

## List of Publications by Citations

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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.

84 papers	1,896 citations	21 h-index	42 g-index
88 ext. papers	2,533 ext. citations	5.9 avg, IF	5.36 L-index

#	Paper	IF	Citations
84	Detection of Pesticides in Fruits by Surface-Enhanced Raman Spectroscopy Coupled with Gold Nanostructures. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 710-718	5.1	175
83	Effects of high pressure modification on conformation and gelation properties of myofibrillar protein. <i>Food Chemistry</i> , <b>2017</b> , 217, 678-686	8.5	168
82	Green synthesis of silver nanoparticles using turmeric extracts and investigation of their antibacterial activities. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 171, 398-405	6	152
81	Biochemical and physical changes of grass carp ( <i>Ctenopharyngodon idella</i> ) fillets stored at -3 and 0 °C. <i>Food Chemistry</i> , <b>2013</b> , 140, 105-114	8.5	142
80	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. <i>Ultrasonics Sonochemistry</i> , <b>2017</b> , 34, 960-967	8.9	132
79	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 102, 338-346	5.4	90
78	Effect of Water Content on Glass Transition and Protein Aggregation of Whey Protein Powders During Short-Term Storage. <i>Food Biophysics</i> , <b>2007</b> , 2, 108-116	3.2	79
77	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> , <b>2008</b> , 56, 4534-40	5.7	71
76	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> , <b>2018</b> , 49, 116-126	6.8	68
75	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> , <b>2015</b> , 172, 836-43	8.5	65
74	Moisture-induced aggregation of whey proteins in a protein/buffer model system. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 2048-54	5.7	60
73	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> , <b>2018</b> , 245, 997-1009	8.5	43
72	A study of multi-ligand beta-lactoglobulin complex formation. <i>Food Chemistry</i> , <b>2014</b> , 165, 256-61	8.5	42
71	Changes in milk fat globule membrane proteome after pasteurization in human, bovine and caprine species. <i>Food Chemistry</i> , <b>2019</b> , 279, 209-215	8.5	37
70	Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. <i>Food Hydrocolloids</i> , <b>2016</b> , 60, 59-66	10.6	32
69	Stability of whey protein hydrolysate powders: effects of relative humidity and temperature. <i>Food Chemistry</i> , <b>2014</b> , 150, 457-62	8.5	30
68	Maillard-reaction-induced modification and aggregation of proteins and hardening of texture in protein bar model systems. <i>Journal of Food Science</i> , <b>2013</b> , 78, C437-44	3.4	30

67	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1967-1979	5.1	29
66	Effect of Fructose and glucose on glycation of $\beta$ -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> , <b>2012</b> , 60, 18674-18683	5.7	29
65	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> , <b>2016</b> , 82, 34-43	7	23
64	Improving the thermostability of $\beta$ -lactoglobulin via glycation: The effect of sugar structures. <i>Food Research International</i> , <b>2015</b> , 69, 106-113	7	22
63	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> , <b>2019</b> , 272, 539-548	8.5	21
62	Protein degradation of black carp ( <i>Mylopharyngodon piceus</i> ) muscle during cold storage. <i>Food Chemistry</i> , <b>2020</b> , 308, 125576	8.5	20
61	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> , <b>2017</b> , 212, 55-64	6	18
60	Effect of temperature on casein micelle composition and gelation of bovine milk. <i>International Dairy Journal</i> , <b>2018</b> , 78, 20-27	3.5	18
59	Changes in bioactive milk serum proteins during milk powder processing. <i>Food Chemistry</i> , <b>2020</b> , 314, 126177	8.5	17
58	Effect of molecular size and charge state of reducing sugars on nonenzymatic glycation of $\beta$ -lactoglobulin. <i>Food Research International</i> , <b>2013</b> , 54, 1560-1568	7	15
57	IgE-binding epitope mapping of tropomyosin allergen (Exo m 1) from <i>Exopalaemon modestus</i> , the freshwater Siberian prawn. <i>Food Chemistry</i> , <b>2020</b> , 309, 125603	8.5	15
56	Effects of enzymatic dephosphorylation on infant in vitro gastrointestinal digestibility of milk protein concentrate. <i>Food Chemistry</i> , <b>2016</b> , 197, 891-9	8.5	14
55	Insight into the allergenicity of shrimp tropomyosin glycated by functional oligosaccharides containing advanced glycation end products. <i>Food Chemistry</i> , <b>2020</b> , 302, 125348	8.5	13
54	Effect of squid pen chitoooligosaccharide and epigallocatechin gallate on discoloration and shelf-life of yellowfin tuna slices during refrigerated storage. <i>Food Chemistry</i> , <b>2021</b> , 351, 129296	8.5	12
53	Solubilisation of micellar casein powders by high-power ultrasound. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 67, 105131	8.9	11
52	Changes in the milk serum proteome after thermal and non-thermal treatment. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 66, 102544	6.8	10
51	Characterizing the changes of bovine milk serum proteins after simulated industrial processing. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 133, 110101	5.4	10
50	Conformation, allergenicity and human cell allergy sensitization of tropomyosin from <i>Exopalaemon modestus</i> : Effects of deglycosylation and Maillard reaction. <i>Food Chemistry</i> , <b>2019</b> , 276, 520-527	8.5	10

