

# Songyi Lin

## List of Publications by Citations

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**Version:** 2024-04-27

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141  
papers

1,834  
citations

23  
h-index

36  
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153  
ext. papers

2,776  
ext. citations

5.8  
avg. IF

5.43  
L-index

#	Paper	IF	Citations
141	Development of a flavor fingerprint by HS-GC-IMS with PCA for volatile compounds of Tricholoma matsutake Singer. <i>Food Chemistry</i> , <b>2019</b> , 290, 32-39	8.5	118
140	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. <i>Food Chemistry</i> , <b>2015</b> , 175, 258-66	8.5	89
139	Dynamics of water mobility and distribution in soybean antioxidant peptide powders monitored by LF-NMR. <i>Food Chemistry</i> , <b>2016</b> , 199, 280-6	8.5	69
138	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> , <b>2017</b> , 219, 311-320	8.5	67
137	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> , <b>2017</b> , 230, 627-636	8.5	59
136	Research on the preparation of antioxidant peptides derived from egg white with assisting of high-intensity pulsed electric field. <i>Food Chemistry</i> , <b>2013</b> , 139, 300-6	8.5	58
135	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> , <b>2017</b> , 237, 793-802	8.5	57
134	Characteristic volatiles fingerprints and changes of volatile compounds in fresh and dried Tricholoma matsutake Singer by HS-GC-IMS and HS-SPME-GC-MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2018</b> , 1099, 46-55	3.2	57
133	Antioxidant activity of hydrolysates obtained from scallop ( <i>Patinopecten yessoensis</i> ) and abalone ( <i>Haliotis discus hannai</i> Ino) muscle. <i>Food Chemistry</i> , <b>2012</b> , 132, 815-822	8.5	48
132	Advance in food-derived phospholipids: Sources, molecular species and structure as well as their biological activities. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 80, 199-211	15.3	42
131	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> , <b>2017</b> , 65, 9782-9789	5.7	39
130	Effect of pulsed electric field (PEF) on structures and antioxidant activity of soybean source peptides-SHCMN. <i>Food Chemistry</i> , <b>2016</b> , 213, 588-594	8.5	35
129	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> , <b>2018</b> , 107, 596-604	7	34
128	Antioxidant activity improvement of identified pine nut peptides by pulsed electric field (PEF) and the mechanism exploration. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 75, 366-372	5.4	32
127	Contribution of specific amino acid and secondary structure to the antioxidant property of corn gluten proteins. <i>Food Research International</i> , <b>2018</b> , 105, 836-844	7	30
126	Simultaneous quantification of free amino acids and 5S nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , <b>2018</b> , 268, 57-65	8.5	30
125	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> , <b>2019</b> , 67, 3796-3810	5.7	28

124	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> , <b>2012</b> , 92, 1554-61	4.3	28
123	A novel application of pulsed electric field (PEF) processing for improving glutathione (GSH) antioxidant activity. <i>Food Chemistry</i> , <b>2014</b> , 161, 361-6	8.5	27
122	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> , <b>2020</b> , 123, 109126	5.4	26
121	Optimized antioxidant peptides fractions preparation and secondary structure analysis by MIR. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 59, 151-7	7.9	24
120	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> , <b>2017</b> , 77, 134-141	5.4	24
119	Effects of electron beam irradiation on physicochemical properties of corn flour and improvement of the gelatinization inhibition. <i>Food Chemistry</i> , <b>2017</b> , 233, 467-475	8.5	23
118	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> , <b>2017</b> , 97, 4604-4611	4.3	23
117	Analysis of DPPH inhibition and structure change of corn peptides treated by pulsed electric field technology. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 4342-50	3.3	23
116	In vitro digestion profile and calcium absorption studies of a sea cucumber ovum derived heptapeptide-calcium complex. <i>Food and Function</i> , <b>2018</b> , 9, 4582-4592	6.1	23
115	Optimized extraction of calcium malate from eggshell treated by PEF and an absorption assessment in vitro. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 1327-33	7.9	23
114	Research advances and application of pulsed electric field on proteins and peptides in food. <i>Food Research International</i> , <b>2021</b> , 139, 109914	7	23
113	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> , <b>2016</b> , 64, 2153-61	5.7	20
112	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , <b>2019</b> , 10, 5605-5615	6.1	19
111	Heteroatom doping in metal-free carbonaceous materials for the enhancement of persulfate activation. <i>Chemical Engineering Journal</i> , <b>2022</b> , 427, 131655	14.7	19
110	Structure-activity relationship and pathway of antioxidant shrimp peptides in a PC12 cell model. <i>Journal of Functional Foods</i> , <b>2020</b> , 70, 103978	5.1	18
109	Formation of crystalline nanoparticles by iron binding to pentapeptide (Asp-His-Thr-Lys-Glu) from egg white hydrolysates. <i>Food and Function</i> , <b>2017</b> , 8, 3297-3305	6.1	18
108	In vitro 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> , <b>2017</b> , 97, 1945-1952	4.3	18
107	Effects of electron beam irradiation (EBI) on structure characteristics and thermal properties of walnut protein flour. <i>Food Research International</i> , <b>2017</b> , 100, 850-857	7	17

