Peng Zhou

List of Publications by Year in Descending Order

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	First Insight into the Variation of the Milk Serum Proteome within and between Individual Cows. *Dairy*, **2022**, 3, 47-58	2.6	
83	Difference of egg ovalbumin sensitization between egg and duck eggs in BALB/c mice. *European Food Research and Technology*, **2022**, 248, 1035	3.4	0
82	Major yolk protein from sea cucumber (Stichopus japonicus) attenuates acute colitis via regulation of microbial dysbiosis and inflammatory responses.. *Food Research International*, **2022**, 151, 110841	7	0
81	Effects of different freeze-thaw processes on the bioactivity and digestibility of human milk. *LWT - Food Science and Technology*, **2022**, 156, 113025	5.4	0
80	Comparison of milk fat globule membrane and whey proteome between Dromedary and Bactrian camel. *Food Chemistry*, **2022**, 367, 130658	8.5	1
79	Effects of heating temperatures and pH of skim milk fortified with milk protein concentrate on the texture and microstructure of high-protein yoghurts. *International Dairy Journal*, **2022**, 131, 105395	3.5	
78	Lycopene Regulates Dietary Dityrosine-Induced Mitochondrial-Lipid Homeostasis by Increasing Mitochondrial Complex Activity. *Molecular Nutrition and Food Research*, **2021**, e2100724	5.9	1
77	Temperature-dependent dissociation of human micellar □casein: Implications of its phosphorylation degrees and casein micelle structures.. *Food Chemistry*, **2021**, 376, 131935	8.5	0
76	Physico-chemical and functional properties of milk protein concentrates obtained using a two-stage decalcification approach. *International Dairy Journal*, **2021**, 105216	3.5	
75	Protein changes in shrimp (Metapenaeus ensis) frozen stored at different temperatures and the relation to water-holding capacity. *International Journal of Food Science and Technology*, **2021**, 56, 3924-3937	3.8	3
74	Retaining bioactive proteins and extending shelf life of skim milk by microfiltration combined with Ultraviolet-C treatment. *LWT - Food Science and Technology*, **2021**, 141, 110945	5.4	2
73	Primitive neuroectodermal tumor of the cervix diagnosed during pregnancy: a rare case report with discussion. *BMC Pregnancy and Childbirth*, **2021**, 21, 382	3.2	0
72	Combined effects of pulsed electric field, Chamuang leaf extract and cold plasma on quality and shelf-life of Litopenaeus vannamei. *Food Bioscience*, **2021**, 41, 100975	4.9	4
71	The fermentation-time dependent proteolysis profile and peptidomic analysis of fermented soybean curd. *Journal of Food Science*, **2021**, 86, 3422-3433	3.4	0
70	Peptidome comparison following gastrointestinal digesta of bovine versus caprine milk serum. *Journal of Dairy Science*, **2021**, 104, 47-60	4	3
69	Effect of squid pen chitooligosaccharide and epigallocatechin gallate on discoloration and shelf-life of yellowfin tuna slices during refrigerated storage. *Food Chemistry*, **2021**, 351, 129296	8.5	12
68	Difference in the metabolome of colostrum from healthy mothers and mothers with type 2 diabetic mellitus. *European Food Research and Technology*, **2021**, 247, 2699-2707	3.4	

67	Changes in bioactive proteins and serum proteome of human milk under different frozen storage. *Food Chemistry*, **2021**, 352, 129436	8.5	1
66	Effects of microfiltration combined with ultrasonication on shelf life and bioactive protein of skim milk. *Ultrasonics Sonochemistry*, **2021**, 77, 105668	8.9	8
65	The aroma profile and microbiota structure in oil furu, a Chinese fermented soybean curd. *Food Research International*, **2021**, 147, 110473	7	1
64	Gestational Diabetes Mellitus-Induced Changes in Proteomes and Glycated/Glycosylated Proteomes of Human Colostrum. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10749-10759	5.7	0
63	Effects of pasteurization, microfiltration, and ultraviolet-c treatments on microorganisms and bioactive proteins in bovine skim milk. *Food Bioscience*, **2021**, 43, 101339	4.9	0
62	Heat-induced denaturation and bioactivity changes of whey proteins. *International Dairy Journal*, **2021**, 123, 105175	3.5	3
61	A comparison study of the influence of milk protein versus whey protein in high-protein diets on adiposity in rats. *Food and Function*, **2021**, 12, 1008-1019	6.1	2
60	Comprehensive Identification and Absolute Quantification of Milk Oligosaccharides in Different Species.. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 15585-15597	5.7	0
59	Changes in the milk serum proteome after thermal and non-thermal treatment. *Innovative Food Science and Emerging Technologies*, **2020**, 66, 102544	6.8	10
58	Solubilisation of micellar casein powders by high-power ultrasound. *Ultrasonics Sonochemistry*, **2020**, 67, 105131	8.9	11
57	Comparative aroma and taste profiles of oil furu (soybean curd) fermented with different mucor strains. *Journal of Food Science*, **2020**, 85, 1642-1650	3.4	2
56	Steam-assisted roasting inhibits formation of heterocyclic aromatic amines and alters volatile flavour profile of beef steak. *International Journal of Food Science and Technology*, **2020**, 55, 3061-3072	3.8	1
55	Investigation of caprine milk serum proteome and glycated proteome changes during heat treatment using robust ion mobility time-of-flight proteomic techniques. *International Dairy Journal* , **2020**, 110, 104798	3.5	5
54	Effect of geographic variation on the proteome of sea cucumber (Stichopus japonicus). *Food Research International*, **2020**, 136, 109498	7	8
53	Changes in bioactive milk serum proteins during milk powder processing. *Food Chemistry*, **2020**, 314, 126177	8.5	17
52	Sensory Characteristics Contributing to Pleasantness of Oat Product Concepts by Finnish and Chinese Consumers. *Foods*, **2020**, 9,	4.9	6
51	Characterizing the changes of bovine milk serum proteins after simulated industrial processing. *LWT - Food Science and Technology*, **2020**, 133, 110101	5.4	10
50	Effects of particle size and aging of milk protein concentrate on the biophysical properties of an intermediate-moisture model food system. *Food Bioscience*, **2020**, 37, 100698	4.9	5

