

# Jinyan Gao

## List of Publications by Year in descending order

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45  
papers

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citations

516215

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g-index

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docs citations

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of high hydrostatic pressure on the structure and potential allergenicity of the major allergen bovine $\beta$ -lactoglobulin. <i>Food Chemistry</i> , 2017, 219, 290-296.	4.2	81
2	Potential allergenicity response to structural modification of irradiated bovine $\beta$ -lactalbumin. <i>Food and Function</i> , 2016, 7, 3102-3110.	2.1	51
3	Development of sandwich ELISA for testing bovine $\beta$ -lactoglobulin allergenic residues by specific polyclonal antibody against human IgE binding epitopes. <i>Food Chemistry</i> , 2017, 227, 33-40.	4.2	47
4	Prevalence of Celiac Disease Autoimmunity Among Adolescents and Young Adults in China. <i>Clinical Gastroenterology and Hepatology</i> , 2017, 15, 1572-1579.e1.	2.4	46
5	The gut microbiome-immune axis as a target for nutrition-mediated modulation of food allergy. <i>Trends in Food Science and Technology</i> , 2021, 114, 116-132.	7.8	42
6	Antioxidant and Anti-Inflammatory Potential of Peptides Derived from In Vitro Gastrointestinal Digestion of Germinated and Heat-Treated Foxtail Millet ( <i>Setaria italica</i> ) Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9415-9426.	2.4	39
7	Caffeic acid-assisted cross-linking catalyzed by polyphenol oxidase decreases the allergenicity of ovalbumin in a Balb/c mouse model. <i>Food and Chemical Toxicology</i> , 2018, 111, 275-283.	1.8	35
8	Development of a H <sub>2</sub> O <sub>2</sub> -sensitive quantum dots-based fluorescent sandwich ELISA for sensitive detection of bovine $\beta$ -lactoglobulin by monoclonal antibody. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 519-526.	1.7	30
9	Cross-linked ovalbumin catalyzed by polyphenol oxidase: Preparation, structure and potential allergenicity. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2057-2064.	3.6	29
10	Prevalence of coeliac disease in Northwest China: heterogeneity across Northern Silk road ethnic populations. <i>Alimentary Pharmacology and Therapeutics</i> , 2020, 51, 1116-1129.	1.9	28
11	Characterization of the potential allergenicity of irradiated bovine $\beta$ -lactalbumin in a BALB/c mouse model. <i>Food and Chemical Toxicology</i> , 2016, 97, 402-410.	1.8	25
12	Highly Sensitive Detection of Bovine $\beta$ -Lactoglobulin with Wide Linear Dynamic Range Based on Platinum Nanoparticles Probe. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11830-11838.	2.4	25
13	Double-enzyme hydrolysis for producing antioxidant peptide from egg white: Optimization, evaluation, and potential allergenicity. <i>Journal of Food Biochemistry</i> , 2020, 44, e13113.	1.2	23
14	Identification and characterization of the antigenic site (epitope) on bovine $\beta$ -lactoglobulin: common residues in linear and conformational epitopes. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2916-2923.	1.7	21
15	Purification and Characterization of Polyphenol Oxidase From <i>Agaricus bisporus</i> . <i>International Journal of Food Properties</i> , 2013, 16, 1483-1493.	1.3	19
16	Identification of IgE and IgG epitopes on native Bos d 4 allergen specific to allergic children. <i>Food and Function</i> , 2016, 7, 2996-3005.	2.1	18
17	Effect of transglutaminase cross-linking on the allergenicity of tofu based on a BALB/c mouse model. <i>Food and Function</i> , 2020, 11, 404-413.	2.1	17
18	Alpha7-nicotinic acetylcholine receptors involve the imidacloprid-induced inhibition of IgE-mediated rat and human mast cell activation. <i>RSC Advances</i> , 2017, 7, 51896-51906.	1.7	16

