

# Juan Yang

## List of Publications by Year in Descending Order

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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.

22  
papers

215  
citations

9  
h-index

14  
g-index

25  
ext. papers

389  
ext. citations

6.3  
avg, IF

3.75  
L-index

#	Paper	IF	Citations
22	Identification and comparison of umami-peptides in commercially available dry-cured Spanish mackerels ( <i>Scomberomorus niphonius</i> ).. <i>Food Chemistry</i> , <b>2022</b> , 380, 132175	8.5	3
21	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> , <b>2022</b> , 31, 200-213	1.6	0
20	Enzymatically synthesized $\epsilon$ [Glu]-Gln as novel calcium-binding peptides to deliver calcium with enhanced bioavailability.. <i>Food Chemistry</i> , <b>2022</b> , 387, 132918	8.5	1
19	Hypoglycemic Effect of Hydrophobic BCAA Peptides Is Associated with Altered PI3K/Akt Protein Expression. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4446-4452	5.7	2
18	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> , <b>2021</b> , 101, 158-166	4.3	6
17	Umami-enhancing effect of typical kokumi-active $\epsilon$ glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. <i>Food Chemistry</i> , <b>2021</b> , 338, 128018	8.5	15
16	Key aroma compounds of Chinese dry-cured Spanish mackerel ( <i>Scomberomorus niphonius</i> ) and their potential metabolic mechanisms. <i>Food Chemistry</i> , <b>2021</b> , 342, 128381	8.5	13
15	The effect of $\epsilon$ [Glu]-Gln on the physicochemical characteristics of frozen dough and the quality of baked bread. <i>Food Chemistry</i> , <b>2021</b> , 343, 128406	8.5	3
14	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> , <b>2020</b> , 130, 109716	5.4	21
13	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> , <b>2020</b> , 67, 103859	5.1	2
12	Increasing antioxidant activities of the glutamine-cysteine mixture by the glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , <b>2020</b> , 308, 125701	8.5	5
11	Feasibility of synthesizing $\epsilon$ [Glu]-Gln using high solid concentrations and glutaminase from <i>Bacillus amyloliquefaciens</i> as the catalyst. <i>Food Chemistry</i> , <b>2020</b> , 310, 125920	8.5	7
10	The application of L-glutaminase for the synthesis of the immunomodulatory -D-glutamyl-L-tryptophan and the kokumi-imparting -D-glutamyl peptides. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 5841-5849	3.2	
9	Bitter-tasting hydrophobic peptides prepared from soy sauce using aqueous ethanol solutions influence taste sensation. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 146-156	3.8	10
8	Glutaminase-catalyzed $\epsilon$ glutamylation to produce CCK secretion-stimulatory $\epsilon$ [Glu] <sub>n</sub> -Trp peptides superior to tryptophan. <i>Journal of Functional Foods</i> , <b>2019</b> , 60, 103418	5.1	4
7	$\epsilon$ [Glu]-Phe/-Met/-Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. <i>Food and Function</i> , <b>2019</b> , 10, 4071-4080	6.1	9
6	Different Catalytic Activities of Microbial L-Glutaminases Against Bitter Amino Acid Phenylalanine in the Production of Kokumi $\epsilon$ Glutamyl Peptides <b>2019</b> , 505-509		

5	[[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> , <b>2019</b> , 10, 5544-5554	6.1	8
4	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> , <b>2019</b> , 91, 339-346	15.3	38
3	Comparison of kokumi [[Glu]-Val and [[Glu]-Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , <b>2018</b> , 247, 89-97	8.5	25
2	Gamma-glutamyl peptides: Favorable catalytic actions of glutaminase. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 315-321	5.4	11
1	Synthesis and Sensory Characteristics of Kokumi [[Glu]-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> , <b>2017</b> , 65, 8696-8703	5.7	30