# Da-Yong Zhou

## List of Publications by Citations



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| 133 papers | 1,561 citations | 22 h-index | 29 g-index |
| 148 ext. papers | 2,190 ext. citations | 5.3 avg, IF | 4.99 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 133 | Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber Stichopus japonicus. *Food Hydrocolloids*, **2012**, 28, 182-188 | 10.6 | 50 |
| 132 | Extrusion of Antarctic krill (Euphausia superba) meal and its effect on oil extraction. *International Journal of Food Science and Technology*, **2015**, 50, 633-639 | 3.8 | 47 |
| 131 | Antioxidant activity of sulphated polysaccharide conjugates from abalone (Haliotis discus hannai Ino). *European Food Research and Technology*, **2008**, 227, 1663-1668 | 3.4 | 44 |
| 130 | Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Food Chemistry*, **2017**, 219, 419-427 | 8.5 | 38 |
| 129 | Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber (Stichopus japonicus) and its tissue distribution in body wall. *Food Chemistry*, **2014**, 158, 192-9 | 8.5 | 36 |
| 128 | Preparation and antioxidant activity of tyrosol and hydroxytyrosol esters. *Journal of Functional Foods*, **2017**, 37, 66-73 | 5.1 | 36 |
| 127 | Identification of glycerophospholipid molecular species of mussel (Mytilus edulis) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Food Chemistry*, **2016**, 213, 344-351 | 8.5 | 33 |
| 126 | Characterization of polymethoxylated flavones in Fructus aurantii by off-line two-dimensional liquid chromatography/electrospray ionization-ion trap mass spectrometry. *Journal of Pharmaceutical and Biomedical Analysis*, **2009**, 49, 207-13 | 3.5 | 33 |
| 125 | Antioxidant properties of tyrosol and hydroxytyrosol saturated fatty acid esters. *Food Chemistry*, **2018**, 245, 1262-1268 | 8.5 | 32 |
| 124 | Characterization of lipids in three species of sea urchin. *Food Chemistry*, **2018**, 241, 97-103 | 8.5 | 29 |
| 123 | Preparation and in vitro antioxidant activity of enzymatic hydrolysates from oyster (Crassostrea talienwhannensis) meat. *International Journal of Food Science and Technology*, **2010**, 45, 978-984 | 3.8 | 29 |
| 122 | Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (Stichopus japonicus). *Food Chemistry*, **2016**, 212, 341-8 | 8.5 | 27 |
| 121 | Hydrolysis and oxidation of lipids in mussel Mytilus edulis during cold storage. *Food Chemistry*, **2019**, 272, 109-116 | 8.5 | 27 |
| 120 | Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (Stichopus japonicus). *Food Chemistry*, **2017**, 232, 10-18 | 8.5 | 26 |
| 119 | Changes in Body Wall of Sea Cucumber (Stichopus japonicus) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. *Food Biophysics*, **2016**, 11, 257-265 | 3.2 | 26 |
| 118 | Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. *Food Chemistry*, **2019**, 295, 423-431 | 8.5 | 25 |
| 117 | Structural and biochemical changes in dermis of sea cucumber (Stichopus japonicus) during autolysis in response to cutting the body wall. *Food Chemistry*, **2018**, 240, 1254-1261 | 8.5 | 25 |

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| 116 | Purification and characterization of cathepsin B from the gut of the sea cucumber (Stichopus japonicas). *Food Science and Biotechnology*, **2011**, 20, 919-925 | 3 | 25 |
| 115 | Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. *Food Chemistry*, **2018**, 239, 1175-1181 | 8.5 | 24 |
| 114 | Extraction of lipid from sea urchin (Strongylocentrotus nudus) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. *European Food Research and Technology*, **2010**, 230, 737-743 | 3.4 | 24 |
| 113 | Action of trypsin on structural changes of collagen fibres from sea cucumber (Stichopus japonicus). *Food Chemistry*, **2018**, 256, 113-118 | 8.5 | 23 |
| 112 | Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. *Food Chemistry*, **2018**, 245, 53-60 | 8.5 | 23 |
