

Hongbing Fan

List of Publications by Year in descending order

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148
papers

5,856
citations

57631

44
h-index

102304

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all docs

148
docs citations

148
times ranked

3357
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in the application of microalgae and its derivatives for preservation, quality improvement, and shelf-life extension of seafood. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6055-6068.	5.4	17
2	Efficacy of freeze-chilled storage combined with tea polyphenol for controlling melanosis, quality deterioration, and spoilage bacterial growth of Pacific white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2022, 370, 130924.	4.2	45
3	Sodium chloride-induced oxidation of bighead carp (<i>Aristichthys nobilis</i>) fillets: The role of mitochondria and underlying mechanisms. <i>Food Research International</i> , 2022, 152, 110915.	2.9	6
4	Exploration of the roles of spoilage bacteria in degrading grass carp proteins during chilled storage: A combined metagenomic and metabolomic approach. <i>Food Research International</i> , 2022, 152, 110926.	2.9	37
5	Proteomic analysis of exudates in thawed fillets of bighead carp (<i>Hypophthalmichthys nobilis</i>) to understand their role in oxidation of myofibrillar proteins. <i>Food Research International</i> , 2022, 151, 110869.	2.9	13
6	The antioxidant activities and flavor properties of glycated bighead carp meat hydrolysates produced with galactose and galacto-oligosaccharides. <i>LWT - Food Science and Technology</i> , 2022, 158, 113104.	2.5	5
7	The effect of steam cooking on the proteolysis of pacific oyster (<i>Crassostrea gigas</i>) proteins: Digestibility, allergenicity, and bioactivity. <i>Food Chemistry</i> , 2022, 379, 132160.	4.2	10
8	Nondestructive prediction of freshness for bighead carp (<i>Hypophthalmichthys nobilis</i>) head by Excitation-Emission Matrix (EEM) analysis based on fish eye fluid: Comparison of BPNNs and RBFNNs. <i>Food Chemistry</i> , 2022, 382, 132341.	4.2	14
9	Chicken muscle hydrolysate reduces blood pressure in spontaneously hypertensive rats, upregulates ACE2, and ameliorates vascular inflammation, fibrosis, and oxidative stress. <i>Journal of Food Science</i> , 2022, 87, 1292-1305.	1.5	10
10	The changes in physicochemical properties and microbiota composition of grass carp (<i>Ctenopharyngodon idella</i>) fillets during chilled storage. <i>Food Processing and Preservation</i> , 2022, 46, .	0.9	2
11	Conventional use and sustainable valorization of spent egg-laying hens as functional foods and biomaterials: A review. <i>Bioresources and Bioprocessing</i> , 2022, 9, 43.	2.0	16
12	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. <i>Foods</i> , 2022, 11, 1318.	1.9	26
13	Comparison of nutritional and flavour attributes of raw and cooked fillets from red tilapia (<i>Oreochromis niloticus</i>). <i>Food Chemistry</i> , 2022, 370, 130924.	0.9	1
14	Chicken Muscle-Derived ACE2 Upregulating Peptide VVHPKESF Inhibits Angiotensin II-Stimulated Inflammation in Vascular Smooth Muscle Cells via the ACE2/Ang (1-7)/MasR Axis. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6397-6406.	2.4	6
15	Chicken Muscle Protein-Derived Peptide VVHPKESF Reduces TNF α -Induced Inflammation and Oxidative Stress by Suppressing TNFR1 Signaling in Human Vascular Endothelial Cells. <i>Molecular Nutrition and Food Research</i> , 2022, 66, .	1.5	8
16	Biochemical changes and amino acid deamination & decarboxylation activities of spoilage microbiota in chill-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>Food Chemistry</i> , 2021, 336, 127683.	4.2	28
17	Dynamics of water mobility, salt diffusion and hardness changes in bighead carp fillets during low-salting. <i>LWT - Food Science and Technology</i> , 2021, 135, 110033.	2.5	9
18	Purification and identification of novel ACE inhibitory and ACE2 upregulating peptides from spent hen muscle proteins. <i>Food Chemistry</i> , 2021, 345, 128867.	4.2	28

