

# Changhu Xue

## List of Publications by Year in descending order

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292  
papers

6,864  
citations

81743

39  
h-index

118652

62  
g-index

295  
all docs

295  
docs citations

295  
times ranked

7024  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan: Structural modification, biological activity and application. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 4532-4546.	3.6	266
2	Dietary trimethylamine N-oxide exacerbates impaired glucose tolerance in mice fed a high fat diet. <i>Journal of Bioscience and Bioengineering</i> , 2014, 118, 476-481.	1.1	259
3	A Macroporous Hydrogel Dressing with Enhanced Antibacterial and Anti-inflammatory Capabilities for Accelerated Wound Healing. <i>Advanced Functional Materials</i> , 2020, 30, 2000644.	7.8	206
4	Trimethylamine-N-oxide (TMAO)-induced atherosclerosis is associated with bile acid metabolism. <i>Lipids in Health and Disease</i> , 2018, 17, 286.	1.2	148
5	Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. <i>Biosensors and Bioelectronics</i> , 2019, 141, 111447.	5.3	111
6	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.	2.4	104
7	Antithrombotic activity of oral administered low molecular weight fucoidan from <i>Laminaria Japonica</i> . <i>Thrombosis Research</i> , 2016, 144, 46-52.	0.8	99
8	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.	1.5	96
9	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.	2.4	89
10	Effective Enzyme Immobilization onto a Magnetic Chitin Nanofiber Composite. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 8118-8124.	3.2	87
11	Structural characteristics and bioactive properties of a novel polysaccharide from <i>Flammulina velutipes</i> . <i>Carbohydrate Polymers</i> , 2018, 197, 147-156.	5.1	85
12	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, 409.	2.0	83
13	Photodynamic effect of curcumin on <i>Vibrio parahaemolyticus</i> . <i>Photodiagnosis and Photodynamic Therapy</i> , 2016, 15, 34-39.	1.3	75
14	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.	5.9	75
15	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.	4.9	70
16	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.	4.7	69
17	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, 3680-3690.	1.4	67
18	Primary structure and chain conformation of fucoidan extracted from sea cucumber <i>Holothuria tubulosa</i> . <i>Carbohydrate Polymers</i> , 2016, 136, 1091-1097.	5.1	66

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19	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.	2.9	64
20	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.	1.5	63
21	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.	5.9	63
22	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.	1.0	61
23	Structure and rheological characteristics of fucoidan from sea cucumber <i>Apostichopus japonicus</i> . <i>Food Chemistry</i> , 2015, 180, 71-76.	4.2	58
24	Glycosaminoglycanomics of Cultured Cells Using a Rapid and Sensitive LC-MS/MS Approach. <i>ACS Chemical Biology</i> , 2015, 10, 1303-1310.	1.6	58
25	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.	5.1	58
26	Virucidal efficacy of treatment with photodynamically activated curcumin on murine norovirus bio-accumulated in oysters. <i>Photodiagnosis and Photodynamic Therapy</i> , 2015, 12, 385-392.	1.3	57
27	Marine-polysaccharide degrading enzymes: Status and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2767-2796.	5.9	57
28	Digestion of Nucleic Acids Starts in the Stomach. <i>Scientific Reports</i> , 2015, 5, 11936.	1.6	56
29	Synthesis and cytotoxicity of selenium nanoparticles stabilized by $\beta$ -D-glucan from <i>Castanea mollissima</i> Blume. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 818-826.	3.6	55
30	Recent advances on food-grade oleogels: Fabrication, application and research trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7659-7676.	5.4	54
31	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.	4.2	53
32	Cloning, expression and characterization of a novel chitosanase from <i>Streptomyces albolongus</i> ATCC 27414. <i>Food Chemistry</i> , 2019, 286, 696-702.	4.2	53
33	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.	1.3	53
34	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.	1.6	52
35	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.	5.1	49
36	Dietary astaxanthin: an excellent carotenoid with multiple health benefits. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3019-3045.	5.4	48