106	Mechanism of aroma compounds changes from sea cucumber peptide powders (SCPPs) under different storage conditions. <i>Food Research International</i> , <b>2020</b> , 128, 108757	7	16
105	Improvement of antioxidant activity of peptides with molecular weights ranging from 1 to 10 kDa by PEF technology. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 244-9	7.9	15
104	Analysis of 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> , <b>2017</b> , 97, 4058-4065	4.3	14
103	Optimised condition for preparing sea cucumber ovum hydrolysate-calcium complex and its structural analysis. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1914-1922	3.8	14
102	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> , <b>2020</b> , 68, 6759-6769	5.7	14
101	Optimized PEF treatment for antioxidant polypeptides with MW 10-30 kDa and preliminary analysis of structure change. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 819-25	7.9	14
100	Multiple toxicity studies of trehalose in mice by intragastric administration. <i>Food Chemistry</i> , <b>2013</b> , 136, 485-90	8.5	14
99	Calcium binding to herring egg phosphopeptides: Binding characteristics, conformational structure and intermolecular forces. <i>Food Chemistry</i> , <b>2020</b> , 310, 125867	8.5	14
98	Food protein-derived iron-chelating peptides: The binding mode and promotive effects of iron bioavailability. <i>Food Research International</i> , <b>2020</b> , 131, 108976	7	14
97	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
96	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , <b>2020</b> , 311, 125900	8.5	13
95	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> , <b>2019</b> , 43, e12714	3.3	13
94	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> , <b>2017</b> , 11, 1118-1127	2.8	12
93	Decreased quality and off-flavour compound accumulation of 30 kDa fraction of pine nut ( <i>Pinus koraiensis</i> ) peptide during storage. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 84, 23-33	5.4	12
92	Egg yolk phosphatidylcholine: Extraction, purification and its potential neuroprotective effect on PC12 cells. <i>Journal of Functional Foods</i> , <b>2019</b> , 56, 372-383	5.1	12
91	Effects on functional groups and zeta potential of SAP treated by pulsed electric field technology. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 578-586	4.3	11
90	Polyoxometalate-antioxidant peptide assembly materials with NIR-triggered photothermal behaviour and enhanced antibacterial activity. <i>Soft Matter</i> , <b>2019</b> , 15, 5375-5379	3.6	11
89	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> , <b>2015</b> , 119, 284-8	3.3	11

