

# Bafang Li

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

65  
papers

1,972  
citations

27  
h-index

43  
g-index

66  
ext. papers

2,430  
ext. citations

4.7  
avg, IF

5.05  
L-index

#	Paper	IF	Citations
65	Structural feature and self-assembly properties of type II collagens from the cartilages of skate and sturgeon. <i>Food Chemistry</i> , <b>2020</b> , 331, 127340	8.5	16
64	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> , <b>2020</b> , 164, 677-686	7.9	3
63	Comprehensive assessment of Nile tilapia skin collagen sponges as hemostatic dressings. <i>Materials Science and Engineering C</i> , <b>2020</b> , 109, 110532	8.3	19
62	Effects of High Hydrostatic Pressure on the Solubilities and Structures of Alaska Pollock Protein. <i>Journal of Ocean University of China</i> , <b>2019</b> , 18, 413-419	1	3
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> , <b>2019</b> , 55, 167-174	5.1	3
60	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> , <b>2019</b> , 274, 592-602	8.5	25
59	The Protective Effect of Mycosporine-Like Amino Acids (MAAs) from s in a Mouse Model of UV Irradiation-Induced Photoaging. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	6
58	Purification and characterization of a novel calcium-binding decapeptide from Pacific cod ( <i>Gadus Macrocephalus</i> ) bone: Molecular properties and calcium chelating modes. <i>Journal of Functional Foods</i> , <b>2019</b> , 52, 670-679	5.1	21
57	Novel hard capsule prepared by tilapia ( <i>Oreochromis niloticus</i> ) scale gelatin and konjac glucomannan: Characterization, and in vitro dissolution. <i>Carbohydrate Polymers</i> , <b>2019</b> , 206, 254-261	10.3	22
56	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> , <b>2018</b> , 80, 51-58	4.1	21
55	A novel calcium-binding peptide from Antarctic krill protein hydrolysates and identification of binding sites of calcium-peptide complex. <i>Food Chemistry</i> , <b>2018</b> , 243, 389-395	8.5	51
54	Physical properties and antioxidant activity of gelatin-sodium alginate edible films with tea polyphenols. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1377-1383	7.9	129
53	Effects of oral administration of peptides with low molecular weight from Alaska Pollock ( <i>Theragra chalcogramma</i> ) on cutaneous wound healing. <i>Journal of Functional Foods</i> , <b>2018</b> , 48, 682-691	5.1	19
52	Interactions of quercetin, curcumin, epigallocatechin gallate and folic acid with gelatin. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 124-131	7.9	21
51	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> , <b>2018</b> , 17, 1423-1431	1	7
50	Functional Calcium Binding Peptides from Pacific Cod () Bone: Calcium Bioavailability Enhancing Activity and Anti-Osteoporosis Effects in the Ovariectomy-Induced Osteoporosis Rat Model. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	17
49	Characterization of Acid- and Pepsin-Soluble Collagens from the Cuticle of <i>Perinereis nuntia</i> (Savigny). <i>Food Biophysics</i> , <b>2018</b> , 13, 274-283	3.2	6

48	Enzymatic Hydrolysis of Alaska Pollock Proteins Based on Kinetics Model and Lysine Biosensor Neural Network Model. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 267-278	1.6	
47	Effects of heat treatment on the gel properties of the body wall of sea cucumber ( <i>Cucumaria</i> ). <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 707-717	3.3	12
46	Characterization of acid- and pepsin-soluble collagen extracted from the skin of Nile tilapia ( <i>Oreochromis niloticus</i> ). <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 99, 8-14	7.9	79
45	Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. <i>Food and Function</i> , <b>2017</b> , 8, 1144-1151	6.1	36
44	Effects of early enteral nutrition supplemented with collagen peptides on post-burn inflammatory responses in a mouse model. <i>Food and Function</i> , <b>2017</b> , 8, 1933-1941	6.1	11
43	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> , <b>2017</b> , 52, 1283-1290	3.8	30
42	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> , <b>2017</b> , 33, 251-260	5.1	27
41	Isolation and identification of calcium-chelating peptides from Pacific cod skin gelatin and their binding properties with calcium. <i>Food and Function</i> , <b>2017</b> , 8, 4441-4448	6.1	17
40	Purification and Structural Aspects of Type I Collagen from Walleye Pollock ( <i>Theragra chalcogramma</i> ) Skin. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 1166-1174	1.6	10
39	The structure property and endothelial protective activity of fucoidan from <i>Laminaria japonica</i> . <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1421-1429	7.9	32
38	Nile tilapia skin collagen sponge modified with chemical cross-linkers as a biomedical hemostatic material. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2017</b> , 159, 89-96	6	32
37	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> , <b>2017</b> , 63, 229-235	4.8	40
36	Identification of iron-chelating peptides from Pacific cod skin gelatin and the possible binding mode. <i>Journal of Functional Foods</i> , <b>2017</b> , 35, 418-427	5.1	42
35	Effect of calcium-binding peptide from Pacific cod ( <i>Gadus macrocephalus</i> ) bone on calcium bioavailability in rats. <i>Food Chemistry</i> , <b>2017</b> , 221, 373-378	8.5	60
34	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> , <b>2016</b> , 165, 34-41	6.7	51
33	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> , <b>2016</b> , 15, 509-514	1	6
32	Collagen peptides derived from Alaska pollock skin protect against TNF $\alpha$ -induced dysfunction of tight junctions in Caco-2 cells. <i>FASEB Journal</i> , <b>2016</b> , 30, 125.5	0.9	
31	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> , <b>2016</b> , 81, H1807-15	3.4	7

