

Hang Qi

List of Publications by Year in Descending Order

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Version: 2024-04-23

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Characterization and bioactivity of phlorotannin loaded protein-polysaccharide nanocomplexes. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112998	5.4	3
40	Photoprotective Mechanism of Fucoxanthin in Ultraviolet B Irradiation-Induced Retinal Müller Cells Based on Lipidomics Analysis.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	1
39	Protein oxidation results in textural changes in sea cucumber (<i>Apostichopus japonicus</i>) during tenderization. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111231	5.4	1
38	Synergistic effects of UVA irradiation and phlorotannin extracts of <i>Laminaria japonica</i> on properties of grass carp myofibrillar protein gel. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2659-2667	4.3	2
37	Effects of oxidation on the structure of collagen fibers of sea cucumber (<i>Apostichopus japonicus</i>) body wall during thermal processing. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110528	5.4	4
36	Metabolomic Approach for Characterization of Polyphenolic Compounds in , , and. <i>Foods</i> , 2021 , 10,	4.9	3
35	Fucoxanthin@Polyvinylpyrrolidone Nanoparticles Promoted Oxidative Stress-Induced Cell Death in Caco-2 Human Colon Cancer Cells. <i>Marine Drugs</i> , 2021 , 19,	6	7
34	Characterization of whey protein-based nanocomplex to load fucoxanthin and the mechanism of action on glial cells PC12. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112208	5.4	2
33	Fucoxanthin activities motivate its nano/micro-encapsulation for food or nutraceutical application: a review. <i>Food and Function</i> , 2020 , 11, 9338-9358	6.1	12
32	Enhancement of gel properties of <i>Scomberomorus niphonius</i> myofibrillar protein using phlorotannin extracts under UVA irradiation. <i>Journal of Food Science</i> , 2020 , 85, 2050-2059	3.4	8
31	The dual effects of riboflavin and kelp polyphenol extracts on the gel properties of myofibrillar protein from <i>Scomberomorus Niphonius</i> under UVA irradiation. <i>Food Chemistry</i> , 2020 , 332, 127373	8.5	3
30	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , 2020 , 51, 601-611	3.6	1
29	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (<i>Stichopus japonicus</i>) and its mechanism. <i>Food Research International</i> , 2020 , 133, 109205	7	5
28	Postmortem biochemical and textural changes in the sea cucumber <i>Stichopus japonicus</i> body wall (SJBW) during iced storage. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108705	5.4	7
27	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifidai</i> and UVA induced cross-linking. <i>Journal of Texture Studies</i> , 2020 , 51, 333-342	3.6	3
26	Preparation, Characterization and Antioxidant Activities of Kelp Phlorotannin Nanoparticles. <i>Molecules</i> , 2020 , 25,	4.8	6
25	(E)Epigallocatechin gallate protected molecular structure of collagen fibers in sea cucumber <i>Apostichopus japonicus</i> body wall during thermal treatment. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109076	5.4	9

24	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , 2020 , 131, 108632	7	4
23	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. <i>Molecules</i> , 2019 , 24,	4.8	2
22	Postmortem biochemical and textural changes in the <i>Patinopecten yessoensis</i> adductor muscle (PYAM) during iced storage. <i>International Journal of Food Properties</i> , 2019 , 22, 1024-1034	3	2
21	Phlorotannins from Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. <i>Marine Drugs</i> , 2019 , 17,	6	24
20	Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga <i>Laminaria japonica</i> . <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1185-1194	2.8	4
19	Protective polysaccharide extracts from sporophyll of <i>Undaria pinnatifida</i> to improve cookie quality. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 764-774	2.8	0
18	Omics-prediction of bioactive peptides from the edible cyanobacterium <i>Arthrospira platensis</i> proteome. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 984-990	4.3	8
17	Structural and biochemical changes in dermis of sea cucumber (<i>Stichopus japonicus</i>) during autolysis in response to cutting the body wall. <i>Food Chemistry</i> , 2018 , 240, 1254-1261	8.5	25
16	Oxidative stress-induced textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle under heat treatment. <i>International Journal of Food Properties</i> , 2018 , 21, 1054-1066	3	1
15	Oxidative stress involved in textural changes of sea cucumber <i>Stichopus japonicus</i> body wall during low-temperature treatment. <i>International Journal of Food Properties</i> , 2018 , 21, 2646-2659	3	8
14	Physicochemical Properties and the Radical Scavenging Capacities of Pepsin-Solubilized Collagen from the Body Wall of Starfish (<i>Asterina pectinifera</i>). <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 376-389	1.6	3
13	The Forms of Fluoride in Antarctic Krill (<i>Euphausia superba</i>) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 835-842	1.6	3
12	Seafood flavourings characterization as prepared from the enzymatic hydrolysis of <i>Undaria pinnatifida</i> sporophyll by-product. <i>International Journal of Food Properties</i> , 2017 , 20, 2867-2876	3	8
11	Textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle during low-temperature long-time (LTLT) processing. <i>International Journal of Food Properties</i> , 2017 , 20, S2495-S2507	3	5
10	ROS production in homogenate from the body wall of sea cucumber <i>Stichopus japonicus</i> under UVA irradiation: ESR spin-trapping study. <i>Food Chemistry</i> , 2016 , 192, 358-62	8.5	20
9	Apoptosis induction is involved in UVA-induced autolysis in sea cucumber <i>Stichopus japonicus</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016 , 158, 130-5	6.7	14
8	Tea Catechins Inhibit Cell Proliferation Through Hydrogen Peroxide-Dependent and -Independent Pathways in Human T Lymphocytic Leukemia Jurkat Cells. <i>Food Science and Technology Research</i> , 2014 , 20, 1245-1249	0.8	7
7	Ascorbic acid synergistically potentiates phloxine b-induced photocytotoxicity in human acute promyelocytic leukemia cells. <i>Journal of Biochemical and Molecular Toxicology</i> , 2014 , 28, 167-73	3.4	6

6	(-)-Epigallocatechin-3-gallate ameliorates photodynamic therapy responses in an in vitro T lymphocyte model. <i>Phytotherapy Research</i> , 2014 , 28, 1486-91	6.7	10
5	Involvement of intracellular oxidative stress-sensitive pathway in phloxine B-induced photocytotoxicity in human T lymphocytic leukemia cells. <i>Food and Chemical Toxicology</i> , 2012 , 50, 1841-7	4.7	12
4	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (<i>Haliotis discus hannai</i>) Gastropod Muscle Part II. <i>Food Science and Technology Research</i> , 2012 , 18, 271-278	0.8	4
3	Hydrogen [corrected] peroxide-dependent photocytotoxicity by phloxine B, a xanthene-type food colorant. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2011 , 1810, 704-12	4	12
2	Effects of Different Seaweed Bioactive Compounds on Neurodegenerative Disorders, Potential Uses on Insomnia: A Mini-review. <i>Food Reviews International</i> , 1-20	5.5	
1	Cell Models to Evaluate Antioxidant Properties of the Phlorotannins in Brown Seaweed: A Review. <i>Food Reviews International</i> , 1-15	5.5	1