

# Changhu Xue

## 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.

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	Properties and Anti-Ultraviolet Activity of Gallic Acid-Chitosan-Gelatin Mixed Gel. <i>Journal of Ocean University of China</i> , <b>2022</b> , 21, 204-212	1	
275	The spatial arrangement of astaxanthin in bilayers greatly influenced the structural stability of DPPC liposomes.. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2022</b> , 212, 112383	6	4
274	Fucoxanthin-loaded nanoparticles composed of gliadin and chondroitin sulfate: Synthesis, characterization and stability.. <i>Food Chemistry</i> , <b>2022</b> , 379, 132163	8.5	4
273	Characterization of a sulfated fucan-specific carbohydrate-binding module: A promising tool for investigating sulfated fucans. <i>Carbohydrate Polymers</i> , <b>2022</b> , 277, 118748	10.3	0
272	Triacylglycerol rich in docosahexaenoic acid regulated appetite via the mediation of leptin and intestinal epithelial functions in high-fat, high-sugar diet-fed mice. <i>Journal of Nutritional Biochemistry</i> , <b>2022</b> , 99, 108856	6.3	1
271	Tremella polysaccharides-coated zein nanoparticles for enhancing stability and bioaccessibility of curcumin.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 611-618	5.6	3
270	Enzymatic hydrolysate of porphyra enhances the intestinal mucosal functions in obese mice.. <i>Journal of Food Biochemistry</i> , <b>2022</b> , e14175	3.3	
269	Ratiometric fluorescent nanosystem based on upconversion nanoparticles for histamine determination in seafood.. <i>Food Chemistry</i> , <b>2022</b> , 390, 133194	8.5	2
268	Evaluation indicators of nutritional quality. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 2943-2951	3.3	5
267	Deep mining and quantification of oxidized cholesteryl esters discovers potential biomarkers involved in breast cancer by liquid chromatography-mass spectrometry.. <i>Journal of Chromatography A</i> , <b>2021</b> , 1663, 462764	4.5	0
266	Latest developments in food-grade delivery systems for probiotics: A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-18	11.5	5
265	Chitosan and its composites-based delivery systems: advances and applications in food science and nutrition sector. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-20	11.5	1
264	Lactoferrin particles assembled via transglutaminase-induced crosslinking: Utilization in oleogel-based Pickering emulsions with improved curcumin bioaccessibility.. <i>Food Chemistry</i> , <b>2021</b> , 374, 131779	8.5	3
263	Identification of three novel antioxidative peptides from <i>Auxenochlorella pyrenoidosa</i> protein hydrolysates based on a peptidomics strategy.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131849	8.5	2
262	Comparison of Different Molecular Forms of Astaxanthin in Inhibiting Lipogenesis and its Mechanism. <i>Current Pharmaceutical Biotechnology</i> , <b>2021</b> , 22, 1932-1941	2.6	2
261	Saponins from the Sea Cucumber Promote the Osteoblast Differentiation in MC3T3-E1 Cells through the Activation of the BMP2/ Smads Pathway. <i>Current Pharmaceutical Biotechnology</i> , <b>2021</b> , 22, 1942-1952	2.6	0
260	Peptides from <i>Euphausia superba</i> Promote Longitudinal Bone Growth by Accelerating Growth Plate Chondrocyte Proliferation and Hypertrophy. <i>Current Pharmaceutical Biotechnology</i> , <b>2021</b> , 22, 1866-1877	2.6	1

259	Recent research advances in astaxanthin delivery systems: Fabrication technologies, comparisons and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-22	11.5	3
258	DHA-enriched phosphatidylcholine suppressed angiogenesis by activating PPAR $\alpha$ and modulating the VEGFR2/Ras/ERK pathway in human umbilical vein endothelial cells. <i>Food Science and Biotechnology</i> , <b>2021</b> , 30, 1543-1553	3	2
257	A Novel Sialoglycopeptide from Eggs Prevents Liver Fibrosis Induced by CCl <sub>4</sub> via Downregulating FXR/FGF15 and TLR4/TGF- $\beta$ 1/Smad Pathways. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13093-13101	5.7	3
