

Changhu Xue

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276
papers

3,769
citations

30
h-index

46
g-index

295
ext. papers

5,264
ext. citations

4.9
avg, IF

6.04
L-index

#	Paper	IF	Citations
276	Dietary trimethylamine N-oxide exacerbates impaired glucose tolerance in mice fed a high fat diet. <i>Journal of Bioscience and Bioengineering</i> , 2014 , 118, 476-81	3.3	191
275	Trimethylamine-N-oxide (TMAO)-induced atherosclerosis is associated with bile acid metabolism. <i>Lipids in Health and Disease</i> , 2018 , 17, 286	4.4	84
274	Chitosan: Structural modification, biological activity and application. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 4532-4546	7.9	82
273	A Macroporous Hydrogel Dressing with Enhanced Antibacterial and Anti-Inflammatory Capabilities for Accelerated Wound Healing. <i>Advanced Functional Materials</i> , 2020 , 30, 2000644	15.6	80
272	Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. <i>Biosensors and Bioelectronics</i> , 2019 , 141, 111447	11.8	75
271	Effect of molecular weight on the antioxidant property of low molecular weight alginate from <i>Laminaria japonica</i> . <i>Journal of Applied Phycology</i> , 2012 , 24, 295-300	3.2	74
270	Antithrombotic activity of oral administered low molecular weight fucoidan from <i>Laminaria Japonica</i> . <i>Thrombosis Research</i> , 2016 , 144, 46-52	8.2	72
269	Green and Facile Production of Chitin from Crustacean Shells Using a Natural Deep Eutectic Solvent. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11897-11901	5.7	59
268	Effective Enzyme Immobilization onto a Magnetic Chitin Nanofiber Composite. <i>ACS Sustainable Chemistry and Engineering</i> , 2018 , 6, 8118-8124	8.3	56
267	Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimer's Disease in APP/PS1 Double-Transgenic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4948-4957	5.7	52
266	A novel structural fucosylated chondroitin sulfate from <i>Holothuria Mexicana</i> and its effects on growth factors binding and anticoagulation. <i>Carbohydrate Polymers</i> , 2018 , 181, 1160-1168	10.3	51
265	Comparative study of DHA-enriched phospholipids and EPA-enriched phospholipids on metabolic disorders in diet-induced-obese C57BL/6J mice. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 255-265	3	50
264	Structural characteristics and bioactive properties of a novel polysaccharide from <i>Flammulina velutipes</i> . <i>Carbohydrate Polymers</i> , 2018 , 197, 147-156	10.3	50
263	Two-Step Separation of Chitin from Shrimp Shells Using Citric Acid and Deep Eutectic Solvents with the Assistance of Microwave. <i>Polymers</i> , 2019 , 11,	4.5	49
262	Photodynamic effect of curcumin on <i>Vibrio parahaemolyticus</i> . <i>Photodiagnosis and Photodynamic Therapy</i> , 2016 , 15, 34-9	3.5	49
261	Preparation of water-soluble melanin from squid ink using ultrasound-assisted degradation and its anti-oxidant activity. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3680-90	3.3	48
260	Neogargarotetraose protects mice against intense exercise-induced fatigue damage by modulating gut microbial composition and function. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600585	5.9	46

