

Liangtao Lv

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.

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	Insight into IgG/IgE binding ability, in vitro digestibility and structural changes of shrimp (<i>Litopenaeus vannamei</i>) soluble extracts with thermal processing.. <i>Food Chemistry</i> , 2022 , 381, 132177	8.5	4
74	Development of a sandwich enzyme-linked immunosorbent kit for reliable detection of milk allergens in processed food.. <i>Analytical Biochemistry</i> , 2022 , 114667	3.1	1
73	Glycosylation reduces the allergenicity of turbot (<i>Scophthalmus maximus</i>) parvalbumin by regulating digestibility, cellular mediators release and Th1/Th2 immunobalance.. <i>Food Chemistry</i> , 2022 , 382, 132574	8.5	0
72	Evaluation of poly- and monoclonal antibody-based sandwich enzyme-linked immunosorbent assay (ELISA) for their performance to detect crustacean residues in processed foods. <i>Food Control</i> , 2022 , 138, 108983	6.2	2
71	Thermal induced the structural alterations, increased IgG/IgE binding capacity and reduced detectability of tropomyosin from shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2022 , 133215	8.5	2
70	Development of a sensitive sandwich-ELISA assay for reliable detection of fish residues in foods. <i>Analytical Biochemistry</i> , 2021 , 635, 114448	3.1	3
69	Enzymatic crosslinking and food allergenicity: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5856-5879	16.4	4
68	Quantification of crustacean tropomyosin in foods using high-performance liquid chromatography-tandem mass spectrometry method. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5278-5285	4.3	6
67	Identification and Amino Acid Analysis of Allergenic Epitopes of a Novel Allergen Paramyosin (Rap v 2) from. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5381-5391	5.7	4
66	Preparation of soybean β conglycinin epitope antibody and its preliminary application in frozen surimi detection. <i>European Food Research and Technology</i> , 2021 , 247, 1411-1423	3.4	1
65	Comparison of immunological properties of recombinant and natural turbot (<i>Scophthalmus maximus</i>) parvalbumin. <i>European Food Research and Technology</i> , 2021 , 247, 2053-2065	3.4	0
64	Allergenicity determination of Turbot parvalbumin for safety of fish allergy via dendritic cells, RBL-2H3 cell and mouse model. <i>European Food Research and Technology</i> , 2021 , 247, 1959-1974	3.4	0
63	Reducing the Allergenicity of β Lactalbumin after Lipid Peroxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5725-5733	5.7	1
62	Extraction of total wheat (<i>Triticum aestivum</i>) protein fractions and cross-reactivity of wheat allergens with other cereals. <i>Food Chemistry</i> , 2021 , 347, 129064	8.5	5
61	The conformational structural change of β Lactoglobulin via acrolein treatment reduced the allergenicity. <i>Food Chemistry: X</i> , 2021 , 10, 100120	4.7	1
60	Whey allergens: Influence of nonthermal processing treatments and their detection methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4480-4510	16.4	5
59	Tyrosinase/caffeic acid cross-linking alleviated shrimp (<i>Metapenaeus ensis</i>) tropomyosin-induced allergic responses by modulating the Th1/Th2 immunobalance. <i>Food Chemistry</i> , 2021 , 340, 127948	8.5	3

