xiupin Dong

List of Publications by Year
in descending order

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94 papers	2,436 citations	172207 29 h-index	253896 43 g-index
94 all docs	94 docs citations	94 times ranked	2423 citing authors

#	Article	IF	Citations
1	Food-grade encapsulated polyphenols: recent advances as novel additives in foodstuffs. Critical Reviews in Food Science and Nutrition, 2023, 63, 11545-11560.	5.4	3
2	Comparative metabolomic and transcriptomic analyses revealed the differential accumulation of secondary metabolites during the ripening process of acerola cherry (<scp><i>Malpighia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 697 Td (	1.7	4
3	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (Patinopecten yessoensis) and the deterrent effect by antioxidants of bamboo leaves. Food Chemistry, 2022, 369, 130936.	4.2	40
4	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from Caulerpa lentillifera. Carbohydrate Polymers, 2022, 280, 119006.	5.1	29
5	An acidic polysaccharide from Patinopecten yessoensis skirt prevents obesity and improves gut microbiota and metabolism of mice induced by high-fat diet. Food Research International, 2022, 154, 110980.	2.9	30
6	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.	2.1	8
7	Isolation and characterization of the anthocyanins derived from red radishes (<i>Raphanus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 Food Science, 2022, 87, 1586-1600.	1.5	4
8	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.	2.1	9
9	Effects of papain, <i>Lactiplantibacillus plantarum</i> 1â€24â€LJ and their combinations on bacterial community changes and flavour improvement in <i>Suanzhayu</i>, a Chinese traditional fish. International Journal of Food Science and Technology, 2022, 57, 5366-5375.	1.3	2
10	Identification of a xyloseâ€inducible promoter and its application for improving vitamin B₁₂ production in <i>Sinorhizobium meliloti</i>. Biotechnology and Applied Biochemistry, 2021, 68, 856-864.	1.4	1
11	Low oil emulsion gel stabilized by defatted Antarctic krill (Euphausia superba) protein using high-intensity ultrasound. Ultrasonics Sonochemistry, 2021, 70, 105294.	3.8	61
12	A novel heptapeptide derived from Crassostrea gigas shows anticoagulant activity by targeting for thrombin active domain. Food Chemistry, 2021, 334, 127507.	4.2	17
13	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. Food Chemistry, 2021, 338, 128089.	4.2	28
14	<i>trans</i>,<i>trans</i>-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. Food and Function, 2021, 12, 5488-5500.	2.1	7
15	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.	2.1	40
16	Lipid oxidation and aldehyde formation during <i>in vitro</i> gastrointestinal digestion of roasted scallop (<i>Patinopecten yessoensis</i>) â€“ the role of added antioxidant of bamboo leaves. Food and Function, 2021, 12, 11046-11057.	2.1	4
17	A novel anticoagulant peptide discovered from <i>Crassostrea gigas</i> by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. Food and Function, 2021, 12, 10136-10146.	2.1	4
18	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2882-2913.	5.9	36

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19	A multidrug resistanceâ€associated protein inhibitor is a potential enhancer of the benzyl isothiocyanateâ€induced apoptosis induction in human colorectal cancer cells. Journal of Biochemical and Molecular Toxicology, 2021, 35, e22791.	1.4	1
20	Effects of super-chilling storage on shelf-life and quality indicators of Coregonus peled based on proteomics analysis. Food Research International, 2021, 143, 110229.	2.9	24
21	Recent advances in fishy odour in aquatic fish products, from formation to control. International Journal of Food Science and Technology, 2021, 56, 4959-4969.	1.3	36
22	Anticoagulant Dodecapeptide Suppresses Thrombosis In Vivo by Inhibiting the Thrombin Exosite-I Binding Site. Journal of Agricultural and Food Chemistry, 2021, 69, 10920-10931.	2.4	4
23	Effect of non-covalent binding of phenolic derivatives with scallop (Patinopecten yessoensis) gonad protein isolates on protein structure and in vitro digestion characteristics. Food Chemistry, 2021, 357, 129690.	4.2	24
24	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. Food Research International, 2021, 148, 110562.	2.9	30
25	Influence of Refrigerated Storage on Water Status, Protein Oxidation, Microstructure, and Physicochemical Qualities of Atlantic Mackerel (Scomber scombrus). Foods, 2021, 10, 214.	1.9	6
26	Significantly Different Lipid Profile Analysis of Litopenaeus vannamei under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. Foods, 2021, 10, 2624.	1.9	2
27	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. International Journal of Biological Macromolecules, 2021, 193, 1471-1480.	3.6	40
28	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.	4.2	16
29	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber Apostichopus japonicus using iTRAQ. Food Research International, 2020, 131, 108632.	2.9	8
30	Anti-inflammatory activity and structural identification of a sulfated polysaccharide CLGP4 from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2020, 146, 931-938.	3.6	43
31	Metabolomic analysis of acerola cherry (Malpighia emarginata) fruit during ripening development via UPLC-Q-TOF and contribution to the antioxidant activity. Food Research International, 2020, 130, 108915.	2.9	40
32	Modulation of physicochemical stability and bioaccessibility of Î²-carotene using alginate beads and emulsion stabilized by scallop (Patinopecten yessoensis) gonad protein isolates. Food Research International, 2020, 129, 108875.	2.9	20
33	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.	3.6	71
34	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. ACS Applied Materials & Interfaces, 2020, 12, 45493-45503.	4.0	89
35	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. Food and Function, 2020, 11, 7415-7420.	2.1	140
36	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. Redox Biology, 2020, 34, 101577.	3.9	11

