

# Chenyan Lv

## List of Publications by Year in descending order

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37  
papers

664  
citations

516561

16  
h-index

580701

25  
g-index

37  
all docs

37  
docs citations

37  
times ranked

673  
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulation of anthocyanin molecules within a ferritin nanocage increases their stability and cell uptake efficiency. <i>Food Research International</i> , 2014, 62, 183-192.	2.9	107
2	Redesign of protein nanocages: the way from 0D, 1D, 2D to 3D assembly. <i>Chemical Society Reviews</i> , 2021, 50, 3957-3989.	18.7	47
3	His-Mediated Reversible Self-Assembly of Ferritin Nanocages through Two Different Switches for Encapsulation of Cargo Molecules. <i>ACS Nano</i> , 2020, 14, 17080-17090.	7.3	38
4	Bioavailability of iron from plant and animal ferritins. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 532-540.	1.9	37
5	Effect of high hydrostatic pressure (HHP) on structure and activity of phytoferritin. <i>Food Chemistry</i> , 2012, 130, 273-278.	4.2	36
6	NADH induces iron release from pea seed ferritin: A model for interaction between coenzyme and protein components in foodstuffs. <i>Food Chemistry</i> , 2013, 141, 3851-3858.	4.2	33
7	Designed Two- and Three-Dimensional Protein Nanocage Networks Driven by Hydrophobic Interactions Contributed by Amyloidogenic Motifs. <i>Nano Letters</i> , 2019, 19, 4023-4028.	4.5	31
8	Chitinase III in pomegranate seeds ( <i>Punica granatum</i> Linn.): a high-capacity calcium-binding protein in amyloplasts. <i>Plant Journal</i> , 2011, 68, 765-776.	2.8	29
9	Four-Fold Channels Are Involved in Iron Diffusion into the Inner Cavity of Plant Ferritin. <i>Biochemistry</i> , 2014, 53, 2232-2241.	1.2	26
10	Bionanomaterials based on protein self-assembly: Design and applications in biotechnology. <i>Biotechnology Advances</i> , 2021, 52, 107835.	6.0	26
11	Thermostability of protein nanocages: the effect of natural extra peptide on the exterior surface. <i>RSC Advances</i> , 2019, 9, 24777-24782.	1.7	21
12	Zinc nutrition and dietary zinc supplements. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1277-1292.	5.4	20
13	Exploring two types of prenylated bitter compounds from hop plant ( <i>Humulus lupulus</i> L.) against $\alpha$ -glucosidase in vitro and in silico. <i>Food Chemistry</i> , 2022, 370, 130979.	4.2	20
14	Interactions between plant proteins/enzymes and other food components, and their effects on food quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1718-1728.	5.4	19
15	16-Mer ferritin-like protein templated gold nanoclusters for bioimaging detection of methylmercury in the brain of living mice. <i>Analytica Chimica Acta</i> , 2020, 1127, 149-155.	2.6	19
16	Optimization of Extraction Process of Crude Protein from Grape Seeds by RSM. <i>Food Science and Technology Research</i> , 2011, 17, 437-445.	0.3	18
17	A novel strategy of natural plant ferritin to protect DNA from oxidative damage during iron oxidation. <i>Free Radical Biology and Medicine</i> , 2012, 53, 375-382.	1.3	18
18	Dietary soybean isoflavones in Alzheimer's disease prevention. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2018, 27, 946-954.	0.3	16

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19	Protein interface redesign facilitates the transformation of nanocage building blocks to 1D and 2D nanomaterials. <i>Nature Communications</i> , 2021, 12, 4849.	5.8	13
20	Application of UHPLC-Q/TOF-MS-based metabolomics analysis for the evaluation of bitter-tasting Krausen metabolites during beer fermentation. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103850.	1.9	9
21	Weak Binding of Epigallocatechin to $\alpha$ -Lactalbumin Greatly Improves Its Stability and Uptake by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8482-8491.	2.4	9
22	Shrimp ferritin greatly improves the physical and chemical stability of astaxanthin. <i>Journal of Food Science</i> , 2021, 86, 5295-5306.	1.5	9
23	Chicoric acid encapsulated within ferritin inhibits tau phosphorylation by regulating AMPK and GluT1 signaling cascade. <i>Journal of Functional Foods</i> , 2021, 86, 104681.	1.6	8
24	Ways to enhance the bioavailability of polyphenols in the brain: A journey through the blood-brain barrier. <i>Food Reviews International</i> , 2022, 38, 812-828.	4.3	7
25	A novel homopolymeric phytoferritin from chickpea seeds with high stability. <i>European Food Research and Technology</i> , 2014, 239, 777-783.	1.6	6
26	Structural comparison between the DNA-protective ability of scallop and shrimp ferritin from iron-induced oxidative damage. <i>Food Chemistry</i> , 2022, 386, 132827.	4.2	6
27	Protein Z-based promising carriers for enhancing solubility and bioaccessibility of Xanthohumol. <i>Food Hydrocolloids</i> , 2022, 131, 107771.	5.6	6
28	High-capacity calcium-binding chitinase III from pomegranate seeds ( <i>Punica granatum</i> Linn.) is located in amyloplasts. <i>Plant Signaling and Behavior</i> , 2011, 6, 1963-1965.	1.2	5
29	Varietal differences in the phytochemical components' accumulation and aroma profile of three <i>Humulus lupulus</i> cultivars. <i>Food Control</i> , 2022, 132, 108499.	2.8	5
30	Key Enzymes Involved in the Synthesis of Hops Phytochemical Compounds: From Structure, Functions to Applications. <i>International Journal of Molecular Sciences</i> , 2021, 22, 9373.	1.8	4
31	Characterization of bitter-tasting and antioxidant activity of dry-hopped beers. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4843-4853.	1.7	4
32	Construction of alginate beads for efficient conversion of CO <sub>2</sub> into vaterite CaCO <sub>3</sub> particles. <i>Food Hydrocolloids</i> , 2022, 130, 107693.	5.6	4
33	Identification of seven water-soluble non-storage proteins from pomegranate ( <i>Punica granatum</i> Linn.) seeds. <i>Food Science and Technology International</i> , 2012, 18, 329-338.	1.1	3
34	Potential enzymes involved in beer monoterpenoids transformation: structures, functions and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, , 1-11.	5.4	2
35	Designing Stacked Assembly of Type III Rubisco for CO <sub>2</sub> Fixation with Higher Efficiency. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 7049-7057.	2.4	2
36	Advances of nanopore-based sensing techniques for contaminants evaluation of food and agricultural products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10866-10879.	5.4	1

#	ARTICLE	IF	CITATIONS
37	Roles of homopolymeric apoferritin in alleviating alcohol-induced liver injury. Food Bioscience, 2022, , 101794.	2.0	0