

# Hongying Du

## List of Publications by Year in descending order

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38  
papers

838  
citations

430442

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docs citations

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times ranked

810  
citing authors

#	ARTICLE	IF	CITATIONS
1	The mechanism of chlorogenic acid inhibits lipid oxidation: An investigation using multi-spectroscopic methods and molecular docking. <i>Food Chemistry</i> , 2020, 333, 127528.	4.2	56
2	Identification of novel antioxidant peptides from snakehead ( <i>Channa argus</i> ) soup generated during gastrointestinal digestion and insights into the anti-oxidation mechanisms. <i>Food Chemistry</i> , 2021, 337, 127921.	4.2	56
3	Development and characterization of fish myofibrillar protein/chitosan/rosemary extract composite edible films and the improvement of lipid oxidation stability during the grass carp fillets storage. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 463-475.	3.6	53
4	1 H NMR-based metabolomics for discrimination of rice from different geographical origins of China. <i>Journal of Cereal Science</i> , 2017, 76, 243-252.	1.8	49
5	Preparation and Characterization of Ultrafine Fish Bone Powder. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 1045-1055.	0.6	44
6	Characterization of cationic starch flocculants synthesized by dry process with ball milling activating method. <i>International Journal of Biological Macromolecules</i> , 2016, 87, 34-40.	3.6	42
7	Oxidation of ethanol in the rat brain and effects associated with chronic ethanol exposure. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2013, 110, 14444-14449.	3.3	41
8	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 642-651.	3.6	34
9	An insight into the multi-scale structures and pasting behaviors of starch following citric acid treatment. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 793-800.	3.6	33
10	Individual and successive detection of H <sub>2</sub> S and HClO in living cells and zebrafish by a dual-channel fluorescent probe with longer emission wavelength. <i>Analytica Chimica Acta</i> , 2021, 1156, 338362.	2.6	28
11	The mechanism for improving the flesh quality of grass carp ( <i>Ctenopharyngodon idella</i> ) following the micro-flowing water treatment using a UPLC-QTOF/MS based metabolomics method. <i>Food Chemistry</i> , 2020, 327, 126777.	4.2	27
12	Effect of high-intensity ultrasonic treatment on the physicochemical, structural, rheological, behavioral, and foaming properties of pumpkin ( <i>Cucurbita moschata</i> Duch.)-seed protein isolates. <i>LWT - Food Science and Technology</i> , 2022, 155, 112952.	2.5	27
13	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp ( <i>Ctenopharyngodon idellus</i> ) during chilled storage. <i>Food and Bioprocess Technology</i> , 2019, 12, 2050-2061.	2.6	25
14	Identification and characterization of novel antioxidant peptides from crucian carp ( <i>Carassius</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 232 analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1136, 121893.	1.2	24
15	Insights into the Binding Mechanism of Polyphenols and Fish Myofibrillar Proteins Explored Using Multi-spectroscopic Methods. <i>Food and Bioprocess Technology</i> , 2020, 13, 797-806.	2.6	23
16	Ultrafine Platinum Nanoparticles Supported on Covalent Organic Frameworks As Stable and Reusable Oxidase-Like Catalysts for Cellular Glutathione Detection. <i>ACS Applied Nano Materials</i> , 2021, 4, 5834-5841.	2.4	22
17	Analysis of the binding selectivity and inhibiting mechanism of chlorogenic acid isomers and their interaction with grass carp endogenous lipase using multi-spectroscopic, inhibition kinetics and modeling methods. <i>Food Chemistry</i> , 2022, 382, 132106.	4.2	22
18	Cadmium Removal from Rice by Separating and Washing Protein Isolate. <i>Journal of Food Science</i> , 2016, 81, T1576-84.	1.5	21

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19	Evaluation of metabolites extraction strategies for identifying different brain regions and their relationship with alcohol preference and gender difference using NMR metabolomics. <i>Talanta</i> , 2018, 179, 369-376.	2.9	20
20	Changes in Nutrient Profile and Antioxidant Activities of Different Fish Soups, Before and After Simulated Gastrointestinal Digestion. <i>Molecules</i> , 2018, 23, 1965.	1.7	20
21	Studies on the Binding Interactions of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Myosin with Chlorogenic Acid and Rosmarinic Acid. <i>Food and Bioprocess Technology</i> , 2020, 13, 1421-1434.	2.6	20
22	In-situ and one-step preparation of protein film in capillary column for open tubular capillary electrochromatography enantioseparation. <i>Chinese Chemical Letters</i> , 2021, 32, 2139-2142.	4.8	17
23	Comprehensive analysis of transcriptomics and metabolomics to understand the flesh quality regulation of crucian carp ( <i>Carassius auratus</i> ) treated with short term micro-flowing water system. <i>Food Research International</i> , 2021, 147, 110519.	2.9	17
24	Structure and Physicochemical Properties of Resistant Starch Prepared by Autoclaving and Microwave. <i>Starch/Staerke</i> , 2018, 70, 1800060.	1.1	15
25	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels with different degrees of cross-linking. <i>Food Chemistry</i> , 2021, 364, 130443.	4.2	14
26	Size Reduction and Calcium Release of Fish Bone Particles During Nanomilling as Affected by Bone Structure. <i>Food and Bioprocess Technology</i> , 2017, 10, 2176-2187.	2.6	11
27	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption. <i>Food Chemistry</i> , 2022, 375, 131913.	4.2	11
28	Investigation of Bioaccumulation and Human Health Risk Assessment of Heavy Metals in Crayfish ( <i>Procambarus clarkii</i> ) Farming with a Rice-Crayfish-Based Coculture Breeding Modes. <i>Foods</i> , 2022, 11, 261.	1.9	11
29	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp ( <i>Hypophthalmichthys molitrix</i> ) with different oxidation degrees. <i>Food Chemistry</i> , 2021, 363, 130307.	4.2	9
30	Heavy metal accumulation and health risk assessment of crayfish in the middle and lower reaches of Yangtze River during 2015–2017. <i>Environmental Monitoring and Assessment</i> , 2022, 194, 24.	1.3	9
31	<sup>1</sup> H-NMR metabolomics analysis of nutritional components from two kinds of freshwater fish brain extracts. <i>RSC Advances</i> , 2018, 8, 19470-19478.	1.7	7
32	Rheology and Texture Properties of Surimi Gels of Northern Snakehead ( <i>Channa Argus</i> ) as Affected by <i>Angelica Sinensis</i> (Oliv.) Diels. (Danggui) Powder. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 486-495.	0.6	6
33	NMR Based Metabolomics Comparison of Different Blood Sampling Techniques in Awake and Anesthetized Rats. <i>Molecules</i> , 2019, 24, 2542.	1.7	6
34	Proteomics and metabolomics analysis of hepatic mitochondrial metabolism in alcohol-preferring and non-preferring rats. <i>Oncotarget</i> , 2017, 8, 102020-102032.	0.8	6
35	<sup>1</sup> H-NMR based metabolomics reveals the nutrient differences of two kinds of freshwater fish soups before and after simulated gastrointestinal digestion. <i>Food and Function</i> , 2020, 11, 3095-3104.	2.1	5
36	Fast nutritional characterization of different pigmented rice grains using a combination of NMR and decision tree analysis. <i>CYTA - Journal of Food</i> , 2019, 17, 128-136.	0.9	4

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37	Small size effect on physicochemical properties of micronized fish bone during heating. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14408.	0.9	2
38	One-pot surface modification of magnetic nanoparticles using phase-transitioned lysozyme for robust immobilization of enzymes. <i>New Journal of Chemistry</i> , 2021, 45, 11153-11159.	1.4	1