

# xiupin Dong

## List of Publications by Citations

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89  
papers

1,227  
citations

20  
h-index

29  
g-index

94  
ext. papers

1,815  
ext. citations

5.2  
avg, IF

4.93  
L-index

#	Paper	IF	Citations
89	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , <b>2020</b> , 11, 7415-7420	6.1	72
88	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> , <b>2018</b> , 62, e1800446	5.9	71
87	Effect of glazing and rosemary ( <i>Rosmarinus officinalis</i> ) extract on preservation of mud shrimp ( <i>Solenocera melantho</i> ) during frozen storage. <i>Food Chemistry</i> , <b>2019</b> , 272, 604-612	8.5	53
86	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> , <b>2018</b> , 36, 72-83	2.6	46
85	Purification, structural features and immunostimulatory activity of novel polysaccharides from <i>Caulerpa lentillifera</i> . <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 108, 314-323	7.9	41
84	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> , <b>2016</b> , 201, 327-33	8.5	38
83	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abalone <i>Haliotis discus hannai</i> Ino. <i>Food and Agricultural Immunology</i> , <b>2010</b> , 21, 15-26	2.9	35
82	Effect of thermal treatment on the texture and microstructure of abalone muscle ( <i>Haliotis discus</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1467-1473	3	32
81	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 502-512	7.9	31
80	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. <i>Food Research International</i> , <b>2016</b> , 89, 716-723	7	31
79	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of <i>Scomberomorus niphonius surimi</i> . <i>Journal of Texture Studies</i> , <b>2019</b> , 50, 316-324	3.6	30
78	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> , <b>2020</b> , 164, 211-221	7.9	28
77	The combination between cations and sulfated polysaccharide from abalone gonad ( <i>Haliotis discus hannai</i> Ino). <i>Carbohydrate Polymers</i> , <b>2018</b> , 188, 54-59	10.3	27
76	Genetic engineering of <i>Escherichia coli</i> to improve L-phenylalanine production. <i>BMC Biotechnology</i> , <b>2018</b> , 18, 5	3.5	27
75	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2020</b> , 12, 45493-45503	9.5	27
74	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> , <b>2018</b> , 66, 13141-13151	5.7	26
73	Anti-inflammatory activity and structural identification of a sulfated polysaccharide CLGP4 from <i>Caulerpa lentillifera</i> . <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 146, 931-938	7.9	25

72	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. <i>Carbohydrate Polymers</i> , <b>2015</b> , 130, 268-74	10.3	21
71	Comparison of polysaccharides of <i>Haliotis discus hannai</i> and <i>Volutharpa ampullacea perryi</i> by PMP-HPLC-MS(n) analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , <b>2015</b> , 415, 48-53	2.9	21
70	Inhibition of phosphatidylinositide 3-kinase ameliorates antiproliferation by benzyl isothiocyanate in human colon cancer cells. <i>Biochemical and Biophysical Research Communications</i> , <b>2017</b> , 491, 209-216	3.4	20
69	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> , <b>2020</b> , 130, 1089-115	7.15	20
68	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 307, 108286	5.8	19
67	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , <b>2019</b> , 10, 5605-5615	6.1	19
66	Engineering a vitamin B high-throughput screening system by riboswitch sensor in <i>Sinorhizobium meliloti</i> . <i>BMC Biotechnology</i> , <b>2018</b> , 18, 27	3.5	18
65	Low oil emulsion gel stabilized by defatted Antarctic krill ( <i>Euphausia superba</i> ) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105294	8.9	17
64	Benzyl isothiocyanate ameliorates acetaldehyde-induced cytotoxicity by enhancing aldehyde dehydrogenase activity in murine hepatoma Hepa1c1c7 cells. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 108, 305-313	4.7	16
63	Changes of collagen in sea cucumber ( <i>Stichopus japonicas</i> ) during cooking. <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1137-1141	3	16
62	Characterization the carotenoid productions and profiles of three <i>Rhodospiridium toruloides</i> mutants from <i>Agrobacterium tumefaciens</i> -mediated transformation. <i>Yeast</i> , <b>2017</b> , 34, 335-342	3.4	15
61	A fast and non-destructive LF-NMR and MRI method to discriminate adulterated shrimp. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1340-1349	2.8	15
60	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 2882-2913	16.4	15
59	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone ( <i>Haliotis discus hannai</i> Ino) Gonad. <i>Molecules</i> , <b>2016</b> , 21,	4.8	15
58	Neuroprotective Function of a Novel Hexapeptide QMDDQ from Shrimp via Activation of the PKA/CREB/BDNF Signaling Pathway and Its Structure-Activity Relationship. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 6759-6769	5.7	14
57	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2016</b> , 158, 130-5	6.7	14
56	3,4-Dihydroxyphenylacetic acid is a potential aldehyde dehydrogenase inducer in murine hepatoma Hepa1c1c7 cells. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2017</b> , 81, 1978-1983	2.1	14
55	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. <i>Food Chemistry</i> , <b>2021</b> , 338, 128089	8.5	14

