

# Shaoyun Wang

## List of Publications by Year in descending order

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100  
papers

3,637  
citations

117453

34  
h-index

161609

54  
g-index

100  
all docs

100  
docs citations

100  
times ranked

3439  
citing authors

#	ARTICLE	IF	CITATIONS
1	Hofmeister Effect-Assisted One Step Fabrication of Ductile and Strong Gelatin Hydrogels. <i>Advanced Functional Materials</i> , 2018, 28, 1705069.	7.8	268
2	Advances on the antioxidant peptides from edible plant sources. <i>Trends in Food Science and Technology</i> , 2020, 99, 44-57.	7.8	168
3	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. <i>Food Chemistry</i> , 2019, 290, 135-143.	4.2	153
4	Fabrication of gelatin-TiO <sub>2</sub> nanocomposite film and its structural, antibacterial and physical properties. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 153-160.	3.6	127
5	Impact of pH, ionic strength and chitosan charge density on chitosan/casein complexation and phase behavior. <i>Carbohydrate Polymers</i> , 2019, 208, 133-141.	5.1	113
6	Novel Peptide with a Specific Calcium-Binding Capacity from Whey Protein Hydrolysate and the Possible Chelating Mode. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10274-10282.	2.4	88
7	A specific peptide with calcium chelating capacity isolated from whey protein hydrolysate. <i>Journal of Functional Foods</i> , 2014, 10, 46-53.	1.6	88
8	Nano-micelles based on hydroxyethyl starch-curcumin conjugates for improved stability, antioxidant and anticancer activity of curcumin. <i>Carbohydrate Polymers</i> , 2020, 228, 115398.	5.1	86
9	Gold Nanoparticles Adsorb DNA and Aptamer Probes Too Strongly and a Comparison with Graphene Oxide for Biosensing. <i>Analytical Chemistry</i> , 2019, 91, 14743-14750.	3.2	75
10	First report of a novel plant lysozyme with both antifungal and antibacterial activities. <i>Biochemical and Biophysical Research Communications</i> , 2005, 327, 820-827.	1.0	73
11	Comparison of phenolic compounds extracted from <i>Diaphragma juglandis fructus</i> , walnut pellicle, and flowers of <i>Juglans regia</i> using methanol, ultrasonic wave, and enzyme assisted-extraction. <i>Food Chemistry</i> , 2020, 321, 126672.	4.2	66
12	Ice crystal growth inhibition by peptides from fish gelatin hydrolysate. <i>Food Hydrocolloids</i> , 2017, 70, 46-56.	5.6	65
13	Alginate-shelled SPI nanoparticle for encapsulation of resveratrol with enhanced colloidal and chemical stability. <i>Food Hydrocolloids</i> , 2019, 90, 313-320.	5.6	64
14	A chitinase with antifungal activity from the mung bean. <i>Protein Expression and Purification</i> , 2005, 40, 230-236.	0.6	62
15	Preparation and Evaluation of the Chelating Nanocomposite Fabricated with Marine Algae <i>Schizochytrium</i> sp. Protein Hydrolysate and Calcium. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9704-9714.	2.4	60
16	Isolation and characterisation of sericin antifreeze peptides and molecular dynamics modelling of their ice-binding interaction. <i>Food Chemistry</i> , 2015, 174, 621-629.	4.2	59
17	Effect of simultaneous treatment combining ultrasonication and pH-shifting on SPI in the formation of nanoparticles and encapsulating resveratrol. <i>Food Hydrocolloids</i> , 2021, 111, 106250.	5.6	57
18	Fabrication of self-assembled <i>Radix Pseudostellariae</i> protein nanoparticles and the entrapment of curcumin. <i>Food Chemistry</i> , 2019, 274, 796-802.	4.2	56

