

# Zhenyu Wang

## List of Publications by Year in Descending Order

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**Version:** 2024-04-25

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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.

33

papers

396

citations

13

h-index

18

g-index

35

ext. papers

604

ext. citations

6.6

avg, IF

3.91

L-index

#	Paper	IF	Citations
33	Tyrosinase inhibitory effects of the peptides from fish scale with the metal copper ions chelating ability.. <i>Food Chemistry</i> , <b>2022</b> , 390, 133146	8.5	0
32	Advancements of nature nanocage protein: preparation, identification and multiple applications of ferritins. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-12	11.5	2
31	Improvement of thermal stability of oyster ( <i>Crassostrea gigas</i> ) ferritin by point mutation. <i>Food Chemistry</i> , <b>2021</b> , 346, 128879	8.5	2
30	Effect of polysaccharides on the gel characteristics of "Yu Dong" formed with fish ( <i>Cyprinus carpio</i> L.) scale aqueous extract. <i>Food Chemistry</i> , <b>2021</b> , 338, 127792	8.5	4
29	Absorption and transport of a -derived peptide with the function of preventing osteoporosis. <i>Food and Function</i> , <b>2021</b> , 12, 2102-2111	6.1	5
28	Structure-Activity Relationship Studies of Coumarin-like Diacid Derivatives as Human G Protein-Coupled Receptor-35 (hGPR35) Agonists and a Consequent New Design Principle. <i>Journal of Medicinal Chemistry</i> , <b>2021</b> , 64, 2634-2647	8.3	6
27	Characterizations and the Mechanism Underlying Osteogenic Activity of Peptides from Enzymatic Hydrolysates of .. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 15611-15623	5.7	0
26	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. <i>Food and Function</i> , <b>2020</b> , 11, 3351-3360	6.1	2
25	Dynamics of microbial communities, texture and flavor in Suan zuo yu during fermentation. <i>Food Chemistry</i> , <b>2020</b> , 332, 127364	8.5	25
24	Heat treatments of peptides from oyster () and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 961-967	3	1
23	Thermal treatment modified the physicochemical properties of recombinant oyster ( <i>Crassostrea gigas</i> ) ferritin. <i>Food Chemistry</i> , <b>2020</b> , 314, 126210	8.5	4
22	Oral Administration of Oyster Peptide Prevents Bone Loss in Ovariectomized Mice. <i>EFood</i> , <b>2020</b> , 1, 298	1.9	4
21	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. <i>Biotechnology Advances</i> , <b>2020</b> , 40, 107491	17.8	25
20	An anticoagulant peptide from beta-casein: identification, structure and molecular mechanism. <i>Food and Function</i> , <b>2019</b> , 10, 886-892	6.1	16
19	Identification and availability of peptides from lactoferrin in the gastrointestinal tract of mice. <i>Food and Function</i> , <b>2019</b> , 10, 879-885	6.1	13
18	Effects of high pressure homogenize treatment on the physicochemical and emulsifying properties of proteins from scallop ( <i>Chlamys farreri</i> ). <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 537-545	10.6	20
17	Relationship between enzyme, peptides, amino acids, ion composition, and bitterness of the hydrolysates of Alaska pollock frame. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12801	3.3	5

16	Identification and mechanism evaluation of a novel osteogenesis promoting peptide from Tubulin Alpha-1C chain in <i>Crassostrea gigas</i> . <i>Food Chemistry</i> , <b>2019</b> , 272, 751-757	8.5	17
15	Bone formation activity of an osteogenic dodecapeptide from blue mussels ( <i>Mytilus edulis</i> ). <i>Food and Function</i> , <b>2019</b> , 10, 5616-5625	6.1	12
14	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops ( <i>Chlamys farreri</i> ). <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 707-714	10.6	30
13	Enhancement of Torularhodin Production in <i>Rhodospiridium toruloides</i> by <i>Agrobacterium tumefaciens</i> -Mediated Transformation and Culture Condition Optimization. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1156-1164	5.7	9
12	Isolation and Characterization of Peptides from <i>Mytilus edulis</i> with Osteogenic Activity in Mouse MC3T3-E1 Preosteoblast Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1572-1584	5.7	23
11	Beneficial effects of polysaccharides on the solubility of <i>Mytilus edulis</i> enzymatic hydrolysates. <i>Food Chemistry</i> , <b>2018</b> , 254, 103-108	8.5	5
10	Identification and Antithrombotic Activity of Peptides from Blue Mussel ( <i>Mytilus edulis</i> ) Protein. <i>International Journal of Molecular Sciences</i> , <b>2018</b> , 19,	6.3	20
9	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops ( <i>Chlamys farreri</i> ). <i>International Journal of Molecular Sciences</i> , <b>2018</b> , 19,	6.3	11
8	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. <i>International Journal of Molecular Sciences</i> , <b>2018</b> , 19,	6.3	20
7	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from. <i>Molecules</i> , <b>2018</b> , 23,	4.8	18
6	Analysis of volatile compounds and nutritional properties of enzymatic hydrolysate of protein from cod bone. <i>Food Chemistry</i> , <b>2018</b> , 264, 350-357	8.5	28
5	Effects of ball milling treatment on physicochemical properties and digestibility of Pacific oyster () protein powder. <i>Food Science and Nutrition</i> , <b>2018</b> , 6, 1582-1590	3.2	9
4	Mass spectrometry analysis and in silico prediction of allergenicity of peptides in tryptic hydrolysates of the proteins from <i>Ruditapes philippinarum</i> . <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 5114-5122	4.3	5
3	Effect of different amino acid composition on hygroscopicity of two antioxidant pentapeptide powders from soybean protein by DVS and LF-NMR. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1883-1891	2.8	2
2	Sequence analysis and molecular docking of antithrombotic peptides from casein hydrolysate by trypsin digestion. <i>Journal of Functional Foods</i> , <b>2017</b> , 32, 313-323	5.1	47
1	Comprehensive evaluation of malt volatile compounds contaminated by <i>Fusarium graminearum</i> during malting. <i>Journal of the Institute of Brewing</i> , <b>2017</b> , 123, 480-487	2	6