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19	Spoilage-related microbiota in fish and crustaceans during storage: Research progress and future trends. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 252-288.	5.9	85
20	CHAPTER 15. Food Peptides in Blood Pressure Regulation. <i>Food Chemistry, Function and Analysis</i> , 2021, , 371-401.	0.1	4
21	Spent Hen Muscle Protein-Derived RAS Regulating Peptides Show Antioxidant Activity in Vascular Cells. <i>Antioxidants</i> , 2021, 10, 290.	2.2	25
22	Asian carp: A threat to American lakes, a feast on Chinese tables. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2968-2990.	5.9	25
23	Development and characterization of novel antioxidant films based on chitosan and Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2021, 141, 110886.	2.5	13
24	Effects of oregano essential oil and nisin on the shelf life of modified atmosphere packed grass carp (<i>Ctenopharyngodon idellus</i>). <i>LWT - Food Science and Technology</i> , 2021, 147, 111609.	2.5	13
25	Antioxidant peptides derived from hydrolysates of red tilapia (<i>Oreochromis sp.</i>) scale. <i>LWT - Food Science and Technology</i> , 2021, 146, 111631.	2.5	36
26	Bioaccessibility and Intestinal Transport of Deltamethrin in Pacific Oyster (<i>Magallana Gigas</i>) Using Simulated Digestion/NCM460 Cell Models. <i>Frontiers in Nutrition</i> , 2021, 8, 726620.	1.6	2
27	Amylase enhances production of low molecular weight collagen peptides from the skin of spent hen, bovine, porcine, and tilapia. <i>Food Chemistry</i> , 2021, 352, 129355.	4.2	15
28	Microbiota Composition and Quality Changes of Tiger Puffer (<i>Takifugu rubripes</i>) Fillets during 4°C Refrigerated and Ice Storage. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1109-1123.	0.6	0
29	Tracking structural modifications and oxidative status of myofibrillar proteins from silver carp (<i>Hypophthalmichthys molitrix</i>) fillets treated by different stunning methods and in vitro oxidizing conditions. <i>Food Chemistry</i> , 2021, 365, 130510.	4.2	25
30	Optimization of Enzymatic Hydrolysis for Preparing Cassava Leaf Hydrolysate with Antioxidant Activity. <i>Food and Bioprocess Technology</i> , 2021, 14, 2181-2194.	2.6	12
31	Effects of phytic acid and lysozyme on microbial composition and quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>Food Microbiology</i> , 2020, 86, 103313.	2.1	50
32	Search for proteomic markers for stunning stress and stress-induced textural tenderization in silver carp (<i>Hypophthalmichthys molitrix</i>) fillets using label-free strategy. <i>Food Research International</i> , 2020, 137, 109678.	2.9	19
33	Spent Hen Protein Hydrolysate with Good Gastrointestinal Stability and Permeability in Caco-2 Cells Shows Antihypertensive Activity in SHR. <i>Foods</i> , 2020, 9, 1384.	1.9	26
34	Comparison of quality and nutritional attributes of pond-cultured and container-cultured snakehead (<i>Channa argus argus</i>) fillets after being boiled, fried, and baked. <i>Journal of Food Science</i> , 2020, 85, 4249-4259.	1.5	11
35	Regulatory Effects of a Pea-Derived Peptide Leu-Arg-Trp (LRW) on Dysfunction of Rat Aortic Vascular Smooth Muscle Cells against Angiotensin II Stimulation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3947-3953.	2.4	24
36	Physicochemical and functional properties of Maillard reaction products derived from cod (<i>Gadus</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	4.2	45

