

Cuiping Yu

List of Publications by Year in Descending Order

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Version: 2024-04-24

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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.

32
papers

528
citations

14
h-index

22
g-index

34
ext. papers

817
ext. citations

5.6
avg, IF

4.25
L-index

#	Paper	IF	Citations
32	Modification of emulsifying properties of mussel myofibrillar proteins by high-intensity ultrasonication treatment and the stability of O/W emulsion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022 , 641, 128511	5.1	1
31	Low oil emulsion gel stabilized by defatted Antarctic krill (<i>Euphausia superba</i>) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105294	8.9	17
30	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. <i>Food Chemistry</i> , 2021 , 340, 127877	8.5	8
29	Optimization of ultrasound assisted extraction of abalone viscera protein and its effect on the iron-chelating activity. <i>Ultrasonics Sonochemistry</i> , 2021 , 77, 105670	8.9	5
28	Physicochemical and emulsifying properties of mussel water-soluble proteins as affected by lecithin concentration. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 180-189	7.9	6
27	High-intensity ultrasonication treatment improved physicochemical and functional properties of mussel sarcoplasmic proteins and enhanced the stability of oil-in-water emulsion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 589, 124463	5.1	19
26	Modifying the Physicochemical and Functional Properties of Water-soluble Protein from Mussels by High-pressure Homogenization Treatment. <i>International Journal of Food Engineering</i> , 2020 , 16,	1.9	4
25	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. <i>Biotechnology Advances</i> , 2020 , 40, 107491	17.8	25
24	The interaction between sodium alginate and myofibrillar proteins: The rheological and emulsifying properties of their mixture. <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 1545-1551	7.9	13
23	Improving the stability of oil-in-water emulsions by using mussel myofibrillar proteins and lecithin as emulsifiers and high-pressure homogenization. <i>Journal of Food Engineering</i> , 2019 , 258, 1-8	6	35
22	Structural and Functional Changes in Ultrasonicated Oyster Protein Isolates. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	2
21	Effects of high-pressure homogenization on physicochemical, rheological and emulsifying properties of myofibrillar protein. <i>Journal of Food Engineering</i> , 2019 , 263, 272-279	6	28
20	Application of high-pressure homogenization for improving the physicochemical, functional and rheological properties of myofibrillar protein. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 425-432	7.9	22
19	Structure and functionalities changes in high-pressure homogenized clam protein isolate. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13860	2.1	5
18	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops (<i>Chlamys farreri</i>). <i>Food Hydrocolloids</i> , 2019 , 89, 707-714	10.6	30
17	Characterization of natural hydroxyapatite originated from fish bone and its biocompatibility with osteoblasts. <i>Materials Science and Engineering C</i> , 2018 , 90, 706-712	8.3	65
16	Effects of High-Pressure Homogenization at Different Pressures on Structure and Functional Properties of Oyster Protein Isolates. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	9

15	Lactoferrin promotes MC3T3-E1 osteoblast cells proliferation via MAPK signaling pathways. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 137-143	7.9	37
14	Identification and In Silico Prediction of Anticoagulant Peptides from the Enzymatic Hydrolysates of Proteins. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	12
13	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (<i>Chlamys farreri</i>). <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	11
12	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. <i>Molecules</i> , 2018 , 23,	4.8	10
11	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from. <i>Molecules</i> , 2018 , 23,	4.8	18
10	Effects of high-pressure homogenisation on structural and functional properties of mussel (<i>Mytilus edulis</i>) protein isolate. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1157-1165	3.8	19
9	Effects of ball-milling treatment on mussel (<i>Mytilus edulis</i>) protein: structure, functional properties and in vitro digestibility. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 683-691	3.8	12
8	High-Pressure Homogenization Pre-Treatment Improved Functional Properties of Oyster Protein Isolate Hydrolysates. <i>Molecules</i> , 2018 , 23,	4.8	7
7	Effects of ultrasound on structure and functional properties of mussel (<i>Mytilus edulis</i>) protein isolates. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13690	2.1	7
6	Identification and analysis of bioactive peptides from scallops (<i>Chlamys farreri</i>) protein by simulated gastrointestinal digestion. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13760	2.1	1
5	Effects of ball milling treatment on physicochemical properties and digestibility of Pacific oyster () protein powder. <i>Food Science and Nutrition</i> , 2018 , 6, 1582-1590	3.2	9
4	Effects of high-pressure homogenization on functional properties and structure of mussel (<i>Mytilus edulis</i>) myofibrillar proteins. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 741-746	7.9	35
3	Hydroxyapatite nanorod and microsphere functionalized with bioactive lactoferrin as a new biomaterial for enhancement bone regeneration. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 155, 477-486	6.6	25
2	Characterization of sea cucumber (<i>stichopus japonicus</i>) 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
1	Molecular cloning and functional characterization of cathepsin D from sea cucumber <i>Apostichopus japonicus</i> . <i>Fish and Shellfish Immunology</i> , 2017 , 70, 553-559	4.3	8