

Xiufang Dong

List of Publications by Citations

Source: <https://exaly.com/author-pdf/5183511/xiufang-dong-publications-by-citations.pdf>

Version: 2024-04-24

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.

22
papers

104
citations

5
h-index

9
g-index

22
ext. papers

196
ext. citations

5.4
avg, IF

2.7
L-index

#	Paper	IF	Citations
22	Phlorotannins from Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. <i>Marine Drugs</i> , 2019 , 17,	6	24
21	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, 130-5	6.7	14
20	(E)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	5.4	9
19	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	3	8
18	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	5.9	7
17	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	3	5
16	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	3.8	5
15	Virgibacillus sp. SK37 and Staphylococcus nepalensis JS11 as potential starters to improve taste of shrimp paste. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112657	5.4	4
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	2.8	4
13	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	7	4
12	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	5.4	4
11	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifidai</i> and UVA induced cross-linking. <i>Journal of Texture Studies</i> , 2020 , 51, 333-342	3.6	3
10	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. <i>Molecules</i> , 2019 , 24,	4.8	2
9	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	3	2
8	Supplementary selenium in the form of selenylation ED-1,6-glucan ameliorates dextran sulfate sodium induced colitis in vivo.. <i>International Journal of Biological Macromolecules</i> , 2021 , 195, 67-74	7.9	2
7	ED-1,6-glucan from <i>Castanea mollissima</i> Blume alleviates dextran sulfate sodium-induced colitis in vivo.. <i>Carbohydrate Polymers</i> , 2022 , 289, 119410	10.3	2
6	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	6.2	2

5	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	3	1
4	Application of a <i>Mytilus edulis</i> -derived promoting calcium absorption peptide in calcium phosphate cements for bone.. <i>Biomaterials</i> , 2022 , 282, 121390	15.6	1
3	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	5.4	1
2	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	2.8	0
1	Characterization of Chelation and Absorption of Calcium by a Derived Osteogenic Peptide.. <i>Frontiers in Nutrition</i> , 2022 , 9, 840638	6.2	0