

Juan Yang

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Gamma glutamyl peptides: The food source, enzymatic synthesis, kokumi-active and the potential functional properties – A review. <i>Trends in Food Science and Technology</i> , 2019, 91, 339-346.	7.8	83
2	Key aroma compounds of Chinese dry-cured Spanish mackerel (<i>Scomberomorus niphonius</i>) and their potential metabolic mechanisms. <i>Food Chemistry</i> , 2021, 342, 128381.	4.2	72
3	Synthesis and Sensory Characteristics of Kokumi $\hat{\text{I}}^3$ -[Glu] _n -Phe in the Presence of Glutamine and Phenylalanine: Glutaminase from <i>Bacillus amyloliquefaciens</i> or <i>Aspergillus oryzae</i> as the Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8696-8703.	2.4	56
4	Umami-enhancing effect of typical kokumi-active $\hat{\text{I}}^3$ -glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. <i>Food Chemistry</i> , 2021, 338, 128018.	4.2	50
5	Comparison of kokumi $\hat{\text{I}}^3$ -[Glu] _(n>1) -Val and $\hat{\text{I}}^3$ -[Glu] _(n>1) -Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2018, 247, 89-97.	4.2	41
6	Rapid determination of nine N-nitrosamines in dry-cured mackerel (<i>Scomberomorus niphonius</i>) using salting out homogeneous phase extraction with acetonitrile followed by GC-MS/MS. <i>LWT - Food Science and Technology</i> , 2020, 130, 109716.	2.5	34
7	Comparative study on the novel umami-active peptides of the whole soybeans and the defatted soybeans fermented soy sauce. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 158-166.	1.7	30
8	Bitter-tasting hydrophobic peptides prepared from soy sauce using aqueous ethanol solutions influence taste sensation. <i>International Journal of Food Science and Technology</i> , 2020, 55, 146-156.	1.3	27
9	Gamma-glutamyl peptides of the white particulates of sufu and simultaneous synthesis of multiple acceptor amino acids-containing $\hat{\text{I}}^3$ -glutamyl peptides: Favorable catalytic actions of glutaminase. <i>LWT - Food Science and Technology</i> , 2018, 96, 315-321.	2.5	18
10	$\hat{\text{I}}^3$ -[Glu] _(n=1,2) -Phe/-Met/-Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. <i>Food and Function</i> , 2019, 10, 4071-4080.	2.1	18
11	The effect of $\hat{\text{I}}^3$ -[Glu] _(1&n5) -Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. <i>Food Chemistry</i> , 2021, 343, 128406.	4.2	18
12	$\hat{\text{I}}^3$ -[Glu] _n -Trp ameliorates anxiety/depression-like behaviors and its anti-inflammatory effect in an animal model of anxiety/depression. <i>Food and Function</i> , 2019, 10, 5544-5554.	2.1	17
13	Feasibility of synthesizing $\hat{\text{I}}^3$ -[Glu] _n -Gln using high solid concentrations and glutaminase from <i>Bacillus amyloliquefaciens</i> as the catalyst. <i>Food Chemistry</i> , 2020, 310, 125920.	4.2	14
14	Identification and comparison of umami-peptides in commercially available dry-cured Spanish mackerels (<i>Scomberomorus niphonius</i>). <i>Food Chemistry</i> , 2022, 380, 132175.	4.2	13
15	The enhanced serotonin (5-HT) synthesis and anti-oxidative roles of Trp oligopeptide in combating anxious depression C57BL/6 mice. <i>Journal of Functional Foods</i> , 2020, 67, 103859.	1.6	12
16	Hypoglycemic Effect of Hydrophobic BCAA Peptides Is Associated with Altered PI3K/Akt Protein Expression. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4446-4452.	2.4	11
17	Enzymatically synthesized $\hat{\text{I}}^3$ -[Glu] _(n=1) -Gln as novel calcium-binding peptides to deliver calcium with enhanced bioavailability. <i>Food Chemistry</i> , 2022, 387, 132918.	4.2	11
18	Glutaminase-catalyzed $\hat{\text{I}}^3$ -glutamyl peptides to produce CCK secretion-stimulatory $\hat{\text{I}}^3$ -[Glu] _n -Trp peptides superior to tryptophan. <i>Journal of Functional Foods</i> , 2019, 60, 103418.	1.6	10

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19	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2020, 308, 125701.	4.2	10
20	Preparation and Taste Characteristics of Kokumi N-Lactoyl Phenylalanine in the Presence of Phenylalanine and Lactate. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5396-5407.	2.4	8
21	Umami and umami-enhancing peptides from myofibrillar protein hydrolysates in low-sodium dry-cured Spanish mackerel (<i>Scomberomorus niphonius</i>) under the action of <i>Lactobacillus plantarum</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 5494-5503.	1.3	6
22	The effect of the <i>Corynebacterium glutamicum</i> on the shortening of fermentation time, physicochemical and sensory properties of soy sauce. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4316-4327.	1.3	4
23	Characterization of Flavor Active Volatile and Non-Volatile Compounds in the Chinese Dry-Cured Red Drum (<i>Sciaenops ocellatus</i>). <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 200-213.	0.6	2
24	The application of L-glutaminase for the synthesis of the immunomodulatory β -glutamyl-L-tryptophan and the kokumi-imparting β -glutamyl peptides. <i>Food Science and Nutrition</i> , 2020, 8, 5841-5849.	1.5	1
25	Different Catalytic Activities of Microbial L-Glutaminases Against Bitter Amino Acid Phenylalanine in the Production of Kokumi β -Glutamyl Peptides. , 2019, , 505-509.		0