

# Songyi Lin

## List of Publications by Year in descending order

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153  
papers

3,673  
citations

159525

30  
h-index

189801

50  
g-index

153  
all docs

153  
docs citations

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times ranked

2372  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a flavor fingerprint by HS-GC-IMS with PCA for volatile compounds of <i>Tricholoma matsutake</i> Singer. <i>Food Chemistry</i> , 2019, 290, 32-39.	4.2	236
2	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. <i>Food Chemistry</i> , 2015, 175, 258-266.	4.2	115
3	Contributions of molecular size, charge distribution, and specific amino acids to the iron-binding capacity of sea cucumber ( <i>Stichopus japonicus</i> ) ovum hydrolysates. <i>Food Chemistry</i> , 2017, 230, 627-636.	4.2	103
4	Characteristic volatiles fingerprints and changes of volatile compounds in fresh and dried <i>Tricholoma matsutake</i> Singer by HS-GC-IMS and HS-SPME-GC-MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1099, 46-55.	1.2	102
5	Dynamics of water mobility and distribution in soybean antioxidant peptide powders monitored by LF-NMR. <i>Food Chemistry</i> , 2016, 199, 280-286.	4.2	95
6	Identification of novel peptides from 3 to 10kDa pine nut ( <i>Pinus koraiensis</i> ) meal protein, with an exploration of the relationship between their antioxidant activities and secondary structure. <i>Food Chemistry</i> , 2017, 219, 311-320.	4.2	91
7	Heteroatom doping in metal-free carbonaceous materials for the enhancement of persulfate activation. <i>Chemical Engineering Journal</i> , 2022, 427, 131655.	6.6	90
8	Research on the preparation of antioxidant peptides derived from egg white with assisting of high-intensity pulsed electric field. <i>Food Chemistry</i> , 2013, 139, 300-306.	4.2	81
9	Effects of pulsed electric field on intracellular antioxidant activity and antioxidant enzyme regulating capacities of pine nut ( <i>Pinus koraiensis</i> ) peptide QDHCH in HepG2 cells. <i>Food Chemistry</i> , 2017, 237, 793-802.	4.2	75
10	Advance in food-derived phospholipids: Sources, molecular species and structure as well as their biological activities. <i>Trends in Food Science and Technology</i> , 2018, 80, 199-211.	7.8	74
11	Research advances and application of pulsed electric field on proteins and peptides in food. <i>Food Research International</i> , 2021, 139, 109914.	2.9	70
12	An Exploration of the Calcium-Binding Mode of Egg White Peptide, Asp-His-Thr-Lys-Glu, and In Vitro Calcium Absorption Studies of Peptide-Calcium Complex. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9782-9789.	2.4	66
13	Optimization of pea protein hydrolysate preparation and purification of antioxidant peptides based on an in silico analytical approach. <i>LWT - Food Science and Technology</i> , 2020, 123, 109126.	2.5	65
14	Contribution of specific amino acid and secondary structure to the antioxidant property of corn gluten proteins. <i>Food Research International</i> , 2018, 105, 836-844.	2.9	57
15	Antioxidant activity of hydrolysates obtained from scallop ( <i>Patinopecten yessoensis</i> ) and abalone ( <i>Haliotis discus hannai</i> Ino) muscle. <i>Food Chemistry</i> , 2012, 132, 815-822.	4.2	56
16	Investigation on complex coacervation between fish skin gelatin from cold-water fish and gum arabic: Phase behavior, thermodynamic, and structural properties. <i>Food Research International</i> , 2018, 107, 596-604.	2.9	54
17	Effect of pulsed electric field (PEF) on structures and antioxidant activity of soybean source peptides-SHCMN. <i>Food Chemistry</i> , 2016, 213, 588-594.	4.2	50
18	Advances in the activity evaluation and cellular regulation pathways of food-derived antioxidant peptides. <i>Trends in Food Science and Technology</i> , 2022, 122, 171-186.	7.8	49

