

Hongying Du

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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.

38
papers

368
citations

12
h-index

18
g-index

39
ext. papers

582
ext. citations

5.6
avg, IF

3.74
L-index

#	Paper	IF	Citations
38	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	3.8	37
37	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, 14444-9	11.5	33
36	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	7.9	32
35	Preparation and Characterization of Ultrafine Fish Bone Powder. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 1045-1055	1.6	29
34	The mechanism of chlorogenic acid inhibits lipid oxidation: An investigation using multi-spectroscopic methods and molecular docking. <i>Food Chemistry</i> , 2020 , 333, 127528	8.5	23
33	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	8.5	22
32	Cadmium Removal from Rice by Separating and Washing Protein Isolate. <i>Journal of Food Science</i> , 2016 , 81, T1576-84	3.4	18
31	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	7.9	17
30	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	6.2	15
29	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	5.1	14
28	Identification and characterization of novel antioxidant peptides from crucian carp (<i>Carassius auratus</i>) cooking juice released in simulated gastrointestinal digestion by UPLC-MS/MS and in silico analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020 , 1136, 121899	3.2	14
27	Changes in Nutrient Profile and Antioxidant Activities of Different Fish Soups, Before and After Simulated Gastrointestinal Digestion. <i>Molecules</i> , 2018 , 23,	4.8	13
26	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	7.9	9
25	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	8.5	8
24	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	5.1	8
23	Structure and Physicochemical Properties of Resistant Starch Prepared by Autoclaving-Microwave. <i>Starch/Staerke</i> , 2018 , 70, 1800060	2.3	7
22	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	5.6	7

21	Proteomics and metabolomics analysis of hepatic mitochondrial metabolism in alcohol-preferring and non-preferring rats. <i>Oncotarget</i> , 2017 , 8, 102020-102032	3.3	6
20	Individual and successive detection of HS 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	6.6	6
19	H-NMR metabolomics analysis of nutritional components from two kinds of freshwater fish brain extracts.. <i>RSC Advances</i> , 2018 , 8, 19470-19478	3.7	6
18	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	6.1	5
17	NMR Based Metabolomics Comparison of Different Blood Sampling Techniques in Awake and Anesthetized Rats. <i>Molecules</i> , 2019 , 24,	4.8	5
16	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	5.1	4
15	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	8.1	4
14	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	2.3	3
13	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	5.1	3
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	5.4	3
11	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	7	3
10	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	1.6	2
9	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. <i>Food Chemistry</i> , 2021 , 375, 131913	8.5	2
8	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	7.9	2
7	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	8.5	2
6	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	8.5	2
5	Small-size effect on physicochemical properties of micronized fish bone during heating. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14408	2.1	1
4	Investigation of Bioaccumulation and Human Health Risk Assessment of Heavy Metals in Crayfish () Farming with a Rice-Crayfish-Based Coculture Breeding Modes.. <i>Foods</i> , 2022 , 11,	4.9	1

3	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	8.5	1
2	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> , 2021 , 194, 24	3.1	1
1	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	3.6	0