Jinyan Gao

List of Publications by Year
in descending order

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45 papers	759 citations	516215 16 h-index	552369 26 g-index
45 all docs	45 docs citations	45 times ranked	636 citing authors

#	Article	IF	Citations
1	Effect of extrusion on the modification of wheat flour proteins related to celiac disease. Journal of Food Science and Technology, 2022, 59, 2655-2665.	1.4	2
2	Effects of guar gum or xanthan gum addition in conjunction with pasteurization on liquid egg white. Food Chemistry, 2022, 383, 132378.	4.2	7
3	Dietary Linolenic Acid Increases Sensitizing and Eliciting Capacities of Cowâ€™s Milk Whey Proteins in BALB/c Mice. Nutrients, 2022, 14, 822.	1.7	5
4	The Nutritional Intervention of Resveratrol Can Effectively Alleviate the Intestinal Inflammation Associated With Celiac Disease Induced by Wheat Gluten. Frontiers in Immunology, 2022, 13, 878186.	2.2	3
5	Pasteurization induced protein interaction decreased the potential allergenicity of ovalbumin and ovomucoid in egg white. Journal of the Science of Food and Agriculture, 2022, 102, 6835-6847.	1.7	4
6	Immunomodulatory Role of BLG-Derived Peptides Based on Simulated Gastrointestinal Digestion and DC-T Cell from Mice Allergic to Cowâ€™s Milk. Foods, 2022, 11, 1450.	1.9	6
7	Wheat Amylase Trypsin Inhibitors Aggravate Intestinal Inflammation Associated with Celiac Disease Mediated by Gliadin in BALB/c Mice. Foods, 2022, 11, 1559.	1.9	4
8	Denatured pre-treatment assisted polyphenol oxidase-catalyzed cross-linking: effects on the cross-linking potential, structure, allergenicity and functional properties of OVA. Food and Function, 2021, 12, 10083-10096.	2.1	4
9	Characterization of Bacillus cereus AFA01 Capable of Degrading Gluten and Celiac-Immunotoxic Peptides. Foods, 2021, 10, 1725.	1.9	9
10	The gut microbiome-immune axis as a target for nutrition-mediated modulation of food allergy. Trends in Food Science and Technology, 2021, 114, 116-132.	7.8	42
11	Effect of Lâ€calcium lactate, zinc lactate, and ferric sodium EDTA on the physicochemical and functional properties of liquid whole egg. Journal of Food Science, 2021, 86, 3839-3854.	1.5	1
12	Desalination of duck egg white by biocoagulation to obtain peptideâ€ferrous chelate as iron delivery system: Preparation, characterization, and Fe2+ release evaluation in vitro. Journal of Food Science, 2021, 86, 4678-4690.	1.5	3
13	Selenium-Enriched Soy Protein Has Antioxidant Potential via Modulation of the NRF2-HO1 Signaling Pathway. Foods, 2021, 10, 2542.	1.9	6
14	Effect of transglutaminase cross-linking on the allergenicity of tofu based on a BALB/c mouse model. Food and Function, 2020, 11, 404-413.	2.1	17
15	DoubleÂenzyme hydrolysis for producing antioxidant peptide from egg white: Optimization, evaluation, and potential allergenicity. Journal of Food Biochemistry, 2020, 44, e13113.	1.2	23
16	Conformational changes in bovine Î±-lactalbumin and Î²-lactoglobulin evoked by interaction with C18 unsaturated fatty acids provide insights into increased allergic potential. Food and Function, 2020, 11, 9240-9251.	2.1	8
17	Potential allergenicity assessment after bovine apoâ€Î±â€lactalbumin binding to calcium ion. Journal of Food Biochemistry, 2020, 44, e13340.	1.2	7
18	Antioxidant and Anti-Inflammatory Potential of Peptides Derived from In Vitro Gastrointestinal Digestion of Germinated and Heat-Treated Foxtail Millet (Setaria italica) Proteins. Journal of Agricultural and Food Chemistry, 2020, 68, 9415-9426.	2.4	39