88	Construction and expression of mutagenesis strain of aroG gene from Escherichia coli K-12. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 68, 173-7	7.9	11
87	Potential mechanisms underlying the protective effects of Tricholoma matsutake singer peptides against LPS-induced inflammation in RAW264.7 macrophages. <i>Food Chemistry</i> , <b>2021</b> , 353, 129452	8.5	11
86	Detection of 5-hydroxymethyl-2-furfural Levels in Selected Chinese Foods by Ultra-High-Performance Liquid Chromatograph Analytical Method. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 181-188	3.4	10
85	Formation and evaluation of casein-gum arabic coacervates via pH-dependent complexation using fast acidification. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 783-788	7.9	10
84	Antioxidant Activity Improvement and Evaluation of Structure Changes of SHECN Treated by Pulsed Electric Field (PEF) Technology. <i>International Journal of Food Engineering</i> , <b>2017</b> , 13,	1.9	9
83	Effect of salting on the water migration, physicochemical and textural characteristics, and microstructure of quail eggs. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109847	5.4	9
82	Potential Mechanisms Mediating the Protective Effects of -Derived Peptides in Mitigating DSS-Induced Colitis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5536-5546	5.7	9
81	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> , <b>2020</b> , 68, 103909	5.1	8
80	Antarctic krill derived peptide as a nanocarrier of iron through the gastrointestinal tract. <i>Food Bioscience</i> , <b>2020</b> , 36, 100657	4.9	8
79	Targeted regulation of hygroscopicity of soybean antioxidant pentapeptide powder by zinc ions binding to the moisture absorption sites. <i>Food Chemistry</i> , <b>2018</b> , 242, 83-90	8.5	8
78	Preparation, identification, and activity evaluation of antioxidant peptides from protein hydrolysate of corn germ meal. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14160	2.1	8
77	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> , <b>2017</b> , 28, 109-120	2.9	8
76	A new dual-peptide strategy for enhancing antioxidant activity and exploring the enhancement mechanism. <i>Food and Function</i> , <b>2019</b> , 10, 7533-7543	6.1	8
75	Advances in the activity evaluation and cellular regulation pathways of food-derived antioxidant peptides. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 122, 171-186	15.3	8
74	Egg-White-Derived Antioxidant Peptide as an Efficient Nanocarrier for Zinc Delivery through the Gastrointestinal System. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 2232-2239	5.7	7
73	The formation pattern of off-flavor compounds induced by water migration during the storage of sea cucumber peptide powders (SCPPs). <i>Food Chemistry</i> , <b>2019</b> , 274, 100-109	8.5	7
72	Site-directed mutagenesis and over expression of aroG gene of Escherichia coli K-12. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 915-9	7.9	7
71	Enzyme-controlled hygroscopicity and proton dynamics in sea cucumber ( <i>Stichopus japonicus</i> ) ovum peptide powders. <i>Food Research International</i> , <b>2018</b> , 112, 241-249	7	7

70	Water dynamics of Ser-His-Glu-Cys-Asn powder and effects of moisture absorption on its chemical properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 3124-3132	4-3	6
69	Egg Yolk Phosphatidylethanolamine: Extraction Optimization, Antioxidative Activity, and Molecular Structure Profiling. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1002-1011	3-4	6
68	EFFECTS OF HIGH-INTENSITY PULSED ELECTRIC FIELD ON ANTIOXIDANT ATTRIBUTES OF HYDROLYSATES DERIVED FROM EGG WHITE PROTEIN. <i>Journal of Food Biochemistry</i> , <b>2013</b> , 37, 45-52	3-3	6
67	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
66	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> , <b>2021</b> , 147, 110559	7	6
65	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. <i>Journal of Chromatography A</i> , <b>2019</b> , 1596, 20-29	4-5	5
64	Moisture absorption and dynamic flavor changes in hydrolysed and freeze-dried pine nut ( <i>Pinus koraiensis</i> ) by-products during storage. <i>Food Research International</i> , <b>2018</b> , 103, 243-252	7	5
63	Variation in the structure and emulsification of egg yolk high-density lipoprotein by lipid peroxide. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13019	3-3	5
62	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> , <b>2020</b> , 68, 11290-11300	5-7	5
61	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> , <b>2021</b> , 334, 127554	8-5	5
60	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> , <b>2017</b> , 28, 500-515	2-9	4
59	Fabrication and Physicochemical Characterization of <i>Pseudosciaena crocea</i> Roe Protein-Stabilized Emulsions as a Nutrient Delivery System. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1346-1352	3-4	4
58	The mechanism of pulsed electric field (PEF) targeting location on the spatial conformation of pine nut peptide. <i>Journal of Theoretical Biology</i> , <b>2020</b> , 492, 110195	2-3	4
57	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1439-1448	2-8	4
56	Glutamine and methionine targeted pulsed electric field treatment for enhanced immune activity in pine nut Gln-Trp-Phe-Met peptides. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2954-2961	3-8	4
55	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> , <b>2021</b> , 50, 8076-8083	4-3	4
54	Flavor Changes of Singer under Different Processing Conditions by Using HS-GC-IMS. <i>Foods</i> , <b>2021</b> , 10,	4-9	4
53	Metabolomic approaches to analyze the seasonal variations of amino acid, 5'-Nucleotide, and lipid profile of clam ( <i>Ruditapes philippinarum</i> ). <i>LWT - Food Science and Technology</i> , <b>2021</b> , 148, 111709	5-4	4