259	Virucidal efficacy of treatment with photodynamically activated curcumin on murine norovirus bio-accumulated in oysters. <i>Photodiagnosis and Photodynamic Therapy</i> , 2015 , 12, 385-92	3.5	45
258	Glycosaminoglycanomics of cultured cells using a rapid and sensitive LC-MS/MS approach. <i>ACS Chemical Biology</i> , 2015 , 10, 1303-10	4.9	44
257	The effect of a novel photodynamic activation method mediated by curcumin on oyster shelf life and quality. <i>Food Research International</i> , 2016 , 87, 204-210	7	44
256	Cryo-EM structure of TRPC5 at 2.8-Å resolution reveals unique and conserved structural elements essential for channel function. <i>Science Advances</i> , 2019 , 5, eaaw7935	14.3	42
255	Structure and rheological characteristics of fucoidan from sea cucumber <i>Apostichopus japonicus</i> . <i>Food Chemistry</i> , 2015 , 180, 71-76	8.5	42
254	Primary structure and chain conformation of fucoidan extracted from sea cucumber <i>Holothuria tubulosa</i> . <i>Carbohydrate Polymers</i> , 2016 , 136, 1091-7	10.3	41
253	Chondroitin sulfate disaccharides modified the structure and function of the murine gut microbiome under healthy and stressed conditions. <i>Scientific Reports</i> , 2017 , 7, 6783	4.9	40
252	Cloning, expression and characterization of a novel chitosanase from <i>Streptomyces albolongus</i> ATCC 27414. <i>Food Chemistry</i> , 2019 , 286, 696-702	8.5	36
251	Digestion of Nucleic Acids Starts in the Stomach. <i>Scientific Reports</i> , 2015 , 5, 11936	4.9	34
250	Structure characterization and antitumor activity of the extracellular polysaccharide from the marine fungus <i>Hansfordia sinuosae</i> . <i>Carbohydrate Polymers</i> , 2018 , 190, 87-94	10.3	33
249	Polymannuronic acid ameliorated obesity and inflammation associated with a high-fat and high-sucrose diet by modulating the gut microbiome in a murine model. <i>British Journal of Nutrition</i> , 2017 , 117, 1332-1342	3.6	32
248	Cloning, characterization and substrate degradation mode of a novel chitinase from <i>Streptomyces albolongus</i> ATCC 27414. <i>Food Chemistry</i> , 2018 , 261, 329-336	8.5	31
247	Synthesis and cytotoxicity of selenium nanoparticles stabilized by β-D-glucan from <i>Castanea mollissima</i> Blume. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 818-826	7.9	31
246	Fucoidan from sea cucumber <i>Cucumaria frondosa</i> exhibits anti-hyperglycemic effects in insulin resistant mice via activating the PI3K/PKB pathway and GLUT4. <i>Journal of Bioscience and Bioengineering</i> , 2016 , 121, 36-42	3.3	30
245	Phosphorylated Peptides from Antarctic Krill (<i>Euphausia superba</i>) Prevent Estrogen Deficiency Induced Osteoporosis by Inhibiting Bone Resorption in Ovariectomized Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9550-7	5.7	30
244	Mass spectrometry-based lipidomics in food science and nutritional health: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2530-2558	16.4	30
243	Palmitine hydrochloride mediated photodynamic inactivation of breast cancer MCF-7 cells: Effectiveness and mechanism of action. <i>Photodiagnosis and Photodynamic Therapy</i> , 2016 , 15, 133-8	3.5	30
242	Evaluation of the physicochemical stability and digestibility of microencapsulated esterified astaxanthins using in vitro and in vivo models. <i>Food Chemistry</i> , 2018 , 260, 73-81	8.5	29

241	Analysis of 3-O-sulfo group-containing heparin tetrasaccharides in heparin by liquid chromatography-mass spectrometry. <i>Analytical Biochemistry</i> , 2014 , 455, 3-9	3.1	29
240	Preparation and thermo-reversible gelling properties of protein isolate from defatted Antarctic krill (<i>Euphausia superba</i>) byproducts. <i>Food Chemistry</i> , 2015 , 188, 170-6	8.5	28
239	Effects of Ozone-Induced Oxidation on the Physicochemical Properties of Myofibrillar Proteins Recovered from Bighead Carp (<i>Hypophthalmichthys nobilis</i>). <i>Food and Bioprocess Technology</i> , 2015 , 8, 181-190	5.1	28
238	Protective Effects of DHA-PC against Vancomycin-Induced Nephrotoxicity through the Inhibition of Oxidative Stress and Apoptosis in BALB/c Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 475-484	5.7	28
237	Mechanistic insights into the attenuation of intestinal inflammation and modulation of the gut microbiome by krill oil using in vitro and in vivo models. <i>Microbiome</i> , 2020 , 8, 83	16.6	26
236	Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. <i>Food Chemistry</i> , 2020 , 310, 125947	8.5	24
235	Inhibitory effect of fucosylated chondroitin sulfate from the sea cucumber <i>Acaudina molpadioides</i> on adipogenesis is dependent on Wnt/ β -catenin pathway. <i>Journal of Bioscience and Bioengineering</i> , 2015 , 119, 85-91	3.3	23
234	Eicosapentaenoic acid-enriched phosphatidylcholine isolated from <i>Cucumaria frondosa</i> exhibits anti-hyperglycemic effects via activating phosphoinositide 3-kinase/protein kinase B signal pathway. <i>Journal of Bioscience and Bioengineering</i> , 2014 , 117, 457-63	3.3	23
233	The role of gut microbiota in the resistance to obesity in mice fed a high fat diet. <i>International Journal of Food Sciences and Nutrition</i> , 2020 , 71, 453-463	3.7	23
232	Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based Proteomics and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10567-10574	5.7	23
231	Whole-Cell Biocatalytic Synthesis of Cinnamyl Acetate with a Novel Esterase from the DNA Library of <i>Acinetobacter hemolyticus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2120-2128	5.7	22
230	Neuroprotective Effects of n-3 Polyunsaturated Fatty Acid-Enriched Phosphatidylserine Against Oxidative Damage in PC12 Cells. <i>Cellular and Molecular Neurobiology</i> , 2018 , 38, 657-668	4.6	22
229	Antioxidation activities of low-molecular-weight gelatin hydrolysate isolated from the sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Ocean University of China</i> , 2010 , 9, 94-98	1	22
228	Identification of a novel phospholipase D with high transphosphatidylation activity and its application in synthesis of phosphatidylserine and DHA-phosphatidylserine. <i>Journal of Biotechnology</i> , 2017 , 249, 51-58	3.7	21
227	Topologically Constrained Formation of Stable Z-DNA from Normal Sequence under Physiological Conditions. <i>Journal of the American Chemical Society</i> , 2019 , 141, 7758-7764	16.4	21
226	Fucosylated chondroitin sulfate is covalently associated with collagen fibrils in sea cucumber <i>Apostichopus japonicus</i> body wall. <i>Carbohydrate Polymers</i> , 2018 , 186, 439-444	10.3	21
225	Effect of fermentation by <i>Aspergillus oryzae</i> on the biochemical and sensory properties of anchovy (<i>Engraulis japonicus</i>) fish sauce. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 133-141	3.8	21
224	Phase behaviors involved in surimi gel system: Effects of phase separation on gelation of myofibrillar protein and kappa-carrageenan. <i>Food Research International</i> , 2017 , 100, 361-368	7	21

