

Luyun Cai

List of Publications by Year in descending order

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66
papers

2,255
citations

172457
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67
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1894
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification and characterization of three antioxidant peptides from protein hydrolysate of grass carp (<i>Ctenopharyngodon idella</i>) skin. <i>Journal of Functional Foods</i> , 2015, 16, 234-242.	3.4	129
2	Effect of magnetic nanoparticles plus microwave or far-infrared thawing on protein conformation changes and moisture migration of red seabream (<i>Pagrus Major</i>) fillets. <i>Food Chemistry</i> , 2018, 266, 498-507.	8.2	105
3	Effects of ultrasonics combined with far infrared or microwave thawing on protein denaturation and moisture migration of <i>Sciaenops ocellatus</i> (red drum). <i>Ultrasonics Sonochemistry</i> , 2019, 55, 96-104.	8.2	104
4	Ultrasound or microwave vacuum thawing of red seabream (<i>Pagrus major</i>) fillets. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 122-132.	8.2	91
5	Integrated application of nitric oxide and modified atmosphere packaging to improve quality retention of button mushroom (<i>Agaricus bisporus</i>). <i>Food Chemistry</i> , 2011, 126, 1693-1699.	8.2	90
6	Recent Advances in Food Thawing Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 953-970.	11.7	83
7	Effect of vacuum impregnation of red sea bream (<i>Pagrosomus major</i>) with herring AFP combined with CS@Fe ₃ O ₄ nanoparticles during freeze-thaw cycles. <i>Food Chemistry</i> , 2019, 291, 139-148.	8.2	82
8	The effects of essential oil treatment on the biogenic amines inhibition and quality preservation of red drum (<i>Sciaenops ocellatus</i>) fillets. <i>Food Control</i> , 2015, 56, 1-8.	5.5	78
9	Physicochemical responses and quality changes of red sea bream (<i>Pagrosomus major</i>) to gum arabic coating enriched with ergothioneine treatment during refrigerated storage. <i>Food Chemistry</i> , 2014, 160, 82-89.	8.2	72
10	Change regularity of the characteristics of Maillard reaction products derived from xylose and Chinese shrimp waste hydrolysates. <i>LWT - Food Science and Technology</i> , 2016, 65, 908-916.	5.2	71
11	Effects of different freezing treatments on physicochemical responses and microbial characteristics of Japanese sea bass (<i>Lateolabrax japonicus</i>) fillets during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2014, 59, 122-129.	5.2	70
12	Development of edible composite film based on chitosan nanoparticles and their application in packaging of fresh red sea bream fillets. <i>Food Control</i> , 2022, 132, 108545.	5.5	70
13	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. <i>Food Hydrocolloids</i> , 2017, 67, 157-165.	10.7	52
14	Influence of kernel roasting on bioactive components and oxidative stability of pine nut oil. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 556-563.	1.5	51
15	Effects of partial substitution of NaCl on gel properties of fish myofibrillar protein during heating treatment mediated by microbial transglutaminase. <i>LWT - Food Science and Technology</i> , 2018, 93, 1-8.	5.2	47
16	Effect of Carboxymethyl Chitosan Magnetic Nanoparticles Plus Herring Antifreeze Protein on Conformation and Oxidation of Myofibrillar Protein From Red Sea Bream (<i>Pagrosomus major</i>) After Freeze-Thaw Treatment. <i>Food and Bioprocess Technology</i> , 2020, 13, 355-366.	4.7	45
17	Physicochemical and Antioxidant Properties Based on Fish Sarcoplasmic Protein/Chitosan Composite Films Containing Ginger Essential Oil Nanoemulsion. <i>Food and Bioprocess Technology</i> , 2021, 14, 151-163.	4.7	43
18	Effect of Chitosan Coating Enriched with Ergothioneine on Quality Changes of Japanese Sea Bass (<i>Lateolabrax japonicus</i>). <i>Food and Bioprocess Technology</i> , 2014, 7, 2281-2290.	4.7	41