54	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12283-12292	5.7	13
53	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> , <b>2020</b> , 11, 2349-2357	6.1	12
52	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. <i>Carbohydrate Research</i> , <b>2018</b> , 466, 11-17	2.9	12
51	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone ( <i>Haliotis</i> ): Characterization, Identification, and Molecular Docking. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	12
50	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. <i>Carbohydrate Polymers</i> , <b>2017</b> , 164, 195-199	10.3	11
49	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12521-12526	5.7	11
48	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> , <b>2016</b> , 60, 180-90	3.2	10
47	An arabinogalactan from 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> , <b>2021</b> , 12, 9829-9843	6.1	10
46	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> , <b>2020</b> , 129, 108875	7	9
45	Property Improvement of $\alpha$ -Amylase from <i>Aspergillus niger</i> by Deletion of Amino Acid Residues Arginine 179 and Glycine 180. <i>Food Technology and Biotechnology</i> , <b>2018</b> , 56, 58-64	2.1	9
44	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill ( <i>Euphausia superba</i> ) Oil. <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 1247-1255	2.1	8
43	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> , <b>2018</b> , 21, 2646-2659	3	8
42	Lycii fructus extract ameliorates hydrogen peroxide-induced cytotoxicity through indirect antioxidant action. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2018</b> , 82, 1812-1820	2.1	8
41	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> , <b>2021</b> , 357, 129690	8.5	8
40	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> , <b>2017</b> , 81, 2212-2215	2.1	7
39	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , <b>2020</b> , 34, 101577	11.3	7
38	Improving oxidative stability and release behavior of docosahexaenoic acid algae oil by microencapsulation. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2774-2781	4.3	7
37	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> , <b>2019</b> , 99, 6400-6407	4.3	7

36	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> , <b>2014</b> , 20, 1245-1249	0.8	7
35	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> , <b>2022</b> , 369, 130936	8.5	7
34	Effects of muscle protein denaturation and water distribution on the quality of false abalone ( <i>Volutharpa ampullacea perryi</i> ) during wet heating. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e12932-4	3.4	6
33	Quick characterization of uronic acid-containing polysaccharides in 5 shellfishes by oligosaccharide analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , <b>2016</b> , 435, 149-155	2.9	6
32	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , <b>2019</b> , 84, 92-100	3.4	6
31	Enhancing the hardness of potato slices after boiling by combined treatment with lactic acid and calcium chloride: Mechanism and optimization. <i>Food Chemistry</i> , <b>2020</b> , 308, 124832	8.5	6
30	A novel heptapeptide derived from <i>Crassostrea gigas</i> shows anticoagulant activity by targeting for thrombin active domain. <i>Food Chemistry</i> , <b>2021</b> , 334, 127507	8.5	6
29	Methyl- $\beta$ -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> , <b>2018</b> , 82, 2158-2167	2.1	6
28	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. <i>Food Research International</i> , <b>2021</b> , 148, 110562	7	5
27	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> , <b>2020</b> , 11, 6158-6169	6.1	4
26	Zinc-Chelating Mechanism of Sea Cucumber ()-Derived Synthetic Peptides. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	4
25	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> , <b>2012</b> , 18, 271-278	0.8	4
24	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> , <b>2021</b> , 143, 110229	7	4
23	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , <b>2020</b> , 131, 108632	7	4
22	Benzyl isothiocyanate ameliorates lipid accumulation in 3T3-L1 preadipocytes during adipocyte differentiation. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>2018</b> , 82, 2130-2139	2.1	4
21	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> , <b>2017</b> , 243, 1201-1209	3.4	3
20	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. <i>Fisheries Science</i> , <b>2018</b> , 84, 413-422	1.9	3
19	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> , <b>2018</b> , 32, e22054	3.4	3

18	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from <i>Caulerpa lentillifera</i> . <i>Carbohydrate Polymers</i> , <b>2022</b> , 280, 119006	10.3	3
17	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> , <b>2019</b> , 28, 93-106	1.6	3
16	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> , <b>2019</b> , 91, 132-142	3.2	3
15	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> , <b>2017</b> , 13,	1.9	2
14	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. <i>Molecules</i> , <b>2019</b> , 24,	4.8	2
13	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 1471-1471	7.9	2
12	Significantly Different Lipid Profile Analysis of under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
11	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> , <b>2016</b> , 122, 237-242	2	2
10	,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , <b>2021</b> , 12, 5488-5500	6.1	2
9	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> , <b>2022</b> , 154, 110980	7	1
8	Identification of a xylose-inducible promoter and its application for improving vitamin B production in <i>Sinorhizobium meliloti</i> . <i>Biotechnology and Applied Biochemistry</i> , <b>2021</b> , 68, 856-864	2.8	1
7	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> , <b>2021</b> , 35, e22791	3.4	1
6	Recent advances in fishy odour in aquatic fish products, from formation to control. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4959	3.8	1
5	Influence of Refrigerated Storage on Water Status, Protein Oxidation, Microstructure, and Physicochemical Qualities of Atlantic Mackerel ( <i>Scomber scombrus</i> ). <i>Foods</i> , <b>2021</b> , 10,	4.9	1
4	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , <b>2021</b> , 12, 10136-10146	6.1	0
3	Anticoagulant Dodecapeptide Suppresses Thrombosis In Vivo by Inhibiting the Thrombin Exosite-I Binding Site. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10920-10931	5.7	0
2	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice.. <i>Food and Function</i> , <b>2022</b> , 13, 4171-4183	6.1	0
1	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop ( <i>Lamprolaima</i> ) - the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , <b>2021</b> , 12, 11046-11057	6.1	