223	The Protective Effect of Antarctic Krill Oil on Cognitive Function by Inhibiting Oxidative Stress in the Brain of Senescence-Accelerated Prone Mouse Strain 8 (SAMP8) Mice. <i>Journal of Food Science</i> , 2018 , 83, 543-551	3.4	20
222	Conformational and physicochemical properties of fucosylated chondroitin sulfate from sea cucumber <i>Apostichopus japonicus</i> . <i>Carbohydrate Polymers</i> , 2016 , 152, 26-32	10.3	20
221	Marine-polysaccharide degrading enzymes: Status and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2767-2796	16.4	20
220	Chain conformational and physicochemical properties of fucoidans from sea cucumber. <i>Carbohydrate Polymers</i> , 2016 , 152, 433-440	10.3	20
219	Thermal stability and oral absorbability of astaxanthin esters from <i>Haematococcus pluvialis</i> in Balb/c mice. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3662-3671	4.3	20
218	Gastric Protective Activities of Sea Cucumber Fucoidans with Different Molecular Weight and Chain Conformations: A Structure-Activity Relationship Investigation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8615-8622	5.7	20
217	Purification, expression and characterization of a novel α -fucosidase from a marine bacteria <i>Wenyngzhuangia fucanilytica</i> . <i>Protein Expression and Purification</i> , 2017 , 129, 9-17	2	19
216	Cerebrosides from Sea Cucumber Protect Against Oxidative Stress in SAMP8 Mice and PC12 Cells. <i>Journal of Medicinal Food</i> , 2017 , 20, 392-402	2.8	18
215	Analyzing the flavor compounds in Chinese traditional fermented shrimp pastes by HS-SPME-GC/MS and electronic nose. <i>Journal of Ocean University of China</i> , 2017 , 16, 311-318	1	18
214	Mechanism of Phospholipid Hydrolysis for Oyster <i>Crassostrea plicatula</i> Phospholipids During Storage Using Shotgun Lipidomics. <i>Lipids</i> , 2017 , 52, 1045-1058	1.6	18
213	Radioprotective effects and mechanisms of animal, plant and microbial polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 373-384	7.9	18
212	Photodynamic action of palmatine hydrochloride on colon adenocarcinoma HT-29 cells. <i>Photodiagnosis and Photodynamic Therapy</i> , 2016 , 15, 53-8	3.5	18
211	Comparative Lipid Profile Analysis of Four Fish Species by Ultraperformance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9423-9431	5.7	18
210	Influence of encapsulation techniques on the structure, physical properties, and thermal stability of fish oil microcapsules by spray drying. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12576	2.4	18
209	Eicosapentaenoic Acid-Enriched Phosphatidylcholine Mitigated A β -42-Induced Neurotoxicity via Autophagy-Inflammasome Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13767-13774	5.7	18
208	Collagen fibrils of sea cucumber (<i>Apostichopus japonicus</i>) are heterotypic. <i>Food Chemistry</i> , 2020 , 316, 126272	8.5	17
207	Sialoglycoproteins prepared from the eggs of <i>Carassius auratus</i> prevent bone loss by inhibiting the NF- κ B pathway in ovariectomized rats. <i>Food and Function</i> , 2016 , 7, 704-12	6.1	17
206	Sialoglycoprotein Isolated From Eggs of <i>Carassius auratus</i> Ameliorates Osteoporosis: An Effect Associated with Regulation of the Wnt/ β Catenin Pathway in Rodents. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2875-82	5.7	17

