

xiupin Dong

List of Publications by Year in descending order

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94
papers

2,436
citations

172207

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docs citations

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#	ARTICLE	IF	CITATIONS
1	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , 2020, 11, 7415-7420.	2.1	140
2	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in High-Fat Diet-Fed Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800446.	1.5	128
3	Effect of glazing and rosemary (<i>Rosmarinus officinalis</i>) extract on preservation of mud shrimp (<i>Solenocera melantha</i>) during frozen storage. <i>Food Chemistry</i> , 2019, 272, 604-612.	4.2	102
4	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 45493-45503.	4.0	89
5	Preparation of chitosan/curcumin nanoparticles based zein and potato starch composite films for <i>Schizothorax prenati</i> fillet preservation. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 211-221.	3.6	71
6	Low oil emulsion gel stabilized by defatted Antarctic krill (<i>Euphausia superba</i>) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105294.	3.8	61
7	Purification, structural features and immunostimulatory activity of novel polysaccharides from <i>Caulerpa lentillifera</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 108, 314-323.	3.6	59
8	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 502-512.	3.6	57
9	Real-time detection of water dynamics in abalone (<i>Haliotis discus hannai</i> Ino) during drying and rehydration processes assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2018, 36, 72-83.	1.7	56
10	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of <i>Scomberomorus niphonius</i> surimi. <i>Journal of Texture Studies</i> , 2019, 50, 316-324.	1.1	56
11	Systematic Screening of Optimal Signal Peptides for Secretory Production of Heterologous Proteins in <i>Bacillus subtilis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 13141-13151.	2.4	54
12	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. <i>Food Research International</i> , 2016, 89, 716-723.	2.9	49
13	Genetic engineering of <i>Escherichia coli</i> to improve L-phenylalanine production. <i>BMC Biotechnology</i> , 2018, 18, 5.	1.7	49
14	Quality changes and predictive models of radial basis function neural networks for brined common carp (<i>Cyprinus carpio</i>) fillets during frozen storage. <i>Food Chemistry</i> , 2016, 201, 327-333.	4.2	48
15	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , 2019, 307, 108286.	2.1	44
16	Anti-inflammatory activity and structural identification of a sulfated polysaccharide CLGP4 from <i>Caulerpa lentillifera</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 146, 931-938.	3.6	43
17	Metabolomic analysis of acerola cherry (<i>Malpighia emarginata</i>) fruit during ripening development via UPLC-Q-TOF and contribution to the antioxidant activity. <i>Food Research International</i> , 2020, 130, 108915.	2.9	40
18	An arabinogalactan from <i>Lycium barbarum</i> attenuates DSS-induced chronic colitis in C57BL/6j mice associated with the modulation of intestinal barrier function and gut microbiota. <i>Food and Function</i> , 2021, 12, 9829-9843.	2.1	40

