

# xiupin Dong

## List of Publications by Year in descending order

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94  
papers

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172457

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94  
docs citations

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times ranked

2423  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. Food and Function, 2020, 11, 7415-7420.	4.6	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. Molecular Nutrition and Food Research, 2018, 62, e1800446.	3.3	128
3	Effect of glazing and rosemary ( <i>Rosmarinus officinalis</i> ) extract on preservation of mud shrimp ( <i>Solenocera melanoto</i> ) during frozen storage. Food Chemistry, 2019, 272, 604-612.	8.2	102
4	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. ACS Applied Materials & Interfaces, 2020, 12, 45493-45503.	8.0	89
5	Preparation of chitosan/curcumin nanoparticles based zein and potato starch composite films for Schizothorax prenati fillet preservation. International Journal of Biological Macromolecules, 2020, 164, 211-221.	7.5	71
6	Low oil emulsion gel stabilized by defatted Antarctic krill ( <i>Euphausia superba</i> ) protein using high-intensity ultrasound. Ultrasonics Sonochemistry, 2021, 70, 105294.	8.2	61
7	Purification, structural features and immunostimulatory activity of novel polysaccharides from <i>Caulerpa lentillifera</i> . International Journal of Biological Macromolecules, 2018, 108, 314-323.	7.5	59
8	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. International Journal of Biological Macromolecules, 2018, 120, 502-512.	7.5	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. Drying Technology, 2018, 36, 72-83.	3.1	56
10	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of <i>Scomberomorus niphonius</i> surimi. Journal of Texture Studies, 2019, 50, 316-324.	2.5	56
11	Systematic Screening of Optimal Signal Peptides for Secretory Production of Heterologous Proteins in <i>Bacillus subtilis</i> . Journal of Agricultural and Food Chemistry, 2018, 66, 13141-13151.	5.2	54
12	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. Food Research International, 2016, 89, 716-723.	6.2	49
13	Genetic engineering of <i>Escherichia coli</i> to improve L-phenylalanine production. BMC Biotechnology, 2018, 18, 5.	3.3	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. Food Chemistry, 2016, 201, 327-333.	8.2	48
15	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. International Journal of Food Microbiology, 2019, 307, 108286.	4.7	44
16	Anti-inflammatory activity and structural identification of a sulfated polysaccharide CLGP4 from <i>Caulerpa lentillifera</i> . International Journal of Biological Macromolecules, 2020, 146, 931-938.	7.5	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. Food Research International, 2020, 130, 108915.	6.2	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. Food and Function, 2021, 12, 9829-9843.	4.6	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.	8.2	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.	7.5	40
21	Inhibition of phosphatidylinositol 3-kinase ameliorates antiproliferation by benzyl isothiocyanate in human colon cancer cells. <i>Biochemical and Biophysical Research Communications</i> , 2017, 491, 209-216.	2.1	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.	1.4	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.	2.6	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.	11.7	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.	2.7	36
26	The combination between cations and sulfated polysaccharide from abalone gonad ( <i>Haliotis discus</i> ) Tj ETQq0 0 0 rBT /Overlock 10 Tf 5	10.2	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.	5.2	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.	3.3	31
29	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019, 10, 5605-5615.	4.6	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.	5.2	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.	6.2	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.	6.2	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.	10.2	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.	8.2	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.	2.3	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.	3.2	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.	4.6	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.	3.5	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.	6.2	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.	8.2	24
41	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. <i>Carbohydrate Polymers</i> , 2015, 130, 268-274.	10.2	23
42	Characterization the carotenoid productions and profiles of three <i>Rhodospiridium</i> <i>toruloides</i> mutants from <i>Agrobacterium tumefaciens</i> -mediated transformation. <i>Yeast</i> , 2017, 34, 335-342.	1.7	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.	4.6	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.	2.3	22
45	Changes of collagen in sea cucumber ( <i>Stichopus japonicas</i> ) during cooking. <i>Food Science and Biotechnology</i> , 2011, 20, 1137-1141.	2.6	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.	5.2	20