205	Sialoglycoprotein isolated from the eggs of <i>Gadus morhua</i> enhances fracture healing in osteoporotic mice. <i>Food and Function</i> , 2017 , 8, 1094-1104	6.1	16
204	Chain conformation, rheological and charge properties of fucoidan extracted from sea cucumber <i>Thelenota ananas</i> : A semi-flexible coil negative polyelectrolyte. <i>Food Chemistry</i> , 2017 , 237, 511-515	8.5	16
203	Preparation and anti-osteoporotic activities in vivo of phosphorylated peptides from Antarctic krill (<i>Euphausia superba</i>). <i>Peptides</i> , 2015 , 68, 239-45	3.8	16
202	Interactions and phase behaviors in mixed solutions of E carrageenan and myofibrillar protein extracted from Alaska Pollock surimi. <i>Food Research International</i> , 2018 , 105, 821-827	7	16
201	Fucoidan Isolated from Inhibits LPS-Induced Inflammation in Macrophages via Blocking NF- κ B, MAPK and JAK-STAT Pathways. <i>Marine Drugs</i> , 2020 , 18,	6	15
200	Astaxanthin -Octanoic Acid Diester Ameliorates Insulin Resistance and Modulates Gut Microbiota in High-Fat and High-Sucrose Diet-Fed Mice. <i>International Journal of Molecular Sciences</i> , 2020 , 21,	6.3	15
199	Comparative Analysis of EPA/DHA-PL Forage and Liposomes in Orotic Acid-Induced Nonalcoholic Fatty Liver Rats and Their Related Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1408-1418	5.7	15
198	Biochemical properties of fish sauce prepared using low salt, solid state fermentation with anchovy by-products. <i>Food Science and Biotechnology</i> , 2014 , 23, 1497-1506	3	15
197	Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber (<i>Apostichopus japonicus</i>). <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2322-2331	2.1	15
196	Influence of molecular structure of astaxanthin esters on their stability and bioavailability. <i>Food Chemistry</i> , 2021 , 343, 128497	8.5	15
195	Modification of Gelatine with <i>Galla chinensis</i> Extract, a Natural Crosslinker. <i>International Journal of Food Properties</i> , 2016 , 19, 731-744	3	14
194	Purification and identification of α 2B linked sialoglycoprotein and α 2B linked sialoglycoprotein in edible bird's nest. <i>European Food Research and Technology</i> , 2015 , 240, 389-397	3.4	14
193	Ameliorative effect of vanadyl(IV)-ascorbate complex on high-fat high-sucrose diet-induced hyperglycemia, insulin resistance, and oxidative stress in mice. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015 , 32, 155-61	4.1	14
192	Determination of trace vanadium in sea cucumbers by ultrasound-assisted cloud point extraction and graphite furnace atomic absorption spectrometry. <i>International Journal of Environmental Analytical Chemistry</i> , 2015 , 95, 258-270	1.8	14
191	Saponin from sea cucumber exhibited more significant effects than ginsenoside on ameliorating high fat diet-induced obesity in C57BL/6 mice. <i>MedChemComm</i> , 2018 , 9, 725-734	5	14
190	Structure of Sphingolipids From Sea Cucumber <i>Cucumaria frondosa</i> and Structure-Specific Cytotoxicity Against Human HepG2 Cells. <i>Lipids</i> , 2016 , 51, 321-34	1.6	14
189	Effects of Microwave Radiation and Water Bath Heating on the Physicochemical Properties of Actomyosin from Silver Carp (<i>Hypophthalmichthys molitrix</i>) during Setting. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13031	2.1	14
188	Fish oil affects the metabolic process of trimethylamine N-oxide precursor through trimethylamine production and flavin-containing monooxygenase activity in male C57BL/6 mice. <i>RSC Advances</i> , 2017 , 7, 56655-56661	3.7	14