256	Enrichment of Alkylglycerols and Docosahexaenoic Acid via Enzymatic Ethanolysis of Shark Liver Oil and Short-path Distillation. <i>Journal of Aquatic Food Product Technology</i> , <b>2021</b> , 30, 406-415	1.6	
255	Exogenous phosphatidylglucoside alleviates cognitive impairment by improvement of neuroinflammation, and neurotrophin signaling. <i>Clinical and Translational Medicine</i> , <b>2021</b> , 11, e332	5.7	1
254	Preparation of Sulforaphene from Radish Seed Extracts with Recombinant Food-Grade Harboring High Myrosinase Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5363-5371	5.7	2
253	Identification of curcumin as a potential $\alpha$ -glucosidase and dipeptidyl-peptidase 4 inhibitor: Molecular docking study, in vitro and in vivo biological evaluation. <i>Journal of Food Biochemistry</i> , <b>2021</b> , e13686	3.3	1
252	Dietary Supplementation with Sea Cucumber Saponins and Exercise Can Significantly Suppress Adipose Accumulation in Mice Fed with High-Fat Diet. <i>Journal of Ocean University of China</i> , <b>2021</b> , 20, 629-640	1	0
251	Recent advances on food-grade oleogels: Fabrication, application and research trends. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-18	11.5	7
250	Effects of curcumin-based photodynamic method on protein degradation of oysters. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4050-4061	3.8	0
249	Lipidomics Approach in High-Fat-Diet-Induced Atherosclerosis Dyslipidemia Hamsters: Alleviation Using Ether-Phospholipids in Sea Urchin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9167-9177	5.7	4
248	Food-grade carrageenans and their implications in health and disease. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3918-3936	16.4	11
247	The Different Protective Effects of Phospholipids Against Obesity-Induced Renal Injury Mainly Associate with Fatty Acid Composition. <i>European Journal of Lipid Science and Technology</i> , <b>2021</b> , 123, 2100-2111	3	2
246	Physicochemical properties of fucoidan and its applications as building blocks of nutraceutical delivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-19	11.5	3
245	Characterization of Gangliosides in Three Sea Urchin Species by HILIC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7641-7651	5.7	0
244	Influence of diacetyl tartaric acid ester of monoglycerides on the properties of whey powder $\beta$ -lactoglobulin emulsion. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15692	2.1	0
243	Study on the effects of the different polar group of EPA-enriched phospholipids on the proliferation and apoptosis in 95D cells. <i>Marine Life Science and Technology</i> , <b>2021</b> , 3, 519-528	4.5	
242	Plasmalogen attenuates the development of hepatic steatosis and cognitive deficit through mechanism involving p75NTR inhibition. <i>Redox Biology</i> , <b>2021</b> , 43, 102002	11.3	4

241	Comparison of the Digestion and Absorption Characteristics of Docosahexaenoic Acid-Acylated Astaxanthin Monoester and Diester in Mice. <i>Journal of Ocean University of China</i> , <b>2021</b> , 20, 973-984	1	1
240	Sphingolipids in food and their critical roles in human health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 462-491	11.5	12
239	Kinetic interactions of nanocomplexes between astaxanthin esters with different molecular structures and Lactoglobulin. <i>Food Chemistry</i> , <b>2021</b> , 335, 127633	8.5	8
238	Preparation, characterization and antioxidant activity of astaxanthin esters with different molecular structures. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 2576-2583	4.3	2
237	Uncovering proteome variations of differently heat-treated sea cucumber ( <i>Apostichopus japonicus</i> ) by label-free mass spectrometry. <i>Food Chemistry</i> , <b>2021</b> , 344, 128575	8.5	7
236	Structure-function relationship analysis of fucoidan from sea cucumber ( <i>Holothuria tubulosa</i> ) on ameliorating metabolic inflammation. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13500	3.3	3
