

De-Yang Li

List of Publications by Year in descending order

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papers

564
citations

623188

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times ranked

385
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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. <i>Food Chemistry</i> , 2021, 351, 129344.	4.2	58
2	Hydrolysis and oxidation of lipids in mussel <i>Mytilus edulis</i> during cold storage. <i>Food Chemistry</i> , 2019, 272, 109-116.	4.2	49
3	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , 2019, 295, 423-431.	4.2	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. <i>Food Chemistry</i> , 2020, 308, 125650.	4.2	41
5	Shelf life prediction and changes in lipid profiles of dried shrimp (<i>Penaeus vannamei</i>) during accelerated storage. <i>Food Chemistry</i> , 2019, 297, 124951.	4.2	38
6	Mechanism of antioxidant action of natural phenolics on scallop (<i>Argopecten irradians</i>) adductor muscle during drying process. <i>Food Chemistry</i> , 2019, 281, 251-260.	4.2	31
7	Nutritional value and flavor of turbot (<i>Scophthalmus maximus</i>) muscle as affected by cooking methods. <i>International Journal of Food Properties</i> , 2018, 21, 1972-1985.	1.3	30
8	Impact of different drying processes on the lipid deterioration and color characteristics of <i>Penaeus vannamei</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2544-2553.	1.7	29
9	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (<i>Stichopus japonicus</i>) during thermal processing and storage and their control. <i>Food Chemistry</i> , 2020, 330, 127248.	4.2	25
10	Action of endogenous proteases on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) adductor muscle during cold storage and its mechanism. <i>Food Chemistry</i> , 2020, 323, 126790.	4.2	25
11	Isolation and identification of zinc-chelating peptides from sea cucumber (<i>Stichopus japonicus</i>) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6400-6407.	1.7	24
12	Effect of oxidation and maillard reaction on color deterioration of ready-to-eat shrimps during storage. <i>LWT - Food Science and Technology</i> , 2020, 131, 109696.	2.5	23
13	Effect of phytic acid combined with lactic acid on color and texture deterioration of ready-to-eat shrimps during storage. <i>Food Chemistry</i> , 2022, 396, 133702.	4.2	17
14	Microstructural characteristics of turbot (<i>Scophthalmus maximus</i>) muscle: effect of salting and processing. <i>International Journal of Food Properties</i> , 2018, 21, 1291-1302.	1.3	15
15	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp (<i>Cyprinus carpio</i>). <i>International Journal of Food Properties</i> , 2017, 20, 946-955.	1.3	14
16	Characterization of a synthetic zinc-chelating peptide from sea cucumber (<i>Stichopus japonicus</i>) and its gastrointestinal digestion and absorption <i>in vitro</i> . <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4542-4550.	1.7	14
17	Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. <i>Journal of Food Science</i> , 2020, 85, 2673-2680.	1.5	12
18	Effect of Various Hot-Air Drying Processes on Clam <i>Ruditapes philippinarum</i> Lipids: Composition Changes and Oxidation Development. <i>Journal of Food Science</i> , 2018, 83, 2976-2982.	1.5	11

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19	Differences in oxidative susceptibilities between glycerophosphocholine and glycerophosphoethanolamine in dried scallop (<i>Argopecten irradians</i>) adductor muscle during storage: an oxidation kinetic assessment. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1554-1561.	1.7	11
20	Impact of Frying on Changes in Clam (<i>Ruditapes philippinarum</i>) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1367-1377.	0.8	9
21	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (<i>Argopecten irradians</i>) adductor muscles during cold storage. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105883.	3.8	9
22	Effects of antioxidants of bamboo leaves on protein digestion and transport of cooked abalone muscles. <i>Food and Function</i> , 2022, 13, 1785-1796.	2.1	8
23	Lipid Profiles in By-Products and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus vannamei</i> and <i>Procambarus clarkia</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15754.	1.0	7
24	Comparison of different solvents for extraction of oils from by-products of shrimps (<i>Penaeus vannamei</i> and <i>Procambarus clarkia</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15754.	0.9	6
25	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques. <i>Food Chemistry</i> , 2022, 388, 133014.	4.2	5
26	Investigation of the antioxidation capacity of gallic acid and its alkyl esters with different chain lengths for dried oyster during ambient storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2435-2446.	1.3	4
27	Isolation and characterization of the anthocyanins derived from red radishes (<i>Raphanus</i>). <i>Food Science</i> , 2022, 87, 1586-1600.	1.5	4