Wengang Jin

List of Publications by Year in Descending Order

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	Enhanced antibacterial efficacy and mechanism of octyl gallate/beta-cyclodextrins against Pseudomonas fluorescens and Vibrio parahaemolyticus and incorporated electrospun nanofibers for Chinese giant salamander fillets preservation. *International Journal of Food Microbiology*, **2022**, 361, 109460	5.8	4
57	Incorporation of gelatin and Fe increases the pH-sensitivity of zein-anthocyanin complex films used for milk spoilage detection.. *Current Research in Food Science*, **2022**, 5, 677-686	5.6	0
56	Isolation of Protease-Producing Bacteria from Shrimp Paste and the Characteristics of Fermenting Catfish Paste. *Journal of Aquatic Food Product Technology*, **2022**, 31, 332-343	1.6	0
55	Hot-Air Drying Characteristics of Sea Cucumber (Apostichopus japonicus) and Its Rehydration Properties. *Journal of Food Quality*, **2022**, 2022, 1-9	2.7	0
54	Application of Artificial Neural Network in the Baking Process of Salmon. *Journal of Food Quality*, **2022**, 2022, 1-12	2.7	1
53	Ultra-efficient antimicrobial photodynamic inactivation system based on blue light and octyl gallate for ablation of planktonic bacteria and biofilms of Pseudomonas fluorescens. *Food Chemistry*, **2021**, 374, 131585	8.5	3
52	Ameliorative effects of L-arginine? On heat-induced phase separation of Aristichthys nobilis myosin are associated with the absence of ordered secondary structures of myosin. *Food Research International*, **2021**, 141, 110154	7	2
51	L-glutamic acid affects myosin aggregation and the physical properties of bighead carp (Aristichthys nobilis) surimi gels. *Food Bioscience*, **2021**, 40, 100886	4.9	4
50	Recent developments in maintaining gel properties of surimi products under reduced salt conditions and use of additives. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16	11.5	4
49	Quality Characteristics and Moisture Mobility of Giant Salamander (Andrias davidianus) Jerky during Roasting Process. *Journal of Food Quality*, **2021**, 2021, 1-11	2.7	1
48	Anti-inflammatory and Antioxidant Activity of Peptides From Ethanol-Soluble Hydrolysates of Sturgeon () Cartilage. *Frontiers in Nutrition*, **2021**, 8, 689648	6.2	3
47	Inhibitory effect of coelomic fluid isolates on autolysis of minced muscle tissue from sea cucumber Stichopus japonicus. *Journal of Food Measurement and Characterization*, **2021**, 15, 4575-4581	2.8	
46	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	4.3	3
45	Effect of pH and mixing ratio on interpolymer complexation of scallop (Patinopecten yessoensis) male gonad hydrolysates and κ-carrageenan. *Food Chemistry*, **2021**, 336, 127687	8.5	7
44	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. *Food Chemistry*, **2021**, 342, 128314	8.5	8
43	Intermolecular interaction in the hybrid gel of scallop (Patinopecten yessoensis) male gonad hydrolysates and κ-carrageenan. *Journal of Food Science*, **2021**, 86, 792-802	3.4	5
42	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	3.4	0

