

Wengang Jin

List of Publications by Year in descending order

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Version: 2024-02-01

60
papers

1,159
citations

361045

20
h-index

454577

30
g-index

60
all docs

60
docs citations

60
times ranked

851
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and antioxidant activity of enzymatic hydrolysates from purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad. <i>LWT - Food Science and Technology</i> , 2011, 44, 1113-1118.	2.5	70
2	Proteolysis of noncollagenous proteins in sea cucumber, <i>Stichopus japonicus</i> , body wall: Characterisation and the effects of cysteine protease inhibitors. <i>Food Chemistry</i> , 2013, 141, 1287-1294.	4.2	56
3	Three Newly Isolated Calcium-Chelating Peptides from Tilapia Bone Collagen Hydrolysate Enhance Calcium Absorption Activity in Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2091-2098.	2.4	48
4	Identification of antioxidant peptides from protein hydrolysates of scallop (<i>Patinopecten yessoensis</i>) female gonads. <i>European Food Research and Technology</i> , 2016, 242, 713-722.	1.6	45
5	Microstructure and inter-molecular forces involved in gelation-like protein hydrolysate from neutrase-treated male gonad of scallop (<i>Patinopecten yessoensis</i>). <i>Food Hydrocolloids</i> , 2014, 40, 245-253.	5.6	43
6	Functional properties of gelation-like protein hydrolysates from scallop (<i>Patinopecten yessoensis</i>) male gonad. <i>European Food Research and Technology</i> , 2012, 234, 863-872.	1.6	39
7	Separation and Characterization of Antioxidative and Angiotensin Converting Enzyme Inhibitory Peptide from Jellyfish Gonad Hydrolysate. <i>Molecules</i> , 2018, 23, 94.	1.7	39
8	Vitexin ameliorates high fat diet-induced obesity in male C57BL/6J mice <i>via</i> the AMPK $\hat{\pm}$ -mediated pathway. <i>Food and Function</i> , 2019, 10, 1940-1947.	2.1	39
9	Suppression mechanism of l-arginine in the heat-induced aggregation of bighead carp (<i>Aristichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Hydrocolloids, 2020, 102, 105596.	5.6	39
10	Sturgeon protein-derived peptides exert anti-inflammatory effects in LPS-stimulated RAW264.7 macrophages via the MAPK pathway. <i>Journal of Functional Foods</i> , 2020, 72, 104044.	1.6	39
11	Identification of antioxidative oligopeptides derived from autolysis hydrolysates of sea cucumber (<i>Stichopus japonicus</i>) guts. <i>European Food Research and Technology</i> , 2012, 234, 895-904.	1.6	37
12	Sturgeon hydrolysates alleviate DSS-induced colon colitis in mice by modulating NF- $\hat{\rho}$ B, MAPK, and microbiota composition. <i>Food and Function</i> , 2020, 11, 6987-6999.	2.1	36
13	Effects of deacetylation of konjac glucomannan on the physico-chemical properties of surimi gels from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>RSC Advances</i> , 2019, 9, 19828-19836.	1.7	35
14	Purification and characterization of cathepsin B from the gut of the sea cucumber (<i>Stichopus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	1.2	31
15	Use of l-arginine-assisted ultrasonic treatment to change the molecular and interfacial characteristics of fish myosin and enhance the physical stability of the emulsion. <i>Food Chemistry</i> , 2021, 342, 128314.	4.2	31
16	Recent developments in maintaining gel properties of surimi products under reduced salt conditions and use of additives. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8518-8533.	5.4	30
17	Identification and characterization of key aroma compounds in Chinese high altitude and northernmost black tea (<i>Camellia sinensis</i>) using distillation extraction and sensory analysis methods. <i>Flavour and Fragrance Journal</i> , 2020, 35, 666-673.	1.2	26
18	Physiochemical and functional properties of chum salmon (<i>Oncorhynchus keta</i>) skin gelatin extracted at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 5406-5413.	1.7	24

