

Xiufang Dong

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5183511/publications.pdf>

Version: 2024-02-01

22
papers

274
citations

840119

11
h-index

940134

16
g-index

22
all docs

22
docs citations

22
times ranked

202
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Phlorotannins from <i>Undaria pinnatifida</i> Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. <i>Marine Drugs</i> , 2019, 17, 434. | 2.2 | 43 |
| 2 | Orally Administered DHA-Enriched Phospholipids and DHA-Enriched Triglyceride Relieve Oxidative Stress, Improve Intestinal Barrier, Modulate Inflammatory Cytokine and Gut Microbiota, and Meliorate Inflammatory Responses in the Brain in Dextran Sodium Sulfate Induced Colitis in Mice. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2000986. | 1.5 | 22 |
| 3 | Apoptosis induction is involved in UVA-induced autolysis in sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016, 158, 130-135. | 1.7 | 19 |
| 4 | (α -)-Epigallocatechin gallate protected molecular structure of collagen fibers in sea cucumber <i>Apostichopus japonicus</i> body wall during thermal treatment. <i>LWT - Food Science and Technology</i> , 2020, 123, 109076. | 2.5 | 19 |
| 5 | Application of a <i>Mytilus edulis</i> -derived promoting calcium absorption peptide in calcium phosphate cements for bone. <i>Biomaterials</i> , 2022, 282, 121390. | 5.7 | 18 |
| 6 | β -D-1,6-glucan from <i>Castanea mollissima</i> Blume alleviates dextran sulfate sodium-induced colitis in vivo. <i>Carbohydrate Polymers</i> , 2022, 289, 119410. | 5.1 | 18 |
| 7 | <i>Virgibacillus</i> sp. SK37 and <i>Staphylococcus nepalensis</i> JS11 as potential starters to improve taste of shrimp paste. <i>LWT - Food Science and Technology</i> , 2022, 154, 112657. | 2.5 | 15 |
| 8 | Effects of oxidation on the structure of collagen fibers of sea cucumber (<i>Apostichopus japonicus</i>) body wall during thermal processing. <i>LWT - Food Science and Technology</i> , 2021, 138, 110528. | 2.5 | 14 |
| 9 | <i>Saccharina japonica</i> Ethanol Extract Ameliorates Depression/Anxiety-Like Behavior by Inhibiting Inflammation, Oxidative Stress, and Apoptosis in Dextran Sodium Sulfate Induced Ulcerative Colitis Mice. <i>Frontiers in Nutrition</i> , 2021, 8, 784532. | 1.6 | 14 |
| 10 | Extraction, physicochemical characterisation, and bioactive properties of ink melanin from cuttlefish (<i>Sepia esculenta</i>). <i>International Journal of Food Science and Technology</i> , 2021, 56, 3627-3640. | 1.3 | 13 |
| 11 | Textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle during low-temperature long-time (LTLT) processing. <i>International Journal of Food Properties</i> , 2017, 20, S2495-S2507. | 1.3 | 12 |
| 12 | Oxidative stress involved in textural changes of sea cucumber <i>Stichopus japonicus</i> body wall during low-temperature treatment. <i>International Journal of Food Properties</i> , 2018, 21, 2646-2659. | 1.3 | 11 |
| 13 | Supplementary selenium in the form of selenylation β -D-1,6-glucan ameliorates dextran sulfate sodium induced colitis in vivo. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 67-74. | 3.6 | 9 |
| 14 | Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga <i>Laminaria japonica</i> . <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1185-1194. | 1.6 | 8 |
| 15 | Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , 2020, 131, 108632. | 2.9 | 8 |
| 16 | Protein oxidation results in textural changes in sea cucumber (<i>Apostichopus japonicus</i>) during tenderization. <i>LWT - Food Science and Technology</i> , 2021, 144, 111231. | 2.5 | 8 |
| 17 | Postmortem biochemical and textural changes in the <i>Patinopecten yessoensis</i> adductor muscle (PYAM) during iced storage. <i>International Journal of Food Properties</i> , 2019, 22, 1024-1034. | 1.3 | 7 |
| 18 | Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifida</i> and UVA induced cross-linking. <i>Journal of Texture Studies</i> , 2020, 51, 333-342. | 1.1 | 6 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber <i>Apostichopus japonicus</i> . <i>Molecules</i> , 2019, 24, 998. | 1.7 | 4 |
| 20 | Characterization of Chelation and Absorption of Calcium by a <i>Mytilus edulis</i> Derived Osteogenic Peptide. <i>Frontiers in Nutrition</i> , 2022, 9, 840638. | 1.6 | 3 |
| 21 | Oxidative stress-induced textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle under heat treatment. <i>International Journal of Food Properties</i> , 2018, 21, 1054-1066. | 1.3 | 2 |
| 22 | Protective polysaccharide extracts from sporophyll of <i>Undaria pinnatifida</i> to improve cookie quality. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 764-774. | 1.6 | 1 |