49	IgE-binding epitope mapping of tropomyosin allergen (Exo m 1) from Exopalaemon modestus, the freshwater Siberian prawn. *Food Chemistry*, **2020**, 309, 125603	8.5	15
48	Glycerol induced stability enhancement and conformational changes of β-lactoglobulin. *Food Chemistry*, **2020**, 308, 125596	8.5	5
47	Protein degradation of black carp (Mylopharyngodon piceus) muscle during cold storage. *Food Chemistry*, **2020**, 308, 125576	8.5	20
46	Insight into the allergenicity of shrimp tropomyosin glycated by functional oligosaccharides containing advanced glycation end products. *Food Chemistry*, **2020**, 302, 125348	8.5	13
45	Benefits of blended oil consumption over other sources of lipids on the cardiovascular system in obese rats. *Food and Function*, **2019**, 10, 5290-5301	6.1	7
44	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. *Food and Bioprocess Technology*, **2019**, 12, 1967-1979	5.1	29
43	Effect of transglutaminase and acidification temperature on the gelation of reconstituted skim milk. *International Dairy Journal*, **2019**, 92, 59-68	3.5	3
42	Insight into the effects of deglycosylation and glycation of shrimp tropomyosin on in vivo allergenicity and mast cell function. *Food and Function*, **2019**, 10, 3934-3941	6.1	7
41	Allergenicity suppression of tropomyosin from Exopalaemon modestus by glycation with saccharides of different molecular sizes. *Food Chemistry*, **2019**, 288, 268-275	8.5	8
40	Glycation by saccharides of different molecular sizes affected the allergenicity of shrimp tropomyosin via epitope loss and the generation of advanced glycation end products. *Food and Function*, **2019**, 10, 7042-7051	6.1	3
39	Effects of skim milk pre-acidification and retentate pH-restoration on spray-drying performance, physico-chemical and functional properties of milk protein concentrates. *Food Chemistry*, **2019**, 272, 539-548	8.5	21
38	Changes in milk fat globule membrane proteome after pasteurization in human, bovine and caprine species. *Food Chemistry*, **2019**, 279, 209-215	8.5	37
37	Rheological and mechanical behavior of milk protein composite gel for extrusion-based 3D food printing. *LWT - Food Science and Technology*, **2019**, 102, 338-346	5.4	90
36	Conformation, allergenicity and human cell allergy sensitization of tropomyosin from Exopalaemon modestus: Effects of deglycosylation and Maillard reaction. *Food Chemistry*, **2019**, 276, 520-527	8.5	10
35	Characteristic of low-salt solid-state fermentation of Yunnan oil furu with Mucor racemosus: microbiological, biochemical, structural, textural and sensory properties. *International Journal of Food Science and Technology*, **2019**, 54, 1342-1354	3.8	7
34	Insight into the effect of glycerol on stability of globular proteins in high protein model system. *Food Chemistry*, **2019**, 278, 780-785	8.5	10
33	3D printed milk protein food simulant: Improving the printing performance of milk protein concentration by incorporating whey protein isolate. *Innovative Food Science and Emerging Technologies*, **2018**, 49, 116-126	6.8	68
32	Green synthesis of silver nanoparticles using turmeric extracts and investigation of their antibacterial activities. *Colloids and Surfaces B: Biointerfaces*, **2018**, 171, 398-405	6	152