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19	Characterization of gelatin/chitosan polymer films integrated with docosahexaenoic acids fabricated by different methods. <i>Scientific Reports</i> , 2019, 9, 8375.	3.3	39
20	Investigation of the antifreeze mechanism and effect on quality characteristics of largemouth bass (<i>Micropterus salmoides</i>) during F-T cycles by hAFP. <i>Food Chemistry</i> , 2020, 325, 126918.	8.2	37
21	Freshness assessment of turbot (<i>Scophthalmus maximus</i>) by Quality Index Method (QIM), biochemical, and proteomic methods. <i>LWT - Food Science and Technology</i> , 2017, 78, 172-180.	5.2	34
22	Effect of combined ultrasonic and alkali pretreatment on enzymatic preparation of angiotensin converting enzyme (ACE) inhibitory peptides from native collagenous materials. <i>Ultrasonics Sonochemistry</i> , 2017, 36, 88-94.	8.2	34
23	Integrated metabolomic and gene expression analyses to study the effects of glycerol monolaurate on flesh quality in large yellow croaker (<i>Larimichthys crocea</i>). <i>Food Chemistry</i> , 2022, 367, 130749.	8.2	34
24	Preparation, characterization of naringenin, β -cyclodextrin and carbon quantum dot antioxidant nanocomposites. <i>Food Chemistry</i> , 2022, 375, 131646.	8.2	34
25	Effect of the Fumigating with Essential Oils on the Microbiological Characteristics and Quality Changes of Refrigerated Turbot (<i>Scophthalmus maximus</i>) Fillets. <i>Food and Bioprocess Technology</i> , 2015, 8, 844-853.	4.7	33
26	The physiochemical and preservation properties of fish sarcoplasmic protein/chitosan composite films containing ginger essential oil emulsions. <i>Journal of Food Process Engineering</i> , 2020, 43, e13495.	2.9	33
27	Rapid evaluation of freshness of largemouth bass under different thawing methods using hyperspectral imaging. <i>Food Control</i> , 2021, 125, 108023.	5.5	33
28	Texture characteristics of chilled prepared Mandarin fish (<i>Siniperca chuatsi</i>) during storage. <i>International Journal of Food Properties</i> , 2018, 21, 242-254.	3.0	32
29	Effect of ultrasonic thawing on the water holding capacity, physicochemical properties and structure of frozen tuna (<i>Thunnus tonggol</i>) myofibrillar proteins. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5083-5091.	3.5	31
30	Effects of magnetic nanoparticles plus microwave on the thawing of largemouth bass (<i>Micropterus</i>)	8.2	31
31	Functional Properties and Bioactivities of Pine Nut (<i>Pinus gerardiana</i>) Protein Isolates and Its Enzymatic Hydrolysates. <i>Food and Bioprocess Technology</i> , 2013, 6, 2109-2117.	4.7	30
32	Effect of Herring Antifreeze Protein Combined with Chitosan Magnetic Nanoparticles on Quality Attributes in Red Sea Bream (<i>Pagrosomus major</i>). <i>Food and Bioprocess Technology</i> , 2019, 12, 409-421.	4.7	30
33	Denaturation Kinetics and Aggregation Mechanism of the Sarcoplasmic and Myofibril Proteins from Grass Carp During Microwave Processing. <i>Food and Bioprocess Technology</i> , 2018, 11, 417-426.	4.7	29
34	Effects of different thawing methods on physicochemical properties and structure of largemouth bass (<i>Micropterus salmoides</i>). <i>Journal of Food Science</i> , 2020, 85, 582-591.	3.1	29
35	Effects of different thawing methods on conformation and oxidation of myofibrillar protein from largemouth bass (<i>Micropterus salmoides</i>). <i>Journal of Food Science</i> , 2020, 85, 2470-2480.	3.1	25
36	Effects of vacuum or sous-vide cooking methods on the quality of largemouth bass (<i>Micropterus</i>)	3.0	24

