

# Xiufang Dong

## List of Publications by Year in Descending Order

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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	Application of a <i>Mytilus edulis</i> -derived promoting calcium absorption peptide in calcium phosphate cements for bone.. <i>Biomaterials</i> , <b>2022</b> , 282, 121390	15.6	1
21	<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> , <b>2022</b> , 154, 112657	5.4	4
20	Characterization of Chelation and Absorption of Calcium by a Derived Osteogenic Peptide.. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 840638	6.2	0
19	ED-1,6-glucan from <i>Castanea mollissima</i> Blume alleviates dextran sulfate sodium-induced colitis in vivo.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 289, 119410	10.3	2
18	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> , <b>2021</b> , 195, 67-74	7.9	2
17	Extraction, physicochemical characterisation, and bioactive properties of ink melanin from cuttlefish ( <i>Sepia esculenta</i> ). <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3627-3640	3.8	5
16	Protein oxidation results in textural changes in sea cucumber ( <i>Apostichopus japonicus</i> ) during tenderization. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 144, 111231	5.4	1
15	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> , <b>2021</b> , 65, e2000986	5.9	7
14	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> , <b>2021</b> , 138, 110528	5.4	4
13	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> , <b>2021</b> , 8, 784532	6.2	2
12	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> , <b>2020</b> , 51, 333-342	3.6	3
11	(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> , <b>2020</b> , 123, 109076	5.4	9
10	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , <b>2020</b> , 131, 108632	7	4
9	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. <i>Molecules</i> , <b>2019</b> , 24,	4.8	2
8	Postmortem biochemical and textural changes in the <i>Patinopecten yessoensis</i> adductor muscle (PYAM) during iced storage. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 1024-1034	3	2
7	Phlorotannins from Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	24
6	Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga <i>Laminaria japonica</i> . <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 1185-1194	2.8	4

5	Protective polysaccharide extracts from sporophyll of <i>Undaria pinnatifida</i> to improve cookie quality. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 764-774	2.8	0
4	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> , <b>2018</b> , 21, 1054-1066	3	1
3	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> , <b>2018</b> , 21, 2646-2659	3	8
2	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> , <b>2017</b> , 20, S2495-S2507	3	5
1	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2016</b> , 158, 130-5	6.7	14