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19	Incorporation of gelatin and Fe ²⁺ increases the pH-sensitivity of zein-anthocyanin complex films used for milk spoilage detection. <i>Current Research in Food Science</i> , 2022, 5, 677-686.	2.7	24
20	Effects of tartary buckwheat polysaccharide combined with nisin edible coating on the storage quality of tilapia (<i>Oreochromis niloticus</i>) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2880-2888.	1.7	22
21	Effects of waste sources on performance of anaerobic co-digestion of complex organic wastes: taking food waste as an example. <i>Scientific Reports</i> , 2017, 7, 15702.	1.6	22
22	Physiochemical Properties and Functional Characteristics of Protein Isolates from the Scallop (<i>Patinopecten yessoensis</i>) Gonad. <i>Journal of Food Science</i> , 2019, 84, 1023-1034.	1.5	21
23	Physiochemical and functional properties of tiger puffer (<i>Takifugu rubripes</i>) skin gelatin as affected by extraction conditions. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 1045-1053.	3.6	20
24	Effect of pH and mixing ratio on interpolymer complexation of scallop (<i>Patinopecten yessoensis</i>) male gonad hydrolysates and Î ² -carrageenan. <i>Food Chemistry</i> , 2021, 336, 127687.	4.2	20
25	Involvement of DNA in Gel Formation of Scallop (<i>Patinopecten yessoensis</i>) Male Gonad Hydrolysates and Corresponding Hybrid Gel with Î ² -Carrageenan. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7935-7941.	2.4	19
26	L-glutamic acid affects myosin aggregation and the physical properties of bighead carp (<i>Aristichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.0	18
27	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (<i>Andrias Davidianus</i>) Skin. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 861-876.	0.6	16
28	Physicochemical properties of Chinese giant salamander (<i>Andrias davidianus</i>) skin gelatin as affected by extraction temperature and in comparison with fish and bovine gelatin. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2656-2666.	1.6	16
29	Ultra-efficient antimicrobial photodynamic inactivation system based on blue light and octyl gallate for ablation of planktonic bacteria and biofilms of <i>Pseudomonas fluorescens</i> . <i>Food Chemistry</i> , 2022, 374, 131585.	4.2	16
30	Affinity purification of angiotensin-converting enzyme inhibitory peptides from <i>Volutharpa ampullacea perryi</i> protein hydrolysate using Zn-SBA-15-immobilized ACE. <i>European Food Research and Technology</i> , 2018, 244, 457-468.	1.6	15
31	Anti-inflammatory and Antioxidant Activity of Peptides From Ethanol-Soluble Hydrolysates of Sturgeon (<i>Acipenser schrenckii</i>) Cartilage. <i>Frontiers in Nutrition</i> , 2021, 8, 689648.	1.6	15
32	Protection of Î ² -Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop (<i>Patinopecten yessoensis</i>) Gonad Protein Isolates. <i>Food and Bioprocess Technology</i> , 2020, 13, 680-692.	2.6	14
33	Effect of continuous and intermittent drying on water mobility of fresh walnuts (<i>Juglans regia</i>) Tj ETQq1 1 0,784314 rgBT /Overlock 10 Tf	1.7	14
34	Intermolecular interaction in the hybrid gel of scallop (<i>Patinopecten yessoensis</i>) male gonad hydrolysates and Î ² -carrageenan. <i>Journal of Food Science</i> , 2021, 86, 792-802.	1.5	14
35	Enhanced antibacterial efficacy and mechanism of octyl gallate/beta-cyclodextrins against <i>Pseudomonas fluorescens</i> and <i>Vibrio parahaemolyticus</i> and incorporated electrospun nanofibers for Chinese giant salamander fillets preservation. <i>International Journal of Food Microbiology</i> , 2022, 361, 109460.	2.1	13
36	Kinetics of Antioxidant-Producing Maillard Reaction in the Mixture of Ribose and Sea Cucumber (<i>Stichopus japonicus</i>) Gut Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 993-1002.	0.6	12