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37	Prevention of protein oxidation and enhancement of gel properties of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi by addition of protein hydrolysates derived from surimi processing by-products. <i>Food Chemistry</i> , 2020, 316, 126343.	4.2	86
38	Prevention of protein and lipid oxidation in freeze-thawed bighead carp (<i>Hypophthalmichthys nobilis</i>) fillets using silver carp (<i>Hypophthalmichthys molitrix</i>) fin hydrolysates. <i>LWT - Food Science and Technology</i> , 2020, 123, 109050.	2.5	34
39	TMT-based proteomic analysis of the fish-borne spoiler <i>Pseudomonas psychrophila</i> subjected to chitosan oligosaccharides in fish juice system. <i>Food Microbiology</i> , 2020, 90, 103494.	2.1	24
40	Assessment of bacterial contributions to the biochemical changes of chill-stored blunt snout bream (<i>Megalobrama amblycephala</i>) fillets: Protein degradation and volatile organic compounds accumulation. <i>Food Microbiology</i> , 2020, 91, 103495.	2.1	45
41	Effects of ethyl lauroyl arginate hydrochloride on microbiota, quality and biochemical changes of container-cultured largemouth bass (<i>Micropterus salmonides</i>) fillets during storage at 4°C. <i>Food Chemistry</i> , 2020, 324, 126886.	4.2	45
42	Effect of grape seed extract on quality and microbiota community of container-cultured snakehead (<i>Channa argus</i>) fillets during chilled storage. <i>Food Microbiology</i> , 2020, 91, 103492.	2.1	43
43	Molecular interactions, bioavailability, and cellular mechanisms of angiotensin-converting enzyme inhibitory peptides. <i>Journal of Food Biochemistry</i> , 2019, 43, e12572.	1.2	71
44	Effect of glazing and rosemary (<i>Rosmarinus officinalis</i>) extract on preservation of mud shrimp (<i>Solenocera melantho</i>) during frozen storage. <i>Food Chemistry</i> , 2019, 272, 604-612.	4.2	102
45	Biochemical changes induced by dominant bacteria in chill-stored silver carp (<i>Hypophthalmichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overl... 103248.	2.1	117
46	Preparation of low-molecular-weight, collagen hydrolysates (peptides): Current progress, challenges, and future perspectives. <i>Food Chemistry</i> , 2019, 301, 125222.	4.2	139
47	Identification of angiotensin converting enzyme 2 (ACE2) up-regulating peptides from pea protein hydrolysate. <i>Journal of Functional Foods</i> , 2019, 60, 103395.	1.6	41
48	Characterization of the microbial composition and quality of lightly salted grass carp (<i>Ctenopharyngodon idellus</i>) fillets with vacuum or modified atmosphere packaging. <i>International Journal of Food Microbiology</i> , 2019, 293, 87-93.	2.1	40
49	Modification of gelatin hydrolysates from grass carp (<i>Ctenopharyngodon idellus</i>) scales by Maillard reaction: Antioxidant activity and volatile compounds. <i>Food Chemistry</i> , 2019, 295, 569-578.	4.2	66
50	Antioxidant and cryoprotective effects of hydrolysate from gill protein of bighead carp (<i>Hypophthalmichthys nobilis</i>) in preventing denaturation of frozen surimi. <i>Food Chemistry</i> , 2019, 298, 124868.	4.2	68
51	Identification and Characterization of Gastrointestinal-Resistant Angiotensin-Converting Enzyme Inhibitory Peptides from Egg White Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7147-7156.	2.4	44
52	Stunning stress-induced textural softening in silver carp (<i>Hypophthalmichthys molitrix</i>) fillets and underlying mechanisms. <i>Food Chemistry</i> , 2019, 295, 520-529.	4.2	27
53	Inhibitory effects and membrane damage caused to fish spoilage bacteria by cinnamon bark (<i>Cinnamomum tamala</i>) oil. <i>LWT - Food Science and Technology</i> , 2019, 112, 108195.	2.5	22
54	Effect of $\hat{\mu}$ -polylysine and ice storage on microbiota composition and quality of Pacific white shrimp (<i>Litopenaeus vannamei</i>) stored at 0°C. <i>Food Microbiology</i> , 2019, 83, 27-35.	2.1	62