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19	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (<i>Patinopecten yessoensis</i>) and the deterrent effect by antioxidants of bamboo leaves. <i>Food Chemistry</i> , 2022, 369, 130936.	4.2	40
20	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1471-1480.	3.6	40
21	Inhibition of phosphatidylinositide 3-kinase ameliorates antiproliferation by benzyl isothiocyanate in human colon cancer cells. <i>Biochemical and Biophysical Research Communications</i> , 2017, 491, 209-216.	1.0	39
22	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abalone <i>Haliotis discus hannai</i> . <i>Food and Agricultural Immunology</i> , 2010, 21, 15-26.	0.7	37
23	Effect of thermal treatment on the texture and microstructure of abalone muscle (<i>Haliotis discus</i>). <i>Food Science and Biotechnology</i> , 2011, 20, 1467-1473.	1.2	36
24	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2882-2913.	5.9	36
25	Recent advances in fishy odour in aquatic fish products, from formation to control. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4959-4969.	1.3	36
26	The combination between cations and sulfated polysaccharide from abalone gonad (<i>Haliotis discus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.1	35
27	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12283-12292.	2.4	32
28	Engineering a vitamin B12 high-throughput screening system by riboswitch sensor in <i>Sinorhizobium meliloti</i> . <i>BMC Biotechnology</i> , 2018, 18, 27.	1.7	31
29	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019, 10, 5605-5615.	2.1	31
30	Neuroprotective Function of a Novel Hexapeptide QMDDQ from Shrimp via Activation of the PKA/CREB/BNDF Signaling Pathway and Its Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6759-6769.	2.4	30
31	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. <i>Food Research International</i> , 2021, 148, 110562.	2.9	30
32	An acidic polysaccharide from <i>Patinopecten yessoensis</i> skirt prevents obesity and improves gut microbiota and metabolism of mice induced by high-fat diet. <i>Food Research International</i> , 2022, 154, 110980.	2.9	30
33	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from <i>Caulerpa lentillifera</i> . <i>Carbohydrate Polymers</i> , 2022, 280, 119006.	5.1	29
34	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. <i>Food Chemistry</i> , 2021, 338, 128089.	4.2	28
35	Comparison of polysaccharides of <i>Haliotis discus hannai</i> and <i>Volutharpa ampullacea perryi</i> by PMP-HPLC-MSn analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2015, 415, 48-53.	1.1	26
36	A fast and non-destructive LF-NMR and MRI method to discriminate adulterated shrimp. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1340-1349.	1.6	26

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37	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone (<i>Volutharpa ampullacea perryi</i>): Characterization, Identification, and Molecular Docking. <i>Marine Drugs</i> , 2019, 17, 116.	2.2	26
38	Isolation and identification of zinc-chelating peptides from sea cucumber (<i>Stichopus japonicus</i>) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6400-6407.	1.7	24
39	Effects of super-chilling storage on shelf-life and quality indicators of <i>Coregonus peled</i> based on proteomics analysis. <i>Food Research International</i> , 2021, 143, 110229.	2.9	24
40	Effect of non-covalent binding of phenolic derivatives with scallop (<i>Patinopecten yessoensis</i>) gonad protein isolates on protein structure and in vitro digestion characteristics. <i>Food Chemistry</i> , 2021, 357, 129690.	4.2	24
41	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. <i>Carbohydrate Polymers</i> , 2015, 130, 268-274.	5.1	23
42	Characterization the carotenoid productions and profiles of three <i>Rhodospiridium toruloides</i> mutants from <i>Agrobacterium tumefaciens</i> -mediated transformation. <i>Yeast</i> , 2017, 34, 335-342.	0.8	23
43	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (<i>Argopecten irradians</i>) adductor muscles during storage. <i>Food and Function</i> , 2020, 11, 2349-2357.	2.1	23
44	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. <i>Carbohydrate Research</i> , 2018, 466, 11-17.	1.1	22
45	Changes of collagen in sea cucumber (<i>Stichopus japonicas</i>) during cooking. <i>Food Science and Biotechnology</i> , 2011, 20, 1137-1141.	1.2	21
46	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12521-12526.	2.4	20
47	Modulation of physicochemical stability and bioaccessibility of β -carotene using alginate beads and emulsion stabilized by scallop (<i>Patinopecten yessoensis</i>) gonad protein isolates. <i>Food Research International</i> , 2020, 129, 108875.	2.9	20
48	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (<i>Haliotis</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 3	1.7	19
49	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016, 158, 130-135.	1.7	19
50	3,4-Dihydroxyphenylacetic acid is a potential aldehyde dehydrogenase inducer in murine hepatoma Hepa1c1c7 cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 1978-1983.	0.6	19
51	Zinc-Chelating Mechanism of Sea Cucumber (<i>Stichopus japonicus</i>)-Derived Synthetic Peptides. <i>Marine Drugs</i> , 2019, 17, 438.	2.2	18
52	Benzyl isothiocyanate ameliorates acetaldehyde-induced cytotoxicity by enhancing aldehyde dehydrogenase activity in murine hepatoma Hepa1c1c7 cells. <i>Food and Chemical Toxicology</i> , 2017, 108, 305-313.	1.8	17
53	A novel heptapeptide derived from <i>Crassostrea gigas</i> shows anticoagulant activity by targeting for thrombin active domain. <i>Food Chemistry</i> , 2021, 334, 127507.	4.2	17
54	Property Improvement of α -Amylase from <i>Bacillus stearothermophilus</i> by Deletion of Amino Acid Residues Arginine 179-Glycine 180. <i>Food Technology and Biotechnology</i> , 2018, 56, 58-64.	0.9	16

