

Luyun Cai

List of Publications by Year in Descending Order

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Version: 2024-04-19

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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.

63

papers

1,254

citations

20

h-index

32

g-index

67

ext. papers

1,761

ext. citations

5.2

avg, IF

5.08

L-index

#	Paper	IF	Citations
63	Effects of magnetic nanometer combined with radio frequency or microwave thawing on physicochemical properties of myofibrillary protein in sea bass. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112585	5.4	0
62	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	6.2	10
61	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	8.5	5
60	Preparation and physicochemical stability of tomato seed oil microemulsions. <i>Journal of Food Science</i> , 2021 , 86, 5385	3.4	0
59	Preparation, characterization of naringenin, β -cyclodextrin and carbon quantum dot antioxidant nanocomposites. <i>Food Chemistry</i> , 2021 , 375, 131646	8.5	4
58	Production mechanism of semicarbazide from protein in Chinese softshell turtles at different drying temperatures based on TMT-tagged quantitative proteomics. <i>Journal of Food Composition and Analysis</i> , 2021 , 99, 103872	4.1	1
57	Effect of ultrasonic thawing on protein properties and muscle quality of Bonito. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	3
56	Rapid evaluation of freshness of largemouth bass under different thawing methods using hyperspectral imaging. <i>Food Control</i> , 2021 , 125, 108023	6.2	18
55	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	5.1	10
54	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	8.5	16
53	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. <i>LWT - Food Science and Technology</i> , 2020 , 128, 109456	5.4	10
52	Slow-Release and Nontoxic Pickering Emulsion Platform for Antimicrobial Peptide. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7453-7466	5.7	5
51	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	3.4	15
50	The effects of CS@FeO nanoparticles combined with microwave or far infrared thawing on microbial diversity of red seabream (<i>Pagrus major</i>) fillets based on high-throughput sequencing. <i>Food Microbiology</i> , 2020 , 91, 103511	6	6
49	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	5.1	11
48	Effects of different thawing methods on the quality of largemouth bass (<i>Micropterus salmonides</i>). <i>LWT - Food Science and Technology</i> , 2020 , 120, 108908	5.4	12
47	The physicochemical 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	2.4	10

46	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	3.4	9
45	The Effect of Magnetic Nanoparticles Plus Microwave Thawing on the Volatile Flavor Characteristics of Largemouth Bass (<i>Micropterus salmoides</i>) Fillets. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1340-1351	5.1	3
44	Characterization of gelatin/chitosan ploymer films integrated with docosahexaenoic acids fabricated by different methods. <i>Scientific Reports</i> , 2019 , 9, 8375	4.9	20
43	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	4.3	13
42	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	8.9	43
41	Effect of vacuum impregnation of red sea bream (<i>Pagrosomus major</i>) with herring AFP combined with CS@FeO nanoparticles during freeze-thaw cycles. <i>Food Chemistry</i> , 2019 , 291, 139-148	8.5	39
40	Effects of magnetic nanoparticles plus microwave on the thawing of largemouth bass (<i>Micropterus salmoides</i>) fillets based on iTRAQ quantitative proteomics. <i>Food Chemistry</i> , 2019 , 286, 506-514	8.5	14
39	Recent Advances in Food Thawing Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 953-970	16.4	53
38	Effects of vacuum or sous-vide cooking methods on the quality of largemouth bass (<i>Micropterus salmoides</i>). <i>International Journal of Gastronomy and Food Science</i> , 2019 , 18, 100181	2.8	9
37	The impact of recrystallisation on the freeze-thaw cycles of red seabream (<i>Pagrus major</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1642-1650	3.8	3
36	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	5.1	7
35	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	5.4	27
34	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	20
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	5.1	15
32	The effect of chitosan-essential oils complex coating on physicochemical, microbiological, and quality change of grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>Journal of Food Safety</i> , 2018 , 38, e12399	2	13
31	Viscoelastic and Functional Properties of Cod-Bone Gelatin in the Presence of Xylitol and Stevioside. <i>Frontiers in Chemistry</i> , 2018 , 6, 111	5	5
30	Effect of Partial Substitutes of NaCl on the Cold-Set Gelation of Grass Carp Myofibrillar Protein Mediated by Microbial Transglutaminase. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1876-1886	5.1	10
29	Ultrasound or microwave vacuum thawing of red seabream (<i>Pagrus major</i>) fillets. <i>Ultrasonics Sonochemistry</i> , 2018 , 47, 122-132	8.9	55

28	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	8.5	51
27	Effects of xylitol and stevioside on the physical and rheological properties of gelatin from cod skin. <i>Food Science and Technology International</i> , 2018 , 24, 639-650	2.6	4
26	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. <i>Food Hydrocolloids</i> , 2017 , 67, 157-165	10.6	32
25	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. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13220	2.1	9
24	Biochemical, Nutritional, and Sensory Quality of the Low Salt Fermented Shrimp Paste. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 706-718	1.6	9
23	The Effects of Grass Carp Skin Gelatin and Whey Protein Interactions on Rheological and Textural Properties and Nanostructure. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 790-800	1.6	1
22	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	5.4	27
21	Purification, characterisation, and thermal denaturation of polyphenoloxidase from prawns (<i>Penaeus vannamei</i>). <i>International Journal of Food Properties</i> , 2017 , 20, S3345-S3359	3	7
20	Ultrastructure characteristics and quality changes of low-moisture Chilgoza pine nut (<i>Pinus gerardiana</i>) during the near-freezing-temperature storage. <i>CYTA - Journal of Food</i> , 2017 , 15, 466-473	2.3	5
19	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	8.9	21
18	Comparative study on acid-soluble and pepsin-soluble collagens from skin and swim bladder of grass carp (<i>Ctenopharyngodon idella</i>). <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 815-21	4.3	14
17	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	5.4	48
16	Effects of acid concentration and the UHP pretreatment on the gelatinisation of collagen and the properties of extracted gelatins. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1228-1235	3.8	7
15	Effect of egg albumen protein addition on physicochemical properties and nanostructure of gelatin from fish skin. <i>Journal of Food Science and Technology</i> , 2016 , 53, 4224-4233	3.3	9
14	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	5.1	27
13	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	6.2	51
12	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. <i>RSC Advances</i> , 2015 , 5, 36882-36889	3.7	14
11	The neuroprotective and antioxidant activities of protein hydrolysates from grass carp (<i>Ctenopharyngodon idella</i>) skin. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3750-5	3.3	12

10	Compositions and antioxidant properties of protein hydrolysates from the skins of four carp species. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2589-2597	3.8	9
9	Application of tea polyphenols in combination with 6-gingerol on shrimp paste of during storage: biogenic amines formation and quality determination. <i>Frontiers in Microbiology</i> , 2015 , 6, 981	5.7	16
8	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	5.1	98
7	Effect of Chitosan Coating Enriched with Ergothioneine on Quality Changes of Japanese Sea Bass (<i>Lateolabrax japonicas</i>). <i>Food and Bioprocess Technology</i> , 2014 , 7, 2281-2290	5.1	27
6	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, 82-9	8.5	57
5	Effects of different freezing treatments on physicochemical responses and microbial characteristics of Japanese sea bass (<i>Lateolabrax japonicas</i>) fillets during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2014 , 59, 122-129	5.4	53
4	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	5.1	23
3	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	3	43
2	Changes in quality of low-moisture conditioned pine nut (<i>Pinus gerardiana</i>) under near freezing temperature storage. <i>CYTA - Journal of Food</i> , 2013 , 11, 216-222	2.3	6
1	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, 1693-9	8.5	79