## Changhu Xue

List of Publications by Year in descending order

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| #  | Article  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | Chitosan: Structural modification, biological activity and application. International Journal of<br>Biological Macromolecules, 2020, 164, 4532-4546.   | 7.5  | 266       |
| 2  | Dietary trimethylamine N-oxide exacerbates impaired glucose tolerance in mice fed a high fat diet.<br>Journal of Bioscience and Bioengineering, 2014, 118, 476-481.                                | 2.2  | 259       |
| 3  | A Macroporous Hydrogel Dressing with Enhanced Antibacterial and Antiâ€Inflammatory Capabilities for<br>Accelerated Wound Healing. Advanced Functional Materials, 2020, 30, 2000644.                | 14.9 | 206       |
| 4  | Trimethylamine-N-oxide (TMAO)-induced atherosclerosis is associated with bile acid metabolism. Lipids<br>in Health and Disease, 2018, 17, 286.   | 3.0  | 148       |
| 5  | Recent advances of molecularly imprinted polymer-based sensors in the detection of food safety hazard factors. Biosensors and Bioelectronics, 2019, 141, 111447.                                   | 10.1 | 111       |
| 6  | Green and Facile Production of Chitin from Crustacean Shells Using a Natural Deep Eutectic Solvent.<br>Journal of Agricultural and Food Chemistry, 2018, 66, 11897-11901.                          | 5.2  | 104       |
| 7  | Antithrombotic activity of oral administered low molecular weight fucoidan from Laminaria Japonica.<br>Thrombosis Research, 2016, 144, 46-52.  | 1.7  | 99        |
| 8  | Effect of molecular weight on the antioxidant property of low molecular weight alginate from<br>Laminaria japonica. Journal of Applied Phycology, 2012, 24, 295-300.                               | 2.8  | 96        |
| 9  | Effects of Astaxanthin and Docosahexaenoic-Acid-Acylated Astaxanthin on Alzheimer's Disease in<br>APP/PS1 Double-Transgenic Mice. Journal of Agricultural and Food Chemistry, 2018, 66, 4948-4957. | 5.2  | 89        |
| 10 | Effective Enzyme Immobilization onto a Magnetic Chitin Nanofiber Composite. ACS Sustainable<br>Chemistry and Engineering, 2018, 6, 8118-8124.  | 6.7  | 87        |
| 11 | Structural characteristics and bioactive properties of a novel polysaccharide from Flammulina velutipes. Carbohydrate Polymers, 2018, 197, 147-156.  | 10.2 | 85        |
| 12 | Two-Step Separation of Chitin from Shrimp Shells Using Citric Acid and Deep Eutectic Solvents with the Assistance of Microwave. Polymers, 2019, 11, 409.   | 4.5  | 83        |
| 13 | Photodynamic effect of curcumin on Vibrio parahaemolyticus. Photodiagnosis and Photodynamic<br>Therapy, 2016, 15, 34-39.   | 2.6  | 75        |
| 14 | Alginateâ€based delivery systems for food bioactive ingredients: An overview of recent advances and future trends. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5345-5369.     | 11.7 | 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. Microbiome, 2020, 8, 83.                 | 11.1 | 70        |
| 16 | Cryo-EM structure of TRPC5 at 2.8-Ã resolution reveals unique and conserved structural elements essential for channel function. Science Advances, 2019, 5, eaaw7935.                               | 10.3 | 69        |
| 17 | Preparation of water-soluble melanin from squid ink using ultrasound-assisted degradation and its anti-oxidant activity. Journal of Food Science and Technology, 2014, 51, 3680-3690.              | 2.8  | 67        |
| 18 | Primary structure and chain conformation of fucoidan extracted from sea cucumber Holothuria tubulosa. Carbohydrate Polymers, 2016, 136, 1091-1097.   | 10.2 | 66        |

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|----|--|------|-----------|
| 19 | The effect of a novel photodynamic activation method mediated by curcumin on oyster shelf life and quality. Food Research International, 2016, 87, 204-210.  | 6.2  | 64        |