52	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> , <b>2019</b> , 67, 7174-7182	5.7	3
51	Tryptophan targeted pulsed electric field treatment for enhanced immune activity in pine nut peptides. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13224	3.3	3
50	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
49	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> , <b>2020</b> , 134, 110145	5.4	3
48	The formation mechanism of a sea cucumber ovum derived heptapeptide-calcium nanocomposite and its digestion/absorption behavior. <i>Food and Function</i> , <b>2019</b> , 10, 8240-8249	6.1	3
47	Hypouricemia effects of corn silk flavonoids in a mouse model of potassium oxonated-induced hyperuricemia. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13856	3.3	3
46	Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels ( <i>Mytilus edulis</i> L.): Free amino acids, 5?-nucleotides, and lipids. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111835	5.4	3
45	Effect of different amino acid composition on hygroscopicity of two antioxidant pentapeptide powders from soybean protein by DVS and LF-NMR. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1883-1891	2.8	2
44	Effect of self-assembling peptides on its antioxidant activity and the mechanism exploration. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109258	5.4	2
43	Exploration on self-equilibrium rule and adsorption-desorption model between pine nut ( <i>Pinus koraiensis</i> ) peptide molecules and environmental moisture molecules. <i>Food Research International</i> , <b>2020</b> , 132, 109082	7	2
42	Isolation, purification, characterization, and immunomodulatory effects of polysaccharide from <i>Auricularia auricula</i> on RAW264.7 macrophages. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13516	3.3	2
41	Herring egg phosphopeptides as calcium carriers for improving calcium absorption and bone microarchitecture in vivo. <i>Food and Function</i> , <b>2020</b> , 11, 10936-10944	6.1	2
40	AGLPM and QMDDQ peptides exert a synergistic action on memory improvement against scopolamine-induced amnesiac mice. <i>Food and Function</i> , <b>2020</b> , 11, 10925-10935	6.1	2
39	<i>Pseudosciaena crocea</i> roe protein-stabilized emulsions for oral delivery systems: In vitro digestion and in situ intestinal perfusion study. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2923-2932	3.4	2
38	Nanoliposomes for encapsulation and calcium delivery of egg white peptide-calcium complex. <i>Journal of Food Science</i> , <b>2021</b> , 86, 1418-1431	3.4	2
37	Effect of Frying Conditions on Self-Heating Fried Spanish Mackerel Quality Attributes and Flavor Characteristics. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
36	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> , <b>2021</b> , 12, 7676-7687	6.1	2
35	Effect of partial substitution of sodium salt on the quality of salted quail eggs. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13941	3.3	2

34	Kinetic studies of abzyme with glutathione peroxidase activity. <i>Annals of the New York Academy of Sciences</i> , <b>1998</b> , 864, 280-3	6.5	1
33	Exploration of iron-binding mode, digestion Kinetics, and iron absorption behavior of Antarctic Krill-derived heptapeptide-iron complex.. <i>Food Research International</i> , <b>2022</b> , 154, 110996	7	1
32	-derived peptide WFNNAGP protects against DSS-induced colitis by ameliorating oxidative stress and intestinal barrier dysfunction. <i>Food and Function</i> , <b>2021</b> , 12, 11883-11897	6.1	1
31	-Derived Peptides Ameliorate Inflammation and Mitochondrial Dysfunction in RAW264.7 Macrophages by Modulating the NF-B/COX-2 Pathway. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
30	Free amino acid, 5SNucleotide, and lipid distribution in different tissues of blue mussel ( <i>Mytilus edulis</i> L.) determined by mass spectrometry based metabolomics. <i>Food Chemistry</i> , <b>2021</b> , 373, 131435	8.5	1
29	The regulatory mechanism of pulsed electric field (PEF) targeting at C-terminal glutamine of shrimp antioxidant peptide QMDDQ based on MD simulation. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110930	5.4	1
28	Superhydrophobic and Antioxidative Film Based on Edible Materials for Food Packaging. <i>Langmuir</i> , <b>2021</b> , 37, 5066-5072	4	1
27	Effect of microorganisms on the fingerprint of the volatile compounds in pine nut ( <i>Pinus koraiensis</i> ) peptide powder during storage. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13653	3.3	1
26	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> , <b>2021</b> , 141, 110891	5.4	1
25	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> , <b>2021</b> , 44, e13699	2.4	1
24	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> , <b>2021</b> , 182, 849-857	7.9	1
23	Egg yolk phospholipids reverse scopolamine-induced spatial memory deficits in mice by attenuating cholinergic damage. <i>Journal of Functional Foods</i> , <b>2020</b> , 69, 103948	5.1	1
22	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> , <b>2021</b> , 136, 110355	5.4	1
21	Reducing the allergenicity of pea protein based on the enzyme action of alcalase. <i>Food and Function</i> , <b>2021</b> , 12, 5940-5948	6.1	1
20	A novel nonapeptide SSDAFFPFR from Antarctic krill exerts a protective effect on PC12 cells through the BCL-XL/Bax/Caspase-3/p53 signaling pathway. <i>Food Bioscience</i> , <b>2021</b> , 43, 101345	4.9	1
19	Ameliorated membranous nephropathy activities of two ethanol extracts from corn silk and identification of flavonoid active compounds by LC-MS. <i>Food and Function</i> , <b>2021</b> , 12, 9669-9679	6.1	1
18	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> , <b>2021</b> ,	5.7	1
17	Derived Peptides Show Gastroprotective Effects against Ethanol-Induced Acute Gastric Injury. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> ,	5.7	1