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37	Characterization and antioxidant activity of Maillard reaction products from a scallop (<i>Patinopecten</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 702 Characterization, 2018, 12, 2883-2891.	1.6	12
38	Physiochemical and rheological properties of oxidized Japanese seerfish (<i>Scomberomorus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	1.2	12
39	Screening of a <i>Planococcus</i> bacterium producing a cold-adapted protease and its application in low-salt fish sauce fermentation. Journal of Food Processing and Preservation, 2020, 44, e14625.	0.9	12
40	Rheological Behavior of Protein Hydrolysates from Papain-treated Male Gonad of Scallop (<i>Patinopecten yessoensis</i>). Journal of Aquatic Food Product Technology, 2018, 27, 876-884.	0.6	11
41	Collagens made from giant salamander (<i>Andrias davidianus</i>) skin and their odorants. Food Chemistry, 2021, 361, 130061.	4.2	9
42	Assessing gel properties of Amur sturgeon (<i>Acipenser schrenckii</i>) surimi prepared by high-temperature setting (40°C) for different durations. Journal of the Science of Food and Agriculture, 2020, 100, 3147-3156.	1.7	8
43	Influence of Frying Methods on Quality Characteristics and Volatile Flavor Compounds of Giant Salamander (<i>Andrias davidianus</i>) Meatballs. Journal of Food Quality, 2021, 2021, 1-10.	1.4	8
44	Characterization of proteolysis in muscle tissues of sea cucumber <i>Stichopus japonicus</i> . Food Science and Biotechnology, 2016, 25, 1529-1535.	1.2	7
45	Antioxidant activity of sea cucumber (<i>Stichopus japonicus</i>) gut hydrolysates-ribose Maillard reaction products derived from organic reagent extraction. Journal of Food Measurement and Characterization, 2019, 13, 2790-2797.	1.6	7
46	Enhanced physical properties of reduced-salt surimi gels from Amur sturgeon (<i>Acipenser</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 Preservation, 2021, 45, e15887.	0.9	7
47	Untargeted Metabolomics on Skin Mucus Extract of <i>Channa argus</i> against <i>Staphylococcus aureus</i> : Antimicrobial Activity and Mechanism. Foods, 2021, 10, 2995.	1.9	7
48	A novel extraction approach and unique physicochemical properties of gelatin from the swim bladder of sturgeon. Journal of the Science of Food and Agriculture, 2021, 101, 2912-2919.	1.7	6
49	Ameliorative effects of L-arginine? On heat-induced phase separation of <i>Aristichthys nobilis</i> myosin are associated with the absence of ordered secondary structures of myosin. Food Research International, 2021, 141, 110154.	2.9	6
50	Hot-Air Drying Characteristics of Sea Cucumber (<i>Apostichopus japonicus</i>) and Its Rehydration Properties. Journal of Food Quality, 2022, 2022, 1-9.	1.4	5
51	Contribution of Cathepsin L to Autolysis of Sea Cucumber (<i>Stichopus japonicus</i>) Intestines. Journal of Aquatic Food Product Technology, 2019, 28, 233-240.	0.6	4
52	Formation and stability of electrostatic complexes formed between scallop female gonad protein isolates and sodium alginate: Influence of pH, total concentration, blend ratio, and ionic strength. Journal of Food Science, 2022, 87, 2504-2514.	1.5	4
53	Structural characteristics and improved in vitro hepatoprotective activities of Maillard reaction products of decapeptide IVTNWDDMEK and ribose. Journal of Food Science, 2021, 86, 4001-4016.	1.5	3
54	Hybrid gelation of scallop (<i>Patinopecten yessoensis</i>) male gonad hydrolysates combined with different concentrations of iota-carrageenan. Journal of Food Measurement and Characterization, 2022, 16, 1974-1982.	1.6	3

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55	Isolation of Protease-Producing Bacteria from Shrimp Paste and the Characteristics of Fermenting Catfish Paste. <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 332-343.	0.6	3
56	Quality Characteristics and Moisture Mobility of Giant Salamander (<i>Andrias davidianus</i>) Jerky during Roasting Process. <i>Journal of Food Quality</i> , 2021, 2021, 1-11.	1.4	2
57	Optimization of removal of off-odor in mullet (<i>Channa Argus</i>) head soup by yeast using response surface methodology and variations of volatile components during fermentation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15920.	0.9	2
58	An Effective Method for Cadmium Removal from Scallop By-product Enzymatic Hydrolysate. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 516-526.	0.6	1
59	Inhibitory effect of coelomic fluid isolates on autolysis of minced muscle tissue from sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4575-4581.	1.6	1
60	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , 2022, 2022, 1-12.	1.4	1