

# Bafang Li

## List of Publications by Year in descending order

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66  
papers

2,890  
citations

126708

33  
h-index

174990

52  
g-index

66  
all docs

66  
docs citations

66  
times ranked

2889  
citing authors

#	ARTICLE	IF	CITATIONS
1	Physical properties and antioxidant activity of gelatin-sodium alginate edible films with tea polyphenols. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1377-1383.	3.6	241
2	Food protein-derived chelating peptides: Biofunctional ingredients for dietary mineral bioavailability enhancement. <i>Trends in Food Science and Technology</i> , 2014, 37, 92-105.	7.8	160
3	Characterization of acid- and pepsin-soluble collagen extracted from the skin of Nile tilapia ( <i>Oreochromis niloticus</i> ) Tj ETQq1 1 0.784314 $\frac{rgBT}{Overlock}$ 10 123	3.6	123
4	Characterization of acid-soluble collagen from the skin of walleye pollock ( <i>Theragra chalcogramma</i> ). <i>Food Chemistry</i> , 2008, 107, 1581-1586.	4.2	118
5	Antithrombotic activity of oral administered low molecular weight fucoidan from <i>Laminaria Japonica</i> . <i>Thrombosis Research</i> , 2016, 144, 46-52.	0.8	99
6	Preparation, isolation and identification of iron-chelating peptides derived from Alaska pollock skin. <i>Process Biochemistry</i> , 2013, 48, 988-993.	1.8	97
7	Effect of molecular weight on the antioxidant property of low molecular weight alginate from <i>Laminaria japonica</i> . <i>Journal of Applied Phycology</i> , 2012, 24, 295-300.	1.5	96
8	The effect of pacific cod ( <i>Gadus macrocephalus</i> ) skin gelatin polypeptides on UV radiation-induced skin photoaging in ICR mice. <i>Food Chemistry</i> , 2009, 115, 945-950.	4.2	89
9	Effect of calcium-binding peptide from Pacific cod ( <i>Gadus macrocephalus</i> ) bone on calcium bioavailability in rats. <i>Food Chemistry</i> , 2017, 221, 373-378.	4.2	87
10	A novel calcium-binding peptide from Antarctic krill protein hydrolysates and identification of binding sites of calcium-peptide complex. <i>Food Chemistry</i> , 2018, 243, 389-395.	4.2	87
11	Protective effect of gelatin peptides from pacific cod skin against photoaging by inhibiting the expression of MMPs via MAPK signaling pathway. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016, 165, 34-41.	1.7	84
12	Fractionation and identification of Alaska pollock skin collagen-derived mineral chelating peptides. <i>Food Chemistry</i> , 2015, 173, 536-542.	4.2	81
13	Antioxidant and melanogenesis-inhibitory activities of collagen peptide from jellyfish ( <i>Rhopilema</i> ) Tj ETQq1 1 0.784314 $\frac{rgBT}{Overlock}$ 1.7 80	1.7	80
14	Purification and identification of immunomodulating peptides from enzymatic hydrolysates of Alaska pollock frame. <i>Food Chemistry</i> , 2012, 134, 821-828.	4.2	77
15	Optimization of enzymatic hydrolysis of Alaska pollock frame for preparing protein hydrolysates with low-bitterness. <i>LWT - Food Science and Technology</i> , 2011, 44, 421-428.	2.5	73
16	Identification of iron-chelating peptides from Pacific cod skin gelatin and the possible binding mode. <i>Journal of Functional Foods</i> , 2017, 35, 418-427.	1.6	71
17	Characterization of Pacific cod ( <i>Gadus macrocephalus</i> ) skin collagen and fabrication of collagen sponge as a good biocompatible biomedical material. <i>Process Biochemistry</i> , 2017, 63, 229-235.	1.8	57
18	Anti-nociceptive and anti-inflammatory activity of sophocarpine. <i>Journal of Ethnopharmacology</i> , 2009, 125, 324-329.	2.0	52

