

Junde Chen

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	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
2	Identification and release kinetics of peptides from tilapia skin collagen during alcalase hydrolysis. <i>Food Chemistry</i> , 2022, 378, 132089.	8.2	22
3	Preparation and Characterization of Tilapia Collagen-Thermoplastic Polyurethane Composite Nanofiber Membranes. <i>Marine Drugs</i> , 2022, 20, 437.	4.6	2
4	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
5	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
6	Docosahexaenoic acid inhibits hepatic stellate cell activation to attenuate liver fibrosis in a PPAR β -dependent manner. <i>International Immunopharmacology</i> , 2019, 75, 105816.	3.8	16
7	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
8	Electrodialysis Extraction of Pufferfish Skin (<i>Takifugu flavidus</i>): A Promising Source of Collagen. <i>Marine Drugs</i> , 2019, 17, 25.	4.6	26
9	Release kinetics of Tilapia scale collagen I peptides during tryptic hydrolysis. <i>Food Hydrocolloids</i> , 2018, 77, 931-936.	10.7	22
10	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
11	Characterization of Collagen Enzymatic Hydrolysates Derived from Lizardfish (<i>Synodus macrops</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj 5	1.4	10
12	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
13	Rapid isolation of high purity pepsin-soluble type I collagen from scales of red drum fish (<i>Sciaenops ocellatus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj 73	10.7	73