| 20 | Neoagarotetraose protects mice against intense exerciseâ€induced fatigue damage by modulating gut<br>microbial composition and function. Molecular Nutrition and Food Research, 2017, 61, 1600585.                         | 3.3  | 63        |
| 21 | Mass spectrometryâ€based lipidomics in food science and nutritional health: A comprehensive review.<br>Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2530-2558.   | 11.7 | 63        |
| 22 | Comparative study of DHAâ€enriched phospholipids and EPAâ€enriched phospholipids on metabolic<br>disorders in dietâ€inducedâ€obese C57BL/6J mice. European Journal of Lipid Science and Technology, 2014,<br>116, 255-265. | 1.5  | 61        |
| 23 | Structure and rheological characteristics of fucoidan from sea cucumber Apostichopus japonicus.<br>Food Chemistry, 2015, 180, 71-76.   | 8.2  | 58        |
| 24 | Glycosaminoglycanomics of Cultured Cells Using a Rapid and Sensitive LC-MS/MS Approach. ACS Chemical Biology, 2015, 10, 1303-1310.   | 3.4  | 58        |
| 25 | A novel structural fucosylated chondroitin sulfate from Holothuria Mexicana and its effects on growth factors binding and anticoagulation. Carbohydrate Polymers, 2018, 181, 1160-1168.                                    | 10.2 | 58        |
| 26 | Virucidal efficacy of treatment with photodynamically activated curcumin on murine norovirus bio-accumulated in oysters. Photodiagnosis and Photodynamic Therapy, 2015, 12, 385-392.                                       | 2.6  | 57        |
| 27 | Marineâ€polysaccharide degrading enzymes: Status and prospects. Comprehensive Reviews in Food<br>Science and Food Safety, 2020, 19, 2767-2796.   | 11.7 | 57        |
| 28 | Digestion of Nucleic Acids Starts in the Stomach. Scientific Reports, 2015, 5, 11936.  | 3.3  | 56        |
| 29 | Synthesis and cytotoxicity of selenium nanoparticles stabilized by α-D-glucan from Castanea mollissima<br>Blume. International Journal of Biological Macromolecules, 2019, 129, 818-826.                                   | 7.5  | 55        |
| 30 | Recent advances on food-grade oleogels: Fabrication, application and research trends. Critical<br>Reviews in Food Science and Nutrition, 2022, 62, 7659-7676.  | 10.3 | 54        |
| 31 | Cloning, characterization and substrate degradation mode of a novel chitinase from Streptomyces albolongus ATCC 27414. Food Chemistry, 2018, 261, 329-336.   | 8.2  | 53        |
| 32 | Cloning, expression and characterization of a novel chitosanase from Streptomyces albolongus ATCC 27414. Food Chemistry, 2019, 286, 696-702.   | 8.2  | 53        |
| 33 | The role of gut microbiota in the resistance to obesity in mice fed a high fat diet. International<br>Journal of Food Sciences and Nutrition, 2020, 71, 453-463.   | 2.8  | 53        |
| 34 | Chondroitin sulfate disaccharides modified the structure and function of the murine gut microbiome under healthy and stressed conditions. Scientific Reports, 2017, 7, 6783.   | 3.3  | 52        |
| 35 | Structure characterization and antitumor activity of the extracellular polysaccharide from the marine fungus Hansfordia sinuosae. Carbohydrate Polymers, 2018, 190, 87-94.   | 10.2 | 49        |
| 36 | Dietary astaxanthin: an excellent carotenoid with multiple health benefits. Critical Reviews in Food<br>Science and Nutrition, 2023, 63, 3019-3045.  | 10.3 | 48        |

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|----|---|------|-----------|
| 37 | Effects of Ozone-Induced Oxidation on the Physicochemical Properties of Myofibrillar Proteins<br>Recovered from Bighead Carp (Hypophthalmichthys nobilis). Food and Bioprocess Technology, 2015, 8,<br>181-190.   | 4.7  | 46        |
| 38 | Foodâ€grade carrageenans and their implications in health and disease. Comprehensive Reviews in Food<br>Science and Food Safety, 2021, 20, 3918-3936.   | 11.7 | 46        |