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55	Enhancing the hardness of potato slices after boiling by combined treatment with lactic acid and calcium chloride: Mechanism and optimization. <i>Food Chemistry</i> , 2020, 308, 124832.	4.2	16
56	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. <i>Carbohydrate Polymers</i> , 2017, 164, 195-199.	5.1	15
57	Effects of muscle protein denaturation and water distribution on the quality of false abalone (<i>Voluutharpa ampullacea perryi</i>) during wet heating. <i>Journal of Food Process Engineering</i> , 2019, 42, e12932.	1.5	15
58	Improving oxidative stability and release behavior of docosahexaenoic acid algae oil by microencapsulation. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2774-2781.	1.7	14
59	A novel ubiquitin-protein ligase E3 functions as a modulator of immune response against lipopolysaccharide in Pacific oyster, <i>Crassostrea gigas</i> . <i>Developmental and Comparative Immunology</i> , 2016, 60, 180-190.	1.0	13
60	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , 2019, 84, 92-100.	1.5	13
61	Lycii fructus extract ameliorates hydrogen peroxide-induced cytotoxicity through indirect antioxidant action. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 1812-1820.	0.6	12
62	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 Td (0.9	11
63	Oxidative stress involved in textural changes of sea cucumber <i>Stichopus japonicus</i> body wall during low-temperature treatment. <i>International Journal of Food Properties</i> , 2018, 21, 2646-2659.	1.3	11
64	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , 2020, 34, 101577.	3.9	11
65	Fish oil extracted from <i>Coregonus peled</i> improves obese phenotype and changes gut microbiota in a high-fat diet-induced mouse model of recurrent obesity. <i>Food and Function</i> , 2020, 11, 6158-6169.	2.1	11
66	Methyl- β -cyclodextrin potentiates the BITC-induced anti-cancer effect through modulation of the Akt phosphorylation in human colorectal cancer cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 2158-2167.	0.6	10
67	Inhibition of phosphatidylinositide 3-kinase impairs the benzyl isothiocyanate-induced accumulation of autophagic molecules and Nrf2 in human colon cancer cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 2212-2215.	0.6	9
68	Anti-obesity effects of <i>Laminaria japonica</i> fucoidan in high-fat diet-fed mice vary with the gut microbiota structure. <i>Food and Function</i> , 2022, 13, 6259-6270.	2.1	9
69	Quick characterization of uronic acid-containing polysaccharides in 5 shellfishes by oligosaccharide analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2016, 435, 149-155.	1.1	8
70	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , 2020, 131, 108632.	2.9	8
71	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice. <i>Food and Function</i> , 2022, 13, 4171-4183.	2.1	8
72	Tea Catechins Inhibit Cell Proliferation Through Hydrogen Peroxide-Dependent and -Independent Pathways in Human T lymphocytic Leukemia Jurkat Cells. <i>Food Science and Technology Research</i> , 2014, 20, 1245-1249.	0.3	7