49	Insight into the effect of glycerol on stability of globular proteins in high protein model system. <i>Food Chemistry</i> , <b>2019</b> , 278, 780-785	8.5	10
48	Effects of casein micellar structure on the stability of milk protein-based conjugated linoleic acid microcapsules. <i>Food Chemistry</i> , <b>2018</b> , 269, 327-334	8.5	9
47	The effect of transglutaminase on reconstituted skim milks at alkaline pH. <i>Food Hydrocolloids</i> , <b>2018</b> , 85, 10-20	10.6	9
46	Modification of fish skin collagen film and absorption property of tannic acid. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 1102-9	3.3	9
45	Biochemical and physico-chemical changes of skim milk during acidification with glucono- $\delta$ -lactone and hydrogen chloride. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 99-109	10.6	8
44	Allergenicity suppression of tropomyosin from <i>Exopalaemon modestus</i> by glycation with saccharides of different molecular sizes. <i>Food Chemistry</i> , <b>2019</b> , 288, 268-275	8.5	8
43	Effect of geographic variation on the proteome of sea cucumber ( <i>Stichopus japonicus</i> ). <i>Food Research International</i> , <b>2020</b> , 136, 109498	7	8
42	Effects of microfiltration combined with ultrasonication on shelf life and bioactive protein of skim milk. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 77, 105668	8.9	8
41	Benefits of blended oil consumption over other sources of lipids on the cardiovascular system in obese rats. <i>Food and Function</i> , <b>2019</b> , 10, 5290-5301	6.1	7
40	Insight into the effects of deglycosylation and glycation of shrimp tropomyosin on in vivo allergenicity and mast cell function. <i>Food and Function</i> , <b>2019</b> , 10, 3934-3941	6.1	7
39	Simultaneous Determination of Danofloxacin and Flumequine in Milk Based on Fluorescence Spectroscopy and Chemometrics Tools. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 1739-1749	3.4	7
38	Characteristic of low-salt solid-state fermentation of Yunnan oil furu with <i>Mucor racemosus</i> : microbiological, biochemical, structural, textural and sensory properties. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1342-1354	3.8	7
37	Characterization of fatty acid profile by FFFS. <i>Journal of Food Measurement and Characterization</i> , <b>2014</b> , 8, 1-8	2.8	6
36	Sensory Characteristics Contributing to Pleasantness of Oat Product Concepts by Finnish and Chinese Consumers. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
35	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> , <b>2020</b> , 110, 104798	3.5	5
34	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> , <b>2020</b> , 37, 100698	4.9	5
33	Glycerol induced stability enhancement and conformational changes of $\beta$ -lactoglobulin. <i>Food Chemistry</i> , <b>2020</b> , 308, 125596	8.5	5
32	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> , <b>2009</b> , 3, 346-350		4