| 39 | Fucoidan from sea cucumber Cucumaria frondosa exhibits anti-hyperglycemic effects in insulin<br>resistant mice via activating the PI3K/PKB pathway and GLUT4. Journal of Bioscience and<br>Bioengineering, 2016, 121, 36-42.                            | 2.2  | 45        |
| 40 | Evaluation of the physicochemical stability and digestibility of microencapsulated esterified astaxanthins using in vitro and in vivo models. Food Chemistry, 2018, 260, 73-81.   | 8.2  | 45        |
| 41 | Influence of molecular structure of astaxanthin esters on their stability and bioavailability. Food<br>Chemistry, 2021, 343, 128497.  | 8.2  | 45        |
| 42 | Comparative lipid profile of four edible shellfishes by UPLC-Triple TOF-MS/MS. Food Chemistry, 2020, 310, 125947.   | 8.2  | 44        |
| 43 | Thermal stability and oral absorbability of astaxanthin esters from <scp><i>Haematococcus<br/>pluvialis</i></scp> in Balb/c mice. Journal of the Science of Food and Agriculture, 2019, 99, 3662-3671.  | 3.5  | 41        |
| 44 | Radioprotective effects and mechanisms of animal, plant and microbial polysaccharides. International<br>Journal of Biological Macromolecules, 2020, 153, 373-384.   | 7.5  | 41        |
| 45 | Phosphorylated Peptides from Antarctic Krill ( <i>Euphausia superba</i> ) Prevent Estrogen Deficiency<br>Induced Osteoporosis by Inhibiting Bone Resorption in Ovariectomized Rats. Journal of Agricultural<br>and Food Chemistry, 2015, 63, 9550-9557. | 5.2  | 39        |
| 46 | Polymannuronic acid ameliorated obesity and inflammation associated with a high-fat and<br>high-sucrose diet by modulating the gut microbiome in a murine model. British Journal of Nutrition,<br>2017, 117, 1332-1342.                                 | 2.3  | 38        |
| 47 | Gastric Protective Activities of Sea Cucumber Fucoidans with Different Molecular Weight and Chain<br>Conformations: A Structure–Activity Relationship Investigation. Journal of Agricultural and Food<br>Chemistry, 2018, 66, 8615-8622.                | 5.2  | 38        |
| 48 | Tremella polysaccharides-coated zein nanoparticles for enhancing stability and bioaccessibility of curcumin. Current Research in Food Science, 2022, 5, 611-618.  | 5.8  | 38        |
| 49 | Analysis of 3-O-sulfo group-containing heparin tetrasaccharides in heparin by liquid<br>chromatography–mass spectrometry. Analytical Biochemistry, 2014, 455, 3-9.  | 2.4  | 36        |
| 50 | Preparation and thermo-reversible gelling properties of protein isolate from defatted Antarctic krill<br>(Euphausia superba) byproducts. Food Chemistry, 2015, 188, 170-176.  | 8.2  | 36        |
| 51 | Palmatine hydrochloride mediated photodynamic inactivation of breast cancer MCF-7 cells:<br>Effectiveness and mechanism of action. Photodiagnosis and Photodynamic Therapy, 2016, 15, 133-138.  | 2.6  | 36        |
| 52 | Neuroprotective Effects of n-3 Polyunsaturated Fatty Acid-Enriched Phosphatidylserine Against<br>Oxidative Damage in PC12 Cells. Cellular and Molecular Neurobiology, 2018, 38, 657-668.  | 3.3  | 36        |
| 53 | Topologically Constrained Formation of Stable Z-DNA from Normal Sequence under Physiological Conditions. Journal of the American Chemical Society, 2019, 141, 7758-7764.  | 13.7 | 36        |
| 54 | Fucosylated chondroitin sulfate is covalently associated with collagen fibrils in sea cucumber Apostichopus japonicus body wall. Carbohydrate Polymers, 2018, 186, 439-444.   | 10.2 | 34        |

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|----|--|------|-----------|
| 55 | Protective Effects of DHA-PC against Vancomycin-Induced Nephrotoxicity through the Inhibition of<br>Oxidative Stress and Apoptosis in BALB/c Mice. Journal of Agricultural and Food Chemistry, 2018, 66,<br>475-484.               | 5.2  | 34        |
| 56 | Interactions and phase behaviors in mixed solutions of $\hat{I}^2$ -carrageenan and myofibrillar protein extracted from Alaska Pollock surimi. Food Research International, 2018, 105, 821-827.                                    | 6.2  | 34        |