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55	Egg White-Derived Antihypertensive Peptide IRW (Ile-Arg-Trp) Reduces Blood Pressure in Spontaneously Hypertensive Rats via the ACE2/Ang (1-7)/Mas Receptor Axis. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1900063.	1.5	60
56	Effects of pomegranate peel extract on quality and microbiota composition of bighead carp (<i>Aristichthys nobilis</i>) fillets during chilled storage. <i>Food Microbiology</i> , 2019, 82, 445-454.	2.1	78
57	Assessment of structural, textural, and gelation properties of myofibrillar protein of silver carp (<i>Hypophthalmichthys molitrix</i>) modified by stunning and oxidative stress. <i>LWT - Food Science and Technology</i> , 2019, 102, 142-149.	2.5	31
58	Degradation of adenosine triphosphate, water loss and textural changes in frozen common carp (<i>Cyprinus carpio</i>) fillets during storage at different temperatures. <i>International Journal of Refrigeration</i> , 2019, 98, 294-301.	1.8	54
59	The roles of bacteria in the biochemical changes of chill-stored bighead carp (<i>Aristichthys nobilis</i>): Proteins degradation, biogenic amines accumulation, volatiles production, and nucleotides catabolism. <i>Food Chemistry</i> , 2018, 255, 174-181.	4.2	87
60	Application of Illumina-MiSeq high throughput sequencing and culture-dependent techniques for the identification of microbiota of silver carp (<i>Hypophthalmichthys molitrix</i>) treated by tea polyphenols. <i>Food Microbiology</i> , 2018, 76, 52-61.	2.1	51
61	Changes in microbial communities and quality attributes of white muscle and dark muscle from common carp (<i>Cyprinus carpio</i>) during chilled and freeze-chilled storage. <i>Food Microbiology</i> , 2018, 73, 237-244.	2.1	52
62	Effects of chitosan oligosaccharides on microbiota composition of silver carp (<i>Hypophthalmichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 <i>International Journal of Food Microbiology</i> , 2018, 268, 81-91.	2.1	44
63	Differential proteomic analysis to identify proteins associated with quality traits of frozen mud shrimp (<i>Solenocera melantha</i>) using an iTRAQ-based strategy. <i>Food Chemistry</i> , 2018, 251, 25-32.	4.2	60
64	Egg White-Derived Antihypertensive Peptide IRW (Ile-Arg-Trp) Inhibits Angiotensin II-Stimulated Migration of Vascular Smooth Muscle Cells via Angiotensin Type I Receptor. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5133-5138.	2.4	30
65	Changes in chemical interactions and gel properties of heat-induced surimi gels from silver carp (<i>Hypophthalmichthys molitrix</i>) fillets during setting and heating: Effects of different washing solutions. <i>Food Hydrocolloids</i> , 2018, 75, 116-124.	5.6	93
66	The effect of essential oils on microbial composition and quality of grass carp (<i>Ctenopharyngodon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.1	95
67	Effect of different stunning methods on antioxidant status, in vivo myofibrillar protein oxidation, and the susceptibility to oxidation of silver carp (<i>Hypophthalmichthys molitrix</i>) fillets during 72 h postmortem. <i>Food Chemistry</i> , 2018, 246, 121-128.	4.2	45
68	Effect of Chitosan and Garlic Essential Oil on Microbiological and Biochemical Changes that Affect Quality in Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets During Storage at 4°C. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 80-90.	0.6	3
69	Quality changes and microbiological spoilage analysis of air-packed and vacuum-packed silver carp (<i>Hypophthalmichthys molitrix</i>) fillets during chilled storage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13389.	0.9	11
70	Changes in Quality and Microbial Succession of Lightly Salted and Sugar-Salted Blunt Snout Bream (<i>Megalobrama amblycephala</i>) Fillets Stored at 4°C. <i>Journal of Food Protection</i> , 2018, 81, 1293-1303.	0.8	6
71	Stability and Transport of Spent Hen-Derived ACE-Inhibitory Peptides IWHHT, IWH, and IW in Human Intestinal Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11347-11354.	2.4	30
72	Quality Attributes and Shelf Life Modeling of Pacific White Shrimp (<i>Litopenaeus vannamei</i>) Stored at Different Temperatures. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 998-1008.	0.6	5

