

Peng Zhou

List of Publications by Year in descending order

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87
papers

3,189
citations

218677

26
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168389

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times ranked

3159
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of high pressure modification on conformation and gelation properties of myofibrillar protein. <i>Food Chemistry</i> , 2017, 217, 678-686.	8.2	286
2	Green synthesis of silver nanoparticles using turmeric extracts and investigation of their antibacterial activities. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 398-405.	5.0	244
3	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. <i>Ultrasonics Sonochemistry</i> , 2017, 34, 960-967.	8.2	241
4	Biochemical and physical changes of grass carp (<i>Ctenopharyngodon idella</i>) fillets stored at $\hat{\wedge}$ 3 and 0 $\hat{\wedge}$ C. <i>Food Chemistry</i> , 2013, 140, 105-114.	8.2	204
5	Detection of Pesticides in Fruits by Surface-Enhanced Raman Spectroscopy Coupled with Gold Nanostructures. <i>Food and Bioprocess Technology</i> , 2013, 6, 710-718.	4.7	203
6	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. <i>LWT - Food Science and Technology</i> , 2019, 102, 338-346.	5.2	149
7	3D printed milk protein food simulant: Improving the printing performance of milk protein concentration by incorporating whey protein isolate. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 116-126.	5.6	111
8	Effects of alkaline pretreatments and acid extraction conditions on the acid-soluble collagen from grass carp (<i>Ctenopharyngodon idella</i>) skin. <i>Food Chemistry</i> , 2015, 172, 836-843.	8.2	102
9	Effect of Water Content on Glass Transition and Protein Aggregation of Whey Protein Powders During Short-Term Storage. <i>Food Biophysics</i> , 2007, 2, 108-116.	3.0	87
10	Conformation stability, in vitro digestibility and allergenicity of tropomyosin from shrimp (<i>Exopalaemon modestus</i>) as affected by high intensity ultrasound. <i>Food Chemistry</i> , 2018, 245, 997-1009.	8.2	84
11	Effects of Moisture-Induced Whey Protein Aggregation on Protein Conformation, the State of Water Molecules, and the Microstructure and Texture of High-Protein-Containing Matrix. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4534-4540.	5.2	78
12	Moisture-Induced Aggregation of Whey Proteins in a Protein/Buffer Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2048-2054.	5.2	67
13	A study of multi-ligand beta-lactoglobulin complex formation. <i>Food Chemistry</i> , 2014, 165, 256-261.	8.2	65
14	Changes in milk fat globule membrane proteome after pasteurization in human, bovine and caprine species. <i>Food Chemistry</i> , 2019, 279, 209-215.	8.2	65
15	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. <i>Food and Bioprocess Technology</i> , 2019, 12, 1967-1979.	4.7	64
16	Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. <i>Food Hydrocolloids</i> , 2016, 60, 59-66.	10.7	52
17	Protein degradation of black carp (<i>Mylopharyngodon piceus</i>) muscle during cold storage. <i>Food Chemistry</i> , 2020, 308, 125576.	8.2	49
18	Maillard $\hat{\wedge}$ Reaction $\hat{\wedge}$ Induced Modification and Aggregation of Proteins and Hardening of Texture in Protein Bar Model Systems. <i>Journal of Food Science</i> , 2013, 78, C437-44.	3.1	39

