

Songyi Lin

List of Publications by Year in Descending Order

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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.

141
papers

1,834
citations

23
h-index

36
g-index

153
ext. papers

2,776
ext. citations

5.8
avg. IF

5.43
L-index

#	Paper	IF	Citations
141	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	8.5	0
140	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	7	1
139	Dynamic sensations of fresh and roasted salmon (<i>Salmo salar</i>) during chewing. <i>Food Chemistry</i> , 2022 , 368, 130844	8.5	0
138	Heteroatom doping in metal-free carbonaceous materials for the enhancement of persulfate activation. <i>Chemical Engineering Journal</i> , 2022 , 427, 131655	14.7	19
137	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	15.3	8
136	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	5.3	0
135	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> , 2022 , 47, 101629	4.9	
134	Co-administration of Antarctic krill peptide EEEFDATR and calcium shows superior osteogenic activity. <i>Food Bioscience</i> , 2022 , 101728	4.9	0
133	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	8.5	1
132	Iron delivery systems for controlled release of iron and enhancement of iron absorption and bioavailability.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-20	11.5	0
131	-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	6.1	1
130	-Derived Peptides Ameliorate Inflammation and Mitochondrial Dysfunction in RAW264.7 Macrophages by Modulating the NF- κ B/COX-2 Pathway. <i>Foods</i> , 2021 , 10,	4.9	1
129	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> , 2021 , 154, 112881	5.4	0
128	Water distribution and moisture-absorption in egg-white derived peptides: Effects on their physicochemical, conformational, thermostable, and self-assembled properties.. <i>Food Chemistry</i> , 2021 , 375, 131916	8.5	0
127	Comprehensive Analysis of Mouse Hippocampal Lysine Acetyloyme Mediated by Sea Cucumber Peptides Preventing Memory Impairment. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12333-12343	5.7	0
126	Free amino acid, 5SNucleotide, and lipid distribution in different tissues of blue mussel (<i>Mytilis edulis</i> L.) determined by mass spectrometry based metabolomics. <i>Food Chemistry</i> , 2021 , 373, 131435	8.5	1
125	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> , 2021 , 141, 110930	5.4	1

124	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> , 2021 , 14, 1751-1757	5.1	0
123	Nanoliposomes for encapsulation and calcium delivery of egg white peptide-calcium complex. <i>Journal of Food Science</i> , 2021 , 86, 1418-1431	3.4	2
122	Superhydrophobic and Antioxidative Film Based on Edible Materials for Food Packaging. <i>Langmuir</i> , 2021 , 37, 5066-5072	4	1
121	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> , 2021 , 45, e13653	3.3	1
120	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	5.4	1
119	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	2.4	1
118	Potential Mechanisms Mediating the Protective Effects of -Derived Peptides in Mitigating DSS-Induced Colitis. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5536-5546	5.7	9
117	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	2.1	0
116	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	7.9	1
115	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	8.5	5
114	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	5.4	1
113	Research advances and application of pulsed electric field on proteins and peptides in food. <i>Food Research International</i> , 2021 , 139, 109914	7	23
112	Effect of Frying Conditions on Self-Heating Fried Spanish Mackerel Quality Attributes and Flavor Characteristics. <i>Foods</i> , 2021 , 10,	4.9	2
111	Reducing the allergenicity of pea protein based on the enzyme action of alcalase. <i>Food and Function</i> , 2021 , 12, 5940-5948	6.1	1
110	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	4.3	4
109	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	6.1	2
108	Immobilization of Active Substances in Food Using Self-Organized Patterned Porous Film via Breath Figure Approach. <i>ChemistrySelect</i> , 2021 , 6, 1067-1072	1.8	
107	Flavor Changes of Singer under Different Processing Conditions by Using HS-GC-IMS. <i>Foods</i> , 2021 , 10,	4.9	4

