

xiupin Dong

List of Publications by Year in Descending Order

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Version: 2024-04-25

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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.

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	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	7	1
88	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from <i>Caulerpa lentillifera</i> .. <i>Carbohydrate Polymers</i> , 2022 , 280, 119006	10.3	3
87	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	8.5	7
86	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	6.1	0
85	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, 1471-1471	7.9	2
84	Significantly Different Lipid Profile Analysis of under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , 2021 , 10,	4.9	2
83	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> , 2021 , 68, 856-864	2.8	1
82	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	16.4	15
81	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	3.4	1
80	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	7	4
79	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	8.9	17
78	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	8.5	6
77	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. <i>Food Chemistry</i> , 2021 , 338, 128089	8.5	14
76	,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021 , 12, 5488-5500	6.1	2
75	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> , 2021 , 12, 9829-9843	6.1	10
74	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021 , 12, 11046-11057	6.1	
73	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021 , 12, 10136-10146	6.1	0

72	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	3.8	1
71	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	5.7	0
70	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	8.5	8
69	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	7	5
68	Influence of Refrigerated Storage on Water Status, Protein Oxidation, Microstructure, and Physicochemical Qualities of Atlantic Mackerel (). <i>Foods</i> , 2021 , 10,	4.9	1
67	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , 2020 , 34, 101577	11.3	7
66	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> , 2020 , 68, 6759-6769	5.7	14
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	6.1	4
64	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	6.1	12
63	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	4.3	7
62	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	7.9	25
61	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	7.15	20
60	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	7	9
59	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	7.9	28
58	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 45493-45503	9.5	27
57	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , 2020 , 11, 7415-7420	6.1	72
56	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	8.5	6
55	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	7	4

54	Effects of muscle protein denaturation and water distribution on the quality of false abalone (<i>Voluvarpa ampullacea perryi</i>) during wet heating. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12932-4	6
53	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. <i>Molecules</i> , 2019 , 24,	4.8 2
52	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> , 2019 , 50, 316-324	3.6 30
51	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	8.5 53
50	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	5.8 19
49	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019 , 10, 5605-5615	6.1 19
48	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	4.3 7
47	Zinc-Chelating Mechanism of Sea Cucumber ()-Derived Synthetic Peptides. <i>Marine Drugs</i> , 2019 , 17,	6 4
46	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	5.7 13
45	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone (): Characterization, Identification, and Molecular Docking. <i>Marine Drugs</i> , 2019 , 17,	6 12
44	Quality and Sensory Characteristics of <i>Voluvarpa ampullacea perryi</i> (False Abalone) Meat during the Boiling Cooking. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 93-106	1.6 3
43	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , 2019 , 84, 92-100	3.4 6
42	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	3.2 3
41	The combination between cations and sulfated polysaccharide from abalone gonad (<i>Haliotis discus hannai</i> Ino). <i>Carbohydrate Polymers</i> , 2018 , 188, 54-59	10.3 27
40	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	1.9 3
39	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	2.8 15
38	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	2.6 46
37	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	2.9 12

36	Engineering a vitamin B high-throughput screening system by riboswitch sensor in <i>Sinorhizobium meliloti</i> . <i>BMC Biotechnology</i> , 2018 , 18, 27	3.5	18
35	Genetic engineering of <i>Escherichia coli</i> to improve L-phenylalanine production. <i>BMC Biotechnology</i> , 2018 , 18, 5	3.5	27
34	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	3.4	3
33	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	7.9	31
32	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	7.9	41
31	Property Improvement of α -Amylase From? by Deletion of Amino Acid?Residues Arginine 179 and Glycine 180. <i>Food Technology and Biotechnology</i> , 2018 , 56, 58-64	2.1	9
30	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	3	8
29	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12521-12526	5.7	11
28	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	5.7	26
27	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	5.9	71
26	Benzyl isothiocyanate ameliorates lipid accumulation in 3T3-L1 preadipocytes during adipocyte differentiation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018 , 82, 2130-2139	2.1	4
25	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	2.1	6
24	Lycii fructus extract ameliorates hydrogen peroxide-induced cytotoxicity through indirect antioxidant action. <i>Bioscience, Biotechnology and Biochemistry</i> , 2018 , 82, 1812-1820	2.1	8
23	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. <i>Carbohydrate Polymers</i> , 2017 , 164, 195-199	10.3	11
22	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	3.4	15
21	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,	1.9	2
20	Identification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (<i>Acipenser gueldenstaedtii</i>) by HPLC _{MS} /MS and HPLC _{MS} _n . <i>European Food Research and Technology</i> , 2017 , 243, 1201-1209	3.4	3
19	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	2.1	7

18	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	2.1	14
17	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	4.7	16
16	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	3.4	20
15	Quick characterization of uronic acid-containing polysaccharides in 5 shellfishes by oligosaccharide analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2016 , 435, 149-155	2.9	6
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, 327-33	8.5	38
13	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, 130-5	6.7	14
12	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (<i>Haliotis discus hannai</i> Ino) Gonad. <i>Molecules</i> , 2016 , 21,	4.8	15
11	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia superba</i>) Oil. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1247-1255	2.1	8
10	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	2
9	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, 180-90	3.2	10
8	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. <i>Food Research International</i> , 2016 , 89, 716-723	7	31
7	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. <i>Carbohydrate Polymers</i> , 2015 , 130, 268-74	10.3	21
6	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> , 2015 , 415, 48-53	2.9	21
5	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	0.8	7
4	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	0.8	4
3	Changes of collagen in sea cucumber (<i>Stichopus japonicas</i>) during cooking. <i>Food Science and Biotechnology</i> , 2011 , 20, 1137-1141	3	16
2	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	3	32
1	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abalone <i>Haliotis discus hannai</i> Ino. <i>Food and Agricultural Immunology</i> , 2010 , 21, 15-26	2.9	35