31	Effects of casein micellar structure on the stability of milk protein-based conjugated linoleic acid microcapsules. *Food Chemistry*, **2018**, 269, 327-334	8.5	9
30	The effect of transglutaminase on reconstituted skim milks at alkaline pH. *Food Hydrocolloids*, **2018**, 85, 10-20	10.6	9
29	Conformation stability, in vitro digestibility and allergenicity of tropomyosin from shrimp (Exopalaemon modestus) as affected by high intensity ultrasound. *Food Chemistry*, **2018**, 245, 997-1009	8.5	43
28	Effect of temperature on casein micelle composition and gelation of bovine milk. *International Dairy Journal*, **2018**, 78, 20-27	3.5	18
27	Glucose Glycation of α-Lactalbumin and β-Lactoglobulin in Glycerol Solutions. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 10558-10566	5.7	3
26	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: Physico-chemical properties of the resulting milk protein concentrates. *Journal of Food Engineering*, **2017**, 212, 55-64	6	18
25	Biochemical and physico-chemical changes of skim milk during acidification with glucono-δ-lactone and hydrogen chloride. *Food Hydrocolloids*, **2017**, 66, 99-109	10.6	8
24	Enhancement of the Stability of Insoluble Calcium Particles Using a Phospholipid Coating. *Food Biophysics*, **2017**, 12, 279-288	3.2	1
23	Effects of high pressure modification on conformation and gelation properties of myofibrillar protein. *Food Chemistry*, **2017**, 217, 678-686	8.5	168
22	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel. *Ultrasonics Sonochemistry*, **2017**, 34, 960-967	8.9	132
21	Nucleation of amino acid-rich crystals on the surface of dried scallop (Chlamys farreri) during storage: formation mechanism and influence of environmental relative humidity. *International Journal of Food Science and Technology*, **2016**, 51, 2064-2070	3.8	1
20	Effect of calcium sequestration by ion-exchange treatment on the dissociation of casein micelles in model milk protein concentrates. *Food Hydrocolloids*, **2016**, 60, 59-66	10.6	32
19	Molecular migration in high-protein intermediate-moisture foods during the early stage of storage: Variations between dairy and soy proteins and effects on texture. *Food Research International*, **2016**, 82, 34-43	7	23
18	Effects of enzymatic dephosphorylation on infant in vitro gastrointestinal digestibility of milk protein concentrate. *Food Chemistry*, **2016**, 197, 891-9	8.5	14
17	Effects of alkaline pretreatments and acid extraction conditions on the acid-soluble collagen from grass carp (Ctenopharyngodon idella) skin. *Food Chemistry*, **2015**, 172, 836-43	8.5	65
16	Improving the thermostability of β-lactoglobulin via glycation: The effect of sugar structures. *Food Research International*, **2015**, 69, 106-113	7	22
15	Characterization of fatty acid profile by FFFS. *Journal of Food Measurement and Characterization*, **2014**, 8, 1-8	2.8	6
14	Stability of whey protein hydrolysate powders: effects of relative humidity and temperature. *Food Chemistry*, **2014**, 150, 457-62	8.5	30

13	A study of multi-ligand beta-lactoglobulin complex formation. *Food Chemistry*, **2014**, 165, 256-61	8.5	42
12	Modification of fish skin collagen film and absorption property of tannic acid. *Journal of Food Science and Technology*, **2014**, 51, 1102-9	3.3	9
11	Detection of Pesticides in Fruits by Surface-Enhanced Raman Spectroscopy Coupled with Gold Nanostructures. *Food and Bioprocess Technology*, **2013**, 6, 710-718	5.1	175
10	Effect of molecular size and charge state of reducing sugars on nonenzymatic glycation of β-lactoglobulin. *Food Research International*, **2013**, 54, 1560-1568	7	15
9	Simultaneous Determination of Danofloxacin and Flumequine in Milk Based on Fluorescence Spectroscopy and Chemometrics Tools. *Food Analytical Methods*, **2013**, 6, 1739-1749	3.4	7
8	Maillard-reaction-induced modification and aggregation of proteins and hardening of texture in protein bar model systems. *Journal of Food Science*, **2013**, 78, C437-44	3.4	30
7	Biochemical and physical changes of grass carp (Ctenopharyngodon idella) fillets stored at -3 and 0 °C. *Food Chemistry*, **2013**, 140, 105-14	8.5	142
6	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)). *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10674-82	5.7	29
5	Effects of sucrose crystallization and moisture migration on the structural changes of a coated intermediate moisture food. *Frontiers of Chemical Engineering in China*, **2009**, 3, 346-350		4
4	Moisture-induced aggregation of whey proteins in a protein/buffer model system. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2048-54	5.7	60
3	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. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4534-40	5.7	71
2	Effect of Water Content on Glass Transition and Protein Aggregation of Whey Protein Powders During Short-Term Storage. *Food Biophysics*, **2007**, 2, 108-116	3.2	79
1	Characterization of endogenous peptides from Dromedary and Bactrian camel milk. *European Food Research and Technology*,1	3.4	3