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73	Optimization and Scale-Up Preparation of Egg White Hydrolysate with Angiotensin I Converting Enzyme Inhibitory Activity. <i>Journal of Food Science</i> , 2018, 83, 1762-1768.	1.5	8
74	Egg Protein-Derived Bioactive Peptides: Preparation, Efficacy, and Absorption. <i>Advances in Food and Nutrition Research</i> , 2018, 85, 1-58.	1.5	34
75	Monitoring bacterial communities in μ -Polylysine-treated bighead carp (<i>Aristichthys nobilis</i>) fillets using culture-dependent and culture-independent techniques. <i>Food Microbiology</i> , 2018, 76, 257-266.	2.1	34
76	The Importance of ATP-related Compounds for the Freshness and Flavor of Post-mortem Fish and Shellfish Muscle: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 00-00.	5.4	83
77	Effects of Adding Salt and Sugar on the Quality and IMP-Related Enzyme Activity of Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets During OC Storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12844.	0.9	3
78	Spoilage potential of three different bacteria isolated from spoiled grass carp (<i>Ctenopharyngodon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	65
79	Effect of using a high voltage electrostatic field on microbial communities, degradation of adenosine triphosphate, and water loss when thawing lightly-salted, frozen common carp (<i>Cyprinus carpio</i>). <i>Journal of Food Engineering</i> , 2017, 212, 226-233.	2.7	38
80	Production and identification of antioxidant and angiotensin-converting enzyme inhibition and dipeptidyl peptidase IV inhibitory peptides from bighead carp (<i>Hypophthalmichthys nobilis</i>) muscle hydrolysate. <i>Journal of Functional Foods</i> , 2017, 35, 224-235.	1.6	63
81	Post-thawing quality changes of common carp (<i>Cyprinus carpio</i>) cubes treated by high voltage electrostatic field (HVEF) during chilled storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 25-32.	2.7	47
82	Comparison between the Arrhenius model and the radial basis function neural network (RBFNN) model for predicting quality changes of frozen shrimp (<i>Solenocera melanthro</i>). <i>International Journal of Food Properties</i> , 2017, 20, 2711-2723.	1.3	18
83	The role of microorganisms in the degradation of adenosine triphosphate (ATP) in chill-stored common carp (<i>Cyprinus carpio</i>) fillets. <i>Food Chemistry</i> , 2017, 224, 347-352.	4.2	75
84	Changes in Protein Oxidation, Water-Holding Capacity, and Texture of Bighead Carp (<i>Aristichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.6	21
85	Comparison of gel properties and biochemical characteristics of myofibrillar protein from bighead carp (<i>Aristichthys nobilis</i>) affected by frozen storage and a hydroxyl radical-generation oxidizing system. <i>Food Chemistry</i> , 2017, 223, 96-103.	4.2	89
86	Comparison of postmortem changes in ATP-related compounds, protein degradation and endogenous enzyme activity of white muscle and dark muscle from common carp (<i>Cyprinus carpio</i>) stored at 4 \AA °C. <i>LWT - Food Science and Technology</i> , 2017, 78, 317-324.	2.5	61
87	Antimicrobial effects of cinnamon bark oil on microbial composition and quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets during chilled storage. <i>Food Control</i> , 2017, 82, 316-324.	2.8	70
88	Influence of lightly salting and sugaring on the quality and water distribution of grass carp (<i>Ctenopharyngodon idellus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T	2.7	36
89	Application of artificial neural network to predict the change of inosine monophosphate for lightly salted silver carp (<i>Hypophthalmichthys molitrix</i>) during thermal treatment and storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13246.	0.9	16
90	Transport Study of Egg-Derived Antihypertensive Peptides (LKP and IQW) Using Caco-2 and HT29 Coculture Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7406-7414.	2.4	66

