

# Chun Cui

## List of Publications by Year in descending order

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71  
papers

2,379  
citations

201575

27  
h-index

223716

46  
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71  
docs citations

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times ranked

2141  
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Chemistry</i> , 2008, 108, 727-736.	4.2	296
2	Identification of phenolics in the fruit of emblica ( <i>Phyllanthus emblica</i> L.) and their antioxidant activities. <i>Food Chemistry</i> , 2008, 109, 909-915.	4.2	167
3	Changes in volatile aroma compounds of traditional Chinese-type soy sauce during moromi fermentation and heat treatment. <i>Food Science and Biotechnology</i> , 2010, 19, 889-898.	1.2	113
4	Modification of soy protein isolate by glutaminase for nanocomplexation with curcumin. <i>Food Chemistry</i> , 2018, 268, 504-512.	4.2	92
5	Polysaccharides from <i>Laminaria japonica</i> : Structural characteristics and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2016, 73, 602-608.	2.5	83
6	Key aroma compounds of Chinese dry-cured Spanish mackerel ( <i>Scomberomorus niphonius</i> ) and their potential metabolic mechanisms. <i>Food Chemistry</i> , 2021, 342, 128381.	4.2	72
7	Optimization of antioxidant peptide production from grass carp sarcoplasmic protein using response surface methodology. <i>LWT - Food Science and Technology</i> , 2008, 41, 1624-1632.	2.5	69
8	Effect of acetic acid deamidation-induced modification on functional and nutritional properties and conformation of wheat gluten. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 409-417.	1.7	69
9	Functional, nutritional and conformational changes from deamidation of wheat gluten with succinic acid and citric acid. <i>Food Chemistry</i> , 2010, 123, 123-130.	4.2	62
10	High-throughput quantification of eighteen heterocyclic aromatic amines in roasted and pan-fried meat on the basis of high performance liquid chromatography-quadrupole-orbitrap high resolution mass spectrometry. <i>Food Chemistry</i> , 2021, 361, 130147.	4.2	62
11	Changes in the chemical composition of traditional Chinese-type soy sauce at different stages of manufacture and its relation to taste. <i>International Journal of Food Science and Technology</i> , 2011, 46, 243-249.	1.3	59
12	Synthesis and Sensory Characteristics of Kokumi $\gamma$ -[Glu]-Phe in the Presence of Glutamine and Phenylalanine: Glutaminase from <i>Bacillus amyloliquefaciens</i> or <i>Aspergillus oryzae</i> as the Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8696-8703.	2.4	56
13	Enhancing the Usability of Pea Protein Isolate in Food Applications through Modifying Its Structural and Sensory Properties via Deamidation by Glutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1691-1697.	2.4	54
14	Anti-diabetic effects of polysaccharides from <i>Opuntia monacantha</i> cladode in normal and streptozotocin-induced diabetic rats. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 570-574.	2.7	51
15	Changes in fatty acid composition and lipid profile during koji fermentation and their relationships with soy sauce flavour. <i>Food Chemistry</i> , 2014, 158, 438-444.	4.2	51
16	Umami-enhancing effect of typical kokumi-active $\gamma$ -glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. <i>Food Chemistry</i> , 2021, 338, 128018.	4.2	50
17	Effects of koji-making with mixed strains on physicochemical and sensory properties of Chinese-type soy sauce. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2145-2154.	1.7	49
18	The antioxidant capacity of polysaccharide from <i>Laminaria japonica</i> by citric acid extraction. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1352-1358.	1.3	47