41	Influence of Frying Methods on Quality Characteristics and Volatile Flavor Compounds of Giant Salamander (Andrias davidianus) Meatballs. *Journal of Food Quality*, **2021**, 2021, 1-10	2.7	0
40	Collagens made from giant salamander (Andrias davidianus) skin and their odorants. *Food Chemistry*, **2021**, 361, 130061	8.5	2
39	Screening of a Planococcus bacterium producing a cold-adapted protease and its application in low-salt fish sauce fermentation. *Journal of Food Processing and Preservation*, **2020**, 44, e14625	2.1	3
38	Physicochemical properties of Chinese giant salamander (Andrias davidianus) skin gelatin as affected by extraction temperature and in comparison with fish and bovine gelatin. *Journal of Food Measurement and Characterization*, **2020**, 14, 2656-2666	2.8	8
37	Sturgeon protein-derived peptides exert anti-inflammatory effects in LPS-stimulated RAW264.7 macrophages via the MAPK pathway. *Journal of Functional Foods*, **2020**, 72, 104044	5.1	16
36	Protection of □Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop (Patinopecten yessoensis) Gonad Protein Isolates. *Food and Bioprocess Technology*, **2020**, 13, 680-692	5.1	11
35	Effect of continuous and intermittent drying on water mobility of fresh walnuts (Juglans regia L.): A LF-NMR study. *Drying Technology*, **2020**, 1-11	2.6	6
34	Sturgeon hydrolysates alleviate DSS-induced colon colitis in mice by modulating NF-□B, MAPK, and microbiota composition. *Food and Function*, **2020**, 11, 6987-6999	6.1	14
33	Assessing gel properties of Amur sturgeon (Acipenser schrenckii) surimi prepared by high-temperature setting (40 □C) for different durations. *Journal of the Science of Food and Agriculture*, **2020**, 100, 3147-3156	4.3	3
32	Three Newly Isolated Calcium-Chelating Peptides from Tilapia Bone Collagen Hydrolysate Enhance Calcium Absorption Activity in Intestinal Caco-2 Cells. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2091-2098	5.7	15
31	Suppression mechanism of l-arginine in the heat-induced aggregation of bighead carp (Aristichthys nobilis) myosin: The significance of ionic linkage effects and hydrogen bond effects. *Food Hydrocolloids*, **2020**, 102, 105596	10.6	16
30	Identification and characterization of key aroma compounds in Chinese high altitude and northernmost black tea (Camellia sinensis) using distillation extraction and sensory analysis methods. *Flavour and Fragrance Journal*, **2020**, 35, 666-673	2.5	6
29	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (Andrias Davidianus) Skin. *Journal of Aquatic Food Product Technology*, **2019**, 28, 861-876	1.6	10
28	Contribution of Cathepsin L to Autolysis of Sea Cucumber Stichopus japonicus Intestines. *Journal of Aquatic Food Product Technology*, **2019**, 28, 233-240	1.6	2
27	Physiochemical Properties and Functional Characteristics of Protein Isolates from the Scallop (Patinopecten yessoensis) Gonad. *Journal of Food Science*, **2019**, 84, 1023-1034	3.4	14
26	Vitexin ameliorates high fat diet-induced obesity in male C57BL/6J mice via the AMPK□mediated pathway. *Food and Function*, **2019**, 10, 1940-1947	6.1	24
25	Effects of deacetylation of konjac glucomannan on the physico-chemical properties of surimi gels from silver carp ().. *RSC Advances*, **2019**, 9, 19828-19836	3.7	11
24	Antioxidant activity of sea cucumber (Stichopus japonicus) gut hydrolysates-ribose Maillard reaction products derived from organic reagent extraction. *Journal of Food Measurement and Characterization*, **2019**, 13, 2790-2797	2.8	4