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19	Stability of whey protein hydrolysate powders: Effects of relative humidity and temperature. <i>Food Chemistry</i> , 2014, 150, 457-462.	8.2	39
20	Effect of Fructose and Glucose on Glycation of β -Lactoglobulin in an Intermediate-Moisture Food Model System: Analysis by Liquid Chromatography–Mass Spectrometry (LC–MS) and Data-Independent Acquisition LC–MS (LC–MS ^E). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10674-10682.	5.2	36
21	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. <i>Journal of Food Engineering</i> , 2017, 212, 55-64.	5.2	33
22	IgE-binding epitope mapping of tropomyosin allergen (Exo m 1) from <i>Exopalaemon modestus</i> , the freshwater Siberian prawn. <i>Food Chemistry</i> , 2020, 309, 125603.	8.2	33
23	Molecular migration in high-protein intermediate-moisture foods during the early stage of storage: Variations between dairy and soy proteins and effects on texture. <i>Food Research International</i> , 2016, 82, 34-43.	6.2	31
24	Effects of skim milk pre-acidification and retentate pH-restoration on spray-drying performance, physico-chemical and functional properties of milk protein concentrates. <i>Food Chemistry</i> , 2019, 272, 539-548.	8.2	31
25	Changes in bioactive milk serum proteins during milk powder processing. <i>Food Chemistry</i> , 2020, 314, 126177.	8.2	31
26	Heat-induced denaturation and bioactivity changes of whey proteins. <i>International Dairy Journal</i> , 2021, 123, 105175.	3.0	29
27	Conformation, allergenicity and human cell allergy sensitization of tropomyosin from <i>Exopalaemon modestus</i> : Effects of deglycosylation and Maillard reaction. <i>Food Chemistry</i> , 2019, 276, 520-527.	8.2	28
28	Insight into the allergenicity of shrimp tropomyosin glycosylated by functional oligosaccharides containing advanced glycation end products. <i>Food Chemistry</i> , 2020, 302, 125348.	8.2	28
29	Effect of temperature on casein micelle composition and gelation of bovine milk. <i>International Dairy Journal</i> , 2018, 78, 20-27.	3.0	26
30	Effect of squid pen chitoooligosaccharide and epigallocatechin gallate on discoloration and shelf-life of yellowfin tuna slices during refrigerated storage. <i>Food Chemistry</i> , 2021, 351, 129296.	8.2	26
31	Improving the thermostability of β -lactoglobulin via glycation: The effect of sugar structures. <i>Food Research International</i> , 2015, 69, 106-113.	6.2	25
32	Solubilisation of micellar casein powders by high-power ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105131.	8.2	25
33	Changes in the milk serum proteome after thermal and non-thermal treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 66, 102544.	5.6	21
34	Protein changes in shrimp (<i>Metapenaeus ensis</i>) frozen stored at different temperatures and the relation to water-holding capacity. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3924-3937.	2.7	21
35	Effects of enzymatic dephosphorylation on infant in vitro gastrointestinal digestibility of milk protein concentrate. <i>Food Chemistry</i> , 2016, 197, 891-899.	8.2	20
36	Insight into the effects of deglycosylation and glycation of shrimp tropomyosin on <i>in vivo</i> allergenicity and mast cell function. <i>Food and Function</i> , 2019, 10, 3934-3941.	4.6	20