235	Influence of molecular structure of astaxanthin esters on their stability and bioavailability. <i>Food Chemistry</i> , <b>2021</b> , 343, 128497	8.5	15
234	Influence of oil matrixes on stability, antioxidant activity, bioaccessibility and bioavailability of astaxanthin ester. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 1609-1617	4.3	3
233	Investigating influence of aquaculture seawater with different salinities on non-volatile taste-active compounds in Pacific oyster ( <i>Crassostrea gigas</i> ). <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 2078-2087	2.8	5
232	Physiological responses of the triploid Pacific oyster ( <i>Crassostrea gigas</i> ) to varying salinities of aquaculture seawater. <i>Aquaculture Research</i> , <b>2021</b> , 52, 2907-2914	1.9	2
231	Electrospinning Superassembled Mesoporous AlEgen-Organosilica Frameworks Featuring Diversified Forms and Superstability for Wearable and Washable Solid-State Fluorescence Smart Sensors. <i>Analytical Chemistry</i> , <b>2021</b> , 93, 2367-2376	7.8	9
230	Sea urchin gangliosides exhibit neurotogenic effects in neuronal PC12 cells via TrkA- and TrkB-related pathways. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2021</b> , 85, 675-686	2.1	2
229	Seasonal Variations in Total Lipid and Fatty Acid Composition of <i>Haliotis discus hannai</i> from Three Different Production Zones. <i>Journal of Aquatic Food Product Technology</i> , <b>2021</b> , 30, 416-425	1.6	1
228	Comparative Study of DHA with Different Molecular Forms for Ameliorating Osteoporosis by Promoting Chondrocyte-to-Osteoblast Transdifferentiation in the Growth Plate of Ovariectomized Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10562-10571	5.7	3
227	A generic intelligent tomato classification system for practical applications using DenseNet-201 with transfer learning. <i>Scientific Reports</i> , <b>2021</b> , 11, 15824	4.9	1
226	Cloning, Heterologous Expression, and Characterization of a $\beta$ -Carrageenase From Marine Bacterium : A Specific Enzyme for the Hybrid Carrageenan-Furcellaran. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 697218	5.7	1
225	Bleaching with the Mixed Adsorbents of Activated Earth and Activated Alumina to Reduce Color and Oxidation Products of Anchovy Oil. <i>Journal of Ocean University of China</i> , <b>2021</b> , 20, 1167-1174	1	0
224	Characterizing gangliosides in six sea cucumber species by HILIC-ESI-MS/MS. <i>Food Chemistry</i> , <b>2021</b> , 352, 129379	8.5	6

223	A Comparative Study About the Neuroprotective Effects of EPA-Enriched Phosphoethanolamine Plasmalogen and Phosphatidylethanolamine Against Oxidative Damage in Primary Hippocampal Neurons. <i>Journal of Ocean University of China</i> , <b>2021</b> , 20, 1207-1214	1	1
222	Dietary astaxanthin: an excellent carotenoid with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-27	11.5	4
221	Temperature effects on the nutritional quality in Pacific oysters ( <i>Crassostrea gigas</i> ) during ultraviolet depuration. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> ,	4.3	1
220	Microbial Composition and Co-occurrence Patterns in the Gut Microbial Community of Normal and Obese Mice in Response to Astaxanthin. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 671271	5.7	1
219	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> , <b>2021</b> , 20, 5345-5369	16.4	14
218	Utilizing heterologously overexpressed endo-1,3-fucanase to investigate the structure of sulfated fucan from sea cucumber ( <i>Holothuria hilla</i> ). <i>Carbohydrate Polymers</i> , <b>2021</b> , 272, 118480	10.3	2
217	DHA/EPA-Enriched Phosphatidylcholine Suppresses Tumor Growth and Metastasis via Activating Peroxisome Proliferator-Activated Receptor $\alpha$ In Lewis Lung Cancer Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 676-685	5.7	3
216	Assessing the Impact of Oil Types and Grades on Tocopherol and Tocotrienol Contents in Vegetable Oils with Chemometric Methods. <i>Molecules</i> , <b>2020</b> , 25,	4.8	7