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19	Protection against oxidative stress and anti-aging effect in <i>Drosophila</i> of royal jelly-collagen peptide. <i>Food and Chemical Toxicology</i> , 2020, 135, 110881.	1.8	53
20	Isolation and characterization of a novel mung bean protease inhibitor with antipathogenic and anti-proliferative activities. <i>Peptides</i> , 2006, 27, 3129-3136.	1.2	51
21	A specific antioxidant peptide: Its properties in controlling oxidation and possible action mechanism. <i>Food Chemistry</i> , 2020, 327, 126984.	4.2	49
22	Isolation and biochemical characterization of a novel leguminous defense peptide with antifungal and antiproliferative potency. <i>Applied Microbiology and Biotechnology</i> , 2009, 82, 79-86.	1.7	47
23	The preservative potential of Octopus scraps peptidesâZinc chelate against <i>Staphylococcus aureus</i> : Its fabrication, antibacterial activity and action mode. <i>Food Control</i> , 2019, 98, 24-33.	2.8	47
24	Synergistic antibacterial activity and mechanism of action of nisin/carvacrol combination against <i>Staphylococcus aureus</i> and their application in the infecting pasteurized milk. <i>Food Chemistry</i> , 2022, 380, 132009.	4.2	47
25	Hypothermia protection effect of antifreeze peptides from pigskin collagen on freeze-dried <i>Streptococcus thermophilus</i> and its possible action mechanism. <i>LWT - Food Science and Technology</i> , 2015, 63, 878-885.	2.5	45
26	The kinetics and mechanism of $\alpha$ -glucosidase inhibition by F5-SP, a novel compound derived from sericin peptides. <i>Food and Function</i> , 2017, 8, 323-332.	2.1	45
27	Cryoprotective Activity and Action Mechanism of Antifreeze Peptides Obtained from Tilapia Scales on <i>Streptococcus thermophilus</i> during Cold Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1918-1926.	2.4	44
28	Preparation and Characterization of Chitosan-Based Ternary Blend Edible Films with Efficient Antimicrobial Activities for Food Packaging Applications. <i>Journal of Food Science</i> , 2019, 84, 1411-1419.	1.5	44
29	Isolation of a thermostable legume chitinase and study on the antifungal activity. <i>Applied Microbiology and Biotechnology</i> , 2009, 85, 313-321.	1.7	40
30	Preparation, isolation and hypothermia protection activity of antifreeze peptides from shark skin collagen. <i>LWT - Food Science and Technology</i> , 2014, 55, 210-217.	2.5	40
31	Novel Peptide with Specific Calcium-Binding Capacity from <i>Schizochytrium</i> sp. Protein Hydrolysates and Calcium Bioavailability in Caco-2 Cells. <i>Marine Drugs</i> , 2017, 15, 3.	2.2	40
32	Juglone, a novel activator of ferroptosis, induces cell death in endometrial carcinoma Ishikawa cells. <i>Food and Function</i> , 2021, 12, 4947-4959.	2.1	39
33	Fabrication of snapper fish scales protein hydrolysate-calcium complex and the promotion in calcium cellular uptake. <i>Journal of Functional Foods</i> , 2020, 65, 103717.	1.6	38
34	Acid-free preparation and characterization of kelp ( <i>Laminaria japonica</i> ) nanocelluloses and their application in Pickering emulsions. <i>Carbohydrate Polymers</i> , 2020, 236, 115999.	5.1	38
35	Preparation, characterization of food grade phycobiliproteins from <i>Porphyra haitanensis</i> and the application in liposome-meat system. <i>LWT - Food Science and Technology</i> , 2017, 77, 468-474.	2.5	37
36	Organic selenium derived from chelation of soybean peptide-selenium and its functional properties <i>in vitro</i> and <i>in vivo</i> . <i>Food and Function</i> , 2019, 10, 4761-4770.	2.1	37