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19	Prevalence of coeliac disease in Northwest China: heterogeneity across Northern Silk road ethnic populations. Alimentary Pharmacology and Therapeutics, 2020, 51, 1116-1129.	1.9	28
20	Influence of heat treatment and egg matrix on the physicochemical and allergenic properties of egg custard. Journal of Food Science, 2020, 85, 789-799.	1.5	10
21	Imidacloprid exposure suppresses cytokine production and neutrophil infiltration in TLR2-dependent activation of RBL-2H3 cells and skin inflammation of BALB/c mice. New Journal of Chemistry, 2020, 44, 19489-19498.	1.4	0
22	Effect of fermentation on content, molecule weight distribution and viscosity of Î²â€glucans in oat sourdough. International Journal of Food Science and Technology, 2019, 54, 62-67.	1.3	10
23	Assessment of the gluten toxicity of wheat and naan in Xinjiang Uyghur Autonomous Region, China. International Journal of Food Science and Technology, 2019, 54, 2632-2638.	1.3	1
24	A novel sandwich enzyme-linked immunosorbent assay with covalently bound monoclonal antibody and gold probe for sensitive and rapid detection of bovine Î²-lactoglobulin. Analytical and Bioanalytical Chemistry, 2018, 410, 3693-3703.	1.9	13
25	Development of a H₂O₂â€sensitive quantum dotsâ€based fluorescent sandwich ELISA for sensitive detection of bovine Î²â€lactoglobulin by monoclonal antibody. Journal of the Science of Food and Agriculture, 2018, 98, 519-526.	1.7	30
26	Cross-linked ovalbumin catalyzed by polyphenol oxidase: Preparation, structure and potential allergenicity. International Journal of Biological Macromolecules, 2018, 107, 2057-2064.	3.6	29
27	Caffeic acid-assisted cross-linking catalyzed by polyphenol oxidase decreases the allergenicity of ovalbumin in a Balb/c mouse model. Food and Chemical Toxicology, 2018, 111, 275-283.	1.8	35
28	Highly Sensitive Detection of Bovine Î²-Lactoglobulin with Wide Linear Dynamic Range Based on Platinum Nanoparticles Probe. Journal of Agricultural and Food Chemistry, 2018, 66, 11830-11838.	2.4	25
29	Development of sandwich ELISA for testing bovine Î²-lactoglobulin allergenic residues by specific polyclonal antibody against human IgE binding epitopes. Food Chemistry, 2017, 227, 33-40.	4.2	47
30	Prevalence of Celiac Disease Autoimmunity Among Adolescents and Young Adults in China. Clinical Gastroenterology and Hepatology, 2017, 15, 1572-1579.e1.	2.4	46
31	Iron-induced chelation alleviates the potential allergenicity of ovotransferrin in a BALB/c mouse model. Nutrition Research, 2017, 47, 81-89.	1.3	12
32	Germinationâ€Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein. Journal of Food Science, 2017, 82, 1814-1819.	1.5	15
33	Alpha7-nicotinic acetylcholine receptors involve the imidacloprid-induced inhibition of IgE-mediated rat and human mast cell activation. RSC Advances, 2017, 7, 51896-51906.	1.7	16
34	Blocking celiac antigenicity of the glutamine-rich gliadin 33-mer peptide by microbial transglutaminase. RSC Advances, 2017, 7, 14438-14447.	1.7	12
35	Effects of high hydrostatic pressure on the structure and potential allergenicity of the major allergen bovine Î²-lactoglobulin. Food Chemistry, 2017, 219, 290-296.	4.2	81
36	Imidacloprid inhibits IgE-mediated RBL-2H3 cell degranulation and passive cutaneous anaphylaxis. Asia Pacific Allergy, 2016, 6, 236-244.	0.6	8

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37	Preparation, immunological characterization and polyclonal antibody development for recombinant epitope tandem derived from bovineÎ²-lactoglobulin. Food and Agricultural Immunology, 2016, 27, 806-819.	0.7	8
38	Molecular modeling and conformational IgG epitope mapping on bovine Î²-casein. European Food Research and Technology, 2016, 242, 1893-1902.	1.6	2
39	Characterization of the potential allergenicity of irradiated bovine Î±-lactalbumin in a BALB/c mouse model. Food and Chemical Toxicology, 2016, 97, 402-410.	1.8	25
40	Potential allergenicity response to structural modification of irradiated bovine Î±-lactalbumin. Food and Function, 2016, 7, 3102-3110.	2.1	51
41	Identification of IgE and IgG epitopes on native Bos d 4 allergen specific to allergic children. Food and Function, 2016, 7, 2996-3005.	2.1	18
42	Identification and characterization of the antigenic site (epitope) on bovine Î²â€lactoglobulin: common residues in linear and conformational epitopes. Journal of the Science of Food and Agriculture, 2015, 95, 2916-2923.	1.7	21
43	Effects of Maillard reaction conditions on in vitro immunoglobulin G binding capacity of ovalbumin using response surface methodology. Food and Agricultural Immunology, 2015, 26, 835-847.	0.7	4
44	Preparation and Immunological Reactions of a Purified Egg Allergen Ovotransferrin. International Journal of Food Properties, 2014, 17, 293-308.	1.3	3
45	Purification and Characterization of Polyphenol Oxidase FromAgaricus bisporus. International Journal of Food Properties, 2013, 16, 1483-1493.	1.3	19