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19	Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3788-3817.	5.9	44
20	A value-added approach to improve the nutritional quality of soybean meal byproduct: Enhancing its antioxidant activity through fermentation by <i>Bacillus amyloliquefaciens</i> SWJS22. <i>Food Chemistry</i> , 2019, 272, 396-403.	4.2	43
21	Effect of citric acid deamidation on in vitro digestibility and antioxidant properties of wheat gluten. <i>Food Chemistry</i> , 2013, 141, 2772-2778.	4.2	42
22	Comparison of kokumi $\hat{I}^3$ -[Glu] (n&gt;1)-Val and $\hat{I}^3$ -[Glu] (n&gt;1)-Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2018, 247, 89-97.	4.2	41
23	Hypoglycemic polysaccharides from <i>Auricularia auricula</i> and <i>Auricularia polytricha</i> inhibit oxidative stress, NF- $\hat{I}^B$ signaling and proinflammatory cytokine production in streptozotocin-induced diabetic mice. <i>Food Science and Human Wellness</i> , 2021, 10, 87-93.	2.2	38
24	Optimization of Headspace Solid-Phase Micro-extraction (HS-SPME) for Analyzing Soy Sauce Aroma Compounds via Coupling with Direct GC-Olfactometry (D-GC-O) and Gas Chromatography-Mass Spectrometry (GC-MS). <i>Food Analytical Methods</i> , 2017, 10, 713-726.	1.3	37
25	Relationships between antioxidant activity and quality indices of soy sauce: an application of multivariate analysis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 133-139.	1.3	36
26	Effect of the Structural Features of Hydrochloric Acid-Deamidated Wheat Gluten on Its Susceptibility to Enzymatic Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 5706-5714.	2.4	33
27	Wheat gluten hydrolysates separated by macroporous resins enhance the stress tolerance in brewer's yeast. <i>Food Chemistry</i> , 2018, 268, 162-170.	4.2	33
28	Comparative study on the novel umami-active peptides of the whole soybeans and the defatted soybeans fermented soy sauce. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 158-166.	1.7	30
29	Bitter-tasting hydrophobic peptides prepared from soy sauce using aqueous ethanol solutions influence taste sensation. <i>International Journal of Food Science and Technology</i> , 2020, 55, 146-156.	1.3	27
30	Multigenic Control of Pod Shattering Resistance in Chinese Rapeseed Germplasm Revealed by Genome-Wide Association and Linkage Analyses. <i>Frontiers in Plant Science</i> , 2016, 7, 1058.	1.7	25
31	Prevention of retinoic acid-induced osteoporosis in mice by isoflavone-enriched soy protein. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 331-338.	1.7	22
32	Peptide (Lys-Leu) and amino acids (Lys and Leu) supplementations improve physiological activity and fermentation performance of brewer's yeast during very high-gravity (VHG) wort fermentation. <i>Biotechnology and Applied Biochemistry</i> , 2018, 65, 630-638.	1.4	21
33	Hypolipidaemic and antioxidant capacities of polysaccharides obtained from <i>Laminaria japonica</i> by different extraction media in diet-induced mouse model. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2274-2281.	1.3	19
34	Formation of amino acid-derived volatile compounds in dry-cured mackerel ( <i>Scomberomorus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 <i>Chemistry</i> , 2021, 364, 130163.	4.2	19
35	Antioxidant activity and typical ageing compounds: their evolutions and relationships during the storage of lager beers. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2026-2033.	1.3	18
36	Gamma-glutamylolation of the white particulates of sufu and simultaneous synthesis of multiple acceptor amino acids-containing $\hat{I}^3$ -glutamyl peptides: Favorable catalytic actions of glutaminase. <i>LWT - Food Science and Technology</i> , 2018, 96, 315-321.	2.5	18

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37	$\hat{I}^3$ -[Glu] <sub>(n=1,2)</sub> -Phe-/Met-/Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. <i>Food and Function</i> , 2019, 10, 4071-4080.	2.1	18
38	Modification of rice protein with glutaminase for improved structural and sensory properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2458-2467.	1.3	18
39	Pancreatic lipase-inhibiting protein hydrolysate and peptides from seabuckthorn seed meal: Preparation optimization and inhibitory mechanism. <i>LWT - Food Science and Technology</i> , 2020, 134, 109870.	2.5	18
40	The effect of $\hat{I}^3$ -[Glu](1 $\hat{n}\hat{o}\hat{n}\hat{a}\hat{5}$ )-Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. <i>Food Chemistry</i> , 2021, 343, 128406.	4.2	18
41	$\hat{I}^3$ -[Glu] <sub>n</sub> -Trp ameliorates anxiety/depression-like behaviors and its anti-inflammatory effect in an animal model of anxiety/depression. <i>Food and Function</i> , 2019, 10, 5544-5554.	2.1	17
42	Desired soy sauce characteristics and autolysis of <i>Aspergillus oryzae</i> induced by low temperature conditions during initial moromi fermentation. <i>Journal of Food Science and Technology</i> , 2019, 56, 2888-2898.	1.4	17
43	$\hat{I}^3$ -[Glu]-Met synthesised using a bacterial glutaminase as a potential inhibitor of dipeptidyl peptidase IV. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1166-1175.	1.3	16
44	The effect of high solid concentrations on enzymatic hydrolysis of soya bean protein isolate and antioxidant activity of the resulting hydrolysates. <i>International Journal of Food Science and Technology</i> , 2018, 53, 954-961.	1.3	16
45	Effects of wheat gluten hydrolysates fractionated by different methods on the growth and fermentation performances of brewer's yeast under high gravity fermentation. <i>International Journal of Food Science and Technology</i> , 2018, 53, 812-818.	1.3	15
46	EFFECTS OF EXTRUSION TREATMENT ON ENZYMATIC HYDROLYSIS PROPERTIES OF WHEAT GLUTEN. <i>Journal of Food Process Engineering</i> , 2011, 34, 187-203.	1.5	14
47	Feasibility of synthesizing $\hat{I}^3$ -[Glu]-Gln using high solid concentrations and glutaminase from <i>Bacillus amyloliquefaciens</i> as the catalyst. <i>Food Chemistry</i> , 2020, 310, 125920.	4.2	14
48	Identification and comparison of umami-peptides in commercially available dry-cured Spanish mackerels ( <i>Scomberomorus niphonius</i> ). <i>Food Chemistry</i> , 2022, 380, 132175.	4.2	13
49	The enhanced serotonin (5-HT) synthesis and anti-oxidative roles of Trp oligopeptide in combating anxious depression C57BL/6 mice. <i>Journal of Functional Foods</i> , 2020, 67, 103859.	1.6	12
50	High solid concentrations facilitate enzymatic hydrolysis of yeast cells. <i>Food and Bioprocess Technology</i> , 2017, 103, 114-121.	1.8	11
51	Hypoglycemic Effect of Hydrophobic BCAA Peptides Is Associated with Altered PI3K/Akt Protein Expression. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4446-4452.	2.4	11
52	Enzymatically synthesized $\hat{I}^3$ -[Glu] <sub>(n=1)</sub> -Gln as novel calcium-binding peptides to deliver calcium with enhanced bioavailability. <i>Food Chemistry</i> , 2022, 387, 132918.	4.2	11
53	Effects of high solid concentrations on the efficacy of enzymatic hydrolysis of yeast cells and the taste characteristics of the resulting hydrolysates. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1298-1304.	1.3	10
54	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2020, 308, 125701.	4.2	10

