

De-Yang Li

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

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	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.. <i>Food Chemistry</i> , 2022 , 388, 133014	8.5	0
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> , 2021 , 82, 105883	8.9	0
20	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	4.3	2
19	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	8.5	12
18	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	2.1	1
17	Lipid Profiles in By-Products and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus vannamei</i> , and <i>Penaeus chinensis</i>). <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900309 ³	3	5
16	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	8.5	8
15	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	5.4	3
14	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	8.5	8
13	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	4.3	10
12	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	3.4	5
11	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	8.5	20
10	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	8.5	19
9	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , 2019 , 295, 423-431	8.5	25
8	Hydrolysis and oxidation of lipids in mussel <i>Mytilus edulis</i> during cold storage. <i>Food Chemistry</i> , 2019 , 272, 109-116	8.5	27
7	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	4.3	7
6	Impact of Frying on Changes in Clam (<i>Ruditapes philippinarum</i>) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2019 , 96, 1367-1377	1.8	7

5	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	8.5	18
4	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	3	7
3	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	3	7
2	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	3-4	5
1	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	3	7