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19	Simultaneous quantification of free amino acids and 5â€²-nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , 2018, 268, 57-65.	4.2	48
20	Food protein-derived iron-chelating peptides: The binding mode and promotive effects of iron bioavailability. <i>Food Research International</i> , 2020, 131, 108976.	2.9	48
21	Effects of electron beam irradiation on physicochemical properties of corn flour and improvement of the gelatinization inhibition. <i>Food Chemistry</i> , 2017, 233, 467-475.	4.2	47
22	Characterization of sea cucumber ( <i>Stichopus japonicus</i> ) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4604-4611.	1.7	46
23	Antioxidant activity improvement of identified pine nut peptides by pulsed electric field (PEF) and the mechanism exploration. <i>LWT - Food Science and Technology</i> , 2017, 75, 366-372.	2.5	46
24	<i>In vitro</i> digestion profile and calcium absorption studies of a sea cucumber ovum derived heptapeptide-calcium complex. <i>Food and Function</i> , 2018, 9, 4582-4592.	2.1	44
25	Calcium binding to herring egg phosphopeptides: Binding characteristics, conformational structure and intermolecular forces. <i>Food Chemistry</i> , 2020, 310, 125867.	4.2	43
26	Potential Mechanisms Mediating the Protective Effects of <i>Tricholoma matsutake</i> -Derived Peptides in Mitigating DSS-Induced Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5536-5546.	2.4	42
27	Preparation of antioxidant peptide from egg white protein and improvement of its activities assisted by high-intensity pulsed electric field. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1554-1561.	1.7	38
28	Differentiation of <i>Penaeus vannamei</i> from different thermal processing methods in physico-chemical, flavor and sensory characteristics. <i>Food Chemistry</i> , 2022, 378, 132092.	4.2	37
29	Effects of electron beam irradiation (EBI) on structure characteristics and thermal properties of walnut protein flour. <i>Food Research International</i> , 2017, 100, 850-857.	2.9	35
30	A novel application of pulsed electric field (PEF) processing for improving glutathione (GSH) antioxidant activity. <i>Food Chemistry</i> , 2014, 161, 361-366.	4.2	34
31	Immunomodulatory Activity Improvement of Pine Nut Peptides by a Pulsed Electric Field and Their Structure-Activity Relationships. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3796-3810.	2.4	34
32	Egg-White-Derived Antioxidant Peptide as an Efficient Nanocarrier for Zinc Delivery through the Gastrointestinal System. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2232-2239.	2.4	33
33	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
34	Potential mechanisms underlying the protective effects of <i>Tricholoma matsutake</i> singer peptides against LPS-induced inflammation in RAW264.7 macrophages. <i>Food Chemistry</i> , 2021, 353, 129452.	4.2	32
35	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019, 10, 5605-5615.	2.1	31
36	Antarctic krill derived peptide as a nanocarrier of iron through the gastrointestinal tract. <i>Food Bioscience</i> , 2020, 36, 100657.	2.0	31

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37	Formation of crystalline nanoparticles by iron binding to pentapeptide (Asp-His-Thr-Lys-Glu) from egg white hydrolysates. <i>Food and Function</i> , 2017, 8, 3297-3305.	2.1	30
38	Effect of structure changes on hydrolysis degree, moisture state, and thermal denaturation of egg white protein treated by electron beam irradiation. <i>LWT - Food Science and Technology</i> , 2017, 77, 134-141.	2.5	30
39	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.	2.4	30
40	Optimized extraction of calcium malate from eggshell treated by PEF and an absorption assessment in vitro. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 1327-1333.	3.6	29
41	Optimised condition for preparing sea cucumber ovum hydrolysate-calcium complex and its structural analysis. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1914-1922.	1.3	29
42	Mechanism of aroma compounds changes from sea cucumber peptide powders (SCPPs) under different storage conditions. <i>Food Research International</i> , 2020, 128, 108757.	2.9	29
43	Structure-activity relationship and pathway of antioxidant shrimp peptides in a PC12 cell model. <i>Journal of Functional Foods</i> , 2020, 70, 103978.	1.6	29
44	Effect of salting on the water migration, physicochemical and textural characteristics, and microstructure of quail eggs. <i>LWT - Food Science and Technology</i> , 2020, 132, 109847.	2.5	29
45	Optimized antioxidant peptides fractions preparation and secondary structure analysis by MIR. <i>International Journal of Biological Macromolecules</i> , 2013, 59, 151-157.	3.6	28
46	<i>In vitro</i> antioxidant activities of the novel pentapeptides Ser-His-Glu-Cys-Asn and Leu-Pro-Phe-Ala-Met and the relationship between activity and peptide secondary structure. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1945-1952.	1.7	28
47	Analysis of DPPH inhibition and structure change of corn peptides treated by pulsed electric field technology. <i>Journal of Food Science and Technology</i> , 2015, 52, 4342-4350.	1.4	27
48	Water Dynamics in Egg White Peptide, Asp-His-Thr-Lys-Glu, Powder Monitored by Dynamic Vapor Sorption and LF-NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2153-2161.	2.4	24
49	Gastrointestinal fate of food allergens and its relationship with allergenicity. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3376-3404.	5.9	24
50	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , 2020, 311, 125900.	4.2	23
51	Antarctic Krill Derived Nonapeptide as an Effective Iron-Binding Ligand for Facilitating Iron Absorption via the Small Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11290-11300.	2.4	23
52	Evaluation of sea cucumber peptides-assisted memory activity and acetylation modification in hippocampus of test mice based on scopolamine-induced experimental animal model of memory disorder. <i>Journal of Functional Foods</i> , 2020, 68, 103909.	1.6	22
53	Simultaneous quantification of 24 aldehydes and ketones in oysters ( <i>Crassostrea gigas</i> ) with different thermal processing procedures by HPLC-electrospray tandem mass spectrometry. <i>Food Research International</i> , 2021, 147, 110559.	2.9	22
54	Analysis of $\alpha$ -helix unfolding in the pine nut peptide Lys-Cys-His-Lys-Pro induced by pulsed electric field. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4058-4065.	1.7	21