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37	Comparative study on acid-soluble and pepsin-soluble collagens from skin and swim bladder of grass carp (<i>Ctenopharyngodon idella</i>). Journal of the Science of Food and Agriculture, 2016, 96, 815-821.	3.5	23
38	The effects of magnetic nanoparticles combined with microwave or far infrared thawing on the freshness and safety of red seabream (<i>Pagrus major</i>) fillets. LWT - Food Science and Technology, 2020, 128, 109456.	5.2	23
39	Biochemical, Nutritional, and Sensory Quality of the Low Salt Fermented Shrimp Paste. Journal of Aquatic Food Product Technology, 2017, 26, 706-718.	1.4	21
40	The effect of chitosan-essential oils complex coating on physicochemical, microbiological, and quality change of grass carp (<i>Ctenopharyngodon idella</i>) fillets. Journal of Food Safety, 2018, 38, e12399.	2.3	20
41	Effect of Partial Substitutes of NaCl on the Cold-Set Gelation of Grass Carp Myofibrillar Protein Mediated by Microbial Transglutaminase. Food and Bioprocess Technology, 2018, 11, 1876-1886.	4.7	20
42	Application of tea polyphenols in combination with 6-gingerol on shrimp paste of during storage: biogenic amines formation and quality determination. Frontiers in Microbiology, 2015, 6, 981.	3.5	19
43	Effects of different thawing methods on the quality of largemouth bass (<i>Micropterus salmonides</i>). LWT - Food Science and Technology, 2020, 120, 108908.	5.2	19
44	Effect of alginate coating enriched with 6-gingerol on the shelf life and quality changes of refrigerated red sea bream (<i>Pagrosomus major</i>) fillets. RSC Advances, 2015, 5, 36882-36889.	3.6	18
45	The neuroprotective and antioxidant activities of protein hydrolysates from grass carp (<i>Ctenopharyngodon idella</i>) skin. Journal of Food Science and Technology, 2015, 52, 3750-5.	2.8	15
46	The effects of CS@Fe ₃ O ₄ nanoparticles combined with microwave or far infrared thawing on microbial diversity of red seabream (<i>Pagrus major</i>) fillets based on high-throughput sequencing. Food Microbiology, 2020, 91, 103511.	4.2	15
47	Effect of egg albumen protein addition on physicochemical properties and nanostructure of gelatin from fish skin. Journal of Food Science and Technology, 2016, 53, 4224-4233.	2.8	14
48	Slow-Release and Nontoxic Pickering Emulsion Platform for Antimicrobial Peptide. Journal of Agricultural and Food Chemistry, 2020, 68, 7453-7466.	5.2	13
49	Effect of ultrasonic thawing on protein properties and muscle quality of Bonito. Journal of Food Processing and Preservation, 2021, 45, .	2.0	13
50	Compositions and antioxidant properties of protein hydrolysates from the skins of four carp species. International Journal of Food Science and Technology, 2015, 50, 2589-2597.	2.7	12
51	Physical quality changes of precooked Chinese shrimp <i>Fenneropenaeus chinensis</i> and correlation to water distribution and mobility by low-field NMR during frozen storage. Journal of Food Processing and Preservation, 2017, 41, e13220.	2.0	11
52	The Effect of Magnetic Nanoparticles Plus Microwave Thawing on the Volatile Flavor Characteristics of Largemouth Bass (<i>Micropterus salmoides</i>) Fillets. Food and Bioprocess Technology, 2019, 12, 1340-1351.	4.7	11
53	The impact of recrystallisation on the freeze-thaw cycles of red seabream (<i>Pagrus major</i>) fillets. International Journal of Food Science and Technology, 2019, 54, 1642-1650.	2.7	11
54	Effects of magnetic nanometer combined with radio frequency or microwave thawing on physicochemical properties of myofibrillary protein in sea bass. LWT - Food Science and Technology, 2022, 154, 112585.	5.2	11

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55	Influence of polyphenol-metal ion-coated ovalbumin/sodium alginate composite nanoparticles on the encapsulation of kaempferol/tannin acid. International Journal of Biological Macromolecules, 2022, 209, 1288-1297.	7.5	11
56	Effects of acid concentration and the UHP pretreatment on the gelatinisation of collagen and the properties of extracted gelatins. International Journal of Food Science and Technology, 2016, 51, 1228-1235.	2.7	8
57	Purification, characterisation, and thermal denaturation of polyphenoloxidase from prawns (<i>Penaeus vannamei</i>). International Journal of Food Properties, 2017, 20, S3345-S3359.	3.0	8
58	Viscoelastic and Functional Properties of Cod-Bone Gelatin in the Presence of Xylitol and Stevioside. Frontiers in Chemistry, 2018, 6, 111.	3.6	8
59	pH-Sensitive μ -polylysine/polyaspartic acid/zein nanofiber membranes for the targeted release of polyphenols. Food and Function, 2022, 13, 6792-6801.	4.6	8
60	Changes in quality of low-moisture conditioned pine nut (<i>Pinus gerardiana</i>) under near freezing temperature storage. CYTA - Journal of Food, 2013, 11, 216-222.	1.9	6
61	Ultrastructure characteristics and quality changes of low-moisture Chilgoza pine nut (<i>Pinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj	1.9	6
62	Effects of xylitol and stevioside on the physical and rheological properties of gelatin from cod skin. Food Science and Technology International, 2018, 24, 639-650.	2.2	6
63	Preparation and physicochemical stability of tomato seed oil microemulsions. Journal of Food Science, 2021, 86, 5385-5396.	3.1	4
64	Production mechanism of semicarbazide from protein in Chinese softshell turtles at different drying temperatures based on TMT-tagged quantitative proteomics. Journal of Food Composition and Analysis, 2021, 99, 103872.	3.9	2
65	Understanding of physicochemical properties and antioxidant activity of ovalbumin-sodium alginate composite nanoparticle-encapsulated kaempferol/tannin acid. RSC Advances, 2022, 12, 18115-18126.	3.6	2
66	The Effects of Grass Carp Skin Gelatin and Whey Protein Interactions on Rheological and Textural Properties and Nanostructure. Journal of Aquatic Food Product Technology, 2017, 26, 790-800.	1.4	1