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37	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.	2.6	46
38	Food-grade carrageenans and their implications in health and disease. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3918-3936.	5.9	46
39	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.	1.1	45
40	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.	4.2	45
41	Influence of molecular structure of astaxanthin esters on their stability and bioavailability. <i>Food Chemistry</i> , 2021, 343, 128497.	4.2	45
42	Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. <i>Food Chemistry</i> , 2020, 310, 125947.	4.2	44
43	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.	1.7	41
44	Radioprotective effects and mechanisms of animal, plant and microbial polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 373-384.	3.6	41
45	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, 9550-9557.	2.4	39
46	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.	1.2	38
47	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.	2.4	38
48	Tremella polysaccharides-coated zein nanoparticles for enhancing stability and bioaccessibility of curcumin. <i>Current Research in Food Science</i> , 2022, 5, 611-618.	2.7	38
49	Analysis of 3-O-sulfo group-containing heparin tetrasaccharides in heparin by liquid chromatography-mass spectrometry. <i>Analytical Biochemistry</i> , 2014, 455, 3-9.	1.1	36
50	Preparation and thermo-reversible gelling properties of protein isolate from defatted Antarctic krill ( <i>Euphausia superba</i> ) byproducts. <i>Food Chemistry</i> , 2015, 188, 170-176.	4.2	36
51	Palmitine hydrochloride mediated photodynamic inactivation of breast cancer MCF-7 cells: Effectiveness and mechanism of action. <i>Photodiagnosis and Photodynamic Therapy</i> , 2016, 15, 133-138.	1.3	36
52	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.	1.7	36
53	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.	6.6	36
54	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.	5.1	34

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55	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.	2.4	34
56	Interactions and phase behaviors in mixed solutions of $\hat{\nu}$ -carrageenan and myofibrillar protein extracted from Alaska Pollock surimi. <i>Food Research International</i> , 2018, 105, 821-827.	2.9	34
57	Latest developments in food-grade delivery systems for probiotics: A systematic review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4371-4388.	5.4	34
58	Comparative Lipid Profile Analysis of Four Fish Species by Ultrapformance Liquid Chromatography Coupled with Quadrupole Time-of-Flight Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9423-9431.	2.4	33
59	Fucoidan Isolated from <i>Saccharina japonica</i> Inhibits LPS-Induced Inflammation in Macrophages via Blocking NF- $\hat{\nu}$ B, MAPK and JAK-STAT Pathways. <i>Marine Drugs</i> , 2020, 18, 328.	2.2	33
60	Astaxanthin n-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, 2149.	1.8	33
61	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.	0.6	32
62	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.	0.6	32
63	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.	2.9	32
64	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.	1.5	32
65	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.	2.4	32
66	Sphingolipids in food and their critical roles in human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 462-491.	5.4	31
67	Inhibitory effect of fucosylated chondroitin sulfate from the sea cucumber <i>Acaudina molpadioides</i> on adipogenesis is dependent on Wnt/ $\hat{\nu}$ <sup>2</sup> -catenin pathway. <i>Journal of Bioscience and Bioengineering</i> , 2015, 119, 85-91.	1.1	30
68	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.	1.3	30
69	Identification of a novel phospholipase D with high transphosphatidylase activity and its application in synthesis of phosphatidylserine and DHA-phosphatidylserine. <i>Journal of Biotechnology</i> , 2017, 249, 51-58.	1.9	29
70	Collagen fibrils of sea cucumber ( <i>Apostichopus japonicus</i> ) are heterotypic. <i>Food Chemistry</i> , 2020, 316, 126272.	4.2	29
71	A comprehensive review of oyster peptides: Preparation, characterisation and bioactivities. <i>Reviews in Aquaculture</i> , 2022, 14, 120-138.	4.6	29
72	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.	0.8	29

