Chun Cui

List of Publications by Year in Descending Order

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	Identification and comparison of umami-peptides in commercially available dry-cured Spanish mackerels (Scomberomorus niphonius).. *Food Chemistry*, **2022**, 380, 132175	8.5	3
67	Characterization of Flavor Active Volatile and Non-Volatile Compounds in the Chinese Dry-Cured Red Drum (Sciaenops ocellatus). *Journal of Aquatic Food Product Technology*, **2022**, 31, 200-213	1.6	0
66	Enzymatically synthesized [Glu]-Gln as novel calcium-binding peptides to deliver calcium with enhanced bioavailability.. *Food Chemistry*, **2022**, 387, 132918	8.5	1
65	Hypoglycemic Effect of Hydrophobic BCAA Peptides Is Associated with Altered PI3K/Akt Protein Expression. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 4446-4452	5.7	2
64	Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3788-3817	16.4	8
63	The therapeutic potential of diet on immune-related diseases: based on the regulation on tryptophan metabolism. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-19	11.5	2
62	Improving the color and functional properties of seabuckthorn seed protein with phytase treatment combined with alkaline solubilization and isoelectric precipitation. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	1
61	Hypoglycemic polysaccharides from Auricularia auricula and Auricularia polytricha inhibit oxidative stress, NF-B signaling and proinflammatory cytokine production in streptozotocin-induced diabetic mice. *Food Science and Human Wellness*, **2021**, 10, 87-93	8.3	17
60	Comparative study on the novel umami-active peptides of the whole soybeans and the defatted soybeans fermented soy sauce. *Journal of the Science of Food and Agriculture*, **2021**, 101, 158-166	4.3	6
59	Umami-enhancing effect of typical kokumi-active glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. *Food Chemistry*, **2021**, 338, 128018	8.5	15
58	Key aroma compounds of Chinese dry-cured Spanish mackerel (Scomberomorus niphonius) and their potential metabolic mechanisms. *Food Chemistry*, **2021**, 342, 128381	8.5	13
57	The effect of [Glu]-Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. *Food Chemistry*, **2021**, 343, 128406	8.5	3
56	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. *Food Chemistry*, **2021**, 361, 130147	8.5	18
55	Formation of amino acid-derived volatile compounds in dry-cured mackerel (Scomberomorus niphonius): Metabolic pathways involving microorganisms, precursors, and intermediates. *Food Chemistry*, **2021**, 364, 130163	8.5	5
54	The enhanced serotonin (5-HT) synthesis and anti-oxidative roles of Trp oligopeptide in combating anxious depression C57BL/6 mice. *Journal of Functional Foods*, **2020**, 67, 103859	5.1	2
53	Enhancing the Usability of Pea Protein Isolate in Food Applications through Modifying Its Structural and Sensory Properties via Deamidation by Glutaminase. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1691-1697	5.7	16
52	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from Bacillus amyloliquefaciens. *Food Chemistry*, **2020**, 308, 125701	8.5	5