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55	Isolation, purification, characterization, and immunomodulatory effects of polysaccharide from <i>Auricularia auricula</i> on RAW264.7 macrophages. <i>Journal of Food Biochemistry</i> , 2020, 44, e13516.	1.2	21
56	Evaluation of the structure-activity relationship between allergenicity and spatial conformation of ovalbumin treated by pulsed electric field. <i>Food Chemistry</i> , 2022, 388, 133018.	4.2	21
57	Formation and evaluation of casein-gum arabic coacervates via pH-dependent complexation using fast acidification. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 783-788.	3.6	20
58	Polyoxometalate-antioxidant peptide assembly materials with NIR-triggered photothermal behaviour and enhanced antibacterial activity. <i>Soft Matter</i> , 2019, 15, 5375-5379.	1.2	20
59	Flavor Changes of <i>Tricholoma matsutake</i> Singer under Different Processing Conditions by Using HS-GC-IMS. <i>Foods</i> , 2021, 10, 531.	1.9	20
60	Egg yolk phosphatidylcholine: Extraction, purification and its potential neuroprotective effect on PC12 cells. <i>Journal of Functional Foods</i> , 2019, 56, 372-383.	1.6	19
61	Production of Bioactive Peptides from Sea Cucumber and Its Potential Health Benefits: A Comprehensive Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7607-7625.	2.4	19
62	Improvement of antioxidant activity of peptides with molecular weights ranging from 1 to 10kDa by PEF technology. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 244-249.	3.6	18
63	Multiple toxicity studies of trehalose in mice by intragastric administration. <i>Food Chemistry</i> , 2013, 136, 485-490.	4.2	18
64	Hypouricemia effects of corn silk flavonoids in a mouse model of potassium oxonated-induced hyperuricemia. <i>Journal of Food Biochemistry</i> , 2021, 45, e13856.	1.2	18
65	Construction and expression of mutagenesis strain of <i>aroG</i> gene from <i>Escherichia coli</i> K-12. <i>International Journal of Biological Macromolecules</i> , 2014, 68, 173-177.	3.6	17
66	A possible mechanism for enhancing the antioxidant activity by pulsed electric field on pine nut peptide Glutamine-Tryptophan-Phenylalanine-Histidine. <i>Journal of Food Biochemistry</i> , 2019, 43, e12714.	1.2	17
67	Effect of electron beam irradiation on physicochemical properties of corn starch and improvement of enzymatic saccharification of corn starch at high concentration (45%). <i>Journal of Food Process Engineering</i> , 2021, 44, e13699.	1.5	17
68	Optimized PEF treatment for antioxidant polypeptides with MW 10-30kDa and preliminary analysis of structure change. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 819-825.	3.6	16
69	Decreased quality and off-flavour compound accumulation of 10kDa fraction of pine nut ( <i>Pinus</i> ) Tj ETQq1 1 0.784314 18 / Overl	2.5	16
70	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
71	Variation in the structure and emulsification of egg yolk high-density lipoprotein by lipid peroxide. <i>Journal of Food Biochemistry</i> , 2019, 43, e13019.	1.2	15
72	The formation mechanism of a sea cucumber ovum derived heptapeptide-calcium nanocomposite and its digestion/absorption behavior. <i>Food and Function</i> , 2019, 10, 8240-8249.	2.1	15

