

Dongmei Li

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.

16
papers

274
citations

8
h-index

16
g-index

21
ext. papers

377
ext. citations

4.1
avg, IF

2.97
L-index

#	Paper	IF	Citations
16	Comprehensive Analysis of Mouse Hippocampal Lysine Acetylome Mediated by Sea Cucumber Peptides Preventing Memory Impairment. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12333-12343	5.7	0
15	Effect of pre-frying on distribution of protons and physicochemical qualities of mackerel. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4838-4846	4.3	0
14	Sea Cucumber Peptides Attenuated the Scopolamine-Induced Memory Impairment in Mice and Rats and the Underlying Mechanism.. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	1
13	The effects of carbon dots produced by the Maillard reaction on the HepG2 cell substance and energy metabolism. <i>Food and Function</i> , 2020 , 11, 6487-6495	6.1	4
12	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
11	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
10	Facile one-step synthesis of highly luminescent N-doped carbon dots as an efficient fluorescent probe for chromium(VI) detection based on the inner filter effect. <i>New Journal of Chemistry</i> , 2018 , 42, 3729-3735	3.6	40
9	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1569-1575	5.7	52
8	Enzyme-controlled hygroscopicity and proton dynamics in sea cucumber (<i>Stichopus japonicus</i>) ovum peptide powders. <i>Food Research International</i> , 2018 , 112, 241-249	7	7
7	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus japonicus</i>) Tenderization During Low-Temperature Heating Process. <i>Food Analytical Methods</i> , 2017 , 10, 2207-2216	3.4	17
6	An Exploration of the Calcium-Binding Mode of Egg White Peptide, Asp-His-Thr-Lys-Glu, and In Vitro Calcium Absorption Studies of Peptide-Calcium Complex. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9782-9789	5.7	39
5	Physicochemical properties and cytotoxicity of carbon dots in grilled fish. <i>New Journal of Chemistry</i> , 2017 , 41, 8490-8496	3.6	19
4	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016 , 11, 257-265	3.2	26
3	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia superba</i>) Oil. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1247-1255	2.1	8
2	Comparison of polysaccharides of <i>Haliotis discus hannai</i> and <i>Volutharpa ampullacea perryi</i> by PMP-HPLC-MS(n) analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2015 , 415, 48-53	2.9	21
1	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abalone <i>Haliotis discus hannai</i> Ino. <i>Food and Agricultural Immunology</i> , 2010 , 21, 15-26	2.9	35