| 57 | Latest developments in food-grade delivery systems for probiotics: A systematic review. Critical<br>Reviews in Food Science and Nutrition, 2023, 63, 4371-4388.  | 10.3 | 34        |
| 58 | Comparative Lipid Profile Analysis of Four Fish Species by Ultraperformance Liquid Chromatography<br>Coupled with Quadrupole Time-of-Flight Mass Spectrometry. Journal of Agricultural and Food<br>Chemistry, 2019, 67, 9423-9431. | 5.2  | 33        |
| 59 | Fucoidan Isolated from Saccharina japonica Inhibits LPS-Induced Inflammation in Macrophages via<br>Blocking NF-κB, MAPK and JAK-STAT Pathways. Marine Drugs, 2020, 18, 328.  | 4.6  | 33        |
| 60 | Astaxanthin n-Octanoic Acid Diester Ameliorates Insulin Resistance and Modulates Gut Microbiota in<br>High-Fat and High-Sucrose Diet-Fed Mice. International Journal of Molecular Sciences, 2020, 21, 2149.                        | 4.1  | 33        |
| 61 | Antioxidation activities of low-molecular-weight gelatin hydrolysate isolated from the sea cucumber<br>Stichopus japonicus. Journal of Ocean University of China, 2010, 9, 94-98.  | 1.2  | 32        |
| 62 | Analyzing the flavor compounds in Chinese traditional fermented shrimp pastes by HS-SPME-GC/MS and electronic nose. Journal of Ocean University of China, 2017, 16, 311-318.   | 1.2  | 32        |
| 63 | Phase behaviors involved in surimi gel system: Effects of phase separation on gelation of myofibrillar protein and kappa-carrageenan. Food Research International, 2017, 100, 361-368.   | 6.2  | 32        |
| 64 | Influence of encapsulation techniques on the structure, physical properties, and thermal stability of fish oil microcapsules by spray drying. Journal of Food Process Engineering, 2017, 40, e12576.                               | 2.9  | 32        |
| 65 | Identification of Peptide Biomarkers for Discrimination of Shrimp Species through SWATH-MS-Based<br>Proteomics and Chemometrics. Journal of Agricultural and Food Chemistry, 2018, 66, 10567-10574.                                | 5.2  | 32        |
| 66 | Sphingolipids in food and their critical roles in human health. Critical Reviews in Food Science and Nutrition, 2021, 61, 462-491.   | 10.3 | 31        |
| 67 | Inhibitory effect of fucosylated chondroitin sulfate from the sea cucumber Acaudina molpadioides on adipogenesis is dependent on Wnt/β-catenin pathway. Journal of Bioscience and Bioengineering, 2015, 119, 85-91.                | 2.2  | 30        |
| 68 | Effect of fermentation by <i>Aspergillus oryzae</i> on the biochemical and sensory properties of<br>anchovy ( <i>Engraulis japonicus</i> ) fish sauce. International Journal of Food Science and<br>Technology, 2016, 51, 133-141. | 2.7  | 30        |
| 69 | Identification of a novel phospholipase D with high transphosphatidylation activity and its<br>application in synthesis of phosphatidylserine and DHA-phosphatidylserine. Journal of Biotechnology,<br>2017, 249, 51-58.           | 3.8  | 29        |
| 70 | Collagen fibrils of sea cucumber (Apostichopus japonicus) are heterotypic. Food Chemistry, 2020, 316,<br>126272.   | 8.2  | 29        |
| 71 | A comprehensive review of oyster peptides: Preparation, characterisation and bioactivities. Reviews in Aquaculture, 2022, 14, 120-138.   | 9.0  | 29        |
| 72 | Wenyingzhuangia fucanilytica sp. nov., a sulfated fucan utilizing bacterium isolated from shallow coastal seawater. International Journal of Systematic and Evolutionary Microbiology, 2016, 66, 3270-3275.                        | 1.7  | 29        |

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|----|---|------|-----------|
| 73 | Purification, expression and characterization of a novel α- l -fucosidase from a marine bacteria<br>Wenyingzhuangia fucanilytica. Protein Expression and Purification, 2017, 129, 9-17.   | 1.3  | 28        |
| 74 | The Protective Effect of Antarctic Krill Oil on Cognitive Function by Inhibiting Oxidative Stress in the<br>Brain of Senescenceâ€Accelerated Prone Mouse Strain 8 (SAMP8) Mice. Journal of Food Science, 2018, 83,<br>543-551.  | 3.1  | 28        |