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19	Immunomodulatory activity of Alaska pollock hydrolysates obtained by glutamic acid biosensor and Artificial neural network and the identification of its active central fragment. <i>Journal of Functional Foods</i> , 2016, 24, 37-47.	1.6	50
20	<i>In vitro</i> assessment of the multifunctional bioactive potential of Alaska pollock skin collagen following simulated gastrointestinal digestion. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1514-1520.	1.7	49
21	Production of the Angiotensin-I-Converting Enzyme (ACE)-Inhibitory Peptide from Hydrolysates of Jellyfish ( <i>Rhopilema esculentum</i> ) Collagen. <i>Food and Bioprocess Technology</i> , 2012, 5, 1622-1629.	2.6	48
22	Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. <i>Food and Function</i> , 2017, 8, 1144-1151.	2.1	47
23	Identification of MMP-1 inhibitory peptides from cod skin gelatin hydrolysates and the inhibition mechanism by MAPK signaling pathway. <i>Journal of Functional Foods</i> , 2017, 33, 251-260.	1.6	47
24	The structure property and endothelial protective activity of fucoidan from <i>Laminaria japonica</i> . <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1421-1429.	3.6	44
25	Nile tilapia skin collagen sponge modified with chemical cross-linkers as a biomedical hemostatic material. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 159, 89-96.	2.5	44
26	Functional Calcium Binding Peptides from Pacific Cod ( <i>Gadus macrocephalus</i> ) Bone: Calcium Bioavailability Enhancing Activity and Anti-Osteoporosis Effects in the Ovariectomy-Induced Osteoporosis Rat Model. <i>Nutrients</i> , 2018, 10, 1325.	1.7	44
27	Structural feature and self-assembly properties of type II collagens from the cartilages of skate and sturgeon. <i>Food Chemistry</i> , 2020, 331, 127340.	4.2	43
28	Comprehensive assessment of Nile tilapia skin collagen sponges as hemostatic dressings. <i>Materials Science and Engineering C</i> , 2020, 109, 110532.	3.8	42
29	The chelating peptide (GPAGPHGPPG) derived from Alaska pollock skin enhances calcium, zinc and iron transport in Caco-2 cells. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1283-1290.	1.3	41
30	Discrimination of dried sea cucumber ( <i>Apostichopus japonicus</i> ) products from different geographical origins by sequential windowed acquisition of all theoretical fragment ion mass spectra (SWATH-MS)-based proteomic analysis and chemometrics. <i>Food Chemistry</i> , 2019, 274, 592-602.	4.2	41
31	Novel hard capsule prepared by tilapia ( <i>Oreochromis niloticus</i> ) scale gelatin and konjac glucomannan: Characterization, and <i>in vitro</i> dissolution. <i>Carbohydrate Polymers</i> , 2019, 206, 254-261.	5.1	40
32	Interactions of quercetin, curcumin, epigallocatechin gallate and folic acid with gelatin. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 124-131.	3.6	37
33	Effects of cross-linking on mechanical, biological properties and biodegradation behavior of Nile tilapia skin collagen sponge as a biomedical material. <i>Journal of the Mechanical Behavior of Biomedical Materials</i> , 2018, 80, 51-58.	1.5	36
34	Purification and characterization of a novel calcium-binding decapeptide from Pacific cod ( <i>Gadus macrocephalus</i> ). <i>Journal of Functional Foods</i> , 2019, 52, 670-679.	1.6	36
35	Isolation and identification of calcium-chelating peptides from Pacific cod skin gelatin and their binding properties with calcium. <i>Food and Function</i> , 2017, 8, 4441-4448.	2.1	32
36	Protective effect of gelatin and gelatin hydrolysate from salmon skin on UV irradiation-induced photoaging of mice skin. <i>Journal of Ocean University of China</i> , 2016, 15, 711-718.	0.6	31

