Liangtao Lv

List of Publications by Citations

75 papers	848 citations	16 h-index	25 g-index
79 ext. papers	1,181 ext. citations	5.6 avg, IF	4.39 L-index

#	Paper	IF	Citations
75	A comprehensive review on the application of active packaging technologies to muscle foods. *Food Control*, **2017**, 82, 163-178	6.2	156
74	An overview of smart packaging technologies for monitoring safety and quality of meat and meat products. *Packaging Technology and Science*, **2018**, 31, 449-471	2.3	51
73	Effect of transglutaminase-catalyzed glycosylation on the allergenicity and conformational structure of shrimp (Metapenaeus ensis) tropomyosin. *Food Chemistry*, **2017**, 219, 215-222	8.5	38
72	Effect of pH shifts on IgE-binding capacity and conformational structure of tropomyosin from short-neck clam (Ruditapes philippinarum). *Food Chemistry*, **2015**, 188, 248-55	8.5	30
71	Effect of tyrosinase-aided crosslinking on the IgE binding potential and conformational structure of shrimp (Metapenaeus ensis) tropomyosin. *Food Chemistry*, **2018**, 248, 287-295	8.5	28
70	Effect of malondialdehyde treatment on the IgE binding capacity and conformational structure of shrimp tropomyosin. *Food Chemistry*, **2015**, 175, 374-80	8.5	26
69	Changes of structure and IgE binding capacity of shrimp (Metapenaeus ensis) tropomyosin followed by acrolein treatment. *Food and Function*, **2017**, 8, 1028-1036	6.1	25
68	Potential efficacy of processing technologies for mitigating crustacean allergenicity. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2807-2830	11.5	24
67	Characterization of new active packaging based on PP/LDPE composite films containing attapulgite loaded with Allium sativum essence oil and its application for large yellow croaker (Pseudosciaena crocea) fillets. *Food Packaging and Shelf Life*, **2019**, 20, 100320	8.2	23
66	Impacts of glycation and transglutaminase-catalyzed glycosylation with glucosamine on the conformational structure and allergenicity of bovine □lactoglobulin. *Food and Function*, **2018**, 9, 3944-3955	6.1	21
65	Development of a method for the quantification of fish major allergen parvalbumin in food matrix via liquid chromatography-tandem mass spectrometry with multiple reaction monitoring. *Food Chemistry*, **2019**, 276, 358-365	8.5	20
64	Effect of 4-hydroxy-2-nonenal treatment on the IgE binding capacity and structure of shrimp (Metapenaeus ensis) tropomyosin. *Food Chemistry*, **2016**, 212, 313-22	8.5	19
63	In vivo study of antiallergenicity of ethanol extracts from Sargassum tenerrimum, Sargassum cervicorne and Sargassum graminifolium turn. *European Food Research and Technology*, **2009**, 229, 435-441	3.4	18
62	Structural changes of 2,2∀azobis(2-amidinopropane) dihydrochloride (AAPH) treated shrimp tropomyosin decrease allergenicity. *Food Chemistry*, **2019**, 274, 547-557	8.5	18
61	Identification and characterization of a new IgE-binding protein in mackerel (Scomber japonicus) by MALDI-TOF-MS. *Journal of Ocean University of China*, **2011**, 10, 93-98	1	17
60	Development of ELISA Method for Detecting Crustacean Major Allergen Tropomyosin in Processed Food Samples. *Food Analytical Methods*, **2019**, 12, 2719-2729	3.4	16
59	Immunomodulatory Effect of Laccase/Caffeic Acid and Transglutaminase in Alleviating Shrimp Tropomyosin (Met e 1) Allergenicity. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7765-7778	5.7	16