51	Feasibility of synthesizing Ɛ[Glu]-Gln using high solid concentrations and glutaminase from Bacillus amyloliquefaciens as the catalyst. *Food Chemistry*, **2020**, 310, 125920	8.5	7
50	Dealing with soy sauce precipitation at submicron-/nano-scale: An industrially feasible approach involving enzymolysis with protease and alkaline conditions. *Food Research International*, **2020**, 137, 109670	7	0
49	Pancreatic lipase-inhibiting protein hydrolysate and peptides from seabuckthorn seed meal: Preparation optimization and inhibitory mechanism. *LWT - Food Science and Technology*, **2020**, 134, 109870	5.4	4
48	Bitter-tasting hydrophobic peptides prepared from soy sauce using aqueous ethanol solutions influence taste sensation. *International Journal of Food Science and Technology*, **2020**, 55, 146-156	3.8	10
47	Ɛ[Glu]-Phe/-Met/-Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. *Food and Function*, **2019**, 10, 4071-4080	6.1	9
46	Desired soy sauce characteristics and autolysis of induced by low temperature conditions during initial fermentation. *Journal of Food Science and Technology*, **2019**, 56, 2888-2898	3.3	8
45	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). *International Journal of Environmental Analytical Chemistry*, **2019**, 99, 282-296	1.8	3
44	Modification of rice protein with glutaminase for improved structural and sensory properties. *International Journal of Food Science and Technology*, **2019**, 54, 2458-2467	3.8	7
43	A value-added approach to improve the nutritional quality of soybean meal byproduct: Enhancing its antioxidant activity through fermentation by Bacillus amyloliquefaciens SWJS22. *Food Chemistry* , **2019**, 272, 396-403	8.5	23
42	Ɛ[Glu]n-Trp ameliorates anxiety/depression-like behaviors and its anti-inflammatory effect in an animal model of anxiety/depression. *Food and Function*, **2019**, 10, 5544-5554	6.1	8
41	Insight into the formation of 3-monochloropropane-1,2-diol in soy sauce in the presence of pancreatin or other exogenous lipases. *Journal of Food Processing and Preservation*, **2019**, 43, e14174	2.1	1
40	Isoflavones enhance the plasma cholesterol-lowering activity of 7S protein in hypercholesterolemic hamsters. *Food and Function*, **2019**, 10, 7378-7386	6.1	3
39	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. *Biotechnology and Applied Biochemistry*, **2018**, 65, 630-638	2.8	11
38	Comparison of kokumi Ɛ[Glu]-Val and Ɛ[Glu]-Met synthesized through transpeptidation catalyzed by glutaminase from Bacillus amyloliquefaciens. *Food Chemistry*, **2018**, 247, 89-97	8.5	25
37	Metabonomics analysis of nonvolatile small molecules of beers during forced ageing. *International Journal of Food Science and Technology*, **2018**, 53, 1698-1704	3.8	7
36	Wheat gluten hydrolysates separated by macroporous resins enhance the stress tolerance in brewer's yeast. *Food Chemistry*, **2018**, 268, 162-170	8.5	14
35	Ɛ-Glu-Met synthesised using a bacterial glutaminase as a potential inhibitor of dipeptidyl peptidase IV. *International Journal of Food Science and Technology*, **2018**, 53, 1166-1175	3.8	11
34	Effects of wheat gluten hydrolysates fractionated by different methods on the growth and fermentation performances of brewer's yeast under high gravity fermentation. *International Journal of Food Science and Technology*, **2018**, 53, 812-818	3.8	13

33	The effect of high solid concentrations on enzymatic hydrolysis of soya bean protein isolate and antioxidant activity of the resulting hydrolysates. *International Journal of Food Science and Technology*, **2018**, 53, 954-961	3.8	8
32	Pilot-scale Protamex-catalysed production of round scad protein hydrolysates:effects of agitation alone and combined with aeration. *International Journal of Food Science and Technology*, **2018**, 53, 2308-2315	3.8	
31	Gamma-glutamylation of the white particulates of sufu and simultaneous synthesis of multiple acceptor amino acids-containing γ-glutamyl peptides: Favorable catalytic actions of glutaminase. *LWT - Food Science and Technology*, **2018**, 96, 315-321	5.4	11
30	Modification of soy protein isolate by glutaminase for nanocomplexation with curcumin. *Food Chemistry*, **2018**, 268, 504-512	8.5	54
29	Protein hydrolysates of salted duck egg white improve the quality of Jinga Shrimp (Metapenaeus affinis). *International Journal of Food Science and Technology*, **2017**, 52, 1623-1631	3.8	1
28	High solid concentrations facilitate enzymatic hydrolysis of yeast cells. *Food and Bioproducts Processing*, **2017**, 103, 114-121	4.9	8
27	Rapid and efficient one-step purification of a serralysin family protease by using a p-aminobenzamidine-modified affinity medium. *Journal of Separation Science*, **2017**, 40, 1960-1965	3.4	1
26	Synthesis and Sensory Characteristics of Kokumi γ-[Glu]-Phe in the Presence of Glutamine and Phenylalanine: Glutaminase from Bacillus amyloliquefaciens or Aspergillus oryzae as the Catalyst. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8696-8703	5.7	30
25	Hypolipidaemic and antioxidant capacities of polysaccharides obtained from Laminaria japonica by different extraction media in diet-induced mouse model. *International Journal of Food Science and Technology*, **2017**, 52, 2274-2281	3.8	10
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). *Food Analytical Methods*, **2017**, 10, 713-726	3.4	18
23	Purification and characterization of a new neutral metalloprotease from marine Exiguobacterium sp. SWJS2. *Biotechnology and Applied Biochemistry*, **2016**, 63, 238-48	2.8	5
22	Prevention of retinoic acid-induced osteoporosis in mice by isoflavone-enriched soy protein. *Journal of the Science of Food and Agriculture*, **2016**, 96, 331-8	4.3	14
21	Multigenic Control of Pod Shattering Resistance in Chinese Rapeseed Germplasm Revealed by Genome-Wide Association and Linkage Analyses. *Frontiers in Plant Science*, **2016**, 7, 1058	6.2	18
20	Polysaccharides from Laminaria japonica: Structural characteristics and antioxidant activity. *LWT - Food Science and Technology*, **2016**, 73, 602-608	5.4	63
19	Effects of high solid concentrations on the efficacy of enzymatic hydrolysis of yeast cells and the taste characteristics of the resulting hydrolysates. *International Journal of Food Science and Technology*, **2016**, 51, 1298-1304	3.8	9
18	Antioxidant activity and typical ageing compounds: their evolutions and relationships during the storage of lager beers. *International Journal of Food Science and Technology*, **2016**, 51, 2026-2033	3.8	14
17	Preparation and characterisation of soya milk enriched with isoflavone aglycone fermented by lactic acid bacteria combined with hydrothermal cooking pretreatment. *International Journal of Food Science and Technology*, **2015**, 50, 1331-1337	3.8	3
16	Effects of koji-making with mixed strains on physicochemical and sensory properties of Chinese-type soy sauce. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2145-54	4.3	28