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73	Purification, expression and characterization of a novel Î±-L-fucosidase from a marine bacteria <i>Wenyngzhuangia fucanilytica</i> . <i>Protein Expression and Purification</i> , 2017, 129, 9-17.	0.6	28
74	The Protective Effect of Antarctic Krill Oil on Cognitive Function by Inhibiting Oxidative Stress in the Brain of Senescenceâ€Accelerated Prone Mouse Strain 8 (SAMP8) Mice. <i>Journal of Food Science</i> , 2018, 83, 543-551.	1.5	28
75	Expression and Characterization of a Novel Î²-Porphyrinase from Marine Bacterium <i>Wenyngzhuangia fucanilytica</i> : A Biotechnological Tool for Degrading Porphyrin. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9307-9313.	2.4	28
76	Discovery and Characterization of an Endo-1,3-Fucanase From Marine Bacterium <i>Wenyngzhuangia fucanilytica</i> : A Novel Glycoside Hydrolase Family. <i>Frontiers in Microbiology</i> , 2020, 11, 1674.	1.5	28
77	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, 457-463.	1.1	27
78	Chain conformational and physicochemical properties of fucoidans from sea cucumber. <i>Carbohydrate Polymers</i> , 2016, 152, 433-440.	5.1	27
79	Eicosapentaenoic Acid-Enriched Phosphatidylcholine Mitigated AÎ²1-42-Induced Neurotoxicity via Autophagy-Inflammasome Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13767-13774.	2.4	27
80	Fucoxanthin-loaded nanoparticles composed of gliadin and chondroitin sulfate: Synthesis, characterization and stability. <i>Food Chemistry</i> , 2022, 379, 132163.	4.2	27
81	Preparation and anti-osteoporotic activities in vivo of phosphorylated peptides from Antarctic krill ( <i>Euphausia superba</i> ). <i>Peptides</i> , 2015, 68, 239-245.	1.2	25
82	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.	2.4	25
83	Effects of curdlan on the texture and structure of Alaska pollock surimi gels treated at 120Â°C. <i>International Journal of Food Properties</i> , 2018, 21, 1778-1788.	1.3	25
84	Conformational and physicochemical properties of fucosylated chondroitin sulfate from sea cucumber <i>Apostichopus japonicus</i> . <i>Carbohydrate Polymers</i> , 2016, 152, 26-32.	5.1	24
85	Photodynamic action of palmatine hydrochloride on colon adenocarcinoma HT-29 cells. <i>Photodiagnosis and Photodynamic Therapy</i> , 2016, 15, 53-58.	1.3	24
86	Cerebrosides from Sea Cucumber Protect Against Oxidative Stress in SAMP8 Mice and PC12 Cells. <i>Journal of Medicinal Food</i> , 2017, 20, 392-402.	0.8	24
87	Mechanism of Phospholipid Hydrolysis for Oyster <i>Crassostrea plicatula</i> Phospholipids During Storage Using Shotgun Lipidomics. <i>Lipids</i> , 2017, 52, 1045-1058.	0.7	24
88	DHA-Enriched Phosphatidylcholine and DHA-Enriched Phosphatidylserine Improve Age-Related Lipid Metabolic Disorder through Different Metabolism in the Senescenceâ€Accelerated Mouse. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700490.	1.0	24
89	Effect of thermal processing towards lipid oxidation and non-enzymatic browning reactions of Antarctic krill ( <i>Euphausia superba</i> ) meal. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5257-5268.	1.7	24
90	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.	3.5	24

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91	Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber ( <i>Apostichopus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1	0.9	23
92	Electrospinning Superassembled Mesoporous AlEgenâ€“Organosilica Frameworks Featuring Diversified Forms and Superstability for Wearable and Washable Solid-State Fluorescence Smart Sensors. Analytical Chemistry, 2021, 93, 2367-2376.	3.2	23
93	Lactoferrin particles assembled via transglutaminase-induced crosslinking: Utilization in oleogel-based Pickering emulsions with improved curcumin bioaccessibility. Food Chemistry, 2022, 374, 131779.	4.2	23
94	Sialoglycoprotein Isolated from Eggs of <i>Carassius auratus</i> Ameliorates Osteoporosis: An Effect Associated with Regulation of the Wnt/ $\beta$ -Catenin Pathway in Rodents. Journal of Agricultural and Food Chemistry, 2016, 64, 2875-2882.	2.4	22
95	Hydrophilic Astaxanthin: PEGylated Astaxanthin Fights Diabetes by Enhancing the Solubility and Oral Absorbability. Journal of Agricultural and Food Chemistry, 2020, 68, 3649-3655.	2.4	22
96	Investigating influence of aquaculture seawater with different salinities on non-volatile taste-active compounds in Pacific oyster ( <i>Crassostrea gigas</i> ). Journal of Food Measurement and Characterization, 2021, 15, 2078-2087.	1.6	22
97	Sialoglycoproteins prepared from the eggs of <i>Carassius auratus</i> prevent bone loss by inhibiting the NF- $\kappa$ B pathway in ovariectomized rats. Food and Function, 2016, 7, 704-712.	2.1	21
98	Modification of Gelatine with <i>Galla chinensis</i> Extract, a Natural Crosslinker. International Journal of Food Properties, 2016, 19, 731-744.	1.3	21
99	Sialoglycoprotein isolated from the eggs of <i>Gadus morhua</i> enhances fracture healing in osteoporotic mice. Food and Function, 2017, 8, 1094-1104.	2.1	21
100	Malvidin 3- $\alpha$ -D-Glucoside Modulated Gut Microbial Dysbiosis and Global Metabolome Disrupted in a Murine Colitis Model Induced by Dextran Sulfate Sodium. Molecular Nutrition and Food Research, 2019, 63, e1900455.	1.5	21
101	Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. International Journal of Biological Macromolecules, 2020, 150, 16-22.	3.6	21
102	Identification of three novel antioxidative peptides from <i>Auxenochlorella pyrenoidosa</i> protein hydrolysates based on a peptidomics strategy. Food Chemistry, 2022, 375, 131849.	4.2	21
103	Biochemical properties of fish sauce prepared using low salt, solid state fermentation with anchovy by-products. Food Science and Biotechnology, 2014, 23, 1497-1506.	1.2	20
104	Ameliorative effect of vanadyl(IV)-ascorbate complex on high-fat high-sucrose diet-induced hyperglycemia, insulin resistance, and oxidative stress in mice. Journal of Trace Elements in Medicine and Biology, 2015, 32, 155-161.	1.5	20
105	Effects of heat treatment on the gel properties of the body wall of sea cucumber ( <i>Apostichopus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.4	20
106	Chain conformation, rheological and charge properties of fucoidan extracted from sea cucumber <i>Thelenota ananas</i> : A semi-flexible coil negative polyelectrolyte. Food Chemistry, 2017, 237, 511-515.	4.2	20
107	Effects of microwave heating on the gelation properties of heat-induced Alaska Pollock ( <i>Theragra</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.1	20
108	Curcumin-mediated photodynamic inactivation (PDI) against DH5 $\alpha$ contaminated in oysters and cellular toxicological evaluation of PDI-treated oysters. Photodiagnosis and Photodynamic Therapy, 2019, 26, 244-251.	1.3	20

