

# Shaoyun Wang

## List of Publications by Citations

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93  
papers

1,996  
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27  
h-index

40  
g-index

100  
ext. papers

2,793  
ext. citations

6.3  
avg, IF

5.67  
L-index

#	Paper	IF	Citations
93	Hofmeister Effect-Assisted One Step Fabrication of Ductile and Strong Gelatin Hydrogels. <i>Advanced Functional Materials</i> , <b>2018</b> , 28, 1705069	15.6	139
92	Fabrication of gelatin-TiO <sub>2</sub> nanocomposite film and its structural, antibacterial and physical properties. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 153-60	7.9	94
91	Advances on the antioxidant peptides from edible plant sources. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 44-57	15.3	80
90	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. <i>Food Chemistry</i> , <b>2019</b> , 290, 135-143	8.5	72
89	Impact of pH, ionic strength and chitosan charge density on chitosan/casein complexation and phase behavior. <i>Carbohydrate Polymers</i> , <b>2019</b> , 208, 133-141	10.3	69
88	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> , <b>2014</b> , 62, 10274-82	5.7	68
87	A specific peptide with calcium chelating capacity isolated from whey protein hydrolysate. <i>Journal of Functional Foods</i> , <b>2014</b> , 10, 46-53	5.1	67
86	First report of a novel plant lysozyme with both antifungal and antibacterial activities. <i>Biochemical and Biophysical Research Communications</i> , <b>2005</b> , 327, 820-7	3.4	62
85	A chitinase with antifungal activity from the mung bean. <i>Protein Expression and Purification</i> , <b>2005</b> , 40, 230-6	2	57
84	Nano-micelles based on hydroxyethyl starch-curcumin conjugates for improved stability, antioxidant and anticancer activity of curcumin. <i>Carbohydrate Polymers</i> , <b>2020</b> , 228, 115398	10.3	51
83	Gold Nanoparticles Adsorb DNA and Aptamer Probes Too Strongly and a Comparison with Graphene Oxide for Biosensing. <i>Analytical Chemistry</i> , <b>2019</b> , 91, 14743-14750	7.8	48
82	Isolation and characterization of a novel mung bean protease inhibitor with antipathogenic and anti-proliferative activities. <i>Peptides</i> , <b>2006</b> , 27, 3129-36	3.8	46
81	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> , <b>2015</b> , 63, 9704-14	5.7	41
80	Alginate-shelled SPI nanoparticle for encapsulation of resveratrol with enhanced colloidal and chemical stability. <i>Food Hydrocolloids</i> , <b>2019</b> , 90, 313-320	10.6	39
79	Isolation and biochemical characterization of a novel leguminous defense peptide with antifungal and antiproliferative potency. <i>Applied Microbiology and Biotechnology</i> , <b>2009</b> , 82, 79-86	5.7	38
78	Isolation of a thermostable legume chitinase and study on the antifungal activity. <i>Applied Microbiology and Biotechnology</i> , <b>2009</b> , 85, 313-21	5.7	35
77	Ice crystal growth inhibition by peptides from fish gelatin hydrolysate. <i>Food Hydrocolloids</i> , <b>2017</b> , 70, 46-56	6.6	33