| 75 | Expression and Characterization of a Novel β-Porphyranase from Marine Bacterium<br><>>Wenyingzhuangia fucanilytica: A Biotechnological Tool for Degrading Porphyran. Journal of<br>Agricultural and Food Chemistry, 2019, 67, 9307-9313.                              | 5.2  | 28        |
| 76 | Discovery and Characterization of an Endo-1,3-Fucanase From Marine Bacterium Wenyingzhuangia fucanilytica: A Novel Glycoside Hydrolase Family. Frontiers in Microbiology, 2020, 11, 1674.   | 3.5  | 28        |
| 77 | Eicosapentaenoic acid-enriched phosphatidylcholine isolated from Cucumaria frondosa exhibits<br>anti-hyperglycemic effects via activating phosphoinositide 3-kinase/protein kinase B signal pathway.<br>Journal of Bioscience and Bioengineering, 2014, 117, 457-463. | 2.2  | 27        |
| 78 | Chain conformational and physicochemical properties of fucoidans from sea cucumber. Carbohydrate<br>Polymers, 2016, 152, 433-440.   | 10.2 | 27        |
| 79 | Eicosapentaenoic Acid-Enriched Phosphatidylcholine Mitigated Aβ1-42-Induced Neurotoxicity via<br>Autophagy-Inflammasome Pathway. Journal of Agricultural and Food Chemistry, 2019, 67, 13767-13774.   | 5.2  | 27        |
| 80 | Fucoxanthin-loaded nanoparticles composed of gliadin and chondroitin sulfate: Synthesis, characterization and stability. Food Chemistry, 2022, 379, 132163.   | 8.2  | 27        |
| 81 | Preparation and anti-osteoporotic activities in vivo of phosphorylated peptides from Antarctic krill<br>(Euphausia superba). Peptides, 2015, 68, 239-245.   | 2.4  | 25        |
| 82 | Whole-Cell Biocatalytic Synthesis of Cinnamyl Acetate with a Novel Esterase from the DNA Library of <i>Acinetobacter hemolyticus</i> . Journal of Agricultural and Food Chemistry, 2017, 65, 2120-2128.   | 5.2  | 25        |
| 83 | Effects of curdlan on the texture and structure of Alaska pollock surimi gels treated at 120°C.<br>International Journal of Food Properties, 2018, 21, 1778-1788.   | 3.0  | 25        |
| 84 | Conformational and physicochemical properties of fucosylated chondroitin sulfate from sea cucumber Apostichopus japonicus. Carbohydrate Polymers, 2016, 152, 26-32.   | 10.2 | 24        |
| 85 | Photodynamic action of palmatine hydrochloride on colon adenocarcinoma HT-29 cells.<br>Photodiagnosis and Photodynamic Therapy, 2016, 15, 53-58.  | 2.6  | 24        |
| 86 | Cerebrosides from Sea Cucumber Protect Against Oxidative Stress in SAMP8 Mice and PC12 Cells.<br>Journal of Medicinal Food, 2017, 20, 392-402.  | 1.5  | 24        |
| 87 | Mechanism of Phospholipid Hydrolysis for Oyster <i>Crassostrea plicatula</i> Phospholipids During<br>Storage Using Shotgun Lipidomics. Lipids, 2017, 52, 1045-1058.   | 1.7  | 24        |
| 88 | DHAâ€Enriched Phosphatidylcholine and DHAâ€Enriched Phosphatidylserine Improve Ageâ€Related Lipid<br>Metabolic Disorder through Different Metabolism in the Senescenceâ€Accelerated Mouse. European<br>Journal of Lipid Science and Technology, 2018, 120, 1700490.   | 1.5  | 24        |
| 89 | Effect of thermal processing towards lipid oxidation and nonâ€enzymatic browning reactions of<br>Antarctic krill ( <i>Euphausia superba</i> ) meal. Journal of the Science of Food and Agriculture, 2018,<br>98, 5257-5268.   | 3.5  | 24        |
| 90 | Saponin from sea cucumber exhibited more significant effects than ginsenoside on ameliorating high fat diet-induced obesity in C57BL/6 mice. MedChemComm, 2018, 9, 725-734.   | 3.4  | 24        |

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|-----|---|-------------------|--------------|
| 91  | Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber ( <i>A postichopus) Tj ETQq1 1 0.7</i>   | 84314 rgB<br>2.0  | T /Qverlock  |
| 92  | Electrospinning Superassembled Mesoporous AlEgen–Organosilica Frameworks Featuring Diversified<br>Forms and Superstability for Wearable and Washable Solid-State Fluorescence Smart Sensors.<br>Analytical Chemistry, 2021, 93, 2367-2376.      | 6.5               | 23           |