23	Involvement of DNA in Gel Formation of Scallop () Male Gonad Hydrolysates and Corresponding Hybrid Gel with Carrageenan. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7935-7941	5.7	11
22	Physiochemical and rheological properties of oxidized Japanese seerfish (Scomberomorus niphonius) myofibrillar protein. *Journal of Food Biochemistry*, **2019**, 43, e13079	3.3	4
21	Affinity purification of angiotensin-converting enzyme inhibitory peptides from Volutharpa ampullacea perryi protein hydrolysate using Zn-SBA-15 immobilized ACE. *European Food Research and Technology*, **2018**, 244, 457-468	3.4	8
20	Separation and Characterization of Antioxidative and Angiotensin Converting Enzyme Inhibitory Peptide from Jellyfish Gonad Hydrolysate. *Molecules*, **2018**, 23,	4.8	27
19	Rheological Behavior of Protein Hydrolysates from Papain-treated Male Gonad of Scallop (Patinopecten yessoensis). *Journal of Aquatic Food Product Technology*, **2018**, 27, 876-884	1.6	8
18	Characterization and antioxidant activity of Maillard reaction products from a scallop (Patinopecten yessoensis) gonad hydrolysates-sugar model system. *Journal of Food Measurement and Characterization*, **2018**, 12, 2883-2891	2.8	6
17	Effects of tartary buckwheat polysaccharide combined with nisin edible coating on the storage quality of tilapia (Oreochromis niloticus) fillets. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2880-2888	4.3	11
16	Physiochemical and functional properties of tiger puffer (Takifugu rubripes) skin gelatin as affected by extraction conditions. *International Journal of Biological Macromolecules*, **2018**, 109, 1045-1053	7.9	9
15	Physiochemical and functional properties of chum salmon (Oncorhynchus keta) skin gelatin extracted at different temperatures. *Journal of the Science of Food and Agriculture*, **2017**, 97, 5406-5413	4.3	15
14	Kinetics of Antioxidant-Producing Maillard Reaction in the Mixture of Ribose and Sea Cucumber (Stichopus japonicus) Gut Hydrolysates. *Journal of Aquatic Food Product Technology*, **2017**, 26, 993-1002	1.6	8
13	Effects of waste sources on performance of anaerobic co-digestion of complex organic wastes: taking food waste as an example. *Scientific Reports*, **2017**, 7, 15702	4.9	17
12	An Effective Method for Cadmium Removal from Scallop By-product Enzymatic Hydrolysate. *Journal of Aquatic Food Product Technology*, **2017**, 26, 516-526	1.6	1
11	Identification of antioxidant peptides from protein hydrolysates of scallop (Patinopecten yessoensis) female gonads. *European Food Research and Technology*, **2016**, 242, 713-722	3.4	38
10	Characterization of proteolysis in muscle tissues of sea cucumber. *Food Science and Biotechnology*, **2016**, 25, 1529-1535	3	5
9	Microstructure and inter-molecular forces involved in gelation-like protein hydrolysate from neutrase-treated male gonad of scallop (Patinopecten yessoensis). *Food Hydrocolloids*, **2014**, 40, 245-253	10.6	30
8	Proteolysis of noncollagenous proteins in sea cucumber, Stichopus japonicus, body wall: characterisation and the effects of cysteine protease inhibitors. *Food Chemistry*, **2013**, 141, 1287-94	8.5	44
7	Functional properties of gelation-like protein hydrolysates from scallop (Patinopecten yessoensis) male gonad. *European Food Research and Technology*, **2012**, 234, 863-872	3.4	29
6	Identification of antioxidative oligopeptides derived from autolysis hydrolysates of sea cucumber (Stichopus japonicus) guts. *European Food Research and Technology*, **2012**, 234, 895-904	3.4	29

5	Preparation and antioxidant activity of enzymatic hydrolysates from purple sea urchin (Strongylocentrotus nudus) gonad. *LWT - Food Science and Technology*, **2011**, 44, 1113-1118	5.4	61
4	Purification and characterization of cathepsin B from the gut of the sea cucumber (Stichopus japonicas). *Food Science and Biotechnology*, **2011**, 20, 919-925	3	25
3	Hybrid gelation of scallop (Patinopecten yessoensis) male gonad hydrolysates combined with different concentrations of iota-carrageenan. *Journal of Food Measurement and Characterization*,1	2.8	1
2	Enhanced physical properties of reduced-salt surimi gels from Amur sturgeon (Acipenser schrenckii) by l-arginine and l-histidine. *Journal of Food Processing and Preservation*,e15887	2.1	0
1	Optimization of removal of off-odor in mullet (Channa Argus) head soup by yeast using response surface methodology and variations of volatile components during fermentation. *Journal of Food Processing and Preservation*,e15920	2.1	0