30	Self-Degradation of Sea Cucumber Body Wall Under 4C Storage Condition. <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 715-723	2.1	15
29	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> , <b>2016</b> , 15, 711-718	1	20
28	Antithrombotic activity of oral administered low molecular weight fucoidan from Laminaria Japonica. <i>Thrombosis Research</i> , <b>2016</b> , 144, 46-52	8.2	72
27	Immunomodulatory activity of Alaska pollock hydrolysates obtained by glutamic acid biosensor □ Artificial neural network and the identification of its active central fragment. <i>Journal of Functional Foods</i> , <b>2016</b> , 24, 37-47	5.1	37
26	In vitro 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> , <b>2015</b> , 95, 1514-20	4.3	40
25	Fractionation and identification of Alaska pollock skin collagen-derived mineral chelating peptides. <i>Food Chemistry</i> , <b>2015</b> , 173, 536-42	8.5	52
24	Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber ( <i>Apostichopus japonicus</i> ). <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2322-2331	2.1	15
23	Establishment of a sensitive and specific hyper-branched rolling circle amplification assay and test strip for TSV. <i>Journal of Virological Methods</i> , <b>2014</b> , 209, 41-6	2.6	8
22	Isolation and characterization of a fucoidan-degrading bacterium from Laminaria japonica. <i>Journal of Ocean University of China</i> , <b>2014</b> , 13, 153-156	1	6
21	Food protein-derived chelating peptides: Biofunctional ingredients for dietary mineral bioavailability enhancement. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 37, 92-105	15.3	102
20	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> , <b>2014</b> , 20, 385-392	0.8	8
19	Purification of a Novel Oligophosphopeptide with High Calcium Binding Activity from Carp Egg Hydrolysate. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 799-807	0.8	4
18	Solid-Phase Microextraction Method for the Determination of Volatile Compounds in Hydrolysates of Alaska Pollock Frame. <i>International Journal of Food Properties</i> , <b>2013</b> , 16, 790-802	3	7
17	Preparation, isolation and identification of iron-chelating peptides derived from Alaska pollock skin. <i>Process Biochemistry</i> , <b>2013</b> , 48, 988-993	4.8	76
16	Characterization of Acid-Soluble Collagen From Bone of Pacific Cod ( <i>Gadus macrocephalus</i> ). <i>Journal of Aquatic Food Product Technology</i> , <b>2013</b> , 22, 407-420	1.6	14
15	Effect of molecular weight on the antioxidant property of low molecular weight alginate from Laminaria japonica. <i>Journal of Applied Phycology</i> , <b>2012</b> , 24, 295-300	3.2	74
14	Preparation of immunomodulatory hydrolysates from Alaska pollock frame. <i>Journal of the Science of Food and Agriculture</i> , <b>2012</b> , 92, 3029-38	4.3	27
13	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> , <b>2012</b> , 5, 1622-1629	5.1	41

12	Purification and identification of immunomodulating peptides from enzymatic hydrolysates of Alaska pollock frame. <i>Food Chemistry</i> , <b>2012</b> , 134, 821-8	8.5	58
11	Optimization of enzymatic hydrolysis of Alaska pollock frame for preparing protein hydrolysates with low-bitterness. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 421-428	5.4	61
10	INHIBITION OF MELANOGENIC ACTIVITY BY GELATIN AND POLYPEPTIDES FROM PACIFIC COD SKIN IN B16 MELANOMA CELLS. <i>Journal of Food Biochemistry</i> , <b>2011</b> , 35, 1099-1116	3.3	7
9	Enzymatic hydrolysis of defatted mackerel protein with low bitter taste. <i>Journal of Ocean University of China</i> , <b>2011</b> , 10, 85-92	1	15
8	Antioxidant and melanogenesis-inhibitory activities of collagen peptide from jellyfish ( <i>Rhopilema esculentum</i> ). <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 1722-1727	4.3	66
7	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> , <b>2009</b> , 8, 83-88	1	1
6	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> , <b>2009</b> , 8, 171-176	1	7
5	Isolation and characterization of collagen from squid ( <i>Ommastrephes bartrami</i> ) skin. <i>Journal of Ocean University of China</i> , <b>2009</b> , 8, 191-196	1	19
4	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> , <b>2009</b> , 115, 945-950	8.5	78
3	Anti-nociceptive and anti-inflammatory activity of sophocarpine. <i>Journal of Ethnopharmacology</i> , <b>2009</b> , 125, 324-9	5	45
2	Characterization of acid-soluble collagen from the skin of walleye pollock ( <i>Theragra chalcogramma</i> ). <i>Food Chemistry</i> , <b>2008</b> , 107, 1581-1586	8.5	101
1	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> , <b>2007</b> , 6, 255-258	1	14