187	Wenyngzhuangia fucanilytica sp. nov., a sulfated fucan utilizing bacterium isolated from shallow coastal seawater. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2016 , 66, 3270-3275	2.2	14
186	Docosahexaenoic acid-enriched phospholipids exhibit superior effects on obesity-related metabolic disorders to egg yolk phospholipids and soybean phospholipids in mice. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 1712-1721	3	14
185	Alginate-based delivery systems for food bioactive ingredients: An overview of recent advances and future trends. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5345-5369	16.4	14
184	Malvidin 3-Glucoside Modulated Gut Microbial Dysbiosis and Global Metabolome Disrupted in a Murine Colitis Model Induced by Dextran Sulfate Sodium. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900455	5.9	13
183	Curcumin-mediated photodynamic inactivation (PDI) against DH5 α contaminated in oysters and cellular toxicological evaluation of PDI-treated oysters. <i>Photodiagnosis and Photodynamic Therapy</i> , 2019 , 26, 244-251	3.5	13
182	DHA-Enriched Phosphatidylcholine and DHA-Enriched Phosphatidylserine Improve Age-Related Lipid Metabolic Disorder through Different Metabolism in the Senescence-Accelerated Mouse. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700490	3	13
181	Changes in the contents of ATP and its related breakdown compounds in various tissues of oyster during frozen storage. <i>Journal of Ocean University of China</i> , 2007 , 6, 407-412	1	13
180	Effects of dietary glucocerebrosides from sea cucumber on the brain sphingolipid profiles of mouse models of Alzheimer's disease. <i>Food and Function</i> , 2017 , 8, 1271-1281	6.1	12
179	Effects of heat treatment on the gel properties of the body wall of sea cucumber (<i>Cucumaria</i>). <i>Journal of Food Science and Technology</i> , 2017 , 54, 707-717	3.3	12
178	Hydrophilic Astaxanthin: PEGylated Astaxanthin Fights Diabetes by Enhancing the Solubility and Oral Absorbability. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3649-3655	5.7	12
177	Effects of microwave heating on the gelation properties of heat-induced Alaska Pollock (<i>Theragra chalcogramma</i>) surimi. <i>Food Science and Technology International</i> , 2018 , 24, 497-506	2.6	12
176	Sialoglycoprotein isolated from the eggs of <i>Carassius auratus</i> prevents bone loss: an effect associated with the regulation of gut microbiota in ovariectomized rats. <i>Food and Function</i> , 2016 , 7, 4764-4771	6.1	12
175	Characterization of Metabolic Pathways and Absorption of Sea Cucumber Saponins, Holothurin A and Echinaside A, in Vitro and in Vivo. <i>Journal of Food Science</i> , 2017 , 82, 1961-1967	3.4	12
174	Sphingolipids in food and their critical roles in human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 462-491	11.5	12
173	Effects of curdlan on the texture and structure of Alaska pollock surimi gels treated at 120 $^{\circ}$ C. <i>International Journal of Food Properties</i> , 2018 , 21, 1778-1788	3	11
172	The Protective Activities of Dietary Sea Cucumber Cerebrosides against Atherosclerosis through Regulating Inflammation and Cholesterol Metabolism in Male Mice. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800315	5.9	11
171	Structural changes in squid (<i>Loligo japonica</i>) collagen after modification by formaldehyde. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 2663-2668	4.3	11
170	Food-grade carrageenans and their implications in health and disease. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3918-3936	16.4	11