47	Modulation of physicochemical stability and bioaccessibility of $\beta$ -carotene using alginate beads and emulsion stabilized by scallop ( <i>Patinopecten yessoensis</i> ) gonad protein isolates. <i>Food Research International</i> , 2020, 129, 108875.	6.2	20
48	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone ( <i>Haliotis</i> ) Tj ETQq0 0 0 rgBT/Qverlock 10 Tf 50 3	3.8	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.	3.8	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.	1.3	19
51	Zinc-Chelating Mechanism of Sea Cucumber ( <i>Stichopus japonicus</i> )-Derived Synthetic Peptides. <i>Marine Drugs</i> , 2019, 17, 438.	4.6	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.	3.6	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.	8.2	17
54	Property Improvement of $\alpha$ -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.	2.1	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. Food Chemistry, 2020, 308, 124832.	8.2	16
56	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. Carbohydrate Polymers, 2017, 164, 195-199.	10.2	15
57	Effects of muscle protein denaturation and water distribution on the quality of false abalone ( <i>Volutharpa ampullacea perryi</i> ) during wet heating. Journal of Food Process Engineering, 2019, 42, e12932.	2.9	15
58	Improving oxidative stability and release behavior of docosahexaenoic acid algae oil by microencapsulation. Journal of the Science of Food and Agriculture, 2020, 100, 2774-2781.	3.5	14
59	A novel ubiquitin-protein ligase E3 functions as a modulator of immune response against lipopolysaccharide in Pacific oyster, <i>Crassostrea gigas</i> . Developmental and Comparative Immunology, 2016, 60, 180-190.	2.3	13
60	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. Journal of Food Science, 2019, 84, 92-100.	3.1	13
61	Lycii fructus extract ameliorates hydrogen peroxide-induced cytotoxicity through indirect antioxidant action. Bioscience, Biotechnology and Biochemistry, 2018, 82, 1812-1820.	1.3	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 (	2.0	11
63	Oxidative stress involved in textural changes of sea cucumber <i>Stichopus japonicus</i> body wall during low-temperature treatment. International Journal of Food Properties, 2018, 21, 2646-2659.	3.0	11
64	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. Redox Biology, 2020, 34, 101577.	9.0	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. Food and Function, 2020, 11, 6158-6169.	4.6	11
66	Methyl- $\beta$ -cyclodextrin potentiates the BITC-induced anti-cancer effect through modulation of the Akt phosphorylation in human colorectal cancer cells. Bioscience, Biotechnology and Biochemistry, 2018, 82, 2158-2167.	1.3	10
67	Inhibition of phosphatidylinositol 3-kinase impairs the benzyl isothiocyanate-induced accumulation of autophagic molecules and Nrf2 in human colon cancer cells. Bioscience, Biotechnology and Biochemistry, 2017, 81, 2212-2215.	1.3	9
68	Anti-obesity effects of <i>Laminaria japonica</i> fucoidan in high-fat diet-fed mice vary with the gut microbiota structure. Food and Function, 2022, 13, 6259-6270.	4.6	9
69	Quick characterization of uronic acid-containing polysaccharides in 5 shellfishes by oligosaccharide analysis upon acid hydrolysis. Carbohydrate Research, 2016, 435, 149-155.	2.3	8
70	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. Food Research International, 2020, 131, 108632.	6.2	8
71	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice. Food and Function, 2022, 13, 4171-4183.	4.6	8
72	Tea Catechins Inhibit Cell Proliferation Through Hydrogen Peroxide-Dependent and -Independent Pathways in Human T lymphocytic Leukemia Jurkat Cells. Food Science and Technology Research, 2014, 20, 1245-1249.	0.6	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.	2.3	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.	4.6	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.	4.3	6
76	Benzyl isothiocyanate ameliorates lipid accumulation in 3T3-L1 preadipocytes during adipocyte differentiation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018, 82, 2130-2139.	1.3	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.	0.6	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.	1.6	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.	3.0	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.	3.8	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.	1.4	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.	4.6	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.	4.6	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.	5.2	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>Food Chemistry</i> , 2022, 361, 130907.	3.1	4
86	Isolation and characterization of the anthocyanins derived from red radishes ( <i>Raphanus</i> ). <i>Food Science</i> , 2022, 87, 1586-1600.	3.1	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, .	1.5	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.	3.3	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.	10.3	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.	2.3	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.	4.3	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.	2.7	2
93	Identification of a xylose-inducible promoter and its application for improving vitamin B <sub>12</sub> production in <i>Sinorhizobium meliloti</i> . <i>Biotechnology and Applied Biochemistry</i> , 2021, 68, 856-864.	3.1	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.	3.0	1