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19	Germination-Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein. <i>Journal of Food Science</i> , 2017, 82, 1814-1819.	1.5	15
20	A novel sandwich enzyme-linked immunosorbent assay with covalently bound monoclonal antibody and gold probe for sensitive and rapid detection of bovine $\beta$ -lactoglobulin. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3693-3703.	1.9	13
21	Iron-induced chelation alleviates the potential allergenicity of ovotransferrin in a BALB/c mouse model. <i>Nutrition Research</i> , 2017, 47, 81-89.	1.3	12
22	Blocking celiac antigenicity of the glutamine-rich gliadin 33-mer peptide by microbial transglutaminase. <i>RSC Advances</i> , 2017, 7, 14438-14447.	1.7	12
23	Effect of fermentation on content, molecule weight distribution and viscosity of $\beta$ -glucans in oat sourdough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 62-67.	1.3	10
24	Influence of heat treatment and egg matrix on the physicochemical and allergenic properties of egg custard. <i>Journal of Food Science</i> , 2020, 85, 789-799.	1.5	10
25	Characterization of <i>Bacillus cereus</i> AFA01 Capable of Degrading Gluten and Celiac-Immunotoxic Peptides. <i>Foods</i> , 2021, 10, 1725.	1.9	9
26	Imidacloprid inhibits IgE-mediated RBL-2H3 cell degranulation and passive cutaneous anaphylaxis. <i>Asia Pacific Allergy</i> , 2016, 6, 236-244.	0.6	8
27	Preparation, immunological characterization and polyclonal antibody development for recombinant epitope tandem derived from bovine $\beta$ -lactoglobulin. <i>Food and Agricultural Immunology</i> , 2016, 27, 806-819.	0.7	8
28	Conformational changes in bovine $\beta$ -lactalbumin and $\beta$ -lactoglobulin evoked by interaction with C18 unsaturated fatty acids provide insights into increased allergic potential. <i>Food and Function</i> , 2020, 11, 9240-9251.	2.1	8
29	Potential allergenicity assessment after bovine $\beta$ -lactalbumin binding to calcium ion. <i>Journal of Food Biochemistry</i> , 2020, 44, e13340.	1.2	7
30	Effects of guar gum or xanthan gum addition in conjunction with pasteurization on liquid egg white. <i>Food Chemistry</i> , 2022, 383, 132378.	4.2	7
31	Selenium-Enriched Soy Protein Has Antioxidant Potential via Modulation of the NRF2-HO1 Signaling Pathway. <i>Foods</i> , 2021, 10, 2542.	1.9	6
32	Immunomodulatory Role of BLG-Derived Peptides Based on Simulated Gastrointestinal Digestion and DC-T Cell from Mice Allergic to Cow's Milk. <i>Foods</i> , 2022, 11, 1450.	1.9	6
33	Dietary Linolenic Acid Increases Sensitizing and Eliciting Capacities of Cow's Milk Whey Proteins in BALB/c Mice. <i>Nutrients</i> , 2022, 14, 822.	1.7	5
34	Effects of Maillard reaction conditions on in vitro immunoglobulin G binding capacity of ovalbumin using response surface methodology. <i>Food and Agricultural Immunology</i> , 2015, 26, 835-847.	0.7	4
35	Denatured pre-treatment assisted polyphenol oxidase-catalyzed cross-linking: effects on the cross-linking potential, structure, allergenicity and functional properties of OVA. <i>Food and Function</i> , 2021, 12, 10083-10096.	2.1	4
36	Pasteurization induced protein interaction decreased the potential allergenicity of ovalbumin and ovomucoid in egg white. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6835-6847.	1.7	4

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37	Wheat Amylase Trypsin Inhibitors Aggravate Intestinal Inflammation Associated with Celiac Disease Mediated by Gliadin in BALB/c Mice. <i>Foods</i> , 2022, 11, 1559.	1.9	4
38	Preparation and Immunological Reactions of a Purified Egg Allergen Ovotransferrin. <i>International Journal of Food Properties</i> , 2014, 17, 293-308.	1.3	3
39	Desalination of duck egg white by biocoagulation to obtain peptide-ferrous chelate as iron delivery system: Preparation, characterization, and Fe <sup>2+</sup> release evaluation in vitro. <i>Journal of Food Science</i> , 2021, 86, 4678-4690.	1.5	3
40	The Nutritional Intervention of Resveratrol Can Effectively Alleviate the Intestinal Inflammation Associated With Celiac Disease Induced by Wheat Gluten. <i>Frontiers in Immunology</i> , 2022, 13, 878186.	2.2	3
41	Molecular modeling and conformational IgG epitope mapping on bovine $\beta$ -casein. <i>European Food Research and Technology</i> , 2016, 242, 1893-1902.	1.6	2
42	Effect of extrusion on the modification of wheat flour proteins related to celiac disease. <i>Journal of Food Science and Technology</i> , 2022, 59, 2655-2665.	1.4	2
43	Assessment of the gluten toxicity of wheat and naan in Xinjiang Uyghur Autonomous Region, China. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2632-2638.	1.3	1
44	Effect of calcium lactate, zinc lactate, and ferric sodium EDTA on the physicochemical and functional properties of liquid whole egg. <i>Journal of Food Science</i> , 2021, 86, 3839-3854.	1.5	1
45	Imidacloprid exposure suppresses cytokine production and neutrophil infiltration in TLR2-dependent activation of RBL-2H3 cells and skin inflammation of BALB/c mice. <i>New Journal of Chemistry</i> , 2020, 44, 19489-19498.	1.4	0