| 111 | Analysis of Apoptosis in Ultraviolet-Induced Sea Cucumber (Stichopus japonicus) Melting Using Terminal Deoxynucleotidyl-Transferase-Mediated dUTP Nick End-Labeling Assay and Cleaved Caspase-3 Immunohistochemistry. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9601-8 | 5.7 | 22 |
| 110 | Sapindaceae (Dimocarpus longan and Nephelium lappaceum) seed and peel by-products: Potential sources for phenolic compounds and use as functional ingredients in food and health applications. *Journal of Functional Foods*, **2020**, 67, 103846 | 5.1 | 22 |
| 109 | Changes in Lipid Profiles of Dried Clams ( Mactra chinensis Philippi and Ruditapes philippinarum) during Accelerated Storage and Prediction of Shelf Life. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 7764-7774 | 5.7 | 21 |
| 108 | Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. *Food Chemistry*, **2019**, 276, 675-679 | 8.5 | 21 |
| 107 | Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. *Food Chemistry*, **2020**, 308, 125650 | 8.5 | 20 |
| 106 | Shelf life prediction and changes in lipid profiles of dried shrimp (Penaeus vannamei) during accelerated storage. *Food Chemistry*, **2019**, 297, 124951 | 8.5 | 19 |
| 105 | Physicochemical properties and cytotoxicity of carbon dots in grilled fish. *New Journal of Chemistry*, **2017**, 41, 8490-8496 | 3.6 | 19 |
| 104 | Optimisation of hydrolysis of purple sea urchin (Strongylocentrotus nudus) gonad by response surface methodology and evaluation of in vitro antioxidant activity of the hydrolysate. *Journal of the Science of Food and Agriculture*, **2012**, 92, 1694-701 | 4.3 | 19 |
| 103 | Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. *Food Chemistry*, **2017**, 232, 633-638 | 8.5 | 18 |
| 102 | Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin Glyptocidaris crenularis and Strongylocentrotus intermedius. *European Food Research and Technology*, **2013**, 237, 331-339 | 3.4 | 18 |
| 101 | Mechanism of antioxidant action of natural phenolics on scallop (Argopecten irradians) adductor muscle during drying process. *Food Chemistry*, **2019**, 281, 251-260 | 8.5 | 18 |
| 100 | Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (Stichopus japonicas) Tenderization During Low-Temperature Heating Process. *Food Analytical Methods*, **2017**, 10, 2207-2216 | 3.4 | 17 |
| 99 | EXTRACTION OF LIPID FROM ABALONE (HALIOTIS DISCUS HANNAI INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. *Journal of Food Processing and Preservation*, **2012**, 36, 126-132 | 2.1 | 17 |

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| 98 | Acerola polysaccharides ameliorate high-fat diet-induced non-alcoholic fatty liver disease through reduction of lipogenesis and improvement of mitochondrial functions in mice. *Food and Function*, **2020**, 11, 1037-1048 | 6.1 | 17 |
| 97 | Improving the oxidative stability and lengthening the shelf life of DHA algae oil with composite antioxidants. *Food Chemistry*, **2020**, 313, 126139 | 8.5 | 17 |
| 96 | Changes of collagen in sea cucumber (Stichopus japonicas) during cooking. *Food Science and Biotechnology*, **2011**, 20, 1137-1141 | 3 | 16 |
| 95 | Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 740-747 | 5.7 | 15 |
| 94 | Improving oxidative stability of flaxseed oil with a mixture of antioxidants. *Journal of Food Processing and Preservation*, **2020**, 44, e14355 | 2.1 | 15 |
| 93 | Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (Haliotis discus hannai Ino) Gonad. *Molecules*, **2016**, 21, | 4.8 | 15 |
| 92 | Evaluation of lipid profile in different tissues of Japanese abalone Haliotis discus hannai Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. *Food Chemistry*, **2018**, 265, 49-56 | 8.5 | 15 |
| 91 | Advances in phospholipid quantification methods. *Current Opinion in Food Science*, **2017**, 16, 15-20 | 9.8 | 14 |
| 90 | Quality and protein degradation of golden pompano (Trachinotus blochii) fillets during four drying methods. *LWT - Food Science and Technology*, **2020**, 130, 109638 | 5.4 | 14 |