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37	Neuroprotective Function of a Novel Hexapeptide QMDDQ from Shrimp via Activation of the PKA/CREB/BNDF Signaling Pathway and Its Structureâ€“Activity Relationship. Journal of Agricultural and Food Chemistry, 2020, 68, 6759-6769.	2.4	30
38	Fish oil extracted from Coregonus peled 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.	2.1	11
39	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (Argopecten irradians) adductor muscles during storage. Food and Function, 2020, 11, 2349-2357.	2.1	23
40	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.	1.7	14
41	Effect of glazing and rosemary (Rosmarinus officinalis) extract on preservation of mud shrimp (Solenocera melantho) during frozen storage. Food Chemistry, 2019, 272, 604-612.	4.2	102
42	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. International Journal of Food Microbiology, 2019, 307, 108286.	2.1	44
43	Evaluation and structureâ€“activity relationship analysis of antioxidant shrimp peptides. Food and Function, 2019, 10, 5605-5615.	2.1	31
44	Isolation and identification of zincâ€chelating peptides from sea cucumber (Stichopus japonicus) protein hydrolysate. Journal of the Science of Food and Agriculture, 2019, 99, 6400-6407.	1.7	24
45	Zinc-Chelating Mechanism of Sea Cucumber (Stichopus japonicus)-Derived Synthetic Peptides. Marine Drugs, 2019, 17, 438.	2.2	18
46	Calcium Delivery System Assembled by a Nanostructured Peptide Derived from the Sea Cucumber Ovum. Journal of Agricultural and Food Chemistry, 2019, 67, 12283-12292.	2.4	32
47	Effects of muscle protein denaturation and water distribution on the quality of false abalone (Volutharpa ampullacea perryi) during wet heating. Journal of Food Process Engineering, 2019, 42, e12932.	1.5	15
48	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber Apostichopus japonicus. Molecules, 2019, 24, 998.	1.7	4
49	Investigation of sweet potato starch as a structural enhancer for threeâ€dimensional printing of <scp>Scomberomorus niphonius</scp> surimi. Journal of Texture Studies, 2019, 50, 316-324.	1.1	56
50	Antioxidative Peptides from Proteolytic Hydrolysates of False Abalone (Volutharpa ampullacea perryi): Characterization, Identification, and Molecular Docking. Marine Drugs, 2019, 17, 116.	2.2	26
51	Quality and Sensory Characteristics of Volutharpa ampullacea perryi (False Abalone) Meat during the Boiling Cooking. Journal of Aquatic Food Product Technology, 2019, 28, 93-106.	0.6	4
52	Characterization of Heatâ€Induced Water Adsorption of Sea Cucumber Body Wall. Journal of Food Science, 2019, 84, 92-100.	1.5	13
53	A vital ubiquitin-conjugating enzyme CgUbe2g1 participated in regulation of immune response of Pacific oyster Crassostrea gigas. Developmental and Comparative Immunology, 2019, 91, 132-142.	1.0	7
54	The combination between cations and sulfated polysaccharide from abalone gonad (Haliotis discus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.1	35

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55	The effect of different pretreatments on the quality of ready-to-eat jellyfish Rhopilema esculentum Kishinouye products. Fisheries Science, 2018, 84, 413-422.	0.7	4
56	A fast and non-destructive LF-NMR and MRI method to discriminate adulterated shrimp. Journal of Food Measurement and Characterization, 2018, 12, 1340-1349.	1.6	26
57	Real-time detection of water dynamics in abalone (Haliotis discus hannai Ino) during drying and rehydration processes assessed by LF-NMR and MRI. Drying Technology, 2018, 36, 72-83.	1.7	56
58	Property Improvement of Î±-Amylase from Bacillus stearothermophilus by Deletion of Amino Acid Residues Arginine 179-Glycine 180. Food Technology and Biotechnology, 2018, 56, 58-64.	0.9	16
59	Oxidative stress involved in textural changes of sea cucumber Stichopus japonicus body wall during low-temperature treatment. International Journal of Food Properties, 2018, 21, 2646-2659.	1.3	11
60	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. Journal of Agricultural and Food Chemistry, 2018, 66, 12521-12526.	2.4	20
61	Systematic Screening of Optimal Signal Peptides for Secretory Production of Heterologous Proteins in Bacillus subtilis. Journal of Agricultural and Food Chemistry, 2018, 66, 13141-13151.	2.4	54
62	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2018, 62, e1800446.	1.5	128
63	Benzyl isothiocyanate ameliorates lipid accumulation in 3T3-L1 preadipocytes during adipocyte differentiation. Bioscience, Biotechnology and Biochemistry, 2018, 82, 2130-2139.	0.6	5
64	Methyl-Î²-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.	0.6	10
65	Lycii fructus extract ameliorates hydrogen peroxide-induced cytotoxicity through indirect antioxidant action. Bioscience, Biotechnology and Biochemistry, 2018, 82, 1812-1820.	0.6	12
66	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. Carbohydrate Research, 2018, 466, 11-17.	1.1	22
67	Engineering a vitamin B12 high-throughput screening system by riboswitch sensor in Sinorhizobium meliloti. BMC Biotechnology, 2018, 18, 27.	1.7	31
68	Genetic engineering of Escherichia coli to improve L-phenylalanine production. BMC Biotechnology, 2018, 18, 5.	1.7	49
69	Benzyl isothiocyanate attenuates the hydrogen peroxideâ€induced interleukinâ€13 expression through glutathione Sâ€transferase P induction in T lymphocytic leukemia cells. Journal of Biochemical and Molecular Toxicology, 2018, 32, e22054.	1.4	4
70	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. International Journal of Biological Macromolecules, 2018, 120, 502-512.	3.6	57
71	Purification, structural features and immunostimulatory activity of novel polysaccharides from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2018, 108, 314-323.	3.6	59
72	Distribution of uronic acid-containing polysaccharides in 5 species of shellfishes. Carbohydrate Polymers, 2017, 164, 195-199.	5.1	15

