De-Yang Li

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. Food Chemistry, 2021, 351, 129344.	8.2	58
2	Hydrolysis and oxidation of lipids in mussel Mytilus edulis during cold storage. Food Chemistry, 2019, 272, 109-116.	8.2	49
3	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. Food Chemistry, 2019, 295, 423-431.	8.2	45
4	Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. Food Chemistry, 2020, 308, 125650.	8.2	41
5	Shelf life prediction and changes in lipid profiles of dried shrimp (Penaeus vannamei) during accelerated storage. Food Chemistry, 2019, 297, 124951.	8.2	38
6	Mechanism of antioxidant action of natural phenolics on scallop (Argopecten irradians) adductor muscle during drying process. Food Chemistry, 2019, 281, 251-260.	8.2	31
7	Nutritional value and flavor of turbot (<i>Scophthalmus maximus</i>) muscle as affected by cooking methods. International Journal of Food Properties, 2018, 21, 1972-1985.	3.0	30
8	Impact of different drying processes on the lipid deterioration and color characteristics of <scp><i>Penaeus vannamei</i></scp> . Journal of the Science of Food and Agriculture, 2020, 100, 2544-2553.	3.5	29
9	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (Stichopus japonicus) during thermal processing and storage and their control. Food Chemistry, 2020, 330, 127248.	8.2	25
10	Action of endogenous proteases on texture deterioration of the bay scallop (Argopecten irradians) adductor muscle during cold storage and its mechanism. Food Chemistry, 2020, 323, 126790.	8.2	25
11	Isolation and identification of zincâ€chelating peptides from sea cucumber (<i>Stichopus japonicus</i>) protein hydrolysate. Journal of the Science of Food and Agriculture, 2019, 99, 6400-6407.	3.5	24
12	Effect of oxidation and maillard reaction on color deterioration of ready-to-eat shrimps during storage. LWT - Food Science and Technology, 2020, 131, 109696.	5.2	23
13	Effect of phytic acid combined with lactic acid on color and texture deterioration of ready-to-eat shrimps during storage. Food Chemistry, 2022, 396, 133702.	8.2	17
14	Microstructural characteristics of turbot (<i>Scophthalmus maximus</i>) muscle: effect of salting and processing. International Journal of Food Properties, 2018, 21, 1291-1302.	3.0	15
15	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp (Cyprinus carpio). International Journal of Food Properties, 2017, 20, 946-955.	3.0	14
16	Characterization of a synthetic zincâ€chelating peptide from sea cucumber (<i>Stichopus japonicus</i>) and its gastrointestinal digestion and absorption <i>in vitro</i> . Journal of the Science of Food and Agriculture, 2022, 102, 4542-4550.	3.5	14
17	Effect of protein oxidation and degradation on texture deterioration of readyâ€ŧoâ€eat shrimps during storage. Journal of Food Science, 2020, 85, 2673-2680.	3.1	12
18	Effect of Various Hotâ€Air Drying Processes on Clam <i>Ruditapes philippinarum</i> Lipids: Composition Changes and Oxidation Development. Journal of Food Science, 2018, 83, 2976-2982.	3.1	11

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19	Differences in oxidative susceptibilities between glycerophosphocholine and glycerophosphoethanolamine in dried scallop (<scp><i>Argopecten irradians</i></scp>) adductor muscle during storage: an oxidation kinetic assessment. Journal of the Science of Food and Agriculture, 2021, 101, 1554-1561.	3.5	11
20	Impact of Frying on Changes in Clam (<i>Ruditapes philippinarum</i>) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 1367-1377.	1.9	9
21	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (Argopecten irradians) adductor muscles during cold storage. Ultrasonics Sonochemistry, 2022, 82, 105883.	8.2	9
22	Effects of antioxidants of bamboo leaves on protein digestion and transport of cooked abalone muscles. Food and Function, 2022, 13, 1785-1796.	4.6	8
23	Lipid Profiles in Byâ€Products and Muscles of Three Shrimp Species (Penaeus monodon , Penaeus) Tj ETQq1 1 0.7 1900309.	784314 rg 1.5	BT /Overloc 7
24	Comparison of different solvents for extraction of oils from byâ€products of shrimps <i>Penaeus vannamei</i> and <i>Procambarus clarkia</i> . Journal of Food Processing and Preservation, 2021, 45, e15754.	2.0	6
25	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques. Food Chemistry, 2022, 388, 133014.	8.2	5
26	Investigation of the antioxidation capacity of gallic acid and its alkyl esters with different chain lengths for dried oyster during ambient storage. International Journal of Food Science and Technology, 2022, 57, 2435-2446.	2.7	4
27	Isolation and characterization of the anthocyanins derived from red radishes (<i>Raphanus) Tj ETQq1 1 0.784314 Food Science, 2022, 87, 1586-1600.</i>	• rgBT /Ove 3.1	erlock 10 Tf 4