Hang Qi

List of Publications by Citations

41 papers	264 citations	9 h-index	13 g-index
44 ext. papers	433 ext. citations	4.5 avg, IF	3.42 L-index

#	Paper	IF	Citations
41	Structural and biochemical changes in dermis of sea cucumber (Stichopus japonicus) during autolysis in response to cutting the body wall. *Food Chemistry*, **2018**, 240, 1254-1261	8.5	25
40	Phlorotannins from Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. *Marine Drugs*, **2019**, 17,	6	24
39	ROS production in homogenate from the body wall of sea cucumber Stichopus japonicus under UVA irradiation: ESR spin-trapping study. *Food Chemistry*, **2016**, 192, 358-62	8.5	20
38	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber Stichopus japonicus. *Journal of Photochemistry and Photobiology B: Biology*, **2016**, 158, 130-5	6.7	14
37	Fucoxanthin activities motivate its nano/micro-encapsulation for food or nutraceutical application: a review. *Food and Function*, **2020**, 11, 9338-9358	6.1	12
36	Involvement of intracellular oxidative stress-sensitive pathway in phloxine B-induced photocytotoxicity in human T lymphocytic leukemia cells. *Food and Chemical Toxicology*, **2012**, 50, 1841-7	4.7	12
35	Hydrogen [corrected] peroxide-dependent photocytotoxicity by phloxine B, a xanthene-type food colorant. *Biochimica Et Biophysica Acta - General Subjects*, **2011**, 1810, 704-12	4	12
34	(-)-Epigallocatechin-3-gallate ameliorates photodynamic therapy responses in an in vitro T lymphocyte model. *Phytotherapy Research*, **2014**, 28, 1486-91	6.7	10
33	(-)-Epigallocatechin gallate protected molecular structure of collagen fibers in sea cucumber Apostichopus japonicus body wall during thermal treatment. *LWT - Food Science and Technology*, **2020**, 123, 109076	5.4	9
32	Enhancement of gel properties of Scomberomorus niphonius myofibrillar protein using phlorotannin extracts under UVA irradiation. *Journal of Food Science*, **2020**, 85, 2050-2059	3.4	8
31	Omics-prediction of bioactive peptides from the edible cyanobacterium Arthrospira platensis proteome. *Journal of the Science of Food and Agriculture*, **2018**, 98, 984-990	4.3	8
30	Seafood flavourings characterization as prepared from the enzymatic hydrolysis of Undaria pinnatifida sporophyll by-product. *International Journal of Food Properties*, **2017**, 20, 2867-2876	3	8
29	Oxidative stress involved in textural changes of sea cucumber Stichopus japonicus body wall during low-temperature treatment. *International Journal of Food Properties*, **2018**, 21, 2646-2659	3	8
28	Tea Catechins Inhibit Cell Proliferation Through Hydrogen Peroxide-Dependent and -Independent Pathways in Human T lymphocytic Leukemia Jurkat Cells. *Food Science and Technology Research*, **2014**, 20, 1245-1249	0.8	7
27	Postmortem biochemical and textural changes in the sea cucumber Stichopus japonicus body wall (SJBW) during iced storage. *LWT - Food Science and Technology*, **2020**, 118, 108705	5.4	7
26	Fucoxanthin@Polyvinylpyrrolidone Nanoparticles Promoted Oxidative Stress-Induced Cell Death in Caco-2 Human Colon Cancer Cells. *Marine Drugs*, **2021**, 19,	6	7
25	Ascorbic acid synergistically potentiates phloxine b-induced photocytotoxicity in human acute promyelocytic leukemia cells. *Journal of Biochemical and Molecular Toxicology*, **2014**, 28, 167-73	3.4	6

