

# Chun Cui

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/6918122/chun-cui-publications-by-citations.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

68

papers

1,452

citations

19

h-index

36

g-index

71

ext. papers

1,889

ext. citations

5.5

avg, IF

4.81

L-index

#	Paper	IF	Citations
68	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Chemistry</i> , <b>2008</b> , 108, 727-36	8.5	263
67	Identification of phenolics in the fruit of emblica ( <i>Phyllanthus emblica</i> L.) and their antioxidant activities. <i>Food Chemistry</i> , <b>2008</b> , 109, 909-15	8.5	129
66	Changes in volatile aroma compounds of traditional Chinese-type soy sauce during moromi fermentation and heat treatment. <i>Food Science and Biotechnology</i> , <b>2010</b> , 19, 889-898	3	85
65	Polysaccharides from <i>Laminaria japonica</i> : Structural characteristics and antioxidant activity. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 602-608	5.4	63
64	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> , <b>2010</b> , 90, 409-17	4.3	55
63	Modification of soy protein isolate by glutaminase for nanocomplexation with curcumin. <i>Food Chemistry</i> , <b>2018</b> , 268, 504-512	8.5	54
62	Optimization of antioxidant peptide production from grass carp sarcoplasmic protein using response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 1624-1632	5.4	53
61	Functional, nutritional and conformational changes from deamidation of wheat gluten with succinic acid and citric acid. <i>Food Chemistry</i> , <b>2010</b> , 123, 123-130	8.5	46
60	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> , <b>2011</b> , 46, 243-249	3.8	42
59	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> , <b>2008</b> , 9, 570-574	6.8	39
58	The antioxidant capacity of polysaccharide from <i>Laminaria japonica</i> by citric acid extraction. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 1352-1358	3.8	37
57	Relationships between antioxidant activity and quality indices of soy sauce: an application of multivariate analysis. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 45, 133-139	3.8	31
56	Synthesis and Sensory Characteristics of Kokumi [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> , <b>2017</b> , 65, 8696-8703	5.7	30
55	Effect of citric acid deamidation on in vitro digestibility and antioxidant properties of wheat gluten. <i>Food Chemistry</i> , <b>2013</b> , 141, 2772-8	8.5	29
54	Changes in fatty acid composition and lipid profile during koji fermentation and their relationships with soy sauce flavour. <i>Food Chemistry</i> , <b>2014</b> , 158, 438-44	8.5	28
53	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> , <b>2015</b> , 95, 2145-54	4.3	28
52	Comparison of kokumi [Glu]-Val and [Glu]-Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , <b>2018</b> , 247, 89-97	8.5	25

51	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> , <b>2013</b> , 61, 5706-14	5.7	24
50	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> , <b>2019</b> , 272, 396-403	8.5	23
49	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> , <b>2017</b> , 10, 713-726	3.4	18
48	Multigenic Control of Pod Shattering Resistance in Chinese Rapeseed Germplasm Revealed by Genome-Wide Association and Linkage Analyses. <i>Frontiers in Plant Science</i> , <b>2016</b> , 7, 1058	6.2	18
47	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> , <b>2021</b> , 361, 130147	8.5	18
46	Hypoglycemic polysaccharides from <i>Auricularia auricula</i> and <i>Auricularia polytricha</i> inhibit oxidative stress, NF- $\kappa$ B signaling and proinflammatory cytokine production in streptozotocin-induced diabetic mice. <i>Food Science and Human Wellness</i> , <b>2021</b> , 10, 87-93	8.3	17
45	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> , <b>2020</b> , 68, 1691-1697	5.7	16
44	Umami-enhancing effect of typical kokumi-active $\gamma$ -glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. <i>Food Chemistry</i> , <b>2021</b> , 338, 128018	8.5	15
43	Prevention of retinoic acid-induced osteoporosis in mice by isoflavone-enriched soy protein. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 331-8	4.3	14
42	Wheat gluten hydrolysates separated by macroporous resins enhance the stress tolerance in brewer's yeast. <i>Food Chemistry</i> , <b>2018</b> , 268, 162-170	8.5	14
41	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> , <b>2016</b> , 51, 2026-2033	3.8	14
40	Key aroma compounds of Chinese dry-cured Spanish mackerel ( <i>Scomberomorus niphonius</i> ) and their potential metabolic mechanisms. <i>Food Chemistry</i> , <b>2021</b> , 342, 128381	8.5	13
39	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> , <b>2018</b> , 53, 812-818	3.8	13
38	EFFECTS OF EXTRUSION TREATMENT ON ENZYMATIC HYDROLYSIS PROPERTIES OF WHEAT GLUTEN. <i>Journal of Food Process Engineering</i> , <b>2011</b> , 34, 187-203	2.4	12
37	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> , <b>2018</b> , 65, 630-638	2.8	11
36	$\gamma$ -Glu-Met synthesised using a bacterial glutaminase as a potential inhibitor of dipeptidyl peptidase IV. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1166-1175	3.8	11
35	Gamma-glutamylated of the white particulates of sufu and simultaneous synthesis of multiple acceptor amino acids-containing $\gamma$ -glutamyl peptides: Favorable catalytic actions of glutaminase. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 315-321	5.4	11
34	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> , <b>2017</b> , 52, 2274-2281	3.8	10