| 93  | Lactoferrin particles assembled via transglutaminase-induced crosslinking: Utilization in oleogel-based Pickering emulsions with improved curcumin bioaccessibility. Food Chemistry, 2022, 374, 131779.   | 8.2               | 23           |
| 94  | Sialoglycoprotein Isolated from Eggs of <i>Carassius auratus</i> Ameliorates Osteoporosis: An Effect<br>Associated with Regulation of the Wnt/β-Catenin Pathway in Rodents. Journal of Agricultural and<br>Food Chemistry, 2016, 64, 2875-2882. | 5.2               | 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.   | 5.2               | 22           |
| 96  | Investigating influence of aquaculture seawater with different salinities on non-volatile taste-active compounds in Pacific oyster (Crassostrea gigas). Journal of Food Measurement and Characterization, 2021, 15, 2078-2087.                  | 3.2               | 22           |
| 97  | Sialoglycoproteins prepared from the eggs of Carassius auratus prevent bone loss by inhibiting the NF-I®B pathway in ovariectomized rats. Food and Function, 2016, 7, 704-712.  | 4.6               | 21           |
| 98  | Modification of Gelatine with <i>Galla chinensis</i> Extract, a Natural Crosslinker. International<br>Journal of Food Properties, 2016, 19, 731-744.  | 3.0               | 21           |
| 99  | Sialoglycoprotein isolated from the eggs of Gadus morhua enhances fracture healing in osteoporotic mice. Food and Function, 2017, 8, 1094-1104.   | 4.6               | 21           |
| 100 | Malvidin 3 lucoside Modulated Gut Microbial Dysbiosis and Global Metabolome Disrupted in a Murine<br>Colitis Model Induced by Dextran Sulfate Sodium. Molecular Nutrition and Food Research, 2019, 63,<br>e1900455.                             | 3.3               | 21           |
| 101 | Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. International<br>Journal of Biological Macromolecules, 2020, 150, 16-22.   | 7.5               | 21           |
| 102 | Identification of three novel antioxidative peptides from Auxenochlorella pyrenoidosa protein hydrolysates based on a peptidomics strategy. Food Chemistry, 2022, 375, 131849.  | 8.2               | 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.   | 2.6               | 20           |
| 104 | Ameliorative effect of vanadyl(Ⅳ)–ascorbate complex on high-fat high-sucrose diet-induced<br>hyperglycemia, insulin resistance, and oxidative stress in mice. Journal of Trace Elements in Medicine<br>and Biology, 2015, 32, 155-161.          | 3.0               | 20           |
| 105 | Effects of heat treatment on the gel properties of the body wall of sea cucumber (Apostichopus) Tj ETQq1 1 0.78   | 94314 rgBT<br>2.8 | Överlock 1   |
| 106 | Chain conformation, rheological and charge properties of fucoidan extracted from sea cucumber<br>Thelenota ananas: A semi-flexible coil negative polyelectrolyte. Food Chemistry, 2017, 237, 511-515.   | 8.2               | 20           |
| 107 | Effects of microwave heating on the gelation properties of heat-induced Alaska Pollock ( <i>Theragra) Tj ETQq1 1</i>  | 0.784314          | rgBT /Overlo |
| 108 | Curcumin-mediated photodynamic inactivation (PDI) against DH5α contaminated in oysters and cellular toxicological evaluation of PDI-treated oysters. Photodiagnosis and Photodynamic Therapy, 2019, 26, 244-251.                                | 2.6               | 20           |

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|-----|--|-----|-----------|
| 109 | The oxidation mechanism of phospholipids in Antarctic krill oil promoted by metal ions. Food Chemistry, 2020, 333, 127448.   | 8.2 | 20        |
| 110 | Biochemical characterization and degradation pattern analysis of a novel PL-6 alginate lyase from Streptomyces coelicolor A3(2). Food Chemistry, 2020, 323, 126852.  | 8.2 | 20        |
