Zhenyu Wang

List of Publications by Year
in descending order

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Version: 2024-02-01

35	801	516215 16	525886 27
papers	citations	h-index	g-index

35	35	35	772
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dynamics of microbial communities, texture and flavor in Suan zuo yu during fermentation. Food Chemistry, 2020, 332, 127364.	4.2	67
2	Sequence analysis and molecular docking of antithrombotic peptides from casein hydrolysate by trypsin digestion. Journal of Functional Foods, 2017, 32, 313-323.	1.6	63
3	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops (Chlamys farreri). Food Hydrocolloids, 2019, 89, 707-714.	5.6	58
4	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. Biotechnology Advances, 2020, 40, 107491.	6.0	55
5	Effects of high pressure homogenize treatment on the physicochemical and emulsifying properties of proteins from scallop (Chlamys farreri). Food Hydrocolloids, 2019, 94, 537-545.	5.6	46
6	Isolation and Characterization of Peptides from Mytilus edulis with Osteogenic Activity in Mouse MC3T3-E1 Preosteoblast Cells. Journal of Agricultural and Food Chemistry, 2019, 67, 1572-1584.	2.4	38
7	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. International Journal of Molecular Sciences, 2018, 19, 1156.	1.8	37
8	Identification and Antithrombotic Activity of Peptides from Blue Mussel (Mytilus edulis) Protein. International Journal of Molecular Sciences, 2018, 19, 138.	1.8	36
9	Analysis of volatile compounds and nutritional properties of enzymatic hydrolysate of protein from cod bone. Food Chemistry, 2018, 264, 350-357.	4.2	35
10	Identification and mechanism evaluation of a novel osteogenesis promoting peptide from Tubulin Alpha-1C chain in Crassostrea gigas. Food Chemistry, 2019, 272, 751-757.	4.2	33
11	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from Ruditapes philippinarum. Molecules, 2018, 23, 1189.	1.7	30
12	Bone formation activity of an osteogenic dodecapeptide from blue mussels (Mytilus edulis). Food and Function, 2019, 10, 5616-5625.	2.1	25
13	An anticoagulant peptide from beta-casein: identification, structure and molecular mechanism. Food and Function, 2019, 10, 886-892.	2.1	23
14	Identification and availability of peptides from lactoferrin in the gastrointestinal tract of mice. Food and Function, 2019, 10, 879-885.	2.1	22
15	Effects of ball milling treatment on physicochemical properties and digestibility of Pacific oyster (Crassostrea gigas) protein powder. Food Science and Nutrition, 2018, 6, 1582-1590.	1.5	20
16	Enhancement of Torularhodin Production in Rhodosporidium toruloides by Agrobacterium tumefaciens-Mediated Transformation and Culture Condition Optimization. Journal of Agricultural and Food Chemistry, 2019, 67, 1156-1164.	2.4	18
17	Structureâ€“Activity Relationship Studies of Coumarin-like Diacid Derivatives as Human G Protein-Coupled Receptor-35 (hGPR35) Agonists and a Consequent New Design Principle. Journal of Medicinal Chemistry, 2021, 64, 2634-2647.	2.9	18
18	Characterizations and the Mechanism Underlying Osteogenic Activity of Peptides from Enzymatic Hydrolysates of Stichopus japonicus. Journal of Agricultural and Food Chemistry, 2021, 69, 15611-15623.	2.4	18

#	Article	IF	Citations
19	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (Chlamys farreri). International Journal of Molecular Sciences, 2018, 19, 531.	1.8	15
20	Relationship between enzyme, peptides, amino acids, ion composition, and bitterness of the hydrolysates of Alaska pollock frame. Journal of Food Biochemistry, 2019, 43, e12801.	1.2	15
21	Thermal treatment modified the physicochemical properties of recombinant oyster (Crassostrea gigas) ferritin. Food Chemistry, 2020, 314, 126210.	4.2	12
22	Effect of polysaccharides on the gel characteristics of â€œYu Dongâ€•formed with fish (Cyprinus carpio) Tj ETQq0 0 0 rgBT /Overlock 10	4.2	12
23	Oral Administration of Oyster Peptide Prevents Bone Loss in Ovariectomized Mice. EFood, 2020, 1, 298-309.	1.7	12
24	Beneficial effects of polysaccharides on the solubility of Mytilus edulis enzymatic hydrolysates. Food Chemistry, 2018, 254, 103-108.	4.2	10
25	Absorption and transport of aMytilus edulis-derived peptide with the function of preventing osteoporosis. Food and Function, 2021, 12, 2102-2111.	2.1	10
26	Improvement of thermal stability of oyster (Crassostrea gigas) ferritin by point mutation. Food Chemistry, 2021, 346, 128879.	4.2	10
27	Comprehensive evaluation of malt volatile compounds contaminated byFusarium graminearumduring malting. Journal of the Institute of Brewing, 2017, 123, 480-487.	0.8	9
28	Inhibitory effects of Atlantic cod (Gadus morhua) peptides on RANKL-induced osteoclastogenesis in vitro and osteoporosis in ovariectomized mice. Food and Function, 2022, 13, 1975-1988.	2.1	9
29	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. Food and Function, 2020, 11, 3351-3360.	2.1	8
30	Advancements of nature nanocage protein: preparation, identification and multiple applications of ferritins. Critical Reviews in Food Science and Nutrition, 2022, 62, 7117-7128.	5.4	8
31	Tyrosinase inhibitory effects of the peptides from fish scale with the metal copper ions chelating ability. Food Chemistry, 2022, 390, 133146.	4.2	8
32	Heat treatments of peptides from oyster (Crassostrea gigas) and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. Food Science and Biotechnology, 2020, 29, 961-967.	1.2	6
33	Oyster (Crassostrea gigas) ferritin can efficiently reduce the damage of Pb2+ in vivo by electrostatic attraction. International Journal of Biological Macromolecules, 2022, 210, 365-376.	3.6	6
34	Mass spectrometry analysis and in silico prediction of allergenicity of peptides in tryptic hydrolysates of the proteins from Ruditapes philippinarum. Journal of the Science of Food and Agriculture, 2017, 97, 5114-5122.	1.7	5
35	Effect of different amino acid composition on hygroscopicity of two antioxidant pentapeptide powders from soybean protein by DVS and LF-NMR. Journal of Food Measurement and Characterization, 2017, 11, 1883-1891.	1.6	4