58	Comparison of digestibility and potential allergenicity of raw shrimp (<i>Litopenaeus vannamei</i>) extracts in static and dynamic digestion systems. <i>Food Chemistry</i> , 2021 , 345, 128831	8.5	5
57	Changes in structure and allergenicity of shrimp tropomyosin by dietary polyphenols treatment. <i>Food Research International</i> , 2021 , 140, 109997	7	3
56	A comprehensive review on the application of novel disruption techniques for proteins release from microalgae. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	3
55	Immunostimulatory and allergenic properties of emulsified and non-emulsified digestion products of parvalbumin () in RBL-2H3 cells and BALB/c mouse models. <i>Food and Function</i> , 2021 , 12, 5351-5360	6.1	0
54	The influence of pre-treatment methods and matrix effect on sesame (<i>Sesamum indicum</i>) sandwich ELISA detection. <i>Food and Agricultural Immunology</i> , 2021 , 32, 540-556	2.9	1
53	Covalent and non-covalent interactions of cyanidin-3--glucoside with milk proteins revealed modifications in protein conformational structures, digestibility, and allergenic characteristics. <i>Food and Function</i> , 2021 , 12, 10107-10120	6.1	1
52	Visual detection of tropomyosin, a major shrimp allergenic protein using gold nanoparticles (AuNPs)-assisted colorimetric aptasensor. <i>Marine Life Science and Technology</i> , 2021 , 3, 382-394	4.5	1
51	Development of a Sandwich Enzyme-linked Immunosorbent Assay (ELISA) for the Detection of Egg Residues in Processed Food Products. <i>Food Analytical Methods</i> , 2021 , 14, 1806-1814	3.4	1
50	Process Optimization for Preparation of Hyaluronidase Inhibitory Hydrolysates with Anti-allergic Potential from <i>Salmo salar</i> Processing By-products. <i>ACS Food Science & Technology</i> , 2021 , 1, 1262-1273		0
49	Reducing the Allergenicity of Shrimp Tropomyosin and Allergy Desensitization Based on Glycation Modification. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	1
48	Immunomodulatory Effect of Laccase/Caffeic Acid and Transglutaminase in Alleviating Shrimp Tropomyosin (Met e 1) Allergenicity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7765-7778	5.7	16
47	Allergenicity of tropomyosin of shrimp (<i>Litopenaeus vannamei</i>) and clam (<i>Ruditapes philippinarum</i>) is higher than that of fish (<i>Larimichthys crocea</i>) via in vitro and in vivo assessment. <i>European Food Research and Technology</i> , 2020 , 246, 103-112	3.4	8
46	A review on food processing and preparation methods for altering fish allergenicity. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-20	11.5	3
45	Purification, Characterization, and Three-Dimensional Structure Prediction of Paramyosin, a Novel Allergen of. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14632-14642	5.7	7
44	Lipid emulsion enhances fish allergen parvalbumin's resistance to in vitro digestion and IgG/IgE binding capacity. <i>Food Chemistry</i> , 2020 , 302, 125333	8.5	10
43	An overview on marine anti-allergic active substances for alleviating food-induced allergy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2549-2563	11.5	11
42	Development of ELISA Method for Detecting Crustacean Major Allergen Tropomyosin in Processed Food Samples. <i>Food Analytical Methods</i> , 2019 , 12, 2719-2729	3.4	16
41	Identification and comparison of allergenicity of native and recombinant fish major allergen parvalbumins from Japanese flounder (<i>Paralichthys olivaceus</i>). <i>Food and Function</i> , 2019 , 10, 6615-6623	6.1	7

40	Characterization of new active packaging based on PP/LDPE composite films containing attapulgite loaded with <i>Allium sativum</i> essence oil and its application for large yellow croaker (<i>Pseudosciaena crocea</i>) fillets. <i>Food Packaging and Shelf Life</i> , 2019 , 20, 100320	8.2	23
39	Potential efficacy of processing technologies for mitigating crustacean allergenicity. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2807-2830	11.5	24
38	Effect of tyrosinase and caffeic acid crosslinking of turbot parvalbumin on the digestibility, and release of mediators and cytokines from activated RBL-2H3 cells. <i>Food Chemistry</i> , 2019 , 300, 125209	8.5	13
37	Effect of laccase-catalyzed cross-linking on the structure and allergenicity of <i>Paralichthys olivaceus</i> parvalbumin mediated by propyl gallate. <i>Food Chemistry</i> , 2019 , 297, 124972	8.5	12
36	Effect of tyrosinase-catalyzed crosslinking on the structure and allergenicity of turbot parvalbumin mediated by caffeic acid. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3501-3508	4.3	13
35	Structural changes of 2,2'-Azobis(2-amidinopropane) dihydrochloride (AAPH) treated shrimp tropomyosin decrease allergenicity. <i>Food Chemistry</i> , 2019 , 274, 547-557	8.5	18
34	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. <i>Food Chemistry</i> , 2019 , 276, 358-365	8.5	20
33	Allergenicity of acrolein-treated shrimp tropomyosin evaluated using RBL-2H3 cell and mouse model. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4374-4378	4.3	15
32	Effect of tyrosinase-aided crosslinking on the IgE binding potential and conformational structure of shrimp (<i>Metapenaeus ensis</i>) tropomyosin. <i>Food Chemistry</i> , 2018 , 248, 287-295	8.5	28
31	An overview of smart packaging technologies for monitoring safety and quality of meat and meat products. <i>Packaging Technology and Science</i> , 2018 , 31, 449-471	2.3	51
30	Impacts of glycation and transglutaminase-catalyzed glycosylation with glucosamine on the conformational structure and allergenicity of bovine lactoglobulin. <i>Food and Function</i> , 2018 , 9, 3944-3955	6.1	21
29	Inhibition of advanced glycation endproducts during fish sausage preparation by transglutaminase and chitosan oligosaccharides induced enzymatic glycosylation. <i>Food and Function</i> , 2018 , 9, 253-262	6.1	10
28	Effects of brown seaweed polyphenols, β -tocopherol, and ascorbic acid on protein oxidation and textural properties of fish mince (<i>Pagrosomus major</i>) during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1102-1107	4.3	14
27	Changes of structure and IgE binding capacity of shrimp (<i>Metapenaeus ensis</i>) tropomyosin followed by acrolein treatment. <i>Food and Function</i> , 2017 , 8, 1028-1036	6.1	25
26	Effects of brown algal phlorotannins and ascorbic acid on the physicochemical properties of minced fish (<i>Pagrosomus major</i>) during freeze-thaw cycles. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 706-713	3.8	11
25	A comprehensive review on the application of active packaging technologies to muscle foods. <i>Food Control</i> , 2017 , 82, 163-178	6.2	156
24	Determining the effect of malondialdehyde on the IgE-binding capacity of shrimp tropomyosin upon in vitro digestion. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4588-4594	4.3	14
23	Development and application of a tyrosinase-based time-temperature indicator (TTI) for determining the quality of turbot sashimi. <i>Journal of Ocean University of China</i> , 2017 , 16, 847-854	1	7