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37	Bioactive peptides derived from crimson snapper and <i>in vivo</i> anti-aging effects on fat diet-induced high fat <i>Drosophila melanogaster</i> . <i>Food and Function</i> , 2020, 11, 524-533.	2.1	37
38	A specific peptide with immunomodulatory activity from <i>Pseudostellaria heterophylla</i> and the action mechanism. <i>Journal of Functional Foods</i> , 2020, 68, 103887.	1.6	37
39	Optimisation of hydrolysis conditions and fractionation of peptide cryoprotectants from gelatin hydrolysate. <i>Food Chemistry</i> , 2009, 115, 620-630.	4.2	36
40	Production, structure–function relationships, mechanisms, and applications of antifreeze peptides. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 542-562.	5.9	36
41	Antibacterial properties and possible action mechanism of chelating peptides-zinc nanocomposite against <i>Escherichia coli</i> . <i>Food Control</i> , 2019, 106, 106675.	2.8	34
42	Polyphenol-rich extract of Zhenjiang aromatic vinegar ameliorates high glucose-induced insulin resistance by regulating JNK-IRS-1 and PI3K/Akt signaling pathways. <i>Food Chemistry</i> , 2021, 335, 127513.	4.2	34
43	Effects and mechanism of antifreeze peptides from silver carp scales on the freeze-thaw stability of frozen surimi. <i>Food Chemistry</i> , 2022, 396, 133717.	4.2	34
44	Boron- and phenyl-codoped graphitic carbon nitride with greatly enhanced light responsive range for photocatalytic disinfection. <i>Journal of Hazardous Materials</i> , 2018, 358, 62-68.	6.5	32
45	pH-Switchable Antimicrobial Supramolecular Hydrogels for Synergistically Eliminating Biofilm and Promoting Wound Healing. <i>ACS Applied Materials &amp; Interfaces</i> , 2022, 14, 18120-18132.	4.0	32
46	Effects of gelatin-based antifreeze peptides on cell viability and oxidant stress of <i>Streptococcus thermophilus</i> during cold stage. <i>Food and Chemical Toxicology</i> , 2020, 136, 111056.	1.8	31
47	Investigation of the cryoprotective mechanism and effect on quality characteristics of surimi during freezing storage by antifreeze peptides. <i>Food Chemistry</i> , 2022, 371, 131054.	4.2	31
48	Dioscin inhibits human endometrial carcinoma proliferation via G0/G1 cell cycle arrest and mitochondrial-dependent signaling pathway. <i>Food and Chemical Toxicology</i> , 2021, 148, 111941.	1.8	30
49	Investigation on activation in RAW264.7 macrophage cells and protection in cyclophosphamide-treated mice of <i>Pseudostellaria heterophylla</i> protein hydrolysate. <i>Food and Chemical Toxicology</i> , 2019, 134, 110816.	1.8	28
50	Ice-binding proteins: a remarkable ice crystal regulator for frozen foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3436-3449.	5.4	28
51	In Vitro Antioxidant Activities of Enzymatic Hydrolysate from <i>Schizochytrium</i> sp. and Its Hepatoprotective Effects on Acute Alcohol-Induced Liver Injury In Vivo. <i>Marine Drugs</i> , 2017, 15, 115.	2.2	27
52	Exploration of walnut components and their association with health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 5113-5129.	5.4	27
53	<i>Hypotin</i> , a Novel Antipathogenic and Antiproliferative Protein from Peanuts with a Sequence Similar to Those of Chitinase Precursors. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9792-9799.	2.4	26
54	Lunatin, a novel lectin with antifungal and antiproliferative bioactivities from <i>Phaseolus lunatus</i> billb. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 717-724.	3.6	26

