

# Wei-Cai Zeng

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/5181182/wei-cai-zeng-publications-by-citations.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

43  
papers

1,092  
citations

20  
h-index

32  
g-index

51  
ext. papers

1,406  
ext. citations

4.8  
avg, IF

4.57  
L-index

#	Paper	IF	Citations
43	Characterization of antioxidant polysaccharides from <i>Auricularia auricular</i> using microwave-assisted extraction. <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 694-700	10.3	144
42	Effect of ultrasound on the activity and conformation of $\alpha$ -amylase, papain and pepsin. <i>Ultrasonics Sonochemistry</i> , <b>2014</b> , 21, 930-6	8.9	79
41	Soy protein-based films incorporated with cellulose nanocrystals and pine needle extract for active packaging. <i>Industrial Crops and Products</i> , <b>2018</b> , 112, 412-419	5.9	78
40	Antibacterial activity of water-soluble extract from pine needles of <i>Cedrus deodara</i> . <i>International Journal of Food Microbiology</i> , <b>2012</b> , 153, 78-84	5.8	74
39	Chemical composition, antioxidant, and antimicrobial activities of essential oil from pine needle ( <i>Cedrus deodara</i> ). <i>Journal of Food Science</i> , <b>2012</b> , 77, C824-9	3.4	61
38	A functional polysaccharide film forming by pectin, chitosan, and tea polyphenols. <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 1-7	10.3	59
37	Antioxidant activity and characterization of antioxidant polysaccharides from pine needle ( <i>Cedrus deodara</i> ). <i>Carbohydrate Polymers</i> , <b>2014</b> , 108, 58-64	10.3	47
36	Influence of ultrasound to the activity of tyrosinase. <i>Ultrasonics Sonochemistry</i> , <b>2013</b> , 20, 805-9	8.9	47
35	Chemical composition and antimicrobial activity of the essential oil of kumquat ( <i>Fortunella crassifolia</i> Swingle) peel. <i>International Journal of Molecular Sciences</i> , <b>2012</b> , 13, 3382-93	6.3	47
34	Chinese ethnic meat products: Continuity and development. <i>Meat Science</i> , <b>2016</b> , 120, 37-46	6.4	41
33	Chemical composition, antimicrobial and antioxidant activities of essential oil from <i>Gnaphlium affine</i> . <i>Food and Chemical Toxicology</i> , <b>2011</b> , 49, 1322-8	4.7	35
32	Development of multifunctional nanocomposites containing cellulose nanofibrils and soy proteins as food packaging materials. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 21, 100366	8.2	34
31	Antibrowning and antimicrobial activities of the water-soluble extract from pine needles of <i>Cedrus deodara</i> . <i>Journal of Food Science</i> , <b>2011</b> , 76, C318-23	3.4	32
30	Antibacterial activity of organic acids in aqueous extracts from pine needles ( <i>Pinus massoniana</i> Lamb.). <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 35-41	3	31
29	Effect of ultrasonic pretreatment on kinetics of gelatin hydrolysis by collagenase and its mechanism. <i>Ultrasonics Sonochemistry</i> , <b>2016</b> , 29, 495-501	8.9	28
28	Rabbit meat production and processing in China. <i>Meat Science</i> , <b>2018</b> , 145, 320-328	6.4	26
27	Antioxidant, antibrowning, and cytoprotective activities of <i>Ligustrum robustum</i> (Roxb.) Blume extract. <i>Journal of Food Science</i> , <b>2013</b> , 78, C1354-62	3.4	25