76	Isolation and characterisation of sericin antifreeze peptides and molecular dynamics modelling of their ice-binding interaction. <i>Food Chemistry</i> , <b>2015</b> , 174, 621-9	8.5	33
75	Protection against oxidative stress and anti-aging effect in <i>Drosophila</i> of royal jelly-collagen peptide. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 135, 110881	4.7	33
74	The kinetics and mechanism of α-glucosidase inhibition by F5-SP, a novel compound derived from sericin peptides. <i>Food and Function</i> , <b>2017</b> , 8, 323-332	6.1	31
73	Optimisation of hydrolysis conditions and fractionation of peptide cryoprotectants from gelatin hydrolysate. <i>Food Chemistry</i> , <b>2009</b> , 115, 620-630	8.5	31
72	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> , <b>2017</b> , 77, 468-474	5.4	30
71	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> , <b>2020</b> , 321, 126672	8.5	30
70	Fabrication of self-assembled <i>Radix Pseudostellariae</i> protein nanoparticles and the entrapment of curcumin. <i>Food Chemistry</i> , <b>2019</b> , 274, 796-802	8.5	29
69	Hypothermia protection effect of antifreeze peptides from pigskin collagen on freeze-dried <i>Streptococcus thermophiles</i> and its possible action mechanism. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 878-885	5.4	28
68	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> , <b>2016</b> , 15,	6	28
67	Preparation and Characterization of Chitosan-Based Ternary Blend Edible Films with Efficient Antimicrobial Activities for Food Packaging Applications. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1411-1419	3.4	27
66	Preparation, isolation and hypothermia protection activity of antifreeze peptides from shark skin collagen. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 210-217	5.4	27
65	The preservative potential of Octopus scraps peptides-zinc chelate against <i>Staphylococcus aureus</i> : Its fabrication, antibacterial activity and action mode. <i>Food Control</i> , <b>2019</b> , 98, 24-33	6.2	27
64	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> , <b>2019</b> , 67, 1918-1926	5.7	23
63	Boron- and phenyl-codoped graphitic carbon nitride with greatly enhanced light responsive range for photocatalytic disinfection. <i>Journal of Hazardous Materials</i> , <b>2018</b> , 358, 62-68	12.8	23
62	Bioactive peptides derived from crimson snapper and in vivo anti-aging effects on fat diet-induced high fat <i>Drosophila melanogaster</i> . <i>Food and Function</i> , <b>2020</b> , 11, 524-533	6.1	21
61	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> , <b>2017</b> , 10, 1982-1990	3.4	20
60	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> , <b>2017</b> , 15,	6	20
59	Hypotin, 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> , <b>2007</b> , 55, 9792-9	5.7	19

58	A specific antioxidant peptide: Its properties in controlling oxidation and possible action mechanism. <i>Food Chemistry</i> , <b>2020</b> , 327, 126984	8.5	19
57	Effect of simultaneous treatment combining ultrasonication and pH-shifting on SPI in the formation of nanoparticles and encapsulating resveratrol. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106250	10.6	19
56	Organic selenium derived from chelation of soybean peptide-selenium and its functional properties in vitro and in vivo. <i>Food and Function</i> , <b>2019</b> , 10, 4761-4770	6.1	18
55	pH sensitive doxorubicin-loaded nanoparticle based on Radix pseudostellariae protein-polysaccharide conjugate and its improvement on HepG2 cellular uptake of doxorubicin. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 136, 111099	4.7	18
54	Lunatin, a novel lectin with antifungal and antiproliferative bioactivities from Phaseolus lunatus billb. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 89, 717-24	7.9	18
53	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> , <b>2020</b> , 74, 104178	5.1	17
52	Effects of gelatin-based antifreeze peptides on cell viability and oxidant stress of Streptococcus thermophilus during cold stage. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 136, 111056	4.7	16
51	SPA Combined with Swarm Intelligence Optimization Algorithms for Wavelength Variable Selection to Rapidly Discriminate the Adulteration of Apple Juice. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 1965-1971	3.4	15
50	Antioxidant function of tea dregs protein hydrolysates in liposome heat system and its possible action mechanism. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 2299-2306	3.8	15
49	Physicochemical properties and hepatoprotective effects of glycated Snapper fish scale peptides conjugated with xylose via maillard reaction. <i>Food and Chemical Toxicology</i> , <b>2020</b> , 137, 111115	4.7	15
48	Cryoprotective effect of antifreeze glycopeptide analogues obtained by nonenzymatic glycation on Streptococcus thermophilus and its possible action mechanism. <i>Food Chemistry</i> , <b>2019</b> , 288, 239-247	8.5	14
47	Isolation of a novel lutein-protein complex from Chlorella vulgaris and its functional properties. <i>Food and Function</i> , <b>2015</b> , 6, 1893-9	6.1	14
46	Investigation on activation in RAW264.7 macrophage cells and protection in cyclophosphamide-treated mice of Pseudostellaria heterophylla protein hydrolysate. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 134, 110816	4.7	14
45	Antioxidant and hepatoprotective effects of a pigment-protein complex from Chlorella vulgaris on carbon tetrachloride-induced liver damage in vivo. <i>RSC Advances</i> , <b>2015</b> , 5, 96097-96104	3.7	13
44	Fabrication of snapper fish scales protein hydrolysate-calcium complex and the promotion in calcium cellular uptake. <i>Journal of Functional Foods</i> , <b>2020</b> , 65, 103717	5.1	13
43	Dioscin inhibits human endometrial carcinoma proliferation via G0/G1 cell cycle arrest and mitochondrial-dependent signaling pathway. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 148, 111941	4.7	13
42	A specific peptide with immunomodulatory activity from Pseudostellaria heterophylla and the action mechanism. <i>Journal of Functional Foods</i> , <b>2020</b> , 68, 103887	5.1	12
41	Acid-free preparation and characterization of kelp (Laminaria japonica) nanocelluloses and their application in Pickering emulsions. <i>Carbohydrate Polymers</i> , <b>2020</b> , 236, 115999	10.3	12