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73	<i>Tricholoma matsutake</i> Derived Peptides Show Gastroprotective Effects against Ethanol-Induced Acute Gastric Injury. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14985-14994.	2.4	15
74	Effects on functional groups and zeta potential of SAP <sub>1</sub> & MW <sub>3kDa</sub> treated by pulsed electric field technology. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 578-586.	1.7	14
75	Identification of key volatiles responsible for aroma changes of egg white antioxidant peptides during storage by HS-SPME-GC-MS and sensory evaluation. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1118-1127.	1.6	14
76	Targeted regulation of hygroscopicity of soybean antioxidant pentapeptide powder by zinc ions binding to the moisture absorption sites. <i>Food Chemistry</i> , 2018, 242, 83-90.	4.2	14
77	Metabolomic approaches to analyze the seasonal variations of amino acid, 5â€²-Nucleotide, and lipid profile of clam ( <i>Ruditapes philippinarum</i> ). <i>LWT - Food Science and Technology</i> , 2021, 148, 111709.	2.5	14
78	Peptides derived from sea cucumber accelerate cells proliferation and migration for wound healing by promoting energy metabolism and upregulating the ERK/AKT pathway. <i>European Journal of Pharmacology</i> , 2022, 921, 174885.	1.7	14
79	Sea Cucumber Peptides Attenuated the Scopolamine-Induced Memory Impairment in Mice and Rats and the Underlying Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 157-170.	2.4	14
80	Detection of 5-hydroxymethyl-2-furfural Levels in Selected Chinese Foods by Ultra-High-Performance Liquid Chromatograph Analytical Method. <i>Food Analytical Methods</i> , 2014, 7, 181-188.	1.3	13
81	Enzyme-controlled hygroscopicity and proton dynamics in sea cucumber ( <i>Stichopus japonicus</i> ) ovum peptide powders. <i>Food Research International</i> , 2018, 112, 241-249.	2.9	13
82	The formation pattern of off-flavor compounds induced by water migration during the storage of sea cucumber peptide powders (SCPPs). <i>Food Chemistry</i> , 2019, 274, 100-109.	4.2	13
83	Fish skin gelatin-based emulsion as a delivery system to protect lipophilic bioactive compounds during in vitro and in vivo digestion: The case of benzyl isothiocyanate. <i>LWT - Food Science and Technology</i> , 2020, 134, 110145.	2.5	13
84	Neuroprotective effects of NDEELNK from sea cucumber ovum against scopolamine-induced PC12 cell damage through enhancing energy metabolism and upregulation of the PKA/BDNF/NGF signaling pathway. <i>Food and Function</i> , 2021, 12, 7676-7687.	2.1	13
85	Exploration of structure-activity relationship between IgG1 and IgE binding ability and spatial conformation in ovomucoid with pulsed electric field treatment. <i>LWT - Food Science and Technology</i> , 2021, 141, 110891.	2.5	13
86	Construction and application of recombinant strain for the production of an alkaline protease from <i>Bacillus licheniformis</i> . <i>Journal of Bioscience and Bioengineering</i> , 2015, 119, 284-288.	1.1	12
87	Egg Yolk Phosphatidylethanolamine: Extraction Optimization, Antioxidative Activity, and Molecular Structure Profiling. <i>Journal of Food Science</i> , 2019, 84, 1002-1011.	1.5	12
88	A new dual-peptide strategy for enhancing antioxidant activity and exploring the enhancement mechanism. <i>Food and Function</i> , 2019, 10, 7533-7543.	2.1	12
89	Effect of Frying Conditions on Self-Heating Fried Spanish Mackerel Quality Attributes and Flavor Characteristics. <i>Foods</i> , 2021, 10, 98.	1.9	12
90	Superhydrophobic and Antioxidative Film Based on Edible Materials for Food Packaging. <i>Langmuir</i> , 2021, 37, 5066-5072.	1.6	12

