked abalone muscles. <i>Food and Function</i> , 2022, 13, 1785-1796.	2.1	8
112	Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. <i>Catalysts</i> , 2019, 9, 770.	1.6	7
113	An Excellent Solid Acid Catalyst Derived from Microalgae Residue for Fructose Dehydration into 5-Hydroxymethylfurfural. <i>ChemistrySelect</i> , 2019, 4, 1259-1265.	0.7	7
114	Lipid Profiles in Byproducts and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1900309.	1.0	7
115	<i>trans</i> , <i>trans</i> -2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021, 12, 5488-5500.	2.1	7
116	Synergistic effects of longan (<i>Dimocarpus longan</i>) peel extracts and food additives on oxidative stability of tuna oil. <i>LWT - Food Science and Technology</i> , 2021, 152, 112275.	2.5	7
117	Gastrointestinal Distribution of Tyrosol Acyl Esters in Orally Infected Mice and Their Hydrolysis by <i>Lactobacillus</i> Species Isolated from the Feces of Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1316-1326.	2.4	7
118	Distribution of tyrosol fatty acid esters in the gastrointestinal tracts of mice and their hydrolysis characteristics by gut microbiota. <i>Food and Function</i> , 2022, 13, 2998-3008.	2.1	7
119	Effects of different antioxidants and their combinations on the oxidative stability of DHA algae oil and walnut oil. <i>Food Science and Nutrition</i> , 2022, 10, 2804-2812.	1.5	7
120	Rapid extraction of free fatty acids from edible oil after accelerated storage based on amino-modified magnetic silica nanospheres. <i>Analytical Methods</i> , 2019, 11, 4520-4527.	1.3	6
121	Lipid Profile and Glycerophospholipid Molecular Species in Two Species of Edible Razor Clams <i>Sinonovacula constricta</i> and <i>Solen gouldii</i> . <i>Lipids</i> , 2019, 54, 347-356.	0.7	6
122	Detailed Analysis of Lipids in Edible Viscera and Muscles of Cooked Crabs <i>Portunus trituberculatus</i> and <i>Portunus pelagicus</i> . <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 391-406.	0.6	6
123	Comparison of different solvents for extraction of oils from byproducts of shrimps <i>Penaeus vannamei</i> and <i>Procambarus clarkia</i> . <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15754.	0.9	6
124	The Forms of Fluoride in Antarctic Krill (<i>Euphausia superba</i>) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 835-842.	0.6	5
125	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. <i>Journal of Chromatography A</i> , 2019, 1596, 20-29.	1.8	5
126	Effects of antioxidants of bamboo leaves (AOB) on the oxidative susceptibility of glycerophosphocholine and glycerophosphoethanolamine in dried scallop (<i>Argopecten irradians</i>) adductor muscle during storage. <i>LWT - Food Science and Technology</i> , 2020, 134, 110214.	2.5	5

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127	In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber (<i>Stichopus japonicus</i>). Journal of Food Processing and Preservation, 2020, 44, e14383.	0.9	5
128	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber (<i>Stichopus japonicus</i>). Food Chemistry, 2021, 357, 129606.	4.2	5
129	Inhibition of ultraviolet-induced sea cucumber (<i>Stichopus japonicus</i>) autolysis by maintaining coelomocyte intracellular calcium homeostasis. Food Chemistry, 2022, 368, 130768.	4.2	5
130	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques. Food Chemistry, 2022, 388, 133014.	4.2	5
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134	Lipid oxidation and aldehyde formation during <i>in vitro</i> gastrointestinal digestion of roasted scallop (<i>Patinopecten yessoensis</i>) – the role of added antioxidant of bamboo leaves. Food and Function, 2021, 12, 11046-11057.	2.1	4
135	Gastrointestinal digestion and absorption characterization <i>in vitro</i> of zinc-chelating hydrolysate from scallop adductor (<i>Patinopecten yessoensis</i>). Journal of the Science of Food and Agriculture, 2022, 102, 3277-3286.	1.7	4
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138	Identification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (<i>Acipenser gueldenstaedtii</i>) by HPLC-MS/MS and HPLC-MSn. European Food Research and Technology, 2017, 243, 1201-1209.	1.6	3
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141	Characterization of glycerophospholipid molecular species in muscles from three species of cephalopods by direct infusion-tandem mass spectrometry. Chemistry and Physics of Lipids, 2020, 226, 104848.	1.5	2
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143	Effects of gallic acid and its alkyl esters on lipid oxidation during <i>in vitro</i> simulated gastrointestinal digestion of fresh and fried oysters. International Journal of Food Science and Technology, 2022, 57, 1718-1728.	1.3	2
144	Acidolysis of phospholipids with medium-chain fatty acids over M ₂ SBA-15 (M =) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	2

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145	Determination of Tangeretin in Rat Plasma by LC-Electrospray-Ion Trap MS. <i>Chromatographia</i> , 2009, 69, 27-31.	0.7	1
146	Characterization of Glycerophospholipid Molecular Species in Two Species of Arcidae (<i>Scapharca</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T 2019, 28, 342-351.	0.6	1
147	Mechanism of texture deterioration of cockle (<i>Clinocardium californiense</i>) during chilled storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1