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55	Homogeneous Electrochemical Method for Ochratoxin A Determination Based on Target Triggered Aptamer Hairpin Switch and Exonuclease III-Assisted Recycling Amplification. <i>Food Analytical Methods</i> , 2017, 10, 1982-1990.	1.3	26
56	pH sensitive doxorubicin-loaded nanoparticle based on <i>Radix pseudostellariae</i> protein-polysaccharide conjugate and its improvement on HepG2 cellular uptake of doxorubicin. <i>Food and Chemical Toxicology</i> , 2020, 136, 111099.	1.8	26
57	Physicochemical properties and hepatoprotective effects of glycosylated Snapper fish scale peptides conjugated with xylose via maillard reaction. <i>Food and Chemical Toxicology</i> , 2020, 137, 111115.	1.8	26
58	Dual Cross-Link Networks To Preserve Physical Interactions Induced by Soaking Methods: Developing a Strong and Biocompatible Protein-Based Hydrogel. <i>ACS Applied Bio Materials</i> , 2019, 2, 3352-3361.	2.3	25
59	Cryoprotective effect of antifreeze glycopeptide analogues obtained by nonenzymatic glycation on <i>Streptococcus thermophilus</i> and its possible action mechanism. <i>Food Chemistry</i> , 2019, 288, 239-247.	4.2	25
60	6-Shogaol mediated ROS production and apoptosis via endoplasmic reticulum and mitochondrial pathways in human endometrial carcinoma Ishikawa cells. <i>Journal of Functional Foods</i> , 2020, 74, 104178.	1.6	25
61	Antioxidant function of tea dregs protein hydrolysates in liposome-meat system and its possible action mechanism. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2299-2306.	1.3	22
62	Purification and characterisation of $\alpha$ -glucosidase inhibitory peptides from defatted camellia seed cake. <i>International Journal of Food Science and Technology</i> , 2021, 56, 138-147.	1.3	20
63	Novel self-assembling peptide hydrogel with pH-tunable assembly microstructure, gel mechanics and the entrapment of curcumin. <i>Food Hydrocolloids</i> , 2022, 124, 107338.	5.6	20
64	SPA Combined with Swarm Intelligence Optimization Algorithms for Wavelength Variable Selection to Rapidly Discriminate the Adulteration of Apple Juice. <i>Food Analytical Methods</i> , 2017, 10, 1965-1971.	1.3	18
65	Isolation of a novel lutein-protein complex from <i>Chlorella vulgaris</i> and its functional properties. <i>Food and Function</i> , 2015, 6, 1893-1899.	2.1	17
66	Isolation, Identification, and Immunomodulatory Effect of a Peptide from <i>Pseudostellaria heterophylla</i> Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12259-12270.	2.4	17
67	Antioxidant and hepatoprotective effects of a pigment-protein complex from <i>Chlorella vulgaris</i> on carbon tetrachloride-induced liver damage in vivo. <i>RSC Advances</i> , 2015, 5, 96097-96104.	1.7	16
68	Immunomodulatory effects of <i>Pseudostellaria heterophylla</i> peptide on spleen lymphocytes via a $Ca^{2+}$ /NFATc1/IFN- $\beta$ pathway. <i>Food and Function</i> , 2019, 10, 3466-3476.	2.1	16
69	Thermally-induced whey protein isolate-daidzein co-assemblies: Protein-based nanocomplexes as an inhibitor of precipitation/crystallization for hydrophobic drug. <i>Food Chemistry</i> , 2019, 275, 273-281.	4.2	16
70	Preparation of Magnetically Recoverable MPCTP-Ag Composite Nanoparticles and Their Application as High-Performance Catalysts. <i>Langmuir</i> , 2021, 37, 10249-10258.	1.6	15
71	Diversity of Cultivable Microbes From Soil of the Fildes Peninsula, Antarctica, and Their Potential Application. <i>Frontiers in Microbiology</i> , 2020, 11, 570836.	1.5	14
72	Fermentation-Inspired Gelatin Hydrogels with a Controllable Supermacroporous Structure and High Ductility for Wearable Flexible Sensors. <i>ACS Applied Materials &amp; Interfaces</i> , 2022, 14, 26338-26349.	4.0	14

