

Lirong Li

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

355
citations

932766

10
h-index

1125271

13
g-index

14
all docs

14
docs citations

14
times ranked

426
citing authors

#	ARTICLE	IF	CITATIONS
1	Mechanism of antifungal activity of antimicrobial peptide APP, a cell-penetrating peptide derivative, against <i>Candida albicans</i> : intracellular DNA binding and cell cycle arrest. <i>Applied Microbiology and Biotechnology</i> , 2016, 100, 3245-3253.	1.7	98
2	A pH indicator film based on chitosan and butterfly pudding extract for monitoring fish freshness. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 328-336.	3.6	49
3	A cell-penetrating peptide analogue, P7, exerts antimicrobial activity against <i>Escherichia coli</i> ATCC25922 via penetrating cell membrane and targeting intracellular DNA. <i>Food Chemistry</i> , 2015, 166, 231-239.	4.2	41
4	Cardioprotective effects of lipoic acid, quercetin and resveratrol on oxidative stress related to thyroid hormone alterations in long-term obesity. <i>Journal of Nutritional Biochemistry</i> , 2016, 33, 36-44.	1.9	37
5	Purification, characterization, and functional properties of a novel glycoprotein from tartary buckwheat (<i>Fagopyrum tartaricum</i>) seed. <i>Food Chemistry</i> , 2020, 309, 125671.	4.2	24
6	Effects of tartary buckwheat polysaccharide combined with nisin edible coating on the storage quality of tilapia (<i>Oreochromis niloticus</i>) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2880-2888.	1.7	22
7	Identification and characterization of a novel chitinase with antifungal activity from Baozhu pear (<i>Eriobotrya japonica</i>) cv. 'Eriobotrya japonica' (Tj ETQq1.1). <i>Journal of Agricultural Science</i> , 2019, 159, 19-24.	4.2	19
8	Effect of chitosan-jicama starch coating on changes in qualities of fresh Nile tilapia (<i>Oreochromis niloticus</i>) fillets during ice storage. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2220-2228.	1.3	18
9	β -Glucosidase from tartary buckwheat immobilization on bifunctionalized nano-magnetic iron oxide and its application in tea soup for aroma and flavonoid aglycone enhancement. <i>Food and Function</i> , 2019, 10, 5461-5472.	2.1	14
10	Regiospecific Analysis of Fatty Acids and Calculation of Triglyceride Molecular Species in Marine Fish Oils. <i>BioMed Research International</i> , 2018, 2018, 1-7.	0.9	12
11	Membrane damage as first and DNA as the secondary target for anticandidal activity of antimicrobial peptide P7 derived from cell-penetrating peptide ppTG20 against <i>Candida albicans</i> . <i>Journal of Peptide Science</i> , 2016, 22, 427-433.	0.8	10
12	Tartary Buckwheat Extract and Chitosan Coated Tilapia (<i>Oreochromis Niloticus</i>) Fillets Determine Their Shelf Life. <i>Journal of Food Science</i> , 2019, 84, 1288-1296.	1.5	8
13	Effect of Tartary Buckwheat Peptides on Shelf Life of Tilapia (<i>Oreochromis niloticus</i>) Fillets. <i>Journal of Food Protection</i> , 2019, 82, 1697-1705.	0.8	3