26	A potentially functional yogurt co-fermentation with <i>Gnaphalium affine</i> . <i>LWT - Food Science and Technology</i> , <b>2018</b> , 91, 423-430	5.4	23
25	Intestinal alpha-glucosidase inhibitory activity and toxicological evaluation of <i>Nymphaea stellata</i> flowers extract. <i>Journal of Ethnopharmacology</i> , <b>2010</b> , 131, 306-12	5	21
24	Recognition-Enhanced Metastably Shielded Aptamer for Digital Quantification of Small Molecules. <i>Analytical Chemistry</i> , <b>2018</b> , 90, 14347-14354	7.8	20
23	Inhibitory effects of <i>Ligustrum robustum</i> (Roxb.) Blume extract on $\alpha$ -amylase and $\alpha$ -glucosidase. <i>Journal of Functional Foods</i> , <b>2015</b> , 19, 204-213	5.1	18
22	The antioxidant activity and active component of <i>Gnaphalium affine</i> extract. <i>Food and Chemical Toxicology</i> , <b>2013</b> , 58, 311-7	4.7	17
21	Investigation of antibrowning activity of pine needle ( <i>Cedrus deodara</i> ) extract with fresh-cut apple slice model and identification of the primary active components. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 669-678	3.4	14
20	Purification and characterization of a novel antioxidant peptide from bovine hair hydrolysates. <i>Process Biochemistry</i> , <b>2015</b> , 50, 948-954	4.8	13
19	Antioxidant activity in vivo and biological safety evaluation of a novel antioxidant peptide from bovine hair hydrolysates. <i>Process Biochemistry</i> , <b>2017</b> , 56, 193-198	4.8	11
18	Effect of tea polyphenols on the tenderness of yak meat. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14433	2.1	11
17	Interaction and action mechanism of starch with different phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 726-737	3.7	10
16	Structural and functional modifications of myofibrillar protein by natural phenolic compounds and their application in pork meatball. <i>Food Research International</i> , <b>2021</b> , 148, 110593	7	9
15	A theoretical and experimental study: the influence of different standards on the determination of total phenol content in the Folin-Ciocalteu assay. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 1349-1356	2.8	8
14	Antioxidant activity and characterization of bioactive polypeptides from bovine hair. <i>Reactive and Functional Polymers</i> , <b>2013</b> , 73, 573-578	4.6	7
13	Mechanism of bridging and interfering effects of tea polyphenols on starch molecules. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14576	2.1	6
12	Utilization of the extract of <i>Cedrus deodara</i> (Roxb. ex D. Don) G. Don against the biofilm formation and the expression of virulence genes of cariogenic bacterium <i>Streptococcus mutans</i> . <i>Journal of Ethnopharmacology</i> , <b>2020</b> , 257, 112856	5	6
11	Activity of <i>Ligustrum robustum</i> (Roxb.) Blume extract against the biofilm formation and exopolysaccharide synthesis of <i>Streptococcus mutans</i> . <i>Molecular Oral Microbiology</i> , <b>2021</b> , 36, 67-79	4.6	3
10	Effects and mechanism of tea polyphenols on the quality of oil during frying process. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3786-3796	3.4	2
9	Interaction and action mechanism of quercetin and myofibrillar protein and its effects on the quality of cured meat. <i>Journal of Food Processing and Preservation</i> , e16020	2.1	1

8	Preparation of a functional yogurt with <i>Ligustrum robustum</i> (Rxb.) Blume and its action mechanism. <i>Journal of Food Science</i> , <b>2021</b> , 86, 1114-1123	3.4	1
7	Understanding the mechanism underlying the anti-diabetic effect of dietary component: a focus on gut microbiota.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-21	11.5	1
6	Potential of phenolic compounds in <i>Ligustrum robustum</i> (Rxb.) Blume as antioxidant and lipase inhibitors: Multi-spectroscopic methods and molecular docking.. <i>Journal of Food Science</i> , <b>2022</b> , 87, 651-663	3.4	0
5	Effect of <i>Cedrus deodara</i> extract on the physiochemical and sensory properties of salted meat and its action mechanism. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2910-2923	3.4	0
4	Effect of lotus ( <i>Nelumbo nucifera</i> ) petals extract on the quality of yogurt and its action mechanism. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15396	2.1	0
3	Pine needle extract from <i>Cedrus deodara</i> : Potential applications on hazardous chemicals and quality of smoked bacon and its mechanism. <i>Food Control</i> , <b>2021</b> , 130, 108368	6.2	0
2	Cover Image, Volume 45, Issue 5. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15683	2.1	
1	Gliadin interacted with tea polyphenols: potential application and action mechanism. <i>International Journal of Food Sciences and Nutrition</i> , 1-14	3.7	