| 111 | Changes in the contents of ATP and its related breakdown compounds in various tissues of oyster during frozen storage. Journal of Ocean University of China, 2007, 6, 407-412.   | 1.2 | 19        |
| 112 | Sialoglycoprotein isolated from the eggs of Carassius auratus prevents bone loss: an effect<br>associated with the regulation of gut microbiota in ovariectomized rats. Food and Function, 2016, 7,<br>4764-4771.  | 4.6 | 19        |
| 113 | Effects of Microwave Radiation and Water Bath Heating on the Physicochemical Properties of<br>Actomyosin from Silver Carp ( <i>Hypophthalmichthys molitrix)</i> during Setting. Journal of Food<br>Processing and Preservation, 2017, 41, e13031.                  | 2.0 | 19        |
| 114 | Comparative Analysis of EPA/DHA-PL Forage and Liposomes in Orotic Acid-Induced Nonalcoholic Fatty<br>Liver Rats and Their Related Mechanisms. Journal of Agricultural and Food Chemistry, 2018, 66,<br>1408-1418.  | 5.2 | 19        |
| 115 | Oxidation evaluation of free astaxanthin and astaxanthin esters in Pacific white shrimp during iced storage and frozen storage. Journal of the Science of Food and Agriculture, 2019, 99, 2226-2235.   | 3.5 | 19        |
| 116 | Exogenous natural EPA-enriched phosphatidylcholine and phosphatidylethanolamine ameliorate lipid<br>accumulation and insulin resistance <i>via</i> activation of PPARα/γ in mice. Food and Function, 2020, 11,<br>8248-8258.                                       | 4.6 | 19        |
| 117 | Assessing the Impact of Oil Types and Grades on Tocopherol and Tocotrienol Contents in Vegetable<br>Oils with Chemometric Methods. Molecules, 2020, 25, 5076.  | 3.8 | 19        |
| 118 | Structure-based design of agarase AgWH50C from Agarivorans gilvus WH0801 to enhance thermostability. Applied Microbiology and Biotechnology, 2019, 103, 1289-1298.   | 3.6 | 18        |
| 119 | The opposite effects of <i>Antarctic krill</i> oil and arachidonic acid-rich oil on bone resorption in ovariectomized mice. Food and Function, 2020, 11, 7048-7060.  | 4.6 | 18        |
| 120 | Uncovering proteome variations of differently heat-treated sea cucumber (Apostichopus japonicus) by<br>label-free mass spectrometry. Food Chemistry, 2021, 344, 128575.  | 8.2 | 18        |
| 121 | Purification and identification of α 2–3 linked sialoglycoprotein and α 2–6 linked sialoglycoprotein in edible bird's nest. European Food Research and Technology, 2015, 240, 389-397.   | 3.3 | 17        |
| 122 | Docosahexaenoic acid-enriched phospholipids exhibit superior effects on obesity-related metabolic<br>disorders to egg yolk phospholipids and soybean phospholipids in mice. European Journal of Lipid<br>Science and Technology, 2016, 118, 1712-1721.             | 1.5 | 17        |
| 123 | Structure of Sphingolipids From Sea Cucumber <i>Cucumaria frondosa</i> and Structureâ€Specific Cytotoxicity Against Human HepG2 Cells. Lipids, 2016, 51, 321-334.  | 1.7 | 17        |
| 124 | Effects of dietary glucocerebrosides from sea cucumber on the brain sphingolipid profiles of mouse models of Alzheimer's disease. Food and Function, 2017, 8, 1271-1281.   | 4.6 | 17        |
| 125 | Peptides from Antarctic Krill ( <i>Euphausia superba</i> ) Improve Osteoarthritis via Inhibiting<br>HIF-2α-Mediated Death Receptor Apoptosis and Metabolism Regulation in Osteoarthritic Mice. Journal of<br>Agricultural and Food Chemistry, 2019, 67, 3125-3133. | 5.2 | 17        |
| 126 | Characterization of a Novel Porphyranase Accommodating Methyl-galactoses at Its Subsites. Journal of Agricultural and Food Chemistry, 2020, 68, 7032-7039.   | 5.2 | 17        |

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|-----|--|------|-----------|
| 127 | A generic intelligent tomato classification system for practical applications using DenseNet-201 with transfer learning. Scientific Reports, 2021, 11, 15824.  | 3.3  | 17        |
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