40	Thermally-induced whey protein isolate-daidzein co-assemblies: Protein-based nanocomplexes as an inhibitor of precipitation/crystallization for hydrophobic drug. <i>Food Chemistry</i> , <b>2019</b> , 275, 273-281	8.5	12
39	Antibacterial properties and possible action mechanism of chelating peptides-zinc nanocomposite against <i>Escherichia coli</i> . <i>Food Control</i> , <b>2019</b> , 106, 106675	6.2	11
38	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> , <b>2019</b> , 2, 3352-3361	4.1	11
37	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> , <b>2021</b> , 335, 127513	8.5	11
36	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> , <b>2017</b> , 9, 4023-4027	3.2	10
35	Intracellular Expression of Antifreeze Peptides in Food Grade <i>Lactococcus lactis</i> and Evaluation of Their Cryoprotective Activity. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1311-1320	3.4	9
34	A leguminous trypsin-chymotrypsin inhibitor with antifungal activity from. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 331-338	3.4	9
33	Production, structure-function relationships, mechanisms, and applications of antifreeze peptides. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 542-562	16.4	9
32	Investigating inhibitory activity of novel synthetic sericin peptide on $\alpha$ -D-glucosidase: kinetics and interaction mechanism study using a docking simulation. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1502-1510	4.3	9
31	Juglone, a novel activator of ferroptosis, induces cell death in endometrial carcinoma Ishikawa cells. <i>Food and Function</i> , <b>2021</b> , 12, 4947-4959	6.1	9
30	Ice-binding proteins: a remarkable ice crystal regulator for frozen foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 3436-3449	11.5	8
29	Immunomodulatory effects of <i>Pseudostellaria heterophylla</i> peptide on spleen lymphocytes via a Ca/Ca <sub>v</sub> 1/NFATc1/IFN- $\gamma$ pathway. <i>Food and Function</i> , <b>2019</b> , 10, 3466-3476	6.1	7
28	A signal-on homogeneous electrochemical biosensor for sequence-specific microRNA based on duplex-specific nuclease-assisted target recycling amplification. <i>Analytical Methods</i> , <b>2016</b> , 8, 7034-7039	3.2	7
27	Isolation and identification of a plant lysozyme from <i>Momordica charantia</i> L. <i>European Food Research and Technology</i> , <b>2011</b> , 232, 613-619	3.4	6
26	Diversity of Cultivable Microbes From Soil of the Fildes Peninsula, Antarctica, and Their Potential Application. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 570836	5.7	6
25	The Hofmeister effect on protein hydrogels with stranded and particulate microstructures. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2020</b> , 196, 111332	6	6
24	Purification and characterisation of $\alpha$ -glucosidase inhibitory peptides from defatted camellia seed cake. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 138-147	3.8	6
23	Physico-Chemical and Antifungal Properties of a Trypsin Inhibitor from the Roots of. <i>Molecules</i> , <b>2018</b> , 23,	4.8	5