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55	The therapeutic potential of diet on immune-related diseases: based on the regulation on tryptophan metabolism. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8793-8811.	5.4	10
56	Development and application of a dispersive solid-phase extraction method for the simultaneous determination of chloroacetamide herbicide residues in soil by gas chromatography-tandem mass spectrometry (GC-MS/MS). <i>International Journal of Environmental Analytical Chemistry</i> , 2019, 99, 282-296.	1.8	9
57	Metabonomics analysis of nonvolatile small molecules of beers during forced ageing. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1698-1704.	1.3	8
58	Preparation and Taste Characteristics of Kokumi <i>N</i> -Lactoyl Phenylalanine in the Presence of Phenylalanine and Lactate. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5396-5407.	2.4	8
59	Umami and umami-enhancing peptides from myofibrillar protein hydrolysates in low-sodium dry-cured Spanish mackerel ( <i>Scomberomorus niphonius</i> ) under the action of <i>Lactobacillus plantarum</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 5494-5503.	1.3	6
60	Purification and characterization of a new neutral metalloprotease from marine <i>Exiguobacterium</i> sp. SWJS2. <i>Biotechnology and Applied Biochemistry</i> , 2016, 63, 238-248.	1.4	5
61	Preparation and characterisation of soya milk enriched with isoflavone aglycone fermented by lactic acid bacteria combined with hydrothermal cooking pretreatment. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1331-1337.	1.3	4
62	The effect of the <i>Corynebacterium glutamicum</i> on the shortening of fermentation time, physicochemical and sensory properties of soy sauce. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4316-4327.	1.3	4
63	Optimized Nitrogen Recovery and Non-Bitter Hydrolysates from Porcine Hemoglobin. <i>Food Science and Technology Research</i> , 2008, 14, 39-48.	0.3	3
64	Protein hydrolysates of salted duck egg white improve the quality of Jinga Shrimp ( <i>Metapenaeus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	3
65	Insight into the formation of 3-monochloropropane-1,2-diol in soy sauce in the presence of pancreatic or other exogenous lipases. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14174.	0.9	3
66	Isoflavones enhance the plasma cholesterol-lowering activity of 7S protein in hypercholesterolemic hamsters. <i>Food and Function</i> , 2019, 10, 7378-7386.	2.1	3
67	Improving the color and functional properties of seabuckthorn seed protein with phytase treatment combined with alkaline solubilization and isoelectric precipitation. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 931-939.	1.7	2
68	Characterization of Flavor Active Volatile and Non-Volatile Compounds in the Chinese Dry-Cured Red Drum ( <i>Sciaenops ocellatus</i> ). <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 200-213.	0.6	2
69	Rapid and efficient one-step purification of a serralyisin family protease by using a <i>p</i> -aminobenzamide-modified affinity medium. <i>Journal of Separation Science</i> , 2017, 40, 1960-1965.	1.3	1
70	Dealing with soy sauce precipitation at submicron-/nano-scale: An industrially feasible approach involving enzymolysis with protease and alkaline conditions. <i>Food Research International</i> , 2020, 137, 109670.	2.9	1
71	Pilot-scale Protamex <sup>®</sup> -catalysed production of round scad protein hydrolysates: effects of agitation alone and combined with aeration. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2308-2315.	1.3	0