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73	Characterization the carotenoid productions and profiles of three <scp>Rhodosporidium</scp><scp>toruloides</scp> mutants from Agrobacterium tumefaciensâ€mediated transformation. Yeast, 2017, 34, 335-342.	0.8	23
74	Water Dynamics in Turbot (Scophthalmus maximus) Flesh during Baking and Microwave Heating: Nuclear Magnetic Resonance and Magnetic Resonance Imaging Studies. International Journal of Food Engineering, 2017, 13, .	0.7	3
75	Identification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (Acipenser gueldenstaedtii) by HPLCâ€"MS/MS and HPLCâ€"MSn. European Food Research and Technology, 2017, 243, 1201-1209.	1.6	3
76	Inhibition of phosphatidylinositide 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.	0.6	9
77	3,4-Dihydroxyphenylacetic acid is a potential aldehyde dehydrogenase inducer in murine hepatoma Hepa1c1c7 cells. Bioscience, Biotechnology and Biochemistry, 2017, 81, 1978-1983.	0.6	19
78	Benzyl isothiocyanate ameliorates acetaldehyde-induced cytotoxicity by enhancing aldehyde dehydrogenase activity in murine hepatoma Hepa1c1c7 cells. Food and Chemical Toxicology, 2017, 108, 305-313.	1.8	17
79	Inhibition of phosphatidylinositide 3-kinase ameliorates antiproliferation by benzyl isothiocyanate in human colon cancer cells. Biochemical and Biophysical Research Communications, 2017, 491, 209-216.	1.0	39
80	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (Haliotis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	1.7	19
81	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (Euphausia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	0.9	11
82	Assessment of the microbial diversity during an industrial-scale malting process by a polymerase chain reaction-denaturing gradient gel electrophoresis analysis. Journal of the Institute of Brewing, 2016, 122, 237-242.	0.8	2
83	A novel ubiquitin-protein ligase E3 functions as a modulator of immune response against lipopolysaccharide in Pacific oyster, Crassostrea gigas. Developmental and Comparative Immunology, 2016, 60, 180-190.	1.0	13
84	3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides. Food Research International, 2016, 89, 716-723.	2.9	49
85	Quick characterization of uronic acid-containing polysaccharides in 5 shellfishes by oligosaccharide analysis upon acid hydrolysis. Carbohydrate Research, 2016, 435, 149-155.	1.1	8
86	Quality changes and predictive models of radial basis function neural networks for brined common carp (Cyprinus carpio) fillets during frozen storage. Food Chemistry, 2016, 201, 327-333.	4.2	48
87	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber Stichopus japonicus. Journal of Photochemistry and Photobiology B: Biology, 2016, 158, 130-135.	1.7	19
88	Characterization of acidic polysaccharides from the mollusks through acid hydrolysis. Carbohydrate Polymers, 2015, 130, 268-274.	5.1	23
89	Comparison of polysaccharides of Haliotis discus hannai and Volutharpa ampullacea perryi by PMP-HPLC-MSn analysis upon acid hydrolysis. Carbohydrate Research, 2015, 415, 48-53.	1.1	26
90	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.	0.3	7

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91	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (Haliotis discus hannai) Gastropod Muscle Part II. Food Science and Technology Research, 2012, 18, 271-278.	0.3	4
92	Changes of collagen in sea cucumber (Stichopus japonicas) during cooking. Food Science and Biotechnology, 2011, 20, 1137-1141.	1.2	21
93	Effect of thermal treatment on the texture and microstructure of abalone muscle (Haliotis discus). Food Science and Biotechnology, 2011, 20, 1467-1473.	1.2	36
94	Purification and bioactivity of a sulphated polysaccharide conjugate from viscera of abaloneHaliotis discus hannailno. Food and Agricultural Immunology, 2010, 21, 15-26.	0.7	37