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91	<i>Tricholoma matsutake</i> -derived peptide WFNNAGP protects against DSS-induced colitis by ameliorating oxidative stress and intestinal barrier dysfunction. <i>Food and Function</i> , 2021, 12, 11883-11897.	2.1	12
92	Sea Cucumber-Derived Peptide Attenuates Scopolamine-Induced Cognitive Impairment by Preventing Hippocampal Cholinergic Dysfunction and Neuronal Cell Death. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 567-576.	2.4	12
93	Calcium Delivery Systems Assembled using Antarctic Krill Derived Heptapeptides: Exploration of the Assembly Mechanism, <i>In Vitro</i> Digestion Profile, and Calcium Absorption Behavior. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2018-2028.	2.4	12
94	AGLPM and QMDDQ peptides exert a synergistic action on memory improvement against scopolamine-induced amnesiac mice. <i>Food and Function</i> , 2020, 11, 10925-10935.	2.1	11
95	A supramolecular complex based on a Gd-containing polyoxometalate and food-borne peptide for MRI/CT imaging and NIR-triggered photothermal therapy. <i>Dalton Transactions</i> , 2021, 50, 8076-8083.	1.6	11
96	Comprehensive Analysis of Mouse Hippocampal Lysine Acetylome Mediated by Sea Cucumber Peptides Preventing Memory Impairment. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12333-12343.	2.4	11
97	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1439-1448.	1.6	10
98	Preparation, identification, and activity evaluation of antioxidant peptides from protein hydrolysate of corn germ meal. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14160.	0.9	10
99	Internal cavity amplification of shell-like ferritin regulated with the change of the secondary and tertiary structure induced by PEF technology. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 849-857.	3.6	10
100	Comparison of amino acid, 5 <sup>â€²</sup> -nucleotide and lipid metabolism of oysters ( <i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , 2021, 147, 110560.	2.9	10
101	Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels ( <i>Mytilus edulis</i> L.): Free amino acids, 5 <sup>â€²</sup> -nucleotides, and lipids. <i>LWT - Food Science and Technology</i> , 2021, 149, 111835.	2.5	10
102	Elucidating the Calcium-Binding Site, Absorption Activities, and Thermal Stability of Egg White Peptide-Calcium Chelate. <i>Foods</i> , 2021, 10, 2565.	1.9	10
103	Exploration of iron-binding mode, digestion kinetics, and iron absorption behavior of Antarctic Krill-derived heptapeptide-iron complex. <i>Food Research International</i> , 2022, 154, 110996.	2.9	10
104	Site-directed mutagenesis and over expression of <i>aroG</i> gene of <i>Escherichia coli</i> K-12. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 915-919.	3.6	9
105	Antioxidant Activity Improvement and Evaluation of Structure Changes of SHECN Treated by Pulsed Electric Field (PEF) Technology. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	9
106	Optimization of pine nut ( <i>Pinus koraiensis</i> ) meal protein peptides on immunocompetence in innate and adaptive immunity response aspects. <i>Food and Agricultural Immunology</i> , 2017, 28, 109-120.	0.7	9
107	High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7174-7182.	2.4	9
108	Use of a combination of the MD simulations and NMR spectroscopy to determine the regulatory mechanism of pulsed electric field (PEF) targeting at C-terminal histidine of VNAVLH. <i>Food Chemistry</i> , 2021, 334, 127554.	4.2	9