16	Evaluation of the structure-activity relationship between allergenicity and spatial conformation of ovalbumin treated by pulsed electric field.. <i>Food Chemistry</i> , <b>2022</b> , 388, 133018	8.5	1
15	Differentiation of <i>Penaeus vannamei</i> from different thermal processing methods in physico-chemical, flavor and sensory characteristics.. <i>Food Chemistry</i> , <b>2022</b> , 378, 132092	8.5	0
14	Seasonal variations in free amino acid, 5?-nucleotide, and lipid profiles of scallop ( <i>Patinopecten yessoensis</i> ) revealed by targeted and untargeted metabolomic approaches. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 154, 112881	5.4	0
13	Water distribution and moisture-absorption in egg-white derived peptides: Effects on their physicochemical, conformational, thermostable, and self-assembled properties.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131916	8.5	0
12	Comprehensive Analysis of Mouse Hippocampal Lysine Acetylome Mediated by Sea Cucumber Peptides Preventing Memory Impairment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12333-12343	5.7	0
11	Validation of Steric Configuration Changes Induced by a Pulsed Electric Field Treatment as the Mechanism for the Antioxidant Activity Enhancement of a Peptide. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1751-1757	5.1	0
10	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> , <b>2021</b> , 45, e15648	2.1	0
9	Characterization of a synergistic antioxidant synthetic peptide from sea cucumber and pine nut. <i>Journal of Food Science and Technology</i> , 1	3.3	0
8	Comparison of amino acid, 5Snucleotide and lipid metabolism of oysters ( <i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , <b>2021</b> , 147, 110560	7	0
7	Dynamic sensations of fresh and roasted salmon ( <i>Salmo salar</i> ) during chewing. <i>Food Chemistry</i> , <b>2022</b> , 368, 130844	8.5	0
6	Antarctic krill-derived peptides with consecutive Glu residues enhanced iron binding, solubility, and absorption. <i>Food and Function</i> , <b>2021</b> , 12, 8615-8625	6.1	0
5	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> , <b>2022</b> , 921, 174885	5.3	0
4	Co-administration of Antarctic krill peptide EEEFDATR and calcium shows superior osteogenetic activity. <i>Food Bioscience</i> , <b>2022</b> , 101728	4.9	0
3	Iron delivery systems for controlled release of iron and enhancement of iron absorption and bioavailability.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-20	11.5	0
2	Immobilization of Active Substances in Food Using Self-Organized Patterned Porous Film via Breath Figure Approach. <i>ChemistrySelect</i> , <b>2021</b> , 6, 1067-1072	1.8	
1	Explore the mechanism of pulsed electric field technology on improving the antioxidant activity of Leu-Tyr-Gly-Ala-Leu-Gly-Leu. <i>Food Bioscience</i> , <b>2022</b> , 47, 101629	4.9	