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109	The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. <i>Food Chemistry</i> , 2020, 333, 127448.	4.2	20
110	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.	4.2	20
111	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.	0.6	19
112	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.	2.1	19
113	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.	0.9	19
114	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.	2.4	19
115	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.	1.7	19
116	Exogenous natural EPA-enriched phosphatidylcholine and phosphatidylethanolamine ameliorate lipid accumulation and insulin resistance via activation of PPAR $\alpha$ in mice. <i>Food and Function</i> , 2020, 11, 8248-8258.	2.1	19
117	Assessing the Impact of Oil Types and Grades on Tocopherol and Tocotrienol Contents in Vegetable Oils with Chemometric Methods. <i>Molecules</i> , 2020, 25, 5076.	1.7	19
118	Structure-based design of agarase AgWH50C from <i>Agarivorans gilvus</i> WH0801 to enhance thermostability. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 1289-1298.	1.7	18
119	The opposite effects of Antarctic krill oil and arachidonic acid-rich oil on bone resorption in ovariectomized mice. <i>Food and Function</i> , 2020, 11, 7048-7060.	2.1	18
120	Uncovering proteome variations of differently heat-treated sea cucumber ( <i>Apostichopus japonicus</i> ) by label-free mass spectrometry. <i>Food Chemistry</i> , 2021, 344, 128575.	4.2	18
121	Purification and identification of $\alpha$ 3 linked sialoglycoprotein and $\alpha$ 6 linked sialoglycoprotein in edible bird's nest. <i>European Food Research and Technology</i> , 2015, 240, 389-397.	1.6	17
122	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.	1.0	17
123	Structure of Sphingolipids From Sea Cucumber ( <i>Cucumaria frondosa</i> ) and Structure-Specific Cytotoxicity Against Human HepG2 Cells. <i>Lipids</i> , 2016, 51, 321-334.	0.7	17
124	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.	2.1	17
125	Peptides from Antarctic Krill ( <i>Euphausia superba</i> ) Improve Osteoarthritis via Inhibiting HIF-2 $\alpha$ -Mediated Death Receptor Apoptosis and Metabolism Regulation in Osteoarthritic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3125-3133.	2.4	17
126	Characterization of a Novel Porphyranase Accommodating Methyl-galactoses at Its Subsites. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7032-7039.	2.4	17



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127	A generic intelligent tomato classification system for practical applications using DenseNet-201 with transfer learning. <i>Scientific Reports</i> , 2021, 11, 15824.	1.6	17
128	Characterization of Metabolic Pathways and Absorption of Sea Cucumber Saponins, Holothurin A and Echinaside A, <i>in Vitro</i> and <i>in Vivo</i> . <i>Journal of Food Science</i> , 2017, 82, 1961-1967.	1.5	16
129	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.	1.5	16
130	Combining Cell Surface Display and DNA-Shuffling Technology for Directed Evolution of <i>Streptomyces</i> Phospholipase D and Synthesis of Phosphatidylserine. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13119-13126.	2.4	16
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