169	Astaxanthin preparation by fermentation of esters from <i>Haematococcus pluvialis</i> algal extracts with <i>Stenotrophomonas</i> species. <i>Biotechnology Progress</i> , 2016 , 32, 649-56	2.8	11
168	Eicosapentaenoic Acid-Enriched Phosphatidylcholine Attenuated Hepatic Steatosis Through Regulation of Cholesterol Metabolism in Rats with Nonalcoholic Fatty Liver Disease. <i>Lipids</i> , 2017 , 52, 119-127	1.6	10
167	Preparation of Triacylglycerols Enriched in DHA from Single Cell Glycerides via Molecular Distillation and Enzymatic Glycerolysis. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 796-806	1.6	10
166	Discovery and Characterization of an Endo-1,3-Fucanase From Marine Bacterium : A Novel Glycoside Hydrolase Family. <i>Frontiers in Microbiology</i> , 2020 , 11, 1674	5.7	10
165	Long-Term Effects of Docosahexaenoic Acid-Bound Phospholipids and the Combination of Docosahexaenoic Acid-Bound Triglyceride and Egg Yolk Phospholipid on Lipid Metabolism in Mice. <i>Journal of Ocean University of China</i> , 2018 , 17, 392-398	1	10
164	Diethylstilbestrol in fish tissue determined through subcritical fluid extraction and with GC-MS. <i>Journal of Ocean University of China</i> , 2016 , 15, 489-494	1	10
163	Effects of Mixing Ratio and pH on the Electrostatic Interactions of Hydrolyzed Alaska Pollock Protein and κ Carrageenan. <i>Journal of Food Science</i> , 2018 , 83, 2176-2182	3.4	10
162	Expression and Characterization of a Novel β Porphyranase from Marine Bacterium : A Biotechnological Tool for Degrading Porphyran. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9307-9313	5.7	10
161	Distribution and seasonal activity variation of proteases in digestive tract of sea cucumber <i>Stichopus japonicus</i> . <i>Fisheries Science</i> , 2006 , 72, 1130-1132	1.9	10
160	Recent advances in researches on physiologically active substances in holothurians. <i>Journal of Ocean University of China</i> , 2005 , 4, 193-197	1	10
159	Oxidation evaluation of free astaxanthin and astaxanthin esters in Pacific white shrimp during iced storage and frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2226-2235	4.3	10
158	Immobilization of Phospholipase D on Silica-Coated Magnetic Nanoparticles for the Synthesis of Functional Phosphatidylserine. <i>Catalysts</i> , 2019 , 9, 361	4	9
157	Biochemical characterization and degradation pattern analysis of a novel PL-6 alginate lyase from <i>Streptomyces coelicolor</i> A3(2). <i>Food Chemistry</i> , 2020 , 323, 126852	8.5	9
156	Long-term fatty liver-induced insulin resistance in orotic acid-induced nonalcoholic fatty liver rats. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016 , 80, 735-43	2.1	9
155	A Novel Technological Process of Extracting l-Tyrosine with Low Fluorine Content from Defatted Antarctic Krill (<i>Euphausia superba</i>) By-product by Enzymatic Hydrolysis. <i>Food and Bioprocess Technology</i> , 2016 , 9, 621-627	5.1	9
154	Synergistic effect of eicosapentaenoic acid-enriched phospholipids and sea cucumber saponin on orotic acid-induced non-alcoholic fatty liver disease in rats. <i>Royal Society Open Science</i> , 2018 , 5, 172182	3.3	9
153	Coimmobilization of β Agarase and β Neoagarobiose Hydrolase for Enhancing the Production of 3,6-Anhydro-l-galactose. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7087-7095	5.7	9
152	Extraction of astaxanthin from <i>Euphausia pacific</i> using subcritical 1, 1, 1, 2-tetrafluoroethane. <i>Journal of Ocean University of China</i> , 2012 , 11, 562-568	1	9

151	Electrospinning Superassembled Mesoporous AlEgen-Organosilica Frameworks Featuring Diversified Forms and Superstability for Wearable and Washable Solid-State Fluorescence Smart Sensors. <i>Analytical Chemistry</i> , 2021 , 93, 2367-2376	7.8	9
150	Enzymatic synthesis of lysophosphatidylcholine with n-3 polyunsaturated fatty acid from sn-glycero-3-phosphatidylcholine in a solvent-free system. <i>Food Chemistry</i> , 2017 , 226, 165-170	8.5	8
149	Long-chain bases from sea cucumber mitigate endoplasmic reticulum stress and inflammation in obesity mice. <i>Journal of Food and Drug Analysis</i> , 2017 , 25, 628-636	7	8
148	Arsenic Speciation of Edible Shrimp by High-Performance Liquid Chromatography-Inductively Coupled Plasma-Mass Spectrometry (HPLC-ICP-MS): Method Development and Health Assessment. <i>Analytical Letters</i> , 2019 , 52, 2266-2282	2.2	8
147	Comparative Analyses of DHA-Phosphatidylcholine Forage and Liposomes on Alzheimer's Disease in SAMP8 Mice. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800524	3	8
146	Peptides from Antarctic Krill (<i>Euphausia superba</i>) Improve Osteoarthritis via Inhibiting HIF-2 β Mediated Death Receptor Apoptosis and Metabolism Regulation in Osteoarthritic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3125-3133	5.7	8
145	Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 16-22	7.9	8
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