106	Hypouricemia effects of corn silk flavonoids in a mouse model of potassium oxonated-induced hyperuricemia. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13856	3.3	3
105	Potential mechanisms underlying the protective effects of Tricholoma matsutake singer peptides against LPS-induced inflammation in RAW264.7 macrophages. <i>Food Chemistry</i> , 2021 , 353, 129452	8.5	11
104	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> , 2021 , 148, 111709	5.4	4
103	Comparison of amino acid, 5Snucleotide and lipid metabolism of oysters (<i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , 2021 , 147, 110560	7	0
102	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> , 2021 , 149, 111835	5.4	3
101	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	7	6
100	Effect of partial substitution of sodium salt on the quality of salted quail eggs. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13941	3.3	2
99	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> , 2021 , 43, 101345	4.9	1
98	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> , 2021 , 12, 9669-9679	6.1	1
97	Antarctic krill-derived peptides with consecutive Glu residues enhanced iron binding, solubility, and absorption. <i>Food and Function</i> , 2021 , 12, 8615-8625	6.1	0
96	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> , 2021 ,	5.7	1
95	Derived Peptides Show Gastroprotective Effects against Ethanol-Induced Acute Gastric Injury. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	1
94	Structure-activity relationship and pathway of antioxidant shrimp peptides in a PC12 cell model. <i>Journal of Functional Foods</i> , 2020 , 70, 103978	5.1	18
93	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> , 2020 , 68, 6759-6769	5.7	14
92	Effect of self-assembling peptides on its antioxidant activity and the mechanism exploration. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109258	5.4	2
91	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	5.1	8
90	Antarctic krill derived peptide as a nanocarrier of iron through the gastrointestinal tract. <i>Food Bioscience</i> , 2020 , 36, 100657	4.9	8
89	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	5.4	9

88	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> , 2020 , 132, 109082	7	2
87	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	2-3	4
86	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	5-4	26
85	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	5-7	7
84	Tryptophan targeted pulsed electric field treatment for enhanced immune activity in pine nut peptides. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13224	3-3	3
83	Mechanism of aroma compounds changes from sea cucumber peptide powders (SCPPs) under different storage conditions. <i>Food Research International</i> , 2020 , 128, 108757	7	16
82	Calcium binding to herring egg phosphopeptides: Binding characteristics, conformational structure and intermolecular forces. <i>Food Chemistry</i> , 2020 , 310, 125867	8-5	14
81	Food protein-derived iron-chelating peptides: The binding mode and promotive effects of iron bioavailability. <i>Food Research International</i> , 2020 , 131, 108976	7	14
80	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , 2020 , 311, 125900	8-5	13
79	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	3-3	2
78	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> , 2020 , 55, 2954-2961	3-8	4
77	Herring egg phosphopeptides as calcium carriers for improving calcium absorption and bone microarchitecture in vivo. <i>Food and Function</i> , 2020 , 11, 10936-10944	6-1	2
76	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	6-1	2
75	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	5-4	3
74	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	5-7	5
73	Pseudosciaena crocea roe protein-stabilized emulsions for oral delivery systems: In vitro digestion and in situ intestinal perfusion study. <i>Journal of Food Science</i> , 2020 , 85, 2923-2932	3-4	2
72	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
71	Egg yolk phospholipids reverse scopolamine-induced spatial memory deficits in mice by attenuating cholinergic damage. <i>Journal of Functional Foods</i> , 2020 , 69, 103948	5-1	1

70	Fabrication and Physicochemical Characterization of Pseudosciaena crocea Roe Protein-Stabilized Emulsions as a Nutrient Delivery System. <i>Journal of Food Science</i> , 2019 , 84, 1346-1352	3.4	4
69	Polyoxometalate-antioxidant peptide assembly materials with NIR-triggered photothermal behaviour and enhanced antibacterial activity. <i>Soft Matter</i> , 2019 , 15, 5375-5379	3.6	11
68	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	5.7	3
67	Development of a flavor fingerprint by HS-GC-IMS with PCA for volatile compounds of Tricholoma matsutake Singer. <i>Food Chemistry</i> , 2019 , 290, 32-39	8.5	118
66	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> , 2019 , 1596, 20-29	4.5	5
65	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	5.7	28
64	Egg Yolk Phosphatidylethanolamine: Extraction Optimization, Antioxidative Activity, and Molecular Structure Profiling. <i>Journal of Food Science</i> , 2019 , 84, 1002-1011	3.4	6
63	Egg yolk phosphatidylcholine: Extraction, purification and its potential neuroprotective effect on PC12 cells. <i>Journal of Functional Foods</i> , 2019 , 56, 372-383	5.1	12
62	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	8.5	7
61	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019 , 10, 5605-5615	6.1	19
60	Variation in the structure and emulsification of egg yolk high-density lipoprotein by lipid peroxide. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13019	3.3	5
59	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
58	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	2.1	8
57	A new dual-peptide strategy for enhancing antioxidant activity and exploring the enhancement mechanism. <i>Food and Function</i> , 2019 , 10, 7533-7543	6.1	8
56	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	6.1	3
55	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	3.3	13
54	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1439-1448	2.8	4
53	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	7	30