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37	Preparation of immunomodulatory hydrolysates from Alaska pollock frame. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 3029-3038.	1.7	30
38	Effects of oral administration of peptides with low molecular weight from Alaska Pollock ( <i>Theragra</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	27
39	Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber ( <i>Apostichopus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.9	23
40	Self-Degradation of Sea Cucumber Body Wall Under 4C Storage Condition. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 715-723.	0.9	23
41	Isolation and characterization of collagen from squid ( <i>Ommastrephes bartrami</i> ) skin. <i>Journal of Ocean University of China</i> , 2009, 8, 191-196.	0.6	22
42	Effects of heat treatment on the gel properties of the body wall of sea cucumber ( <i>Apostichopus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	20
43	The Protective Effect of Mycosporine-Like Amino Acids (MAAs) from <i>Porphyra yezoensis</i> in a Mouse Model of UV Irradiation-Induced Photoaging. <i>Marine Drugs</i> , 2019, 17, 470.	2.2	20
44	Enzymatic hydrolysis of defatted mackerel protein with low bitter taste. <i>Journal of Ocean University of China</i> , 2011, 10, 85-92.	0.6	18
45	Effects of early enteral nutrition supplemented with collagen peptides on post-burn inflammatory responses in a mouse model. <i>Food and Function</i> , 2017, 8, 1933-1941.	2.1	18
46	Characterization of Acid-Soluble Collagen From Bone of Pacific Cod ( <i>Gadus macrocephalus</i> ). <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 407-420.	0.6	17
47	Cross-linking effects of carbodiimide, oxidized chitosan oligosaccharide and glutaraldehyde on acellular dermal matrix of basa fish ( <i>Pangasius bocourti</i> ). <i>International Journal of Biological Macromolecules</i> , 2020, 164, 677-686.	3.6	16
48	Study on the free radical scavenging activity of sea cucumber ( <i>Paracaudina chinens</i> var.) gelatin hydrolysate. <i>Journal of Ocean University of China</i> , 2007, 6, 255-258.	0.6	15
49	INHIBITION OF MELANOGENIC ACTIVITY BY GELATIN AND POLYPEPTIDES FROM PACIFIC COD SKIN IN B16 MELANOMA CELLS. <i>Journal of Food Biochemistry</i> , 2011, 35, 1099-1116.	1.2	13
50	Protective Effect of Cod ( <i>Gadus macrocephalus</i> ) Skin Collagen Peptides on Acetic Acid-Induced Gastric Ulcer in Rats. <i>Journal of Food Science</i> , 2016, 81, H1807-15.	1.5	11
51	Characterization of Acid- and Pepsin-Soluble Collagens from the Cuticle of <i>Perinereis nuntia</i> (Savigny). <i>Food Biophysics</i> , 2018, 13, 274-283.	1.4	11
52	Effectiveness of Carp Egg Phosphopeptide on Inhibiting the Formation of Insoluble Ca Salts in vitro and Enhancing Ca Bioavailability in vivo. <i>Food Science and Technology Research</i> , 2014, 20, 385-392.	0.3	10
53	Purification and Structural Aspects of Type I Collagen from Walleye Pollock ( <i>Theragra</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.6	10
54	Identification of volatile compounds in codfish ( <i>Gadus</i> ) by a combination of two extraction Methods coupled with GC-MS analysis. <i>Journal of Ocean University of China</i> , 2016, 15, 509-514.	0.6	9

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55	Establishment of a sensitive and specific hyper-branched rolling circle amplification assay and test strip for TSV. <i>Journal of Virological Methods</i> , 2014, 209, 41-46.	1.0	8
56	The scavenging of free radical and oxygen species activities and hydration capacity of collagen hydrolysates from walleye pollock ( <i>Theragra chalcogramma</i> ) skin. <i>Journal of Ocean University of China</i> , 2009, 8, 171-176.	0.6	7
57	Solid-Phase Microextraction Method for the Determination of Volatile Compounds in Hydrolysates of Alaska Pollock Frame. <i>International Journal of Food Properties</i> , 2013, 16, 790-802.	1.3	7
58	Isolation and characterization of a fucoidan-degrading bacterium from <i>Laminaria japonica</i> . <i>Journal of Ocean University of China</i> , 2014, 13, 153-156.	0.6	7
59	The Effect of Hydrolysis with Neutrase on Molecular Weight, Functional Properties, and Antioxidant Activities of Alaska Pollock Protein Isolate. <i>Journal of Ocean University of China</i> , 2018, 17, 1423-1431.	0.6	7
60	Purification of a Novel Oligophosphopeptide with High Calcium Binding Activity from Carp Egg Hydrolysate. <i>Food Science and Technology Research</i> , 2014, 20, 799-807.	0.3	5
61	Collagen peptides administration in early enteral nutrition intervention attenuates burn-induced intestinal barrier disruption: Effects on tight junction structure. <i>Journal of Functional Foods</i> , 2019, 55, 167-174.	1.6	5
62	Effects of High Hydrostatic Pressure on the Solubilities and Structures of Alaska Pollock Protein. <i>Journal of Ocean University of China</i> , 2019, 18, 413-419.	0.6	4
63	Screening of extraction methods for glycoproteins from jellyfish ( <i>Rhopilema esculentum</i> ) oral-arms by high performance liquid chromatography. <i>Journal of Ocean University of China</i> , 2009, 8, 83-88.	0.6	2
64	Proteins characteristics and lipid profiles of silver sillago ( <i>sillago sihama</i> ). , 2011, , .		1
65	Enzymatic Hydrolysis of Alaska Pollock Proteins Based on Kinetics Model and Lysine Biosensorâ€œNeural Network Model. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 267-278.	0.6	0
66	Collagen peptides derived from Alaska pollock skin protect against TNF $\alpha$ -induced dysfunction of tight junctions in Caco-2 cells. <i>FASEB Journal</i> , 2016, 30, 125.5.	0.2	0