De-Yang Li

List of Publications by Citations

22 papers	208 citations	8 h-index	13 g-index
27 ext. papers	385 ext. citations	5.5 avg, IF	3.16 L-index

#	Paper	IF	Citations
22	Hydrolysis and oxidation of lipids in mussel Mytilus edulis during cold storage. *Food Chemistry*, **2019**, 272, 109-116	8.5	27
21	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. *Food Chemistry*, **2019**, 295, 423-431	8.5	25
20	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	8.5	20
19	Shelf life prediction and changes in lipid profiles of dried shrimp (Penaeus vannamei) during accelerated storage. *Food Chemistry*, **2019**, 297, 124951	8.5	19
18	Mechanism of antioxidant action of natural phenolics on scallop (Argopecten irradians) adductor muscle during drying process. *Food Chemistry*, **2019**, 281, 251-260	8.5	18
17	Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. *Food Chemistry*, **2021**, 351, 129344	8.5	12
16	Impact of different drying processes on the lipid deterioration and color characteristics of Penaeus vannamei. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2544-2553	4.3	10
15	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	8.5	8
14	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	8.5	8
13	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	7
12	Microstructural characteristics of turbot (Scophthalmus maximus) muscle: effect of salting and processing. *International Journal of Food Properties*, **2018**, 21, 1291-1302	3	7
11	Isolation and identification of zinc-chelating peptides from sea cucumber (Stichopus japonicus) protein hydrolysate. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6400-6407	4.3	7
10	Impact of Frying on Changes in Clam (Ruditapes philippinarum) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. *JAOCS, Journal of the American Oil Chemists Society*, **2019**, 96, 1367-1377	1.8	7
9	Nutritional value and flavor of turbot (Scophthalmus maximus) muscle as affected by cooking methods. *International Journal of Food Properties*, **2018**, 21, 1972-1985	3	7
8	Lipid Profiles in By-Products and Muscles of Three Shrimp Species (Penaeus monodon, Penaeus vannamei, and Penaeus chinensis). *European Journal of Lipid Science and Technology*, **2020**, 122, 1900309	3	5
7	Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. *Journal of Food Science*, **2020**, 85, 2673-2680	3.4	5
6	Effect of Various Hot-Air Drying Processes on Clam Ruditapes philippinarum Lipids: Composition Changes and Oxidation Development. *Journal of Food Science*, **2018**, 83, 2976-2982	3.4	5

5	Effect of oxidation and maillard reaction on color deterioration of ready-to-eat shrimps during storage. *LWT - Food Science and Technology*, **2020**, 131, 109696	5.4	3
4	Differences in oxidative susceptibilities between glycerophosphocholine and glycerophosphoethanolamine in dried scallop (Argopecten irradians) adductor muscle during storage: an oxidation kinetic assessment. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1554-1561	4.3	2
3	Comparison of different solvents for extraction of oils from by-products of shrimps Penaeus vannamei and Procambarus clarkia. *Journal of Food Processing and Preservation*, **2021**, 45, e15754	2.1	1
2	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (Argopecten irradians) adductor muscles during cold storage.. *Ultrasonics Sonochemistry*, **2021**, 82, 105883	8.9	0
1	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.. *Food Chemistry*, **2022**, 388, 133014	8.5	0