| 89 | Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. *Food Chemistry*, **2021**, 338, 128089 | 8.5 | 14 |
| 88 | Evaluation of the stability of tyrosol esters during in vitro gastrointestinal digestion. *Food and Function*, **2018**, 9, 3610-3616 | 6.1 | 14 |
| 87 | Original article: Extraction of lipid from scallop (Patinopecten yessoensis) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. *International Journal of Food Science and Technology*, **2010**, 45, 1787-1793 | 3.8 | 13 |
| 86 | Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (Argopecten irradians) adductor muscles during storage. *Food and Function*, **2020**, 11, 2349-2357 | 6.1 | 12 |
| 85 | Improving Lipidomic Coverage Using UPLC-ESI-Q-TOF-MS for Marine Shellfish by Optimizing the Mobile Phase and Resuspension Solvents. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 8677-8688 | 5.7 | 12 |
| 84 | Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone Haliotis discus hannai Ino. *Fisheries Science*, **2014**, 80, 1097-1107 | 1.9 | 12 |
| 83 | A neutral polysaccharide from the abalone pleopod, Haliotis discus hannai Ino. *European Food Research and Technology*, **2009**, 228, 591-595 | 3.4 | 12 |
| 82 | Effects of abalone (Haliotis discus hannai Ino) gonad polysaccharides on cholecystokinin release in STC-1 cells and its signaling mechanism. *Carbohydrate Polymers*, **2016**, 151, 268-273 | 10.3 | 12 |
| 81 | Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity in vitro. *Food Chemistry*, **2021**, 344, 128566 | 8.5 | 12 |

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| 80 | Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. *Food Chemistry*, **2021**, 351, 129344 | 8.5 | 12 |
| 79 | Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12521-12526 | 5.7 | 11 |
| 78 | The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (Stichopus japonicus). *Journal of the Science of Food and Agriculture*, **2019**, 99, 5752-5759 | 4.3 | 10 |
| 77 | Stability of polyhydroxylated 1,4-naphthoquinone pigment recovered from spines of sea urchin Strongylocentrotus nudus. *International Journal of Food Science and Technology*, **2012**, 47, 1479-1486 | 3.8 | 10 |
| 76 | Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. *Food Chemistry*, **2020**, 328, 127122 | 8.5 | 10 |
| 75 | Impact of different drying processes on the lipid deterioration and color characteristics of Penaeus vannamei. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2544-2553 | 4.3 | 10 |
| 74 | Effects of long-term intake of Antarctic krill oils on artery blood pressure in spontaneously hypertensive rats. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1143-1148 | 4.3 | 9 |
| 73 | Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1248-1256 | 5.7 | 9 |
| 72 | Lipid profiles in different parts of two species of scallops (Chlamys farreri and Patinopecten yessoensis). *Food Chemistry*, **2018**, 243, 319-327 | 8.5 | 9 |
| 71 | Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. *Molecules*, **2016**, 21, | 4.8 | 9 |
| 70 | Improvement of Phenolic Contents and Antioxidant Activities of Longan (Dimocarpus longan) Peel Extracts by Enzymatic Treatment. *Waste and Biomass Valorization*, **2020**, 11, 3987-4002 | 3.2 | 9 |
| 69 | Change of lipids in whelks (Neptunea arthritica cumingi Crosse and Neverita didyma) during cold storage. *Food Research International*, **2020**, 136, 109330 | 7 | 8 |
| 68 | Effects of proteolysis and oxidation on mechanical properties of sea cucumber (Stichopus japonicus) during thermal processing and storage and their control. *Food Chemistry*, **2020**, 330, 127248 | 8.5 | 8 |
| 67 | Action of endogenous proteases on texture deterioration of the bay scallop (Argopecten irradians) adductor muscle during cold storage and its mechanism. *Food Chemistry*, **2020**, 323, 126790 | 8.5 | 8 |
| 66 | Structural analysis of a polysaccharide from Patinopecten yessoensis viscera. *European Food Research and Technology*, **2009**, 229, 971-974 | 3.4 | 8 |