33	Bitter-tasting hydrophobic peptides prepared from soy sauce using aqueous ethanol solutions influence taste sensation. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 146-156	3.8	10
32	[Glu]-Phe/-Met/-Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. <i>Food and Function</i> , <b>2019</b> , 10, 4071-4080	6.1	9
31	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> , <b>2016</b> , 51, 1298-1304	3.8	9
30	High solid concentrations facilitate enzymatic hydrolysis of yeast cells. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 103, 114-121	4.9	8
29	Desired soy sauce characteristics and autolysis of induced by low temperature conditions during initial fermentation. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 2888-2898	3.3	8
28	[Glu]n-Trp ameliorates anxiety/depression-like behaviors and its anti-inflammatory effect in an animal model of anxiety/depression. <i>Food and Function</i> , <b>2019</b> , 10, 5544-5554	6.1	8
27	Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3788-3817	16.4	8
26	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> , <b>2018</b> , 53, 954-961	3.8	8
25	Modification of rice protein with glutaminase for improved structural and sensory properties. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2458-2467	3.8	7
24	Metabonomics analysis of nonvolatile small molecules of beers during forced ageing. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1698-1704	3.8	7
23	Feasibility of synthesizing [Glu]-Gln using high solid concentrations and glutaminase from <i>Bacillus amyloliquefaciens</i> as the catalyst. <i>Food Chemistry</i> , <b>2020</b> , 310, 125920	8.5	7
22	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> , <b>2021</b> , 101, 158-166	4.3	6
21	Purification and characterization of a new neutral metalloprotease from marine <i>Exiguobacterium</i> sp. SWJS2. <i>Biotechnology and Applied Biochemistry</i> , <b>2016</b> , 63, 238-48	2.8	5
20	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , <b>2020</b> , 308, 125701	8.5	5
19	Formation of amino acid-derived volatile compounds in dry-cured mackerel ( <i>Scomberomorus niphonius</i> ): Metabolic pathways involving microorganisms, precursors, and intermediates. <i>Food Chemistry</i> , <b>2021</b> , 364, 130163	8.5	5
18	Pancreatic lipase-inhibiting protein hydrolysate and peptides from seabuckthorn seed meal: Preparation optimization and inhibitory mechanism. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 109870	5.4	4
17	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> , <b>2019</b> , 99, 282-296	1.8	3
16	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> , <b>2015</b> , 50, 1331-1337	3.8	3

15	Identification and comparison of umami-peptides in commercially available dry-cured Spanish mackerels ( <i>Scomberomorus niphonius</i> ).. <i>Food Chemistry</i> , <b>2022</b> , 380, 132175	8.5	3
14	Isoflavones enhance the plasma cholesterol-lowering activity of 7S protein in hypercholesterolemic hamsters. <i>Food and Function</i> , <b>2019</b> , 10, 7378-7386	6.1	3
13	The effect of $\epsilon$ [Glu]-Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. <i>Food Chemistry</i> , <b>2021</b> , 343, 128406	8.5	3
12	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> , <b>2020</b> , 67, 103859	5.1	2
11	Hypoglycemic Effect of Hydrophobic BCAA Peptides Is Associated with Altered PI3K/Akt Protein Expression. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4446-4452	5.7	2
10	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> , <b>2021</b> , 1-19	11.5	2
9	Protein hydrolysates of salted duck egg white improve the quality of Jinga Shrimp ( <i>Metapenaeus affinis</i> ). <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1623-1631	3.8	1
8	Rapid and efficient one-step purification of a serralyisin family protease by using a p-aminobenzamidine-modified affinity medium. <i>Journal of Separation Science</i> , <b>2017</b> , 40, 1960-1965	3.4	1
7	Insight into the formation of 3-monochloropropane-1,2-diol in soy sauce in the presence of pancreatin or other exogenous lipases. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14174	2.1	1
6	Optimized Nitrogen Recovery and Non-Bitter Hydrolysates from Porcine Hemoglobin. <i>Food Science and Technology Research</i> , <b>2008</b> , 14, 39-48	0.8	1
5	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> , <b>2021</b> ,	4.3	1
4	Enzymatically synthesized $\epsilon$ [Glu]-Gln as novel calcium-binding peptides to deliver calcium with enhanced bioavailability.. <i>Food Chemistry</i> , <b>2022</b> , 387, 132918	8.5	1
3	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> , <b>2022</b> , 31, 200-213	1.6	0
2	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> , <b>2020</b> , 137, 109670	7	0
1	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> , <b>2018</b> , 53, 2308-2315	3.8	1