

Luyun Cai

List of Publications by Year in descending order

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66
papers

2,255
citations

172207

29
h-index

243296

44
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67
all docs

67
docs citations

67
times ranked

1894
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.8	70
2	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.	4.2	34
3	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.	2.5	11
4	Preparation, characterization of naringenin, β -cyclodextrin and carbon quantum dot antioxidant nanocomposites. <i>Food Chemistry</i> , 2022, 375, 131646.	4.2	34
5	Influence of polyphenol-metal ion-coated ovalbumin/sodium alginate composite nanoparticles on the encapsulation of kaempferol/tannin acid. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1288-1297.	3.6	11
6	pH-Sensitive μ -polylysine/polyaspartic acid/zein nanofiber membranes for the targeted release of polyphenols. <i>Food and Function</i> , 2022, 13, 6792-6801.	2.1	8
7	Understanding of physicochemical properties and antioxidant activity of ovalbumin β -sodium alginate composite nanoparticle-encapsulated kaempferol/tannin acid. <i>RSC Advances</i> , 2022, 12, 18115-18126.	1.7	2
8	Effect of ultrasonic thawing on protein properties and muscle quality of Bonito. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	13
9	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.	1.9	2
10	Rapid evaluation of freshness of largemouth bass under different thawing methods using hyperspectral imaging. <i>Food Control</i> , 2021, 125, 108023.	2.8	33
11	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.	2.6	43
12	Preparation and physicochemical stability of tomato seed oil microemulsions. <i>Journal of Food Science</i> , 2021, 86, 5385-5396.	1.5	4
13	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.	2.6	45
14	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.	2.5	19
15	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.	1.5	33
16	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.	1.5	25
17	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.	4.2	37
18	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.	2.5	23

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19	Slow-Release and Nontoxic Pickering Emulsion Platform for Antimicrobial Peptide. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7453-7466.	2.4	13
20	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.	1.5	29
21	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. <i>Food Microbiology</i> , 2020, 91, 103511.	2.1	15
22	Recent Advances in Food Thawing Technologies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 953-970.	5.9	83
23	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.	2.6	11
24	Characterization of gelatin/chitosan polymer films integrated with docosahexaenoic acids fabricated by different methods. <i>Scientific Reports</i> , 2019, 9, 8375.	1.6	39
25	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.	1.7	31
26	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.	3.8	104
27	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.	4.2	82
28	Effects of magnetic nanoparticles plus microwave on the thawing of largemouth bass (<i>Micropterus</i>)	4.2	31
29	Effects of vacuum or sous-vide cooking methods on the quality of largemouth bass (<i>Micropterus</i>)	1.8	24
30	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.	1.3	11
31	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.	2.6	30
32	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.	2.5	47
33	Texture characteristics of chilled prepared Mandarin fish (<i>Siniperca chuatsi</i>) during storage. <i>International Journal of Food Properties</i> , 2018, 21, 242-254.	1.3	32
34	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.	2.6	29
35	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.	1.1	20
36	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.	2.6	20

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37	Ultrasound or microwave vacuum thawing of red seabream (<i>Pagrus major</i>) fillets. <i>Ultrasonics Sonochemistry</i> , 2018, 47, 122-132.	3.8	91
38	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.	4.2	105
39	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.	1.1	6
40	Viscoelastic and Functional Properties of Cod-Bone Gelatin in the Presence of Xylitol and Stevioside. <i>Frontiers in Chemistry</i> , 2018, 6, 111.	1.8	8
41	Confectionery gels: Effects of low calorie sweeteners on the rheological properties and microstructure of fish gelatin. <i>Food Hydrocolloids</i> , 2017, 67, 157-165.	5.6	52
42	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.	0.9	11
43	Biochemical, Nutritional, and Sensory Quality of the Low Salt Fermented Shrimp Paste. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 706-718.	0.6	21
44	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.	0.6	1
45	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.	2.5	34
46	Purification, characterisation, and thermal denaturation of polyphenoloxidase from prawns (<i>Penaeus vannamei</i>). <i>International Journal of Food Properties</i> , 2017, 20, S3345-S3359.	1.3	8
47	Ultrastructure characteristics and quality changes of low-moisture Chilgoza pine nut (<i>Pinus</i>) Tj ETQq1 1 0.784314 rBT /Overlock 10 10	0.9	6
48	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.	3.8	34
49	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.	1.3	8
50	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.	1.4	14
51	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.	2.5	71
52	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, 815-821.	1.7	23
53	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.	1.4	15
54	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.	1.3	12

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55	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.	1.5	19
56	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.	1.6	129
57	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.	2.6	33
58	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.	2.8	78
59	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.	1.7	18
60	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.	2.6	41
61	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.	4.2	72
62	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.	2.5	70
63	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.	2.6	30
64	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.	1.0	51
65	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.	0.9	6
66	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.	4.2	90