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91	Changes in quality of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets preserved with salt and sugar at low concentrations and stored at 4°C. International Journal of Food Properties, 2017, 20, 2286-2298.	1.3	8
92	Effect of ginger extract and vinegar on ATP metabolites, IMP-related enzyme activity, reducing sugars and phosphorylated sugars in silver carp during postslaughter storage. International Journal of Food Science and Technology, 2017, 52, 413-423.	1.3	23
93	The impact of stunning methods on stress conditions and quality of silver carp (<i>Hypophthalmichthys</i>)	4.2	88
94	Relationship between Lipid Oxidation, Protein Function Properties, and Freshness Changes of Salt-Treated Blunt-Snout Bream (<i>Megalobrama amblycephala</i>) Fillets Stored at 4°C. Journal of Aquatic Food Product Technology, 2017, 26, 468-478.	0.6	0
95	Characterization of the microbiota in lightly salted bighead carp (<i>Aristichthys nobilis</i>) fillets stored at 4°C. Food Microbiology, 2017, 62, 106-111.	2.1	54
96	Effect of cinnamon essential oil on bacterial diversity and shelf-life in vacuum-packaged common carp (<i>Cyprinus carpio</i>) during refrigerated storage. International Journal of Food Microbiology, 2017, 249, 1-8.	2.1	90
97	Biogenic Amines and Predictive Models of Quality of Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets during Storage. Journal of Food Protection, 2017, 80, 279-287.	0.8	2
98	Establishment of the Arrhenius Model and the Radial Basis Function Neural Network (RBFNN) Model to Predict Quality of Thawed Shrimp (<i>Stomatopoda melanoptera</i>) Stored at Different Temperatures. Journal of Food Processing and Preservation, 2016, 40, 882-892.	0.9	7
99	Effects of different concentrations of metal ions on degradation of adenosine triphosphate in common carp (<i>Cyprinus carpio</i>) fillets stored at 4°C: An in vivo study. Food Chemistry, 2016, 211, 812-818.	4.2	22
100	Quality Changes and Biogenic Amines Accumulation of Black Carp (<i>Mylopharyngodon piceus</i>) Fillets Stored at Different Temperatures. Journal of Food Protection, 2016, 79, 635-645.	0.8	15
101	Effect of Sugar on the Changes in Quality of Lightly Salted Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets under Vacuum Packaging at 4°C. Journal of Food Protection, 2016, 79, 468-476.	0.8	6
102	Application of a combination model based on an error-correcting technique to predict quality changes of vacuum-packed bighead carp (<i>Aristichthys nobilis</i>) fillets. LWT - Food Science and Technology, 2016, 74, 514-520.	2.5	10
103	Comparative studies of quality changes in white and dark muscles from common carp (<i>Cyprinus carpio</i>) during refrigerated (4°C) storage. International Journal of Food Science and Technology, 2016, 51, 1130-1139.	1.3	20
104	Effects of different stunning methods on the flesh quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. Food Chemistry, 2016, 201, 131-138.	4.2	40
105	Effect of Freeze-Chilled Treatment on Flavor of Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets and Soups During Short-Term Storage. Journal of Aquatic Food Product Technology, 2016, 25, 777-787.	0.6	5
106	Quality changes and predictive models of radial basis function neural networks for brined common carp (<i>Cyprinus carpio</i>) fillets during frozen storage. Food Chemistry, 2016, 201, 327-333.	4.2	48
107	Application of Artificial Neural Network to Predict K-Value, Inosine Mono-Phosphate, and Hypoxanthine Concentrations of Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets During Storage. International Journal of Food Properties, 2016, 19, 2693-2706.	1.3	4
108	Effects of Chilling and Partial Freezing on Rigor Mortis Changes of Bighead Carp (<i>Aristichthys nobilis</i>) Fillets: Cathepsin Activity, Protein Degradation and Microstructure of Myofibrils. Journal of Food Science, 2015, 80, C2725-31.	1.5	40