215	A Novel Soluble Squalene-Hopene Cyclase and Its Application in Efficient Synthesis of Hopene. <i>Frontiers in Bioengineering and Biotechnology</i> , <b>2020</b> , 8, 426	5.8	1
214	Macroporous Hydrogel Dressing: A Macroporous Hydrogel Dressing with Enhanced Antibacterial and Anti-Inflammatory Capabilities for Accelerated Wound Healing (Adv. Funct. Mater. 21/2020). <i>Advanced Functional Materials</i> , <b>2020</b> , 30, 2070132	15.6	0
213	Inactivation of microbes on fruit surfaces using photodynamic therapy and its influence on the postharvest shelf-life of fruits. <i>Food Science and Technology International</i> , <b>2020</b> , 26, 696-705	2.6	5
212	Expression and characterization of a novel alginate-binding protein: A promising tool for investigating alginate. <i>Carbohydrate Polymers</i> , <b>2020</b> , 246, 116645	10.3	4
211	A rapid, easy, and sensitive method for detecting His-tag-containing chitinase based on ssDNA aptamers and gold nanoparticles. <i>Food Chemistry</i> , <b>2020</b> , 330, 127230	8.5	3
210	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> , <b>2020</b> , 8, 83	16.6	26
209	Characterization of a Novel Porphyrinase Accommodating Methyl-galactoses at Its Subsites. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7032-7039	5.7	5
208	A new multistage counter current extraction method of removing fluoride from defatted Antarctic krill powder. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14437	2.1	0
207	A Novel Route for Agarooligosaccharide Production with the Neoagarooligosaccharide-Producing $\beta$ Agarase as Catalyst. <i>Catalysts</i> , <b>2020</b> , 10, 214	4	2
206	Fucoidan Isolated from Inhibits LPS-Induced Inflammation in Macrophages via Blocking NF- $\kappa$ B, MAPK and JAK-STAT Pathways. <i>Marine Drugs</i> , <b>2020</b> , 18,	6	15

205	Relationship between structure and efficacy of sea cucumber saponins echinoside A and its derivatives on hemolytic activity and prevention of nonalcoholic fatty liver disease. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2198-2206	3.4	2
204	Molecular and Microbial Signatures Predictive of Prebiotic Action of Neoagarotetraose in a Dextran Sulfate Sodium-Induced Murine Colitis Model. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	2
203	The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. <i>Food Chemistry</i> , <b>2020</b> , 333, 127448	8.5	7
202	Expression and Characterization of a Methylated Galactose-Accommodating GH86 $\alpha$ Agarase from a Marine Bacterium. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7678-7683	5.7	1
201	Discovery and Characterization of an Endo-1,3-Fucanase From Marine Bacterium : A Novel Glycoside Hydrolase Family. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1674	5.7	10
200	Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 16-22	7.9	8
199	Radioprotective effects and mechanisms of animal, plant and microbial polysaccharides. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 153, 373-384	7.9	18
198	Hydrophilic Astaxanthin: PEGylated Astaxanthin Fights Diabetes by Enhancing the Solubility and Oral Absorbability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3649-3655	5.7	12
197	Collagen fibrils of sea cucumber ( <i>Apostichopus japonicus</i> ) are heterotypic. <i>Food Chemistry</i> , <b>2020</b> , 316, 126272	8.5	17
196	Effective Antarctic krill oil extraction using switchable hydrophilicity solvents. <i>Marine Life Science and Technology</i> , <b>2020</b> , 2, 41-49	4.5	1
195	Biochemical characterization and degradation pattern analysis of a novel PL-6 alginate lyase from <i>Streptomyces coelicolor</i> A3(2). <i>Food Chemistry</i> , <b>2020</b> , 323, 126852	8.5	9
194	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> , <b>2020</b> , 21,	6.3	15
193	A Macroporous Hydrogel Dressing with Enhanced Antibacterial and Anti-Inflammatory Capabilities for Accelerated Wound Healing. <i>Advanced Functional Materials</i> , <b>2020</b> , 30, 2000644	15.6	80
192	Improved gelation of polysaccharides with the formation of phase-separated networks using the giant squid hydrolysates. <i>Rheologica Acta</i> , <b>2020</b> , 59, 147-155	2.3	