31	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> , <b>2021</b> , 41, 100975	4.9	4
30	Effect of transglutaminase and acidification temperature on the gelation of reconstituted skim milk. <i>International Dairy Journal</i> , <b>2019</b> , 92, 59-68	3.5	3
29	Characterization of endogenous peptides from Dromedary and Bactrian camel milk. <i>European Food Research and Technology</i> , 1	3.4	3
28	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> , <b>2021</b> , 56, 3924-3937	3.8	3
27	Glycation by saccharides of different molecular sizes affected the allergenicity of shrimp tropomyosin via epitope loss and the generation of advanced glycation end products. <i>Food and Function</i> , <b>2019</b> , 10, 7042-7051	6.1	3
26	Peptidome comparison following gastrointestinal digesta of bovine versus caprine milk serum. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 47-60	4	3
25	Glucose Glycation of $\beta$ -Lactalbumin and $\beta$ -Lactoglobulin in Glycerol Solutions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 10558-10566	5.7	3
24	Heat-induced denaturation and bioactivity changes of whey proteins. <i>International Dairy Journal</i> , <b>2021</b> , 123, 105175	3.5	3
23	Comparative aroma and taste profiles of oil furu (soybean curd) fermented with different <i>mucor</i> strains. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1642-1650	3.4	2
22	Retaining bioactive proteins and extending shelf life of skim milk by microfiltration combined with Ultraviolet-C treatment. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110945	5.4	2
21	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> , <b>2021</b> , 12, 1008-1019	6.1	2
20	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> , <b>2020</b> , 55, 3061-3072	3.8	1
19	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> , <b>2016</b> , 51, 2064-2070	3.8	1
18	Enhancement of the Stability of Insoluble Calcium Particles Using a Phospholipid Coating. <i>Food Biophysics</i> , <b>2017</b> , 12, 279-288	3.2	1
17	Lycopene Regulates Dietary Dityrosine-Induced Mitochondrial-Lipid Homeostasis by Increasing Mitochondrial Complex Activity. <i>Molecular Nutrition and Food Research</i> , <b>2021</b> , e2100724	5.9	1
16	Changes in bioactive proteins and serum proteome of human milk under different frozen storage. <i>Food Chemistry</i> , <b>2021</b> , 352, 129436	8.5	1
15	The aroma profile and microbiota structure in oil furu, a Chinese fermented soybean curd. <i>Food Research International</i> , <b>2021</b> , 147, 110473	7	1
14	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. <i>Food Chemistry</i> , <b>2022</b> , 367, 130658	8.5	1

13	Difference of egg ovalbumin sensitization between egg and duck eggs in BALB/c mice. <i>European Food Research and Technology</i> , <b>2022</b> , 248, 1035	3.4	o
12	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> , <b>2022</b> , 151, 110841	7	o
11	Effects of different freeze-thaw processes on the bioactivity and digestibility of human milk. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 156, 113025	5.4	o
10	Temperature-dependent dissociation of human micellar $\kappa$ -casein: Implications of its phosphorylation degrees and casein micelle structures.. <i>Food Chemistry</i> , <b>2021</b> , 376, 131935	8.5	o
9	Primitive neuroectodermal tumor of the cervix diagnosed during pregnancy: a rare case report with discussion. <i>BMC Pregnancy and Childbirth</i> , <b>2021</b> , 21, 382	3.2	o
8	The fermentation-time dependent proteolysis profile and peptidomic analysis of fermented soybean curd. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3422-3433	3.4	o
7	Gestational Diabetes Mellitus-Induced Changes in Proteomes and Glycated/Glycosylated Proteomes of Human Colostrum. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10749-10759	5.7	o
6	Effects of pasteurization, microfiltration, and ultraviolet-c treatments on microorganisms and bioactive proteins in bovine skim milk. <i>Food Bioscience</i> , <b>2021</b> , 43, 101339	4.9	o
5	Comprehensive Identification and Absolute Quantification of Milk Oligosaccharides in Different Species.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 15585-15597	5.7	o
4	First Insight into the Variation of the Milk Serum Proteome within and between Individual Cows. <i>Dairy</i> , <b>2022</b> , 3, 47-58	2.6	
3	Physico-chemical and functional properties of milk protein concentrates obtained using a two-stage decalcification approach. <i>International Dairy Journal</i> , <b>2021</b> , 105216	3.5	
2	Difference in the metabolome of colostrum from healthy mothers and mothers with type 2 diabetic mellitus. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 2699-2707	3.4	
1	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> , <b>2022</b> , 131, 105395	3.5	