Yuqing Tan

List of Publications by Year in descending order

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28	862	643344 15	620720 26
papers	citations	h-index	g-index

28	28	28	976
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of protein oxidation in meat and exudates on the water holding capacity in bighead carp (Hypophthalmichthys nobilis) subjected to frozen storage. Food Chemistry, 2022, 370, 131079.	4.2	46
2	Efficacy of freeze-chilled storage combined with tea polyphenol for controlling melanosis, quality deterioration, and spoilage bacterial growth of Pacific white shrimp (Litopenaeus vannamei). Food Chemistry, 2022, 370, 130924.	4.2	45
3	Sodium chloride-induced oxidation of bighead carp (Aristichthys nobilis) fillets: The role of mitochondria and underlying mechanisms. Food Research International, 2022, 152, 110915.	2.9	6
4	Exploration of the roles of spoilage bacteria in degrading grass carp proteins during chilled storage: A combined metagenomic and metabolomic approach. Food Research International, 2022, 152, 110926.	2.9	37
5	Proteomic analysis of exudates in thawed fillets of bighead carp (Hypophthalmichthys nobilis) to understand their role in oxidation of myofibrillar proteins. Food Research International, 2022, 151, 110869.	2.9	13
6	The effect of steam cooking on the proteolysis of pacific oyster (Crassostrea gigas) proteins: Digestibility, allergenicity, and bioactivity. Food Chemistry, 2022, 379, 132160.	4.2	10
7	Nondestructive prediction of freshness for bighead carp (Hypophthalmichthys nobilis) head by Excitation-Emission Matrix (EEM) analysis based on fish eye fluid: Comparison of BPNNs and RBFNNs. Food Chemistry, 2022, 382, 132341.	4.2	14
8	Diluted Acetic Acid Softened Intermuscular Bones from Silver Carp (Hypophthalmichthys molitrix) by Dissolving Hydroxyapatite and Collagen. Foods, 2022, 11, 1.	1.9	40
9	Effect of the Partial Substitution of Sodium Chloride on the Gel Properties and Flavor Quality of Unwashed Fish Mince Gels from Grass Carp. Foods, 2022, 11, 576.	1.9	4
10	In Vitro Gut Fermentation of Whey Protein Hydrolysate: An Evaluation of Its Potential Modulation on Infant Gut Microbiome. Nutrients, 2022, 14, 1374.	1.7	10
11	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. Foods, 2022, 11, 1318.	1.9	26
12	Comparison of nutritional and flavour attributes of raw and cooked fillets from red tilapia () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Tc	0.9	1
13	Novel ACE inhibitory peptides derived from whey protein hydrolysates: Identification and molecular docking analysis. Food Bioscience, 2022, 48, 101737.	2.0	33
14	Whey protein hydrolysate alleviated atherosclerosis and hepatic steatosis by regulating lipid metabolism in apoE-/- mice fed a Western diet. Food Research International, 2022, 157, 111419.	2.9	6
15	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. Reviews in Fisheries Science and Aquaculture, 2021, 29, 753-768.	5.1	26
16	Protein extraction pH and crossâ€linking affect physicochemical and textural properties of protein gels made from channel catfish byâ€products. Journal of the Science of Food and Agriculture, 2021, 101, 4799-4807.	1.7	2
17	Asian carp: A threat to American lakes, a feast on Chinese tables. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2968-2990.	5.9	25
18	Cooked Black Turtle Beans Ameliorate Insulin Resistance and Restore Gut Microbiota in C57BL/6J Mice on High-Fat Diets. Foods, 2021, 10, 1691.	1.9	10

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19	Evaluation of Cellular Absorption and Metabolism of Î²-Carotene Loaded in Nanocarriers after In Vitro Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 9383-9394.	2.4	5
20	Quercetin Ameliorates Insulin Resistance and Restores Gut Microbiome in Mice on High-Fat Diets. Antioxidants, 2021, 10, 1251.	2.2	36
21	Bioaccessibility and Intestinal Transport of Deltamethrin in Pacific Oyster (Magallana Gigas) Using Simulated Digestion/NCM460 Cell Models. Frontiers in Nutrition, 2021, 8, 726620.	1.6	2
22	Peanut allergen reduction and functional property improvement by means of enzymatic hydrolysis and transglutaminase crosslinking. Food Chemistry, 2020, 302, 125186.	4.2	31
23	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. Food Chemistry, 2019, 272, 133-140.	4.2	17
24	Comparing the kinetics of the hydrolysis of by-product from channel catfish (Ictalurus punctatus) fillet processing by eight proteases. LWT - Food Science and Technology, 2019, 111, 809-820.	2.5	26
25	Isolation and characterization of collagen extracted from channel catfish (Ictalurus punctatus) skin. Food Chemistry, 2018, 242, 147-155.	4.2	112
26	Comparison of Î±-amylase, Î±-glucosidase and lipase inhibitory activity of the phenolic substances in two black legumes of different genera. Food Chemistry, 2017, 214, 259-268.	4.2	226
27	Digestive enzyme inhibition activity of the phenolic substances in selected fruits, vegetables and tea as compared to black legumes. Journal of Functional Foods, 2017, 38, 644-655.	1.6	53
28	A Comparative Study of the Ability to Inhibit Digestive Enzymes by Polyphenolic Extracts Isolated from Tea, Black Legumes and Pigmented Fruits and Vegetables. FASEB Journal, 2015, 29, 922.31.	0.2	0