15	Changes in fatty acid composition and lipid profile during koji fermentation and their relationships with soy sauce flavour. *Food Chemistry*, **2014**, 158, 438-44	8.5	28
14	The antioxidant capacity of polysaccharide from Laminaria japonica by citric acid extraction. *International Journal of Food Science and Technology*, **2013**, 48, 1352-1358	3.8	37
13	Effect of the structural features of hydrochloric acid-deamidated wheat gluten on its susceptibility to enzymatic hydrolysis. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 5706-14	5.7	24
12	Effect of citric acid deamidation on in vitro digestibility and antioxidant properties of wheat gluten. *Food Chemistry*, **2013**, 141, 2772-8	8.5	29
11	Changes in the chemical composition of traditional Chinese-type soy sauce at different stages of manufacture and its relation to taste. *International Journal of Food Science and Technology*, **2011**, 46, 243-249	3.8	42
10	EFFECTS OF EXTRUSION TREATMENT ON ENZYMATIC HYDROLYSIS PROPERTIES OF WHEAT GLUTEN. *Journal of Food Process Engineering*, **2011**, 34, 187-203	2.4	12
9	Changes in volatile aroma compounds of traditional Chinese-type soy sauce during moromi fermentation and heat treatment. *Food Science and Biotechnology*, **2010**, 19, 889-898	3	85
8	Effect of acetic acid deamidation-induced modification on functional and nutritional properties and conformation of wheat gluten. *Journal of the Science of Food and Agriculture*, **2010**, 90, 409-17	4.3	55
7	Functional, nutritional and conformational changes from deamidation of wheat gluten with succinic acid and citric acid. *Food Chemistry*, **2010**, 123, 123-130	8.5	46
6	Relationships between antioxidant activity and quality indices of soy sauce: an application of multivariate analysis. *International Journal of Food Science and Technology*, **2009**, 45, 133-139	3.8	31
5	Anti-diabetic effects of polysaccharides from Opuntia monacantha cladode in normal and streptozotocin-induced diabetic rats. *Innovative Food Science and Emerging Technologies*, **2008**, 9, 570-574	6.8	39
4	Optimization of antioxidant peptide production from grass carp sarcoplasmic protein using response surface methodology. *LWT - Food Science and Technology*, **2008**, 41, 1624-1632	5.4	53
3	Optimized Nitrogen Recovery and Non-Bitter Hydrolysates from Porcine Hemoglobin. *Food Science and Technology Research*, **2008**, 14, 39-48	0.8	1
2	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. *Food Chemistry*, **2008**, 108, 727-36	8.5	263
1	Identification of phenolics in the fruit of emblica (Phyllanthus emblica L.) and their antioxidant activities. *Food Chemistry*, **2008**, 109, 909-15	8.5	129