

Junde Chen

List of Publications by Year in descending order

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13
papers

423
citations

933447

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1125743

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445
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction and characterization of acid-soluble collagen from scales and skin of tilapia (<i>Oreochromis niloticus</i>). <i>LWT - Food Science and Technology</i> , 2016, 66, 453-459.	5.2	146
2	Rapid isolation of high purity pepsin-soluble type I collagen from scales of red drum fish (<i>Sciaenops ocellatus</i>). <i>Journal of Food Science</i> , 2017, 82, 107-113.	10.7	73
3	Physicochemical and Functional Properties of Type I Collagens in Red Stingray (<i>Dasyatis akajei</i>) Skin. <i>Marine Drugs</i> , 2019, 17, 558.	4.6	29
4	Processing Optimization and Characterization of Angiotensin- I^{TM} -Converting Enzyme Inhibitory Peptides from Lizardfish (<i>Synodus macrops</i>) Scale Gelatin. <i>Marine Drugs</i> , 2018, 16, 228.	4.6	27
5	Electrodialysis Extraction of Pufferfish Skin (<i>Takifugu flavidus</i>): A Promising Source of Collagen. <i>Marine Drugs</i> , 2019, 17, 25.	4.6	26
6	Structural, functional, rheological, and biological properties of the swim bladder collagen extracted from grass carp (<i>Ctenopharyngodon idella</i>). <i>LWT - Food Science and Technology</i> , 2022, 153, 112518.	5.2	23
7	Release kinetics of Tilapia scale collagen I peptides during tryptic hydrolysis. <i>Food Hydrocolloids</i> , 2018, 77, 931-936.	10.7	22
8	Identification and release kinetics of peptides from tilapia skin collagen during alcalase hydrolysis. <i>Food Chemistry</i> , 2022, 378, 132089.	8.2	22
9	Proteolysis of tilapia skin collagen: Identification and release behavior of ACE-inhibitory peptides. <i>LWT - Food Science and Technology</i> , 2021, 139, 110502.	5.2	20
10	Docosahexaenoic acid inhibits hepatic stellate cell activation to attenuate liver fibrosis in a PPAR γ -dependent manner. <i>International Immunopharmacology</i> , 2019, 75, 105816.	3.8	16
11	Preparation and Characterization of Thermally Stable Collagens from the Scales of Lizardfish (<i>Synodus macrops</i>). <i>Marine Drugs</i> , 2021, 19, 597.	4.6	10
12	Characterization of Collagen Enzymatic Hydrolysates Derived from Lizardfish (<i>Synodus macrops</i>). <i>Journal of Food Science</i> , 2017, 82, 107-113.	10.7	73
13	Preparation and Characterization of Tilapia Collagen-Thermoplastic Polyurethane Composite Nanofiber Membranes. <i>Marine Drugs</i> , 2022, 20, 437.	4.6	2