191	Eicosapentaenoic acid-enriched phospholipids suppressed lipid accumulation by specific inhibition of lipid droplet-associated protein FSP27 in mice. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2244-2251	4.3	6
190	Structural characterization of arabinogalactan extracted from <i>Ixeris chinensis</i> (Thunb.) Nakai and its immunomodulatory effect on RAW264.7 macrophages. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 143, 977-983	7.9	7
189	Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. <i>Food Chemistry</i> , <b>2020</b> , 310, 125947	8.5	24
188	Enzymatic Synthesis of Ether Lipids Rich in Docosahexaenoic Acid with Squalene as Reaction Medium. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2020</b> , 97, 135-140	1.8	1

187	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> , <b>2020</b> , 71, 453-463	3.7	23
186	Chitosan: Structural modification, biological activity and application. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 4532-4546	7.9	82
185	Co-oxidation of Antarctic krill oil with whey protein and myofibrillar protein in oil-in-water emulsions. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3797-3805	3.4	0
184	Mass spectrometry-based lipidomics in food science and nutritional health: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 2530-2558	16.4	30
183	Marine-polysaccharide degrading enzymes: Status and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 2767-2796	16.4	20
182	Exogenous natural EPA-enriched phosphatidylcholine and phosphatidylethanolamine ameliorate lipid accumulation and insulin resistance activation of PPAR $\alpha$ in mice. <i>Food and Function</i> , <b>2020</b> , 11, 8248-8258	6.1	7
181	Oxidized Oligosaccharides Stabilize Rehydrated Sea Cucumbers against High-Temperature Impact. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	3
180	The Protective Effect of Dietary EPA-Enriched Ethanolamine Plasmalogens against Hyperlipidemia in Aged Mice. <i>European Journal of Lipid Science and Technology</i> , <b>2020</b> , 122, 2000179	3	0
179	Absorbability of Astaxanthin Was Much Lower in Obese Mice Than in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 11161-11169	5.7	3
178	The opposite effects of Antarctic krill oil and arachidonic acid-rich oil on bone resorption in ovariectomized mice. <i>Food and Function</i> , <b>2020</b> , 11, 7048-7060	6.1	7
177	Investigation of structural proteins in sea cucumber ( <i>Apostichopus japonicus</i> ) body wall. <i>Scientific Reports</i> , <b>2020</b> , 10, 18744	4.9	5
176	Identification of ceramide 2-aminoethylphosphonate molecular species from different aquatic products by NPLC/Q-Exactive-MS. <i>Food Chemistry</i> , <b>2020</b> , 304, 125425	8.5	6
175	Preparation and effects on neuronal nutrition of plasmenylethonoamine and plasmanylcholine from the mussel. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2020</b> , 84, 380-392	2.1	5
174	Effect of autoclaving on the mechanical properties and structure of the giant squid hydrolysate-polysaccharide gel. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 323-332	3.6	0
173	Sialoglycoproteins Isolated from the Eggs of <i>Gadus morhua</i> Inhibit Bone Resorption in Ovariectomized Rats by Suppressing the MAPK and NF- $\kappa$ B Pathways. <i>Journal of Ocean University of China</i> , <b>2019</b> , 18, 1174-1184	1	0
172	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> , <b>2019</b> , 63, e1900455	5.9	13
171	Cloning, Expression, and Characterization of a Novel Thermostable and Alkaline-stable Esterase from <i>Stenotrophomonas maltophilia</i> OUC_Est10 Catalytically Active in Organic Solvents. <i>Catalysts</i> , <b>2019</b> , 9, 401	4	7
170	Characterization of Turbot ( <i>Scophthalmus maximus</i> ) Skin and the Extracted Acid-Soluble Collagen. <i>Journal of Ocean University of China</i> , <b>2019</b> , 18, 687-692	1	4

169	A novel autolysis system for extracellular production and direct immobilization of a phospholipase D fused with cellulose binding domain. <i>BMC Biotechnology</i> , <b>2019</b> , 19, 29	3.5	5