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109	Effects of different concentrations of salt and sugar on biogenic amines and quality changes of carp (<i>Cyprinus carpio</i>) during chilled storage. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1157-1162.	1.7	30
110	Post-Mortem Changes of Silver Carp (<i>Hypophthalmichthys Molitrix</i>) Stored at 0°C Assessed by Electrical Conductivity. <i>International Journal of Food Properties</i> , 2015, 18, 415-425.	1.3	10
111	Changes in the microbial communities of air-packaged and vacuum-packaged common carp (<i>Cyprinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.1	61
112	Changes in Biogenic Amines and ATP-Related Compounds and Their Relation to Other Quality Changes in Common Carp (<i>Cyprinus carpio</i> var. Jian) Stored at 20 and 0°C. <i>Journal of Food Protection</i> , 2015, 78, 1699-1707.	0.8	15
113	Modeling Quality Changes in Brined Bream (<i>Megalobrama amblycephala</i>) Fillets During Storage: Comparison of the Arrhenius Model, BP, and RBF Neural Network. <i>Food and Bioprocess Technology</i> , 2015, 8, 2429-2443.	2.6	24
114	Comparison of Postmortem Changes in Blunt-Snout Bream (<i>Megalobrama amblycephala</i>) During Short-Term Storage at Chilled and Partial Freezing Temperatures. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 752-761.	0.6	7
115	Seasonal variations of fatty acid profile in different tissues of farmed bighead carp (<i>Aristichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.4	13
116	Postmortem Changes of Crucian Carp (<i>Carassius auratus</i>) During Storage in Ice. <i>International Journal of Food Properties</i> , 2015, 18, 205-212.	1.3	21
117	Comparison of Arrhenius model and artificial neuronal network for the quality prediction of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets during storage at different temperatures. <i>LWT - Food Science and Technology</i> , 2015, 60, 142-147.	2.5	55
118	Effects of Salt Concentration on Biogenic Amine Formation and Quality Changes in Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets Stored at 4 and 20°C. <i>Journal of Food Protection</i> , 2014, 77, 796-804.	0.8	16
119	The Quality Changes of Songpu Mirror Carp (<i>Cyprinus carpio</i>) during Partial Freezing and Chilled Storage. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 948-954.	0.9	19
120	Microbial succession of grass carp (<i>Ctenopharyngodon idellus</i>) filets during storage at 4°C and its contribution to biogenic amines' formation. <i>International Journal of Food Microbiology</i> , 2014, 190, 66-71.	2.1	87
121	Grape seed and clove bud extracts as natural antioxidants in silver carp (<i>Hypophthalmichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.8	128
122	Gel Properties of Surimi from Silver Carp (<i>Hypophthalmichthys molitrix</i>): Effects of Whey Protein Concentrate, CaCl ₂ , and Setting Condition. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 489-497.	0.6	13
123	Biogenic amine and quality changes in lightly salt- and sugar-salted black carp (<i>Mylopharyngodon</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	4.2	110
124	Lipid Content and Fatty Acid Profile of Muscle, Brain and Eyes of Seven Freshwater Fish: a Comparative Study. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 795-804.	0.8	31
125	Quality Changes and Establishment of Predictive Models for Bighead Carp (<i>Aristichthys nobilis</i>) Fillets During Frozen Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 3381-3389.	2.6	23
126	Effect of previous frozen storage on quality changes of grass carp (<i>Ctenopharyngodon idellus</i>) fillets during short-term chilled storage. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1449-1460.	1.3	29