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37	Allergenicity suppression of tropomyosin from <i>Exopalaemon modestus</i> by glycation with saccharides of different molecular sizes. <i>Food Chemistry</i> , 2019, 288, 268-275.	8.2	19
38	Insight into the effect of glycerol on stability of globular proteins in high protein model system. <i>Food Chemistry</i> , 2019, 278, 780-785.	8.2	19
39	Effects of microfiltration combined with ultrasonication on shelf life and bioactive protein of skim milk. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105668.	8.2	19
40	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. <i>Food Chemistry</i> , 2022, 367, 130658.	8.2	18
41	Effect of molecular size and charge state of reducing sugars on nonenzymatic glycation of β -lactoglobulin. <i>Food Research International</i> , 2013, 54, 1560-1568.	6.2	17
42	Glycation by saccharides of different molecular sizes affected the allergenicity of shrimp tropomyosin <i>via</i> epitope loss and the generation of advanced glycation end products. <i>Food and Function</i> , 2019, 10, 7042-7051.	4.6	17
43	Sensory Characteristics Contributing to Pleasantness of Oat Product Concepts by Finnish and Chinese Consumers. <i>Foods</i> , 2020, 9, 1234.	4.3	17
44	Peptidome comparison following gastrointestinal digests of bovine versus caprine milk serum. <i>Journal of Dairy Science</i> , 2021, 104, 47-60.	3.4	17
45	Comprehensive Identification and Absolute Quantification of Milk Oligosaccharides in Different Species. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15585-15597.	5.2	17
46	Benefits of blended oil consumption over other sources of lipids on the cardiovascular system in obese rats. <i>Food and Function</i> , 2019, 10, 5290-5301.	4.6	16
47	Characteristic of low-salt solid-state fermentation of Yunnan oil fungus with <i>Mucor racemosus</i> : microbiological, biochemical, structural, textural and sensory properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1342-1354.	2.7	16
48	Combined effects of pulsed electric field, Chamuang leaf extract and cold plasma on quality and shelf-life of <i>Litopenaeus vannamei</i> . <i>Food Bioscience</i> , 2021, 41, 100975.	4.4	16
49	Effects of casein micellar structure on the stability of milk protein-based conjugated linoleic acid microcapsules. <i>Food Chemistry</i> , 2018, 269, 327-334.	8.2	15
50	Characterizing the changes of bovine milk serum proteins after simulated industrial processing. <i>LWT - Food Science and Technology</i> , 2020, 133, 110101.	5.2	15
51	Modification of fish skin collagen film and absorption property of tannic acid. <i>Journal of Food Science and Technology</i> , 2014, 51, 1102-1109.	2.8	13
52	Biochemical and physico-chemical changes of skim milk during acidification with glucono- δ -lactone and hydrogen chloride. <i>Food Hydrocolloids</i> , 2017, 66, 99-109.	10.7	13
53	Gestational Diabetes Mellitus-Induced Changes in Proteomes and Glycated/Glycosylated Proteomes of Human Colostrum. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10749-10759.	5.2	13
54	Glycerol induced stability enhancement and conformational changes of β -lactoglobulin. <i>Food Chemistry</i> , 2020, 308, 125596.	8.2	12

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55	Effect of geographic variation on the proteome of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Research International</i> , 2020, 136, 109498.	6.2	12
56	The aroma profile and microbiota structure in oil furu, a Chinese fermented soybean curd. <i>Food Research International</i> , 2021, 147, 110473.	6.2	12
57	Effects of particle size and aging of milk protein concentrate on the biophysical properties of an intermediate-moisture model food system. <i>Food Bioscience</i> , 2020, 37, 100698.	4.4	11
58	The effect of transglutaminase on reconstituted skim milks at alkaline pH. <i>Food Hydrocolloids</i> , 2018, 85, 10-20.	10.7	10
59	Investigation of caprine milk serum proteome and glycated proteome changes during heat treatment using robust ion mobility time-of-flight proteomic techniques. <i>International Dairy Journal</i> , 2020, 110, 104798.	3.0	10
60	Changes in bioactive proteins and serum proteome of human milk under different frozen storage. <i>Food Chemistry</i> , 2021, 352, 129436.	8.2	10
61	Characterization of endogenous peptides from Dromedary and Bactrian camel milk. <i>European Food Research and Technology</i> , 2022, 248, 1149-1160.	3.3	10
62	Microscopic structure, viscoelastic behaviour and 3D printing potential of milk protein concentrate-hydrocolloid complex coacervates. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4422-4431.	2.7	10
63	Comparative aroma and taste profiles of oil furu (soybean curd) fermented with different <i>Mucor</i> strains. <i>Journal of Food Science</i> , 2020, 85, 1642-1650.	3.1	9
64	A comparison study of the influence of milk protein versus whey protein in high-protein diets on adiposity in rats. <i>Food and Function</i> , 2021, 12, 1008-1019.	4.6	9
65	Effects of different freeze-thaw processes on the bioactivity and digestibility of human milk. <i>LWT - Food Science and Technology</i> , 2022, 156, 113025.	5.2	9
66	Characterization of fatty acid profile by FFFS. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 1-8.	3.2	8
67	Effect of transglutaminase and acidification temperature on the gelation of reconstituted skim milk. <i>International Dairy Journal</i> , 2019, 92, 59-68.	3.0	8
68	Major yolk protein from sea cucumber (<i>Stichopus japonicus</i>) attenuates acute colitis via regulation of microbial dysbiosis and inflammatory responses. <i>Food Research International</i> , 2022, 151, 110841.	6.2	8
69	Temperature-dependent dissociation of human micellar κ -casein: Implications of its phosphorylation degrees and casein micelle structures. <i>Food Chemistry</i> , 2022, 376, 131935.	8.2	8
70	Simultaneous Determination of Danofloxacin and Flumequine in Milk Based on Fluorescence Spectroscopy and Chemometrics Tools. <i>Food Analytical Methods</i> , 2013, 6, 1739-1749.	2.6	7
71	Lycopene Regulates Dietary Dityrosine-Induced Mitochondrial Lipid Homeostasis by Increasing Mitochondrial Complex Activity. <i>Molecular Nutrition and Food Research</i> , 2021, , 2100724.	3.3	6
72	Effects of sucrose crystallization and moisture migration on the structural changes of a coated intermediate moisture food. <i>Frontiers of Chemical Engineering in China</i> , 2009, 3, 346-350.	0.6	5