58	Allergenicity of acrolein-treated shrimp tropomyosin evaluated using RBL-2H3 cell and mouse model. *Journal of the Science of Food and Agriculture*, **2018**, 98, 4374-4378	4.3	15
57	Protein carbonylation during electron beam irradiation may be responsible for changes in IgE binding to turbot parvalbumin. *Food and Chemical Toxicology*, **2014**, 69, 32-7	4.7	15
56	Effects of brown seaweed polyphenols, □-tocopherol, and ascorbic acid on protein oxidation and textural properties of fish mince (Pagrosomus major) during frozen storage. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1102-1107	4.3	14
55	Determining the effect of malondialdehyde on the IgE-binding capacity of shrimp tropomyosin upon in vitro digestion. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4588-4594	4.3	14
54	Effect of tyrosinase and caffeic acid crosslinking of turbot parvalbumin on the digestibility, and release of mediators and cytokines from activated RBL-2H3 cells. *Food Chemistry*, **2019**, 300, 125209	8.5	13
53	Effect of tyrosinase-catalyzed crosslinking on the structure and allergenicity of turbot parvalbumin mediated by caffeic acid. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3501-3508	4.3	13
52	The anti-allergic activity of polyphenol extracted from five marine algae. *Journal of Ocean University of China*, **2015**, 14, 681-684	1	12
51	Effect of laccase-catalyzed cross-linking on the structure and allergenicity of Paralichthys olivaceus parvalbumin mediated by propyl gallate. *Food Chemistry*, **2019**, 297, 124972	8.5	12
50	Identification of oxidative modification of shrimp (Metapenaeus ensis) tropomyosin induced by malonaldehyde. *European Food Research and Technology*, **2014**, 239, 847-855	3.4	12
49	Effects of brown algal phlorotannins and ascorbic acid on the physiochemical properties of minced fish (Pagrosomus major) during freeze□thaw cycles. *International Journal of Food Science and Technology*, **2017**, 52, 706-713	3.8	11
48	Effect of malonaldehyde cross-linking on the ability of shrimp tropomyosin to elicit the release of inflammatory mediators and cytokines from activated RBL-2H3 cells. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4263-7	4.3	11
47	An overview on marine anti-allergic active substances for alleviating food-induced allergy. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2549-2563	11.5	11
46	Lipid emulsion enhances fish allergen parvalbumin¥ resistance to in vitro digestion and IgG/IgE binding capacity. *Food Chemistry*, **2020**, 302, 125333	8.5	10
45	Inhibition of advanced glycation endproducts during fish sausage preparation by transglutaminase and chitosan oligosaccharides induced enzymatic glycosylation. *Food and Function*, **2018**, 9, 253-262	6.1	10
44	Evaluation of electron beam irradiation to reduce the IgE binding capacity of frozen shrimp tropomyosin. *Food and Agricultural Immunology*, **2017**, 28, 189-201	2.9	9
43	Allergenicity of tropomyosin of shrimp (Litopenaeus vannamei) and clam (Ruditapes philippinarum) is higher than that of fish (Larimichthys crocea) via in vitro and in vivo assessment. *European Food Research and Technology*, **2020**, 246, 103-112	3.4	8
42	Development and application of a tyrosinase-based time-temperature indicator (TTI) for determining the quality of turbot sashimi. *Journal of Ocean University of China*, **2017**, 16, 847-854	1	7
41	Identification and comparison of allergenicity of native and recombinant fish major allergen parvalbumins from Japanese flounder (Paralichthys olivaceus). *Food and Function*, **2019**, 10, 6615-6623	6.1	7

40	Composition and properties of starches from Virginia-grown kabuli chickpea (Cicer arietinum L.) cultivars. *International Journal of Food Science and Technology*, **2013**, 48, 539-547	3.8	7
39	Purification, Characterization, and Three-Dimensional Structure Prediction of Paramyosin, a Novel Allergen of. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 14632-14642	5.7	7
38	Quantification of crustacean tropomyosin in foods using high-performance liquid chromatography-tandem mass spectrometry method. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5278-5285	4.3	6
37	Extraction of total wheat (Triticum aestivum) protein fractions and cross-reactivity of wheat allergens with other cereals. *Food Chemistry*, **2021**, 347, 129064	8.5	5
36	Whey allergens: Influence of nonthermal processing treatments and their detection methods. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 4480-4510	16.4	5
35	Analysis of physicochemical properties during the processing of Yiluxian, a traditional chinese low-salt fish product. *International Journal of Food Science and Technology*, **2016**, 51, 2185-2192	3.8	5
34	Comparison of digestibility and potential allergenicity of raw shrimp (Litopenaeus vannamei) extracts in static and dynamic digestion systems. *Food Chemistry*, **2021**, 345, 128831	8.5	5
33	Dot-immunogold filtration assay for rapid screening of three fluoroquinolones. *Food and Agricultural Immunology*, **2009**, 20, 125-137	2.9	4
32	Insight into IgG/IgE binding ability, in vitro digestibility and structural changes of shrimp (Litopenaeus vannamei) soluble extracts with thermal processing.. *Food Chemistry*, **2022**, 381, 132177	8.5	4
31	Enzymatic crosslinking and food allergenicity: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 5856-5879	16.4	4
30	Identification and Amino Acid Analysis of Allergenic Epitopes of a Novel Allergen Paramyosin (Rap v 2) from. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5381-5391	5.7	4
29	Advanced glycation endproducts in 35 types of seafood products consumed in eastern China. *Journal of Ocean University of China*, **2016**, 15, 690-696	1	3
28	Optimization of preparative separation and purification of total polyphenols from Sargassum tenerrimum by column chromatography. *Journal of Ocean University of China*, **2009**, 8, 425-430	1	3
27	The effect of simulated gastrointestinal digestion on shrimp Penaeus vannamei allergenicity. *Chinese Journal of Oceanology and Limnology*, **2009**, 27, 703-707		3
26	Development of a sensitive sandwich-ELISA assay for reliable detection of fish residues in foods. *Analytical Biochemistry*, **2021**, 635, 114448	3.1	3
25	A review on food processing and preparation methods for altering fish allergenicity. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-20	11.5	3
24	Tyrosinase/caffeic acid cross-linking alleviated shrimp (Metapenaeus ensis) tropomyosin-induced allergic responses by modulating the Th1/Th2 immunobalance. *Food Chemistry*, **2021**, 340, 127948	8.5	3
23	Changes in structure and allergenicity of shrimp tropomyosin by dietary polyphenols treatment. *Food Research International*, **2021**, 140, 109997	7	3