| 65 | Chitosan and Derivatives: Bioactivities and Application in Foods. *Annual Review of Food Science and Technology*, **2021**, 12, 407-432 | 14.7 | 8 |
| 64 | Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (Euphausia superba) Oil. *Journal of Food Processing and Preservation*, **2016**, 40, 1247-1255 | 2.1 | 8 |
| 63 | Gallic acid and its alkyl esters emerge as effective antioxidants against lipid oxidation during hot air drying process of Ostrea talienwhanensis. *LWT - Food Science and Technology*, **2021**, 139, 110551 | 5.4 | 8 |

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| 62 | Ultraviolet-Ray-Induced Sea Cucumber (Stichopus japonicus) Melting Is Mediated by the Caspase-Dependent Mitochondrial Apoptotic Pathway. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 45-52 | 5.7 | 8 |
| 61 | Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (Stichopus japonicus) body wall. *Food Chemistry*, **2019**, 301, 125302 | 8.5 | 7 |
| 60 | Seasonal Variation of Proximate Composition and Lipid Nutritional Value of Two Species of Scallops (Chlamys farreri and Patinopecten yessoensis). *European Journal of Lipid Science and Technology*, **2019**, 121, 1800493 | 3 | 7 |
| 59 | Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. *Redox Biology*, **2020**, 34, 101577 | 11.3 | 7 |
| 58 | Microstructural characteristics of turbot (Scophthalmus maximus) muscle: effect of salting and processing. *International Journal of Food Properties*, **2018**, 21, 1291-1302 | 3 | 7 |
| 57 | Isolation and identification of zinc-chelating peptides from sea cucumber (Stichopus japonicus) protein hydrolysate. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6400-6407 | 4.3 | 7 |
| 56 | Impact of Frying on Changes in Clam (Ruditapes philippinarum) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. *JAOCS, Journal of the American Oil Chemistsq Society*, **2019**, 96, 1367-1377 | 1.8 | 7 |
| 55 | Effect of pH on the physicochemical and heat-induced gel properties of scallop Patinopecten yessoensis actomyosin. *Fisheries Science*, **2014**, 80, 1073-1082 | 1.9 | 7 |
| 54 | Nutritional value and flavor of turbot (Scophthalmus maximus) muscle as affected by cooking methods. *International Journal of Food Properties*, **2018**, 21, 1972-1985 | 3 | 7 |
| 53 | Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (Patinopecten yessoensis) and the deterrent effect by antioxidants of bamboo leaves. *Food Chemistry*, **2022**, 369, 130936 | 8.5 | 7 |
| 52 | Lipid Profile and Glycerophospholipid Molecular Species in Two Species of Edible Razor Clams Sinonovacula constricta and Solen gouldi. *Lipids*, **2019**, 54, 347-356 | 1.6 | 6 |
| 51 | Simultaneous quantification of 24 aldehydes and ketones in oysters (Crassostrea gigas) with different thermal processing procedures by HPLC-electrospray tandem mass spectrometry. *Food Research International*, **2021**, 147, 110559 | 7 | 6 |
| 50 | An Excellent Solid Acid Catalyst Derived from Microalgae Residue for Fructose Dehydration into 5-Hydroxymethylfurural. *ChemistrySelect*, **2019**, 4, 1259-1265 | 1.8 | 5 |
| 49 | Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. *Journal of Chromatography A*, **2019**, 1596, 20-29 | 4.5 | 5 |
| 48 | Lipid Profiles in By-Products and Muscles of Three Shrimp Species (Penaeus monodon, Penaeus vannamei, and Penaeus chinensis). *European Journal of Lipid Science and Technology*, **2020**, 122, 1900309 | 3 | 5 |
| 47 | Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (Stichopus japonicus) and its mechanism. *Food Research International*, **2020**, 133, 109205 | 7 | 5 |
| 46 | Seasonal Variation of Lipid Profile of Oyster Crassostrea talienwhanensis from the Yellow Sea Area. *Journal of Aquatic Food Product Technology*, **2020**, 29, 360-372 | 1.6 | 5 |
| 45 | Rapid extraction of free fatty acids from edible oil after accelerated storage based on amino-modified magnetic silica nanospheres. *Analytical Methods*, **2019**, 11, 4520-4527 | 3.2 | 5 |

