

# Wengang Jin

## List of Publications by Citations

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58  
papers

598  
citations

14  
h-index

21  
g-index

60  
ext. papers

859  
ext. citations

4.4  
avg, IF

4.05  
L-index

#	Paper	IF	Citations
58	Preparation and antioxidant activity of enzymatic hydrolysates from purple sea urchin ( <i>Strongylocentrotus nudus</i> ) gonad. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1113-1118	5.4	61
57	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> , <b>2013</b> , 141, 1287-94	8.5	44
56	Identification of antioxidant peptides from protein hydrolysates of scallop ( <i>Patinopecten yessoensis</i> ) female gonads. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 713-722	3.4	38
55	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> , <b>2014</b> , 40, 245-253	10.6	30
54	Functional properties of gelation-like protein hydrolysates from scallop ( <i>Patinopecten yessoensis</i> ) male gonad. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 863-872	3.4	29
53	Identification of antioxidative oligopeptides derived from autolysis hydrolysates of sea cucumber ( <i>Stichopus japonicus</i> ) guts. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 895-904	3.4	29
52	Separation and Characterization of Antioxidative and Angiotensin Converting Enzyme Inhibitory Peptide from Jellyfish Gonad Hydrolysate. <i>Molecules</i> , <b>2018</b> , 23,	4.8	27
51	Purification and characterization of cathepsin B from the gut of the sea cucumber ( <i>Stichopus japonicus</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 919-925	3	25
50	Vitexin ameliorates high fat diet-induced obesity in male C57BL/6J mice via the AMPK-mediated pathway. <i>Food and Function</i> , <b>2019</b> , 10, 1940-1947	6.1	24
49	Effects of waste sources on performance of anaerobic co-digestion of complex organic wastes: taking food waste as an example. <i>Scientific Reports</i> , <b>2017</b> , 7, 15702	4.9	17
48	Sturgeon protein-derived peptides exert anti-inflammatory effects in LPS-stimulated RAW264.7 macrophages via the MAPK pathway. <i>Journal of Functional Foods</i> , <b>2020</b> , 72, 104044	5.1	16
47	Suppression mechanism of l-arginine in the heat-induced aggregation of bighead carp ( <i>Aristichthys nobilis</i> ) myosin: The significance of ionic linkage effects and hydrogen bond effects. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105596	10.6	16
46	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> , <b>2017</b> , 97, 5406-5413	4.3	15
45	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> , <b>2020</b> , 68, 2091-2098	5.7	15
44	Physiochemical Properties and Functional Characteristics of Protein Isolates from the Scallop ( <i>Patinopecten yessoensis</i> ) Gonad. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1023-1034	3.4	14
43	Sturgeon hydrolysates alleviate DSS-induced colon colitis in mice by modulating NF- $\kappa$ B, MAPK, and microbiota composition. <i>Food and Function</i> , <b>2020</b> , 11, 6987-6999	6.1	14
42	Protection of $\beta$ -Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop ( <i>Patinopecten yessoensis</i> ) Gonad Protein Isolates. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 680-692	5.1	11

41	Effects of deacetylation of konjac glucomannan on the physico-chemical properties of surimi gels from silver carp (). <i>RSC Advances</i> , <b>2019</b> , 9, 19828-19836	3.7	11
40	Involvement of DNA in Gel Formation of Scallop () Male Gonad Hydrolysates and Corresponding Hybrid Gel with $\kappa$ Carrageenan. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7935-7941	5.7	11
39	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> , <b>2018</b> , 98, 2880-2888	4.3	11
38	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander ( <i>Andrias Davidianus</i> ) Skin. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 861-876	1.6	10
37	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> , <b>2018</b> , 109, 1045-1053	7.9	9
36	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> , <b>2020</b> , 14, 2656-2666	2.8	8
35	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> , <b>2018</b> , 244, 457-468	3.4	8
34	Rheological Behavior of Protein Hydrolysates from Papain-treated Male Gonad of Scallop ( <i>Patinopecten yessoensis</i> ). <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 876-884	1.6	8
33	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> , <b>2017</b> , 26, 993-1002	1.6	8
32	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> , <b>2021</b> , 342, 128314	8.5	8
31	Effect of pH and mixing ratio on interpolymer complexation of scallop ( <i>Patinopecten yessoensis</i> ) male gonad hydrolysates and $\kappa$ carrageenan. <i>Food Chemistry</i> , <b>2021</b> , 336, 127687	8.5	7
30	Effect of continuous and intermittent drying on water mobility of fresh walnuts ( <i>Juglans regia</i> L.): A LF-NMR study. <i>Drying Technology</i> , <b>2020</b> , 1-11	2.6	6
29	Characterization and antioxidant activity of Maillard reaction products from a scallop ( <i>Patinopecten yessoensis</i> ) gonad hydrolysates-sugar model system. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 2883-2891	2.8	6
28	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> , <b>2020</b> , 35, 666-673	2.5	6
27	Characterization of proteolysis in muscle tissues of sea cucumber. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 1529-1535	3	5
26	Intermolecular interaction in the hybrid gel of scallop ( <i>Patinopecten yessoensis</i> ) male gonad hydrolysates and $\kappa$ carrageenan. <i>Journal of Food Science</i> , <b>2021</b> , 86, 792-802	3.4	5
25	Antioxidant activity of sea cucumber ( <i>Stichopus japonicus</i> ) gut hydrolysates-ribose Maillard reaction products derived from organic reagent extraction. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 2790-2797	2.8	4
24	Physiochemical and rheological properties of oxidized Japanese seerfish ( <i>Scomberomorus niphonius</i> ) myofibrillar protein. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13079	3.3	4