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73	A vital ubiquitin-conjugating enzyme CgUbe2g1 participated in regulation of immune response of Pacific oyster <i>Crassostrea gigas</i> . <i>Developmental and Comparative Immunology</i> , 2019, 91, 132-142.	1.0	7
74	<i>trans</i> -2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021, 12, 5488-5500.	2.1	7
75	Influence of Refrigerated Storage on Water Status, Protein Oxidation, Microstructure, and Physicochemical Qualities of Atlantic Mackerel (<i>Scomber scombrus</i>). <i>Foods</i> , 2021, 10, 214.	1.9	6
76	Benzyl isothiocyanate ameliorates lipid accumulation in 3T3-L1 preadipocytes during adipocyte differentiation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 2130-2139.	0.6	5
77	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (<i>Haliotis discus hannai</i>) Gastropod Muscle Part II. <i>Food Science and Technology Research</i> , 2012, 18, 271-278.	0.3	4
78	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. <i>Fisheries Science</i> , 2018, 84, 413-422.	0.7	4
79	Benzyl isothiocyanate attenuates the hydrogen peroxide-induced interleukin-13 expression through glutathione S-transferase P induction in T lymphocytic leukemia cells. <i>Journal of Biochemical and Molecular Toxicology</i> , 2018, 32, e22054.	1.4	4
80	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber <i>Apostichopus japonicus</i> . <i>Molecules</i> , 2019, 24, 998.	1.7	4
81	Quality and Sensory Characteristics of <i>Volutharpa ampullacea perryi</i> (False Abalone) Meat during the Boiling Cooking. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 93-106.	0.6	4
82	Lipid oxidation and aldehyde formation during <i>in vitro</i> gastrointestinal digestion of roasted scallop (<i>Patinopecten yessoensis</i>) – the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021, 12, 11046-11057.	2.1	4
83	A novel anticoagulant peptide discovered from <i>Crassostrea gigas</i> by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021, 12, 10136-10146.	2.1	4
84	Anticoagulant Dodecapeptide Suppresses Thrombosis In Vivo by Inhibiting the Thrombin Exosite-I Binding Site. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10920-10931.	2.4	4
85	Comparative metabolomic and transcriptomic analyses revealed the differential accumulation of secondary metabolites during the ripening process of acerola cherry (<i>Malpighia</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10920-10931.	2.4	4
86	Isolation and characterization of the anthocyanins derived from red radishes (<i>Raphanus</i>). <i>Food Science</i> , 2022, 87, 1586-1600.	1.5	4
87	Water Dynamics in Turbot (<i>Scophthalmus maximus</i>) Flesh during Baking and Microwave Heating: Nuclear Magnetic Resonance and Magnetic Resonance Imaging Studies. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	3
88	Identification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (<i>Acipenser gueldenstaedtii</i>) by HPLC-MS/MS and HPLC-MSn. <i>European Food Research and Technology</i> , 2017, 243, 1201-1209.	1.6	3
89	Food-grade encapsulated polyphenols: recent advances as novel additives in foodstuffs. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11545-11560.	5.4	3
90	Assessment of the microbial diversity during an industrial-scale malting process by a polymerase chain reaction-denaturing gradient gel electrophoresis analysis. <i>Journal of the Institute of Brewing</i> , 2016, 122, 237-242.	0.8	2

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91	Significantly Different Lipid Profile Analysis of <i>Litopenaeus vannamei</i> under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , 2021, 10, 2624.	1.9	2
92	Effects of papain, <i>Lactiplantibacillus plantarum</i> and their combinations on bacterial community changes and flavour improvement in <i>Suanzhayu</i> , a Chinese traditional fish. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5366-5375.	1.3	2
93	Identification of a xylose-inducible promoter and its application for improving vitamin B ₁₂ production in <i>Sinorhizobium meliloti</i> . <i>Biotechnology and Applied Biochemistry</i> , 2021, 68, 856-864.	1.4	1
94	A multidrug resistance-associated protein inhibitor is a potential enhancer of the benzyl isothiocyanate-induced apoptosis induction in human colorectal cancer cells. <i>Journal of Biochemical and Molecular Toxicology</i> , 2021, 35, e22791.	1.4	1