52	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
51	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	7	34
50	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> , 2018 , 103, 243-252	7	5
49	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	8.5	8
48	Simultaneous quantification of free amino acids and 5S nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , 2018 , 268, 57-65	8.5	30
47	In vitro digestion profile and calcium absorption studies of a sea cucumber ovum derived heptapeptide-calcium complex. <i>Food and Function</i> , 2018 , 9, 4582-4592	6.1	23
46	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	15.3	42
45	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	7.9	10
44	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	3.2	57
43	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	7	7
42	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> , 2017 , 97, 578-586	4.3	11
41	Analysis of α -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	4.3	14
40	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	2.8	12
39	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,	1.9	9
38	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	3.8	14
37	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	8.5	23
36	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> , 2017 , 97, 3124-3132	4.3	6
35	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> , 2017 , 84, 23-33	5.4	12

34	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> , 2017 , 11, 1883-1891	2.8	2
33	Microarray analysis of the transcriptome of the Escherichia coli (E. coli) regulated by cinnamaldehyde (CMA). <i>Food and Agricultural Immunology</i> , 2017 , 28, 500-515	2.9	4
32	Characterization of sea cucumber (stichopus japonicus) 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	4.3	23
31	Contributions of molecular size, charge distribution, and specific amino acids to the iron-binding capacity of sea cucumber (Stichopus japonicus) ovum hydrolysates. <i>Food Chemistry</i> , 2017 , 230, 627-636	8.5	59
30	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	5.7	39
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	7	17
28	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	6.1	18
27	Effects of pulsed electric field on intracellular antioxidant activity and antioxidant enzyme regulating capacities of pine nut (Pinus koraiensis) peptide QDHCH in HepG2 cells. <i>Food Chemistry</i> , 2017 , 237, 793-802	8.5	57
26	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	5.4	24
25	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> , 2017 , 97, 1945-1952	4.3	18
24	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	5.4	32
23	Optimization of pine nut (Pinus koraiensis) meal protein peptides on immunocompetence in innate and adaptive immunity response aspects. <i>Food and Agricultural Immunology</i> , 2017 , 28, 109-120	2.9	8
22	Identification of novel peptides from 3 to 10kDa pine nut (Pinus koraiensis) meal protein, with an exploration of the relationship between their antioxidant activities and secondary structure. <i>Food Chemistry</i> , 2017 , 219, 311-320	8.5	67
21	Effect of pulsed electric field (PEF) on structures and antioxidant activity of soybean source peptides-SHCMN. <i>Food Chemistry</i> , 2016 , 213, 588-594	8.5	35
20	Dynamics of water mobility and distribution in soybean antioxidant peptide powders monitored by LF-NMR. <i>Food Chemistry</i> , 2016 , 199, 280-6	8.5	69
19	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, 2153-61	5.7	20
18	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, 4342-50	3.3	23
17	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities. <i>Food Chemistry</i> , 2015 , 175, 258-66	8.5	89

16	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, 284-8	3.3	11
15	A novel application of pulsed electric field (PEF) processing for improving glutathione (GSH) antioxidant activity. <i>Food Chemistry</i> , 2014 , 161, 361-6	8.5	27
14	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, 173-7	7.9	11
13	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	3.4	10
12	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	3.3	6
11	Optimized antioxidant peptides fractions preparation and secondary structure analysis by MIR. <i>International Journal of Biological Macromolecules</i> , 2013 , 59, 151-7	7.9	24
10	Multiple toxicity studies of trehalose in mice by intragastric administration. <i>Food Chemistry</i> , 2013 , 136, 485-90	8.5	14
9	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, 300-6	8.5	58
8	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, 1327-33	7.9	23
7	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> , 2012 , 51, 244-9	7.9	15
6	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, 915-9	7.9	7
5	Optimized PEF treatment for antioxidant polypeptides with MW 10-30 kDa and preliminary analysis of structure change. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 819-25	7.9	14
4	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, 1554-61	4.3	28
3	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	8.5	48
2	Kinetic studies of abzyme with glutathione peroxidase activity. <i>Annals of the New York Academy of Sciences</i> , 1998 , 864, 280-3	6.5	1
1	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