22	Investigation of the cryoprotective mechanism and effect on quality characteristics of surimi during freezing storage by antifreeze peptides. <i>Food Chemistry</i> , <b>2022</b> , 371, 131054	8.5	5
21	Voltammetric, spectroscopic, and cellular characterization of redox functionality of eckol and phlorofucofuroeckol-A: A comparative study. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12845	3.3	4
20	PURIFICATION AND CHARACTERIZATION OF A MALATE DEHYDROGENASE FROM PHASEOLUS MUNGO. <i>Journal of Food Biochemistry</i> , <b>2005</b> , 29, 117-131	3.3	4
19	Isolation, Identification, and Immunomodulatory Effect of a Peptide from Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12259-12270	5.7	4
18	Exploration of walnut components and their association with health effects. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-17	11.5	4
17	Preparation of Chinese Steamed Bread with Good Water-Binding Capacity and Emulsibility. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 1289-1297	2.1	3
16	Novel self-assembling peptide hydrogel with pH-tunable assembly microstructure, gel mechanics and the entrapment of curcumin. <i>Food Hydrocolloids</i> , <b>2021</b> , 124, 107338	10.6	3
15	LC-MS/MS targeting analysis of terpenoid metabolism in <i>Carya cathayensis</i> at different developmental stages. <i>Food Chemistry</i> , <b>2022</b> , 366, 130583	8.5	3
14	Isolation of a thermostable trypsin inhibitor with exploitable potential. <i>European Food Research and Technology</i> , <b>2013</b> , 237, 457-465	3.4	2
13	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> , <b>2022</b> , 380, 132009	8.5	2
12	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> , <b>2021</b> , 69, 3452-3465	5.7	2
11	Radix <i>Pseudostellariae</i> protein-curcumin nanocomplex: Improvement on the stability, cellular uptake and antioxidant activity of curcumin. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 151, 112110	4.7	2
10	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> , <b>2021</b> , 148, 111965	4.7	2
9	Preparation of multiple-spectra encoded polyphosphazene microspheres and application for antibody detection. <i>Polymer Bulletin</i> , 1	2.4	1
8	Patatin primary structural properties and effects on lipid metabolism. <i>Food Chemistry</i> , <b>2021</b> , 344, 128668.5	8.5	1
7	Preparation of Magnetically Recoverable MPCTP-Ag Composite Nanoparticles and Their Application as High-Performance Catalysts. <i>Langmuir</i> , <b>2021</b> , 37, 10249-10258	4	1
6	Glycated peptides obtained from cultured crocodile meat hydrolysates via Maillard reaction and the anti-aging effects on <i>Drosophila in vivo</i> . <i>Food and Chemical Toxicology</i> , <b>2021</b> , 155, 112376	4.7	1
5	Interaction among protein, daidzein and surfactants in the WPI-based daidzein self-microemulsifying delivery system. <i>Food Chemistry</i> , <b>2020</b> , 332, 127461	8.5	0

4	Snow flea antifreeze peptide for cryopreservation of lactic acid bacteria.. <i>Npj Science of Food</i> , <b>2022</b> , 6, 10	6.3	o
3	Dual-color blending based visual LAMP for food allergen detection: A strategy with enlarged color variation range and contrast.. <i>Food Chemistry: X</i> , <b>2022</b> , 13, 100201	4.7	o
2	Preparation and Characterization of a Trypsin Inhibitor from Glycine max (L.) merr. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 2047-2054	2.1	
1	A Case Study of a Typical Potato Flavoring based on Aroma Characteristic of Purple Potato. <i>Food Science and Technology Research</i> , <b>2020</b> , 26, 69-78	0.8	