

Yuqing Tan

List of Publications by Year in descending order

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28
papers

862
citations

567281

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all docs

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docs citations

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901
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of α -amylase, α -glucosidase and lipase inhibitory activity of the phenolic substances in two black legumes of different genera. <i>Food Chemistry</i> , 2017, 214, 259-268.	8.2	226
2	Isolation and characterization of collagen extracted from channel catfish (<i>Ictalurus punctatus</i>) skin. <i>Food Chemistry</i> , 2018, 242, 147-155.	8.2	112
3	Digestive enzyme inhibition activity of the phenolic substances in selected fruits, vegetables and tea as compared to black legumes. <i>Journal of Functional Foods</i> , 2017, 38, 644-655.	3.4	53
4	Effect of protein oxidation in meat and exudates on the water holding capacity in bighead carp (<i>Hypophthalmichthys nobilis</i>) subjected to frozen storage. <i>Food Chemistry</i> , 2022, 370, 131079.	8.2	46
5	Efficacy of freeze-chilled storage combined with tea polyphenol for controlling melanosis, quality deterioration, and spoilage bacterial growth of Pacific white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2022, 370, 130924.	8.2	45
6	Diluted Acetic Acid Softened Intermuscular Bones from Silver Carp (<i>Hypophthalmichthys molitrix</i>) by Dissolving Hydroxyapatite and Collagen. <i>Foods</i> , 2022, 11, 1.	4.3	40
7	Exploration of the roles of spoilage bacteria in degrading grass carp proteins during chilled storage: A combined metagenomic and metabolomic approach. <i>Food Research International</i> , 2022, 152, 110926.	6.2	37
8	Quercetin Ameliorates Insulin Resistance and Restores Gut Microbiome in Mice on High-Fat Diets. <i>Antioxidants</i> , 2021, 10, 1251.	5.1	36
9	Novel ACE inhibitory peptides derived from whey protein hydrolysates: Identification and molecular docking analysis. <i>Food Bioscience</i> , 2022, 48, 101737.	4.4	33
10	Peanut allergen reduction and functional property improvement by means of enzymatic hydrolysis and transglutaminase crosslinking. <i>Food Chemistry</i> , 2020, 302, 125186.	8.2	31
11	Comparing the kinetics of the hydrolysis of by-product from channel catfish (<i>Ictalurus punctatus</i>) fillet processing by eight proteases. <i>LWT - Food Science and Technology</i> , 2019, 111, 809-820.	5.2	26
12	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. <i>Reviews in Fisheries Science and Aquaculture</i> , 2021, 29, 753-768.	9.1	26
13	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. <i>Foods</i> , 2022, 11, 1318.	4.3	26
14	Asian carp: A threat to American lakes, a feast on Chinese tables. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2968-2990.	11.7	25
15	Comparative studies on the yield and characteristics of myofibrillar proteins from catfish heads and frames extracted by two methods for making surimi-like protein gel products. <i>Food Chemistry</i> , 2019, 272, 133-140.	8.2	17
16	Nondestructive prediction of freshness for bighead carp (<i>Hypophthalmichthys nobilis</i>) head by Excitation-Emission Matrix (EEM) analysis based on fish eye fluid: Comparison of BPNNs and RBFNNs. <i>Food Chemistry</i> , 2022, 382, 132341.	8.2	14
17	Proteomic analysis of exudates in thawed fillets of bighead carp (<i>Hypophthalmichthys nobilis</i>) to understand their role in oxidation of myofibrillar proteins. <i>Food Research International</i> , 2022, 151, 110869.	6.2	13
18	Cooked Black Turtle Beans Ameliorate Insulin Resistance and Restore Gut Microbiota in C57BL/6J Mice on High-Fat Diets. <i>Foods</i> , 2021, 10, 1691.	4.3	10

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19	The effect of steam cooking on the proteolysis of pacific oyster (<i>Crassostrea gigas</i>) proteins: Digestibility, allergenicity, and bioactivity. <i>Food Chemistry</i> , 2022, 379, 132160.	8.2	10
20	In Vitro Gut Fermentation of Whey Protein Hydrolysate: An Evaluation of Its Potential Modulation on Infant Gut Microbiome. <i>Nutrients</i> , 2022, 14, 1374.	4.1	10
21	Sodium chloride-induced oxidation of bighead carp (<i>Aristichthys nobilis</i>) fillets: The role of mitochondria and underlying mechanisms. <i>Food Research International</i> , 2022, 152, 110915.	6.2	6
22	Whey protein hydrolysate alleviated atherosclerosis and hepatic steatosis by regulating lipid metabolism in apoE ^{-/-} mice fed a Western diet. <i>Food Research International</i> , 2022, 157, 111419.	6.2	6
23	Evaluation of Cellular Absorption and Metabolism of ¹²⁵ I-Carotene Loaded in Nanocarriers after <i>In Vitro</i> Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9383-9394.	5.2	5
24	Effect of the Partial Substitution of Sodium Chloride on the Gel Properties and Flavor Quality of Unwashed Fish Mince Gels from Grass Carp. <i>Foods</i> , 2022, 11, 576.	4.3	4
25	Protein extraction pH and cross-linking affect physicochemical and textural properties of protein gels made from channel catfish by-products. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4799-4807.	3.5	2
26	Bioaccessibility and Intestinal Transport of Deltamethrin in Pacific Oyster (<i>Magallana Gigas</i>) Using Simulated Digestion/NCM460 Cell Models. <i>Frontiers in Nutrition</i> , 2021, 8, 726620.	3.7	2
27	Comparison of nutritional and flavour attributes of raw and cooked fillets from red tilapia (<i>Oreochromis mossambicus</i>) fillets. <i>Journal of Food Science and Technology</i> , 2021, 54, 1078-1084.	0.78	1
28	A Comparative Study of the Ability to Inhibit Digestive Enzymes by Polyphenolic Extracts Isolated from Tea, Black Legumes and Pigmented Fruits and Vegetables. <i>FASEB Journal</i> , 2015, 29, 922.31.	0.5	0