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127	Effect of lightly salt and sucrose on rigor mortis changes in silver carp (<i>Hypophthalmichthys molitrix</i>) stored at 4°C. International Journal of Food Science and Technology, 2014, 49, 160-167.	1.3	27
128	Functional Properties of Water-soluble Proteins from Silver Carp (<i>Hypophthalmichthys molitrix</i>) Conjugated with Five Different Kinds of Sugar. Food and Bioprocess Technology, 2013, 6, 3596-3603.	2.6	12
129	Effects of different freezing treatments on the biogenic amine and quality changes of bighead carp (<i>Aristichthys nobilis</i>) heads during ice storage. Food Chemistry, 2013, 138, 1476-1482.	4.2	121
130	Effect of silver carp (<i>Hypophthalmichthys molitrix</i>) muscle hydrolysates and fish skin hydrolysates on the quality of common carp (<i>Cyprinus carpio</i>) during 4°C storage. International Journal of Food Science and Technology, 2013, 48, 187-194.	1.3	25
131	Modelling quality changes in Songpu mirror carp (<i>Cyprinus carpio</i>) fillets stored at chilled temperatures: comparison between Arrhenius model and logistic model. International Journal of Food Science and Technology, 2013, 48, 387-393.	1.3	14
132	Correlation Between Electrical Conductivity of the Guttled Fish Body and the Quality of Bighead Carp (<i>Aristichthys nobilis</i>) Heads Stored at 0 and 3°C. Food and Bioprocess Technology, 2013, 6, 3068-3075.	2.6	42
133	Effect of frozen storage on thermal stability of sarcoplasmic protein and myofibrillar protein from common carp (<i>Cyprinus carpio</i>) muscle. International Journal of Food Science and Technology, 2013, 48, 1962-1969.	1.3	38
134	Formation of Biogenic Amines in Crucian Carp (<i>Carassius auratus</i>) during Storage in Ice and at 4°C. Journal of Food Protection, 2012, 75, 2228-2233.	0.8	27
135	Effects of Chitosan Coatings Enriched with Different Antioxidants on Preservation of Grass Carp (<i>Ctenopharyngodon idellus</i>) During Cold Storage. Journal of Aquatic Food Product Technology, 2012, 21, 508-518.	0.6	17
136	Changes in biogenic amines of silver carp (<i>Hypophthalmichthys molitrix</i>) fillets stored at different temperatures and their relation to total volatile base nitrogen, microbiological and sensory score. Journal of the Science of Food and Agriculture, 2012, 92, 3079-3084.	1.7	44
137	Establishment of quality predictive models for bighead carp (<i>Aristichthys nobilis</i>) fillets during storage at different temperatures. International Journal of Food Science and Technology, 2012, 47, 488-494.	1.3	22
138	Effects of low concentration of salt and sucrose on the quality of bighead carp (<i>Aristichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 T	4.2	83
139	Biochemical, sensory and microbiological attributes of bream (<i>Megalobrama amblycephala</i>) during partial freezing and chilled storage. Journal of the Science of Food and Agriculture, 2012, 92, 197-202.	1.7	62
140	Antioxidant activities and functional properties of grass carp (<i>Ctenopharyngodon idellus</i>) protein hydrolysates. Journal of the Science of Food and Agriculture, 2012, 92, 292-298.	1.7	63
141	Effect of sodium alginate-based edible coating containing different anti-oxidants on quality and shelf life of refrigerated bream (<i>Megalobrama amblycephala</i>). Food Control, 2011, 22, 608-615.	2.8	358
142	Quality predictive models of grass carp (<i>Ctenopharyngodon idellus</i>) at different temperatures during storage. Food Control, 2011, 22, 1197-1202.	2.8	109
143	CHANGES IN PHYSIOCHEMICAL PROPERTIES OF MYOFIBRILLAR PROTEIN FROM SILVER CARP (<i>HYPOPHTHALMICHTHYS MOLLITRIX</i>) DURING HEAT TREATMENT. Journal of Food Biochemistry, 2011, 35, 939-952.	1.2	29
144	A nondestructive method for estimating freshness of freshwater fish. European Food Research and Technology, 2011, 232, 979-984.	1.6	36

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145	Establishment of kinetic models based on electrical conductivity and freshness indicators for the forecasting of crucian carp (<i>Carassius carassius</i>) freshness. <i>Journal of Food Engineering</i> , 2011, 107, 147-151.	2.7	56
146	Gel properties of surimi from silver carp (<i>Hypophthalmichthys molitrix</i>) as affected by heat treatment and soy protein isolate. <i>Food Hydrocolloids</i> , 2008, 22, 1513-1519.	5.6	87
147	Protein and lipid changes of mud shrimp (<i>Solenocera melantho</i>) during frozen storage: chemical properties and their prediction. <i>International Journal of Food Properties</i> , 0, , 1-14.	1.3	10
148	Spent Hen-derived Angiotensin-converting Enzyme 2 (ACE2) Upregulating Peptide Reduces Blood Pressure in Spontaneously Hypertensive Rats. , 0, , .		1