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73	Use of Fourier transform near-infrared spectroscopy combined with a relevance vector machine to discriminate <i>Tetrastigma hemsleyanum</i> (Sanyeqing) from other related species. <i>Analytical Methods</i> , 2017, 9, 4023-4027.	1.3	13
74	Intracellular Expression of Antifreeze Peptides in Food Grade <i>Lactococcus lactis</i> and Evaluation of Their Cryoprotective Activity. <i>Journal of Food Science</i> , 2018, 83, 1311-1320.	1.5	13
75	Investigating inhibitory activity of novel synthetic sericin peptide on $\alpha$ -glucosidase: kinetics and interaction mechanism study using a docking simulation. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1502-1510.	1.7	13
76	Radix <i>Pseudostellariae</i> protein-curcumin nanocomplex: Improvement on the stability, cellular uptake and antioxidant activity of curcumin. <i>Food and Chemical Toxicology</i> , 2021, 151, 112110.	1.8	13
77	Antimicrobial peptides: Sustainable application informed by evolutionary constraints. <i>Biotechnology Advances</i> , 2022, 60, 108012.	6.0	12
78	A leguminous trypsin-chymotrypsin inhibitor Limenin with antifungal activity from <i>Phaseolus limensis</i> . <i>European Food Research and Technology</i> , 2010, 231, 331-338.	1.6	11
79	Protective effects of crimson snapper scales peptides against oxidative stress on <i>Drosophila melanogaster</i> and the action mechanism. <i>Food and Chemical Toxicology</i> , 2021, 148, 111965.	1.8	11
80	Isolation and identification of a plant lysozyme from <i>Momordica charantia</i> L. <i>European Food Research and Technology</i> , 2011, 232, 613-619.	1.6	10
81	A signal-on homogeneous electrochemical biosensor for sequence-specific microRNA based on duplex-specific nuclease-assisted target recycling amplification. <i>Analytical Methods</i> , 2016, 8, 7034-7039.	1.3	10
82	The Hofmeister effect on protein hydrogels with stranded and particulate microstructures. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 196, 111332.	2.5	10
83	LC-MS/MS targeting analysis of terpenoid metabolism in <i>Carya cathayensis</i> at different developmental stages. <i>Food Chemistry</i> , 2022, 366, 130583.	4.2	10
84	Snow flea antifreeze peptide for cryopreservation of lactic acid bacteria. <i>Npj Science of Food</i> , 2022, 6, 10.	2.5	10
85	Physico-Chemical and Antifungal Properties of a Trypsin Inhibitor from the Roots of <i>Pseudostellaria heterophylla</i> . <i>Molecules</i> , 2018, 23, 2388.	1.7	8
86	Dual-color blending based visual LAMP for food allergen detection: A strategy with enlarged color variation range and contrast. <i>Food Chemistry: X</i> , 2022, 13, 100201.	1.8	8
87	Highly Efficient Deamidation of Wheat Gluten by Glucose-Citric Acid-Based Natural Deep Eutectic Solvent: A Potential Effective Reaction Media. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3452-3465.	2.4	7
88	Glycated peptides obtained from cultured crocodile meat hydrolysates via Maillard reaction and the anti-aging effects on <i>Drosophila</i> in vivo. <i>Food and Chemical Toxicology</i> , 2021, 155, 112376.	1.8	7
89	Voltammetric, spectroscopic, and cellular characterization of redox functionality of eckol and phlorofucofuroeckolol: A comparative study. <i>Journal of Food Biochemistry</i> , 2019, 43, e12845.	1.2	6
90	Patatin primary structural properties and effects on lipid metabolism. <i>Food Chemistry</i> , 2021, 344, 128661.	4.2	6

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91	Preparation of multiple-spectra encoded polyphosphazene microspheres and application for antibody detection. <i>Polymer Bulletin</i> , 2022, 79, 6409-6429.	1.7	6
92	PURIFICATION AND CHARACTERIZATION OF A MALATE DEHYDROGENASE FROM PHASEOLUS MUNGO. <i>Journal of Food Biochemistry</i> , 2005, 29, 117-131.	1.2	5
93	Effects of pretreatments on structural and functional changes of oat protein isolate. <i>Cereal Chemistry</i> , 2022, 99, 90-99.	1.1	5
94	Isolation of a thermostable trypsin inhibitor with exploitable potential. <i>European Food Research and Technology</i> , 2013, 237, 457-465.	1.6	3
95	Preparation of Chinese Steamed Bread with Good Water-Binding Capacity and Emulsibility. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1289-1297.	0.9	3
96	A Case Study of a Typical Potato Flavoring based on Aroma Characteristic of Purple Potato. <i>Food Science and Technology Research</i> , 2020, 26, 69-78.	0.3	3
97	Interaction among protein, daidzein and surfactants in the WPI-based daidzein self-microemulsifying delivery system. <i>Food Chemistry</i> , 2020, 332, 127461.	4.2	1
98	Preparation and Characterization of a Trypsin Inhibitor from <i>Glycine max</i> (L.) Merr. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2047-2054.	0.9	0
99	Cover Image, Volume 98, Issue 4. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, i-i.	1.7	0
100	A study of cadmium, aluminum, and lead accumulations in the purple laver ( <i>Porphyra</i> ). <i>WIT Transactions on Engineering Sciences</i> , 2014, , .	0.0	0