Cuiping Yu

List of Publications by Year
in descending order

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		394286	395590
34	1,113	19	33
papers	citations	h-index	g-index

34	34	34	1077
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterization of natural hydroxyapatite originated from fish bone and its biocompatibility with osteoblasts. Materials Science and Engineering C, 2018, 90, 706-712.	3.8	123
2	Effects of high-pressure homogenization on physicochemical, rheological and emulsifying properties of myofibrillar protein. Journal of Food Engineering, 2019, 263, 272-279.	2.7	68
3	Effects of high-pressure homogenization on functional properties and structure of mussel (Mytilus) Tj ETQq1 1 0.784314 rgBT /Overlock	3.6	66
4	Improving the stability of oil-in-water emulsions by using mussel myofibrillar proteins and lecithin as emulsifiers and high-pressure homogenization. Journal of Food Engineering, 2019, 258, 1-8.	2.7	66
5	Low oil emulsion gel stabilized by defatted Antarctic krill (Euphausia superba) protein using high-intensity ultrasound. Ultrasonics Sonochemistry, 2021, 70, 105294.	3.8	61
6	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops (Chlamys farreri). Food Hydrocolloids, 2019, 89, 707-714.	5.6	58
7	Lactoferrin promotes MC3T3-E1 osteoblast cells proliferation via MAPK signaling pathways. International Journal of Biological Macromolecules, 2018, 107, 137-143.	3.6	55
8	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. Biotechnology Advances, 2020, 40, 107491.	6.0	55
9	Application of high-pressure homogenization for improving the physicochemical, functional and rheological properties of myofibrillar protein. International Journal of Biological Macromolecules, 2019, 138, 425-432.	3.6	54
10	The interaction between sodium alginate and myofibrillar proteins: The rheological and emulsifying properties of their mixture. International Journal of Biological Macromolecules, 2020, 161, 1545-1551.	3.6	53
11	High-intensity ultrasonication treatment improved physicochemical and functional properties of mussel sarcoplasmic proteins and enhanced the stability of oil-in-water emulsion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 589, 124463.	2.3	53
12	Characterization of sea cucumber (stichopus japonicus) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. Journal of the Science of Food and Agriculture, 2017, 97, 4604-4611.	1.7	46
13	Hydroxyapatite nanorod and microsphere functionalized with bioactive lactoferrin as a new biomaterial for enhancement bone regeneration. Colloids and Surfaces B: Biointerfaces, 2017, 155, 477-486.	2.5	32
14	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from Ruditapes philippinarum. Molecules, 2018, 23, 1189.	1.7	30
15	Physicochemical and emulsifying properties of mussel water-soluble proteins as affected by lecithin concentration. International Journal of Biological Macromolecules, 2020, 163, 180-189.	3.6	26
16	Optimization of ultrasound assisted extraction of abalone viscera protein and its effect on the iron-chelating activity. Ultrasonics Sonochemistry, 2021, 77, 105670.	3.8	24
17	Modification of emulsifying properties of mussel myofibrillar proteins by high-intensity ultrasonication treatment and the stability of O/W emulsion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 641, 128511.	2.3	23
18	Effects of highâ€pressure homogenisation on structural and functional properties of mussel (Mytilus edulis) protein isolate. International Journal of Food Science and Technology, 2018, 53, 1157-1165.	1.3	22

#	Article	IF	Citations
19	Effects of ball milling treatment on physicochemical properties and digestibility of Pacific oyster (Crassostrea gigas) protein powder. Food Science and Nutrition, 2018, 6, 1582-1590.	1.5	20
20	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. Food Chemistry, 2021, 340, 127877.	4.2	20
21	Effects of ballâ€milling treatment on mussel (Mytilus edulis) protein: structure, functional properties and inÂvitro digestibility. International Journal of Food Science and Technology, 2018, 53, 683-691.	1.3	19
22	Identification and In Silico Prediction of Anticoagulant Peptides from the Enzymatic Hydrolysates of Mytilus edulis Proteins. International Journal of Molecular Sciences, 2018, 19, 2100.	1.8	18
23	Effects of ultrasound on structure and functional properties of mussel (Mytilus edulis) protein isolates. Journal of Food Processing and Preservation, 2018, 42, e13690.	0.9	17
24	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (Chlamys farreri). International Journal of Molecular Sciences, 2018, 19, 531.	1.8	15
25	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. Molecules, 2018, 23, 729.	1.7	15
26	Effects of High-Pressure Homogenization at Different Pressures on Structure and Functional Properties of Oyster Protein Isolates. International Journal of Food Engineering, 2018, 14, .	0.7	13
27	High-Pressure Homogenization Pre-Treatment Improved Functional Properties of Oyster Protein Isolate Hydrolysates. Molecules, 2018, 23, 3344.	1.7	13
28	Molecular cloning and functional characterization of cathepsin D from sea cucumber Apostichopus japonicus. Fish and Shellfish Immunology, 2017, 70, 553-559.	1.6	10
29	Structural and Functional Changes in Ultrasonicated Oyster Protein Isolates. International Journal of Food Engineering, 2019, 15, .	0.7	10
30	Modifying the Physicochemical and Functional Properties of Water-soluble Protein from Mussels by High-pressure Homogenization Treatment. International Journal of Food Engineering, 2020, 16, .	0.7	10
31	Structure and functionalities changes in high-pressure homogenized clam protein isolate. Journal of Food Processing and Preservation, 2019, 43, e13860.	0.9	8
32	Scallops as a new source of food protein: highâ€intensity ultrasonication improved stability of oilâ€inâ€water emulsion stabilised by myofibrillar protein. International Journal of Food Science and Technology, 2022, 57, 1173-1185.	1.3	4
33	Identification and analysis of bioactive peptides from scallops (Chlamys farreri) protein by simulated gastrointestinal digestion. Journal of Food Processing and Preservation, 2018, 42, e13760.	0.9	3
34	The conformation and physicoâ€chemical properties of pHâ€treated golden pompano protein on the oil/water interfacial properties and emulsion stability. International Journal of Food Science and Technology, 2022, 57, 5611-5620.	1.3	3