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| 44 | Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. *Journal of Food Science*, **2020**, 85, 2673-2680 | 3.4 | 5 |
| 43 | Effect of Various Hot-Air Drying Processes on Clam Ruditapes philippinarum Lipids: Composition Changes and Oxidation Development. *Journal of Food Science*, **2018**, 83, 2976-2982 | 3.4 | 5 |
| 42 | Formation and disappearance of aldehydes during simulated gastrointestinal digestion of fried clams. *Food and Function*, **2020**, 11, 3483-3492 | 6.1 | 4 |
| 41 | Detailed Analysis of Lipids in Edible Viscera and Muscles of Cooked Crabs Portunus trituberculatus and Portunus pelagicus. *Journal of Aquatic Food Product Technology*, **2020**, 29, 391-406 | 1.6 | 4 |
| 40 | Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (Euphausia Superba) with Different Solvents. *Journal of Aquatic Food Product Technology*, **2018**, 27, 292-304 | 1.6 | 4 |
| 39 | Zinc-Chelating Mechanism of Sea Cucumber ()-Derived Synthetic Peptides. *Marine Drugs*, **2019**, 17, | 6 | 4 |
| 38 | Effects of hot air drying process on lipid quality of whelks Crosse and. *Journal of Food Science and Technology*, **2019**, 56, 4166-4176 | 3.3 | 4 |
| 37 | Antarctic Krill (Euphausia superba) Protein Hydrolysates Stimulate Cholecystokinin Release in STC-1 Cells and its Signaling Mechanism. *Journal of Food Processing and Preservation*, **2017**, 41, e12903 | 2.1 | 4 |
| 36 | Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (Haliotis discus hannai) Gastropod Muscle Part II. *Food Science and Technology Research*, **2012**, 18, 271-278 | 0.8 | 4 |
| 35 | Simultaneous Recovery of Protein and Polysaccharide from Abalone (Haliotis discus hannai Ino) Gonad Using Enzymatic Hydrolysis Method. *Journal of Food Processing and Preservation*, **2016**, 40, 119-130 | 2.1 | 4 |
| 34 | Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano (Trachinotus blochii) surimi quality. *Journal of Texture Studies*, **2021**, 52, 197-206 | 3.6 | 4 |
| 33 | Identification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (Acipenser gueldenstaedtii) by HPLC$^{n}$MS/MS and HPLC$^{n}$MSn. *European Food Research and Technology*, **2017**, 243, 1201-1209 | 3.4 | 3 |
| 32 | High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7174-7182 | 5.7 | 3 |
| 31 | The Forms of Fluoride in Antarctic Krill (Euphausia superba) Oil Extracted with Hexane and its Removal with Different Absorbents. *Journal of Aquatic Food Product Technology*, **2017**, 26, 835-842 | 1.6 | 3 |
| 30 | Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels (Mytilus edulis L.): Free amino acids, 5?-nucleotides, and lipids. *LWT - Food Science and Technology*, **2021**, 149, 111835 | 5.4 | 3 |
| 29 | Effects of antioxidants of bamboo leaves (AOB) on the oxidative susceptibility of glycerophosphocholine and glycerophosphoethanolamine in dried scallop (Argopecten irradians) adductor muscle during storage. *LWT - Food Science and Technology*, **2020**, 134, 110214 | 5.4 | 2 |
| 28 | Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. *Catalysts*, **2019**, 9, 770 | 4 | 2 |
| 27 | Effects of heat treatments on texture of abalone muscles and its mechanism. *Food Bioscience*, **2021**, 101402 | 4.9 | 2 |

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| 26 | Antioxidant effects of gallic acid alkyl esters of various chain lengths in oyster during frying process. *International Journal of Food Science and Technology*, **2021**, 56, 2938-2945 | 3.8 | 2 |
| 25 | The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. *Food and Function*, **2021**, 12, 1626-1638 | 6.1 | 2 |
| 24 | Differences in oxidative susceptibilities between glycerophosphocholine and glycerophosphoethanolamine in dried scallop (Argopecten irradians) adductor muscle during storage: an oxidation kinetic assessment. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1554-1561 | 4.3 | 2 |
| 23 | ,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. *Food and Function*, **2021**, 12, 5488-5500 | 6.1 | 2 |