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109	Reducing the allergenicity of pea protein based on the enzyme action of alcalase. <i>Food and Function</i> , 2021, 12, 5940-5948.	2.1	9
110	Free amino acid, 5â€²-Nucleotide, and lipid distribution in different tissues of blue mussel ( <i>Mytilus edulis</i> ) Tj ETQq0 0.0 rgBT /Qverlock 10	4.2	9
111	The Aroma Fingerprints and Discrimination Analysis of Shiitake Mushrooms from Three Different Drying Conditions by GC-IMS, GC-MS and DSA. <i>Foods</i> , 2021, 10, 2991.	1.9	9
112	Water dynamics of Serâ€²Hisâ€²Gluâ€²Cysâ€²Asn powder and effects of moisture absorption on its chemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3124-3132.	1.7	8
113	Glutamine and methionine targeted pulsed electric field treatment for enhanced immune activity in pine nut Clnâ€²Trpâ€²Pheâ€²Met peptides. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2954-2961.	1.3	8
114	The dynamic changes in product attributes of shiitake mushroom pilei and stipes during dehydration by hot air drying. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15648.	0.9	8
115	Characterization of a synergistic antioxidant synthetic peptide from sea cucumber and pine nut. <i>Journal of Food Science and Technology</i> , 2022, 59, 2306-2317.	1.4	8
116	Mechanism of Ser-Ala-Gly-Pro-Ala-Phe treatment with a pulsed electric field to improve ethanol-induced gastric mucosa injury in mice. <i>Food and Function</i> , 2022, 13, 6716-6725.	2.1	8
117	EFFECTS OF HIGH-INTENSITY PULSED ELECTRIC FIELD ON ANTIOXIDANT ATTRIBUTES OF HYDROLYSATES DERIVED FROM EGG WHITE PROTEIN. <i>Journal of Food Biochemistry</i> , 2013, 37, 45-52.	1.2	7
118	Microarray analysis of the transcriptome of the <i>Escherichia coli</i> ( <i>E. coli</i> ) regulated by cinnamaldehyde (CMA). <i>Food and Agricultural Immunology</i> , 2017, 28, 500-515.	0.7	7
119	Effect of self-assembling peptides on its antioxidant activity and the mechanism exploration. <i>LWT - Food Science and Technology</i> , 2020, 125, 109258.	2.5	7
120	The mechanism of pulsed electric field (PEF) targeting location on the spatial conformation of pine nut peptide. <i>Journal of Theoretical Biology</i> , 2020, 492, 110195.	0.8	7
121	Egg yolk phospholipids reverse scopolamineâ€²induced spatial memory deficits in mice by attenuating cholinergic damage. <i>Journal of Functional Foods</i> , 2020, 69, 103948.	1.6	7
122	Nanoliposomes for encapsulation and calcium delivery of egg white peptideâ€²calcium complex. <i>Journal of Food Science</i> , 2021, 86, 1418-1431.	1.5	7
123	Fabrication and Physicochemical Characterization of <i>Pseudosciaena crocea</i> Roe Proteinâ€²Stabilized Emulsions as a Nutrient Delivery System. <i>Journal of Food Science</i> , 2019, 84, 1346-1352.	1.5	6
124	Tryptophan targeted pulsed electric field treatment for enhanced immune activity in pine nut peptides. <i>Journal of Food Biochemistry</i> , 2020, 44, e13224.	1.2	6
125	Identification of dominant spoilage bacteria in sea cucumber protein peptide powders (SCPPs) and methods for controlling the growth of dominant spoilage bacteria by inhibiting hygroscopicity. <i>LWT - Food Science and Technology</i> , 2021, 136, 110355.	2.5	6
126	Effect of partial substitution of sodium salt on the quality of salted quail eggs. <i>Journal of Food Biochemistry</i> , 2021, 45, e13941.	1.2	6



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127	Ameliorated membranous nephropathy activities of two ethanol extracts from corn silk and identification of flavonoid active compounds by LC-MS <sup>2</sup> . Food and Function, 2021, 12, 9669-9679.	2.1	6
128	Tricholoma matsutake-Derived Peptides Ameliorate Inflammation and Mitochondrial Dysfunction in RAW264.7 Macrophages by Modulating the NF- $\kappa$ B/COX-2 Pathway. Foods, 2021, 10, 2680.	1.9	6
129	Moisture absorption and dynamic flavor changes in hydrolysed and freeze-dried pine nut ( Pinus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 14	2.9	5
130	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. Journal of Chromatography A, 2019, 1596, 20-29.	1.8	5
131	<i>Pseudosciaena crocea</i> roe protein-stabilized emulsions for oral delivery systems: <i>In vitro</i> digestion and <i>in situ</i> intestinal perfusion study. Journal of Food Science, 2020, 85, 2923-2932.	1.5	5
132	The regulatory mechanism of pulsed electric field (PEF) targeting at C-terminal glutamine of shrimp antioxidant peptide QMDDQ based on MD simulation. LWT - Food Science and Technology, 2021, 141, 110930.	2.5	5
133	Effect of different amino acid composition on hygroscopicity of two antioxidant pentapeptide powders from soybean protein by DVS and LF-NMR. Journal of Food Measurement and Characterization, 2017, 11, 1883-1891.	1.6	4
134	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. Fisheries Science, 2018, 84, 413-422.	0.7	4
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144	Effect of microorganisms on the fingerprint of the volatile compounds in pine nut ( <i>Pinus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.2	3

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