Chen Hui

List of Publications by Year in Descending Order

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	High throughput analysis and quantitation of □dicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. *Journal of Hazardous Materials*, **2021**, 403, 123580	12.8	4
20	Anticoagulant Dodecapeptide Suppresses Thrombosis In Vivo by Inhibiting the Thrombin Exosite-I Binding Site. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10920-10931	5.7	0
19	A bovine lactoferrin-derived peptide induced osteogenesis via regulation of osteoblast proliferation and differentiation. *Journal of Dairy Science*, **2020**, 103, 3950-3960	4	11
18	Heat treatments of peptides from oyster () and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. *Food Science and Biotechnology*, **2020**, 29, 961-967	3	1
17	Pharmacokinetics and Transport of an Osteogenic Dodecapeptide. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 9961-9967	5.7	4
16	Effects of muscle protein denaturation and water distribution on the quality of false abalone (Volutharpa ampullacea perryi) during wet heating. *Journal of Food Process Engineering*, **2019**, 42, e12932	2.4	6
15	Identification and mechanism evaluation of a novel osteogenesis promoting peptide from Tubulin Alpha-1C chain in Crassostrea gigas. *Food Chemistry*, **2019**, 272, 751-757	8.5	17
14	Identification and molecular mechanism of antithrombotic peptides from oyster proteins released in simulated gastro-intestinal digestion. *Food and Function*, **2019**, 10, 5426-5435	6.1	10
13	Bone formation activity of an osteogenic dodecapeptide from blue mussels (Mytilus edulis). *Food and Function*, **2019**, 10, 5616-5625	6.1	12
12	Quality and Sensory Characteristics of Volutharpa ampullacea perryi (False Abalone) Meat during the Boiling Cooking. *Journal of Aquatic Food Product Technology*, **2019**, 28, 93-106	1.6	3
11	Isolation and Characterization of Peptides from Mytilus edulis with Osteogenic Activity in Mouse MC3T3-E1 Preosteoblast Cells. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 1572-1584	5.7	23
10	Analysis and Evaluation of the Inhibitory Mechanism of a Novel Angiotensin-I-Converting Enzyme Inhibitory Peptide Derived from Casein Hydrolysate. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4139-4144	5.7	38
9	Beneficial effects of polysaccharides on the solubility of Mytilus edulis enzymatic hydrolysates. *Food Chemistry*, **2018**, 254, 103-108	8.5	5
8	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3416-3426	4.3	15
7	Complementation of UPLC-Q-TOF-MS and CESI-Q-TOF-MS on identification and determination of peptides from bovine lactoferrin. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2018**, 1084, 150-157	3.2	17
6	Thrombin inhibitory peptides derived from Mytilus edulis proteins: identification, molecular docking and in silico prediction of toxicity. *European Food Research and Technology*, **2018**, 244, 207-217	3.4	18
5	Identification and In Silico Prediction of Anticoagulant Peptides from the Enzymatic Hydrolysates of Proteins. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	12

4	Identification and Antithrombotic Activity of Peptides from Blue Mussel (Mytilus edulis) Protein. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	20
3	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (Chlamys farreri). *International Journal of Molecular Sciences*, **2018**, 19,	6.3	11
2	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	20
1	Identification and inhibitory activity against Ethrombin of a novel anticoagulant peptide derived from oyster (Crassostrea gigas) protein. *Food and Function*, **2018**, 9, 6391-6400	6.1	16