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73	Retaining bioactive proteins and extending shelf life of skim milk by microfiltration combined with Ultraviolet-C treatment. <i>LWT - Food Science and Technology</i> , 2021, 141, 110945.	5.2	5
74	Glucose Glycation of β -Lactalbumin and β -Lactoglobulin in Glycerol Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10558-10566.	5.2	4
75	Steam-assisted roasting inhibits formation of heterocyclic aromatic amines and alters volatile flavour profile of beef steak. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3061-3072.	2.7	4
76	The fermentation-time dependent proteolysis profile and peptidomic analysis of fermented soybean curd. <i>Journal of Food Science</i> , 2021, 86, 3422-3433.	3.1	4
77	Effects of pasteurization, microfiltration, and ultraviolet-c treatments on microorganisms and bioactive proteins in bovine skim milk. <i>Food Bioscience</i> , 2021, 43, 101339.	4.4	4
78	Transmission of Major and Minor Serum Proteins during Microfiltration of Skim Milk: Effects of Pore Diameters, Concentration Factors and Processing Stages. <i>Foods</i> , 2021, 10, 888.	4.3	3
79	Difference of egg ovalbumin sensitization between egg and duck eggs in BALB/c mice. <i>European Food Research and Technology</i> , 2022, 248, 1035-1048.	3.3	3
80	Effects of heating temperatures and pH of skim milk fortified with milk protein concentrate on the texture and microstructure of high-protein yoghurts. <i>International Dairy Journal</i> , 2022, 131, 105395.	3.0	3
81	Enhancement of the Stability of Insoluble Calcium Particles Using a Phospholipid Coating. <i>Food Biophysics</i> , 2017, 12, 279-288.	3.0	2
82	Primitive neuroectodermal tumor of the cervix diagnosed during pregnancy: a rare case report with discussion. <i>BMC Pregnancy and Childbirth</i> , 2021, 21, 382.	2.4	2
83	Effects of Drying Methods on Serum Protein Powder Properties. <i>Foods</i> , 2022, 11, 1996.	4.3	2
84	Nucleation of amino acid-rich crystals on the surface of dried scallop (<i>Chlamys farreri</i>) during storage: formation mechanism and influence of environmental relative humidity. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2064-2070.	2.7	1
85	Difference in the metabolome of colostrum from healthy mothers and mothers with type 2 diabetic mellitus. <i>European Food Research and Technology</i> , 2021, 247, 2699-2707.	3.3	0
86	Physico-chemical and functional properties of milk protein concentrates obtained using a two-stage decalcification approach. <i>International Dairy Journal</i> , 2021, , 105216.	3.0	0
87	First Insight into the Variation of the Milk Serum Proteome within and between Individual Cows. <i>Dairy</i> , 2022, 3, 47-58.	2.0	0