22	Effect of transglutaminase-catalyzed glycosylation on the allergenicity and conformational structure of shrimp (<i>Metapenaeus ensis</i>) tropomyosin. <i>Food Chemistry</i> , 2017 , 219, 215-222	8.5	38
21	Evaluation of electron beam irradiation to reduce the IgE binding capacity of frozen shrimp tropomyosin. <i>Food and Agricultural Immunology</i> , 2017 , 28, 189-201	2.9	9
20	Advanced glycation endproducts in 35 types of seafood products consumed in eastern China. <i>Journal of Ocean University of China</i> , 2016 , 15, 690-696	1	3
19	Effect of 4-hydroxy-2-nonenal treatment on the IgE binding capacity and structure of shrimp (<i>Metapenaeus ensis</i>) tropomyosin. <i>Food Chemistry</i> , 2016 , 212, 313-22	8.5	19
18	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. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4263-7	4.3	11
17	Analysis of physicochemical properties during the processing of Yiluxian, a traditional chinese low-salt fish product. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2185-2192	3.8	5
16	Effect of pH shifts on IgE-binding capacity and conformational structure of tropomyosin from short-neck clam (<i>Ruditapes philippinarum</i>). <i>Food Chemistry</i> , 2015 , 188, 248-55	8.5	30
15	The anti-allergic activity of polyphenol extracted from five marine algae. <i>Journal of Ocean University of China</i> , 2015 , 14, 681-684	1	12
14	Effect of malondialdehyde treatment on the IgE binding capacity and conformational structure of shrimp tropomyosin. <i>Food Chemistry</i> , 2015 , 175, 374-80	8.5	26
13	Protein carbonylation during electron beam irradiation may be responsible for changes in IgE binding to turbot parvalbumin. <i>Food and Chemical Toxicology</i> , 2014 , 69, 32-7	4.7	15
12	Comparative study on the allergenicity of different <i>Litopenaeus vannamei</i> extract solutions. <i>Journal of Ocean University of China</i> , 2014 , 13, 157-162	1	1
11	Determination of microheterogeneous substitution in shrimp tropomyosin and its effect on IgE-binding capacity. <i>European Food Research and Technology</i> , 2014 , 239, 941-949	3.4	2
10	Identification of oxidative modification of shrimp (<i>Metapenaeus ensis</i>) tropomyosin induced by malonaldehyde. <i>European Food Research and Technology</i> , 2014 , 239, 847-855	3.4	12
9	Composition and properties of starches from Virginia-grown kabuli chickpea (<i>Cicer arietinum</i> L.) cultivars. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 539-547	3.8	7
8	Identification and characterization of a new IgE-binding protein in mackerel (<i>Scomber japonicus</i>) by MALDI-TOF-MS. <i>Journal of Ocean University of China</i> , 2011 , 10, 93-98	1	17
7	A new method for the non-destructive determination of fish freshness by nuclear imaging 2011 ,		1
6	Dot-immunogold filtration assay for rapid screening of three fluoroquinolones. <i>Food and Agricultural Immunology</i> , 2009 , 20, 125-137	2.9	4
5	Optimization of preparative separation and purification of total polyphenols from <i>Sargassum tenerrimum</i> by column chromatography. <i>Journal of Ocean University of China</i> , 2009 , 8, 425-430	1	3

- 4 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 18
- 3 The effect of simulated gastrointestinal digestion on shrimp *Penaeus vannamei* allergenicity. *Chinese Journal of Oceanology and Limnology*, **2009**, 27, 703-707 3
- 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