24	Preparation, Characterization and Antioxidant Activities of Kelp Phlorotannin Nanoparticles. *Molecules*, **2020**, 25,	4.8	6
23	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (Stichopus japonicus) and its mechanism. *Food Research International*, **2020**, 133, 109205	7	5
22	Textural and biochemical changes of scallop Patinopecten yessoensis adductor muscle during low-temperature long-time (LTLT) processing. *International Journal of Food Properties*, **2017**, 20, S2495-S2507	3	5
21	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (Haliotis discus hannai) Gastropod Muscle Part II. *Food Science and Technology Research*, **2012**, 18, 271-278	0.8	4
20	Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga Laminaria japonica. *Journal of Food Measurement and Characterization*, **2019**, 13, 1185-1194	2.8	4
19	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber Apostichopus japonicus using iTRAQ. *Food Research International*, **2020**, 131, 108632	7	4
18	Effects of oxidation on the structure of collagen fibers of sea cucumber (Apostichopus japonicus) body wall during thermal processing. *LWT - Food Science and Technology*, **2021**, 138, 110528	5.4	4
17	Physicochemical Properties and the Radical Scavenging Capacities of Pepsin-Solubilized Collagen from the Body Wall of Starfish (Asterina pectinifera). *Journal of Aquatic Food Product Technology*, **2017**, 26, 376-389	1.6	3
16	The dual effects of riboflavin and kelp polyphenol extracts on the gel properties of myofibrillar protein from Scomberomorus Niphonius under UVA irradiation. *Food Chemistry*, **2020**, 332, 127373	8.5	3
15	The Forms of Fluoride in Antarctic Krill (Euphausia superba) Oil Extracted with Hexane and its Removal with Different Absorbents. *Journal of Aquatic Food Product Technology*, **2017**, 26, 835-842	1.6	3
14	Characterization and bioactivity of phlorotannin loaded protein-polysaccharide nanocomplexes. *LWT - Food Science and Technology*, **2022**, 155, 112998	5.4	3
13	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of Undaria pinnatifidai and UVA induced cross-linking. *Journal of Texture Studies*, **2020**, 51, 333-342	3.6	3
12	Metabolomic Approach for Characterization of Polyphenolic Compounds in , , and. *Foods*, **2021**, 10,	4.9	3
11	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. *Molecules*, **2019**, 24,	4.8	2
10	Postmortem biochemical and textural changes in the Patinopecten yessoensis adductor muscle (PYAM) during iced storage. *International Journal of Food Properties*, **2019**, 22, 1024-1034	3	2
9	Synergistic effects of UVA irradiation and phlorotannin extracts of Laminaria japonica on properties of grass carp myofibrillar protein gel. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2659-2667	4.3	2
8	Characterization of whey protein-based nanocomplex to load fucoxanthin and the mechanism of action on glial cells PC12. *LWT - Food Science and Technology*, **2021**, 151, 112208	5.4	2
7	Improvement of myofibrillar protein gel strength of Scomberomorus niphonius by riboflavin under UVA irradiation. *Journal of Texture Studies*, **2020**, 51, 601-611	3.6	1

6	Oxidative stress-induced textural and biochemical changes of scallop Patinopecten yessoensis adductor muscle under heat treatment. *International Journal of Food Properties*, **2018**, 21, 1054-1066	3	1
5	Protein oxidation results in textural changes in sea cucumber (Apostichopus japonicus) during tenderization. *LWT - Food Science and Technology*, **2021**, 144, 111231	5.4	1
4	Cell Models to Evaluate Antioxidant Properties of the Phlorotannins in Brown Seaweed: A Review. *Food Reviews International*,1-15	5.5	1
3	Photoprotective Mechanism of Fucoxanthin in Ultraviolet B Irradiation-Induced Retinal Müller Cells Based on Lipidomics Analysis.. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	1
2	Protective polysaccharide extracts from sporophyll of Undaria pinnatifida to improve cookie quality. *Journal of Food Measurement and Characterization*, **2019**, 13, 764-774	2.8	0
1	Effects of Different Seaweed Bioactive Compounds on Neurodegenerative Disorders, Potential Uses on Insomnia: A Mini-review. *Food Reviews International*,1-20	5.5	