| 22 | Kinetics of Astaxanthin Degradation in Three Types of Antarctic Krill (Euphausia superba) Oil during Storage. *JAOCS, Journal of the American Oil ChemistsqSociety*, **2018**, 95, 1171-1178 | 1.8 | 2 |
| 21 | Synergistic effects of longan (Dimocarpus longan) peel extracts and food additives on oxidative stability of tuna oil. *LWT - Food Science and Technology*, **2021**, 152, 112275 | 5.4 | 2 |
| 20 | Investigation of oyster Crassostrea gigas lipid profile from three sea areas of China based on non-targeted lipidomics for their geographic region traceability.. *Food Chemistry*, **2022**, 386, 132748 | 8.5 | 2 |
| 19 | In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber (Stichopus japonicus). *Journal of Food Processing and Preservation*, **2020**, 44, e14383 | 2.1 | 1 |
| 18 | Effects of antioxidants on the texture and protein quality of ready-to-eat abalone muscles during storage. *Journal of Food Composition and Analysis*, **2022**, 108, 104456 | 4.1 | 1 |
| 17 | Free amino acid, 5SNucleotide, and lipid distribution in different tissues of blue mussel (Mytilis edulis L.) determined by mass spectrometry based metabolomics. *Food Chemistry*, **2021**, 373, 131435 | 8.5 | 1 |
| 16 | Efficient Synthesis of Structured Phospholipids Containing Short-Chain Fatty Acids over a Sulfonated Zn-SBA-15 Catalyst. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12444-12453 | 5.7 | 1 |
| 15 | Effect of Ice Storage on the Chemical Composition and Lipid Quality in Fat Greenling (Hexagrammos otakii) and Black Rockfish (Sebastes schlegelii). *Journal of Aquatic Food Product Technology*, **2020**, 29, 105-120 | 1.6 | 1 |
| 14 | 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 | 3.7 | 1 |
| 13 | Effects of gallic acid alkyl esters and their combinations with other antioxidants on oxidative stability of DHA algae oil. *Food Research International*, **2021**, 143, 110280 | 7 | 1 |
| 12 | 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. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 2325-2336 | 5.7 | 1 |
| 11 | Comparison of different solvents for extraction of oils from by-products of shrimps Penaeus vannamei and Procambarus clarkia. *Journal of Food Processing and Preservation*, **2021**, 45, e15754 | 2.1 | 1 |
| 10 | Effect of carbon chain length on the hydrolysis and transport characteristics of alkyl gallates in rat intestine. *Food and Function*, **2021**, 12, 10581-10588 | 6.1 | 1 |
| 9 | Effects of natural trypsin inhibitor from soybean on texture deterioration of the bay scallop (Argopecten irradians) during cold storage and its mechanism. *International Journal of Food Science and Technology*, **2020**, 55, 3432-3440 | 3.8 | 0 |

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| 8 | Determination of Tangeretin in Rat Plasma by LC-Electrospray-Ion Trap MS. *Chromatographia*, **2009**, 69, 27-31 | 2.1 | 0 |
| 7 | Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (Argopecten irradians) adductor muscles during cold storage.. *Ultrasonics Sonochemistry*, **2021**, 82, 105883 | 8.9 | 0 |
| 6 | Distribution of tyrosol fatty acid esters in the gastrointestinal tracts of mice and their hydrolysis characteristics by gut microbiota.. *Food and Function*, **2022**, 13, 2998-3008 | 6.1 | 0 |
| 5 | Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber (Stichoupus japonicas). *Food Chemistry*, **2021**, 357, 129606 | 8.5 | 0 |
| 4 | Inhibition of ultraviolet-induced sea cucumber (Stichopus japonicus) autolysis by maintaining coelomocyte intracellular calcium homeostasis. *Food Chemistry*, **2022**, 368, 130768 | 8.5 | 0 |
| 3 | Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.. *Food Chemistry*, **2022**, 388, 133014 | 8.5 | 0 |
| 2 | Characterization of Glycerophospholipid Molecular Species in Two Species of Arcidaes (Scapharca subcrenata and Scapharca broughtonii). *Journal of Aquatic Food Product Technology*, **2019**, 28, 342-351 | 1.6 | |
| 1 | Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. *Food and Function*, **2021**, 12, 11046-11057 | 6.1 | |