

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

21 papers	263 citations	11 h-index	15 g-index
21 ext. papers	375 ext. citations	5.5 avg, IF	3.34 L-index

#	Paper	IF	Citations
21	Analysis and Evaluation of the Inhibitory Mechanism of a Novel Angiotensin-I-Converting Enzyme Inhibitory Peptide Derived from Casein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4139-4144	5.7	38
20	Isolation and Characterization of Peptides from <i>Mytilus edulis</i> with Osteogenic Activity in Mouse MC3T3-E1 Preosteoblast Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1572-1584	5.7	23
19	Identification and Antithrombotic Activity of Peptides from Blue Mussel (<i>Mytilus edulis</i>) Protein. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	20
18	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	20
17	Thrombin inhibitory peptides derived from <i>Mytilus edulis</i> proteins: identification, molecular docking and in silico prediction of toxicity. <i>European Food Research and Technology</i> , 2018 , 244, 207-217	3.4	18
16	Complementation of UPLC-Q-TOF-MS and CESI-Q-TOF-MS on identification and determination of peptides from bovine lactoferrin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018 , 1084, 150-157	3.2	17
15	Identification and mechanism evaluation of a novel osteogenesis promoting peptide from Tubulin Alpha-1C chain in <i>Crassostrea gigas</i> . <i>Food Chemistry</i> , 2019 , 272, 751-757	8.5	17
14	Identification and inhibitory activity against Thrombin of a novel anticoagulant peptide derived from oyster (<i>Crassostrea gigas</i>) protein. <i>Food and Function</i> , 2018 , 9, 6391-6400	6.1	16
13	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3416-3426	4.3	15
12	Identification and In Silico Prediction of Anticoagulant Peptides from the Enzymatic Hydrolysates of Proteins. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	12
11	Bone formation activity of an osteogenic dodecapeptide from blue mussels (<i>Mytilus edulis</i>). <i>Food and Function</i> , 2019 , 10, 5616-5625	6.1	12
10	A bovine lactoferrin-derived peptide induced osteogenesis via regulation of osteoblast proliferation and differentiation. <i>Journal of Dairy Science</i> , 2020 , 103, 3950-3960	4	11
9	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (<i>Chlamys farreri</i>). <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	11
8	Identification and molecular mechanism of antithrombotic peptides from oyster proteins released in simulated gastro-intestinal digestion. <i>Food and Function</i> , 2019 , 10, 5426-5435	6.1	10
7	Effects of muscle protein denaturation and water distribution on the quality of false abalone (<i>Volutharpa ampullacea perryi</i>) during wet heating. <i>Journal of Food Process Engineering</i> , 2019 , 42, e12932	2.4	6
6	Beneficial effects of polysaccharides on the solubility of <i>Mytilus edulis</i> enzymatic hydrolysates. <i>Food Chemistry</i> , 2018 , 254, 103-108	8.5	5
5	Pharmacokinetics and Transport of an Osteogenic Dodecapeptide. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9961-9967	5.7	4

4	High throughput analysis and quantitation of Edicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. <i>Journal of Hazardous Materials</i> , 2021 , 403, 123580	12.8	4
3	Quality and Sensory Characteristics of <i>Volutharpa ampullacea perryi</i> (False Abalone) Meat during the Boiling Cooking. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 93-106	1.6	3
2	Heat treatments of peptides from oyster () and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. <i>Food Science and Biotechnology</i> , 2020 , 29, 961-967	3	1
1	Anticoagulant Dodecapeptide Suppresses Thrombosis In Vivo by Inhibiting the Thrombin Exosite-I Binding Site. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10920-10931	5.7	0