168	Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. <i>Biosensors and Bioelectronics</i> , <b>2019</b> , 141, 111447	11.8	75
167	Microbial Co-Occurrence Patterns and Keystone Species in the Gut Microbial Community of Mice in Response to Stress and Chondroitin Sulfate Disaccharide. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	7
166	Immobilization of Phospholipase D on Silica-Coated Magnetic Nanoparticles for the Synthesis of Functional Phosphatidylserine. <i>Catalysts</i> , <b>2019</b> , 9, 361	4	9
165	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> , <b>2019</b> , 52, 2266-2282	2.2	8
164	Mechanism of neoagarotetraose protects against intense exercise-induced liver injury based on molecular ecological network analysis. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2019</b> , 83, 1227-1238	2.1	4
163	Topologically Constrained Formation of Stable Z-DNA from Normal Sequence under Physiological Conditions. <i>Journal of the American Chemical Society</i> , <b>2019</b> , 141, 7758-7764	16.4	21
162	The comparison of krill oil extracted through ethanol-hexane method and subcritical method. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 700-710	3.2	7
161	Curcumin-mediated photodynamic inactivation (PDI) against DH5 $\alpha$ contaminated in oysters and cellular toxicological evaluation of PDI-treated oysters. <i>Photodiagnosis and Photodynamic Therapy</i> , <b>2019</b> , 26, 244-251	3.5	13
160	Two-Step Separation of Chitin from Shrimp Shells Using Citric Acid and Deep Eutectic Solvents with the Assistance of Microwave. <i>Polymers</i> , <b>2019</b> , 11,	4.5	49
159	Comparative Analyses of DHA-Phosphatidylcholine Forage and Liposomes on Alzheimer's Disease in SAMP8 Mice. <i>European Journal of Lipid Science and Technology</i> , <b>2019</b> , 121, 1800524	3	8
158	Sialoglycoprotein isolated from <i>Carassius auratus</i> eggs promotes osteogenesis by stimulating mesenchymal stem cells to commit to osteoblast differentiation. <i>Cell and Tissue Research</i> , <b>2019</b> , 376, 365-376	4.2	3
157	Peptides from Antarctic Krill ( <i>Euphausia superba</i> ) Improve Osteoarthritis via Inhibiting HIF-2 $\beta$ -Mediated Death Receptor Apoptosis and Metabolism Regulation in Osteoarthritic Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 3125-3133	5.7	8
156	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> , <b>2019</b> , 67, 9423-9431	5.7	18
155	Cryo-EM structure of TRPC5 at 2.8- $\text{\AA}$ resolution reveals unique and conserved structural elements essential for channel function. <i>Science Advances</i> , <b>2019</b> , 5, eaaw7935	14.3	42
154	Expression and Characterization of a Novel $\beta$ -Porphyrinase from Marine Bacterium : A Biotechnological Tool for Degrading Porphyrin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9307-9313	5.7	10
153	Structural characterization and biological activity of galactoglucan from <i>Castanea mollissima</i> Blume. <i>Journal of Carbohydrate Chemistry</i> , <b>2019</b> , 38, 398-411	1.7	6
152	Combining Cell Surface Display and DNA-Shuffling Technology for Directed Evolution of Phospholipase D and Synthesis of Phosphatidylserine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13119-13126	5.7	6

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150	Cloning, expression and characterization of a novel chitosanase from <i>Streptomyces albolongus</i> ATCC 27414. <i>Food Chemistry</i> , <b>2019</b> , 286, 696-702	8.5	36
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31	Hypoglycemic effect of a mixture of sea cucumber and cordyceps sinensis in streptozotocin-induced diabetic rat. <i>Journal of Ocean University of China</i> , <b>2014</b> , 13, 271-277	1	5
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28	Identification of fucans from four species of sea cucumber by high temperature $^1\text{H}$ NMR. <i>Journal of Ocean University of China</i> , <b>2014</b> , 13, 871-876	1	4
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