22	A comprehensive review on the application of novel disruption techniques for proteins release from microalgae. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17	11.5	3
21	Determination of microheterogeneous substitution in shrimp tropomyosin and its effect on IgE-binding capacity. *European Food Research and Technology*, **2014**, 239, 941-949	3.4	2
20	Evaluation of poly- and monoclonal antibody-based sandwich enzyme-linked immunosorbent assay (ELISA) for their performance to detect crustacean residues in processed foods. *Food Control*, **2022**, 138, 108983	6.2	2
19	Thermal induced the structural alterations, increased IgG/IgE binding capacity and reduced detectability of tropomyosin from shrimp (Litopenaeus vannamei). *Food Chemistry*, **2022**, 133215	8.5	2
18	Comparative study on the allergenicity of different Litopenaeus vannamei extract solutions. *Journal of Ocean University of China*, **2014**, 13, 157-162	1	1
17	A new method for the non-destructive determination of fish freshness by nuclear imaging **2011**,		1
16	Preparation of soybean □conglycinin epitope antibody and its preliminary application in frozen surimi detection. *European Food Research and Technology*, **2021**, 247, 1411-1423	3.4	1
15	Reducing the Allergenicity of □Lactalbumin after Lipid Peroxidation. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5725-5733	5.7	1
14	The conformational structural change of □lactoglobulin via acrolein treatment reduced the allergenicity. *Food Chemistry: X*, **2021**, 10, 100120	4.7	1
13	The influence of pre-treatment methods and matrix effect on sesame (Sesamum indicum) sandwich ELISA detection. *Food and Agricultural Immunology*, **2021**, 32, 540-556	2.9	1
12	Covalent and non-covalent interactions of cyanidin-3--glucoside with milk proteins revealed modifications in protein conformational structures, digestibility, and allergenic characteristics. *Food and Function*, **2021**, 12, 10107-10120	6.1	1
11	Visual detection of tropomyosin, a major shrimp allergenic protein using gold nanoparticles (AuNPs)-assisted colorimetric aptasensor. *Marine Life Science and Technology*, **2021**, 3, 382-394	4.5	1
10	Development of a Sandwich Enzyme-linked Immunosorbent Assay (ELISA) for the Detection of Egg Residues in Processed Food Products. *Food Analytical Methods*, **2021**, 14, 1806-1814	3.4	1
9	Reducing the Allergenicity of Shrimp Tropomyosin and Allergy Desensitization Based on Glycation Modification. *Journal of Agricultural and Food Chemistry*, **2021**,	5.7	1
8	Development of a sandwich enzyme-linked immunosorbent kit for reliable detection of milk allergens in processed food.. *Analytical Biochemistry*, **2022**, 114667	3.1	1
7	Comparison of immunological properties of recombinant and natural turbot (Scophthalmus maximus) parvalbumin. *European Food Research and Technology*, **2021**, 247, 2053-2065	3.4	0
6	Allergenicity determination of Turbot parvalbumin for safety of fish allergy via dendritic cells, RBL-2H3 cell and mouse model. *European Food Research and Technology*, **2021**, 247, 1959-1974	3.4	0
5	Immunostimulatory and allergenic properties of emulsified and non-emulsified digestion products of parvalbumin () in RBL-2H3 cells and BALB/c mouse models. *Food and Function*, **2021**, 12, 5351-5360	6.1	0

4	Process Optimization for Preparation of Hyaluronidase Inhibitory Hydrolysates with Anti-allergic Potential from Salmo salar Processing By-products. *ACS Food Science & Technology*, **2021**, 1, 1262-1273		0
3	Glycosylation reduces the allergenicity of turbot (Scophthalmus maximus) parvalbumin by regulating digestibility, cellular mediators release and Th1/Th2 immunobalance.. *Food Chemistry*, **2022**, 382, 132574	8.5	0
2	A new method for the non-destructive determination of fish freshness by nuclear imaging. *Journal of Ocean University of China*, **2005**, 4, 240-243	1	
1	Development of a sensitive sandwich enzyme-linked immunosorbent assay test kit for reliable detection of peanut residues in processed food. *European Food Research and Technology*,1	3.4	