23	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> , <b>2022</b> , 361, 109460	5.8	4
22	L-glutamic acid affects myosin aggregation and the physical properties of bighead carp ( <i>Aristichthys nobilis</i> ) surimi gels. <i>Food Bioscience</i> , <b>2021</b> , 40, 100886	4.9	4
21	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> , <b>2021</b> , 1-16	11.5	4
20	Screening of a <i>Planococcus</i> bacterium producing a cold-adapted protease and its application in low-salt fish sauce fermentation. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14625	2.1	3
19	Assessing gel properties of Amur sturgeon ( <i>Acipenser schrenckii</i> ) surimi prepared by high-temperature setting (40 °C) for different durations. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 3147-3156	4.3	3
18	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> , <b>2021</b> , 374, 131585	8.5	3
17	Anti-inflammatory and Antioxidant Activity of Peptides From Ethanol-Soluble Hydrolysates of Sturgeon () Cartilage. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 689648	6.2	3
16	A novel extraction approach and unique physicochemical properties of gelatin from the swim bladder of sturgeon. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 2912-2919	4.3	3
15	Contribution of Cathepsin L to Autolysis of Sea Cucumber <i>Stichopus japonicus</i> Intestines. <i>Journal of Aquatic Food Product Technology</i> , <b>2019</b> , 28, 233-240	1.6	2
14	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. <i>Food Research International</i> , <b>2021</b> , 141, 110154	7	2
13	Collagens made from giant salamander ( <i>Andrias davidianus</i> ) skin and their odorants. <i>Food Chemistry</i> , <b>2021</b> , 361, 130061	8.5	2
12	An Effective Method for Cadmium Removal from Scallop By-product Enzymatic Hydrolysate. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 516-526	1.6	1
11	Hybrid gelation of scallop ( <i>Patinopecten yessoensis</i> ) male gonad hydrolysates combined with different concentrations of iota-carrageenan. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 21, 1-11	2.8	1
10	Quality Characteristics and Moisture Mobility of Giant Salamander ( <i>Andrias davidianus</i> ) Jerky during Roasting Process. <i>Journal of Food Quality</i> , <b>2021</b> , 2021, 1-11	2.7	1
9	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-12	2.7	1
8	Structural characteristics and improved in vitro hepatoprotective activities of Maillard reaction products of decapeptide IVTNWDDMEK and ribose. <i>Journal of Food Science</i> , <b>2021</b> , 86, 4001-4016	3.4	0
7	Influence of Frying Methods on Quality Characteristics and Volatile Flavor Compounds of Giant Salamander ( <i>Andrias davidianus</i> ) Meatballs. <i>Journal of Food Quality</i> , <b>2021</b> , 2021, 1-10	2.7	0
6	Enhanced physical properties of reduced-salt surimi gels from Amur sturgeon ( <i>Acipenser schrenckii</i> ) by L-arginine and L-histidine. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , e15887	2.1	0

5	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> , e15920	2.1	○
4	Incorporation of gelatin and Fe increases the pH-sensitivity of zein-anthocyanin complex films used for milk spoilage detection.. <i>Current Research in Food Science</i> , <b>2022</b> , 5, 677-686	5.6	○
3	Isolation of Protease-Producing Bacteria from Shrimp Paste and the Characteristics of Fermenting Catfish Paste. <i>Journal of Aquatic Food Product Technology</i> , <b>2022</b> , 31, 332-343	1.6	○
2	Hot-Air Drying Characteristics of Sea Cucumber ( <i>Apostichopus japonicus</i> ) and Its Rehydration Properties. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-9	2.7	○
1	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> , <b>2021</b> , 15, 4575-4581	2.8	