Ting Zhang

List of Publications by Year
in descending order

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57	1,333	361296	395590
papers	citations	20	33
		h-index	g-index

57	57	57	997
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Intracellular ROS scavenging and antioxidant enzyme regulating capacities of corn gluten meal-derived antioxidant peptides in HepG2 cells. Food Research International, 2016, 90, 33-41.	2.9	153
2	Egg white peptides ameliorate dextran sulfate sodium-induced acute colitis symptoms by inhibiting the production of pro-inflammatory cytokines and modulation of gut microbiota composition. Food Chemistry, 2021, 360, 129981.	4.2	70
3	A study on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. Food Chemistry, 2019, 286, 530-536.	4.2	69
4	Anti-oxidative and anti-apoptosis effects of egg white peptide, Trp-Asn-Trp-Ala-Asp, against H₂O₂-induced oxidative stress in human embryonic kidney 293 cells. Food and Function, 2014, 5, 3179-3188.	2.1	60
5	Ultrasound-assisted Maillard reaction of ovalbumin/xylose: The enhancement of functional properties and its mechanism. Ultrasonics Sonochemistry, 2021, 73, 105477.	3.8	55
6	Hydrolysis and transepithelial transport of two corn gluten derived bioactive peptides in human Caco-2 cell monolayers. Food Research International, 2018, 106, 475-480.	2.9	49
7	Direct inhibition of Keap1â€“Nrf2 interaction by egg-derived peptides DKK and DDW revealed by molecular docking and fluorescence polarization. RSC Advances, 2017, 7, 34963-34971.	1.7	47
8	Digestion and absorption of an egg white ACE-inhibitory peptide in human intestinal Caco-2 cell monolayers. International Journal of Food Sciences and Nutrition, 2016, 67, 111-116.	1.3	45
9	Molecular structural modification of egg white protein by pH-shifting for improving emulsifying capacity and stability. Food Hydrocolloids, 2021, 121, 107071.	5.6	45
10	Ferulic acid-ovalbumin protein nanoparticles: Structure and foaming behavior. Food Research International, 2020, 136, 109311.	2.9	39
11	Fabrication of N-acetyl-l-cysteine and l-cysteine functionalized chitosan-casein nanohydrogels for entrapment of hydrophilic and hydrophobic bioactive compounds. Food Hydrocolloids, 2019, 96, 377-384.	5.6	34
12	Mild heating assisted alkaline pH shifting modify the egg white protein: The mechanism and the enhancement of emulsifying properties. LWT - Food Science and Technology, 2021, 151, 112094.	2.5	31
13	Identification of antioxidant peptides derived from eggâ€white protein and its protective effects on H₂O₂â€induced cell damage. International Journal of Food Science and Technology, 2019, 54, 2219-2227.	1.3	30
14	<scp>l</scp>-Arginine/<scp>l</scp>-lysine functionalized chitosanâ€“casein coreâ€“shell and pH-responsive nanoparticles: fabrication, characterization and bioavailability enhancement of hydrophobic and hydrophilic bioactive compounds. Food and Function, 2020, 11, 4638-4647.	2.1	28
15	Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. Food Chemistry, 2022, 372, 131266.	4.2	28
16	Corn gluten hydrolysate regulates the expressions of antioxidant defense and ROS metabolism relevant genes in H2O2-induced HepG2 cells. Journal of Functional Foods, 2018, 42, 362-370.	1.6	26
17	Ions-induced ovalbumin foaming properties enhancement: Structural, rheological, and molecular aggregation mechanism. Food Hydrocolloids, 2022, 124, 107221.	5.6	26
18	Effect of glycation degree on the structure and digestion properties of ovalbumin: A study of amino acids and peptides release after in vitro gastrointestinal simulated digestion. Food Chemistry, 2022, 373, 131331.	4.2	26

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19	Effect of glycation degree on the in vitro simulated gastrointestinal digestion: A promising formulation for egg white gel with controlled digestibility. Food Chemistry, 2021, 349, 129096.	4.2	24
20	Bifunctional peptides with antioxidant and angiotensinâ€converting enzyme inhibitory activity in vitro from egg white hydrolysates. Journal of Food Biochemistry, 2020, 44, e13347.	1.2	22
21	Structural characteristics and foaming properties of ovalbumin - Caffeic acid complex. LWT - Food Science and Technology, 2021, 146, 111383.	2.5	22
22	Importance of Terminal Amino Acid Residues to the Transport of Oligopeptides across the Caco-2 Cell Monolayer. Journal of Agricultural and Food Chemistry, 2017, 65, 7705-7712.	2.4	21
23	Electron beam irradiation-induced structural changes increase the antioxidant activities of egg white protein. LWT - Food Science and Technology, 2019, 111, 846-852.	2.5	21
24	Co-encapsulation of Egg-White-Derived Peptides (EWDP) and Curcumin within the Polysaccharide-Based Amphiphilic Nanoparticles for Promising Oral Bioavailability Enhancement: Role of EWDP. Journal of Agricultural and Food Chemistry, 2022, 70, 5126-5136.	2.4	19
25	Co-assembly of egg white-derived peptides and protein-polysaccharide complexes for curcumin encapsulation: The enhancement of stability, redispersibility, and bioactivity. Food Chemistry, 2022, 394, 133496.	4.2	19
26	Structural requirements and interaction mechanisms of ACE inhibitory peptides: molecular simulation and thermodynamics studies on LAPYK and its modified peptides. Food Science and Human Wellness, 2022, 11, 1623-1630.	2.2	19
27	Potential targets and the action mechanism of food-derived dipeptides on colitis: network pharmacology and bioinformatics analysis. Food and Function, 2021, 12, 5989-6000.	2.1	18
28	Relationship of co-gelation and co-aggregation on egg white ovalbumin-lysozyme heteroprotein complex: Formation and thermodynamics. Food Chemistry, 2022, 388, 133030.	4.2	17
29	Individual and combined antioxidant effects of ginsenoside F2 and cyanidin-3-O-glucoside in human embryonic kidney 293 cells. RSC Advances, 2016, 6, 81092-81100.	1.7	16
30	Effect of the degree of glycation on the stability and aggregation of bovine serum albumin. Food Hydrocolloids, 2020, 106, 105892.	5.6	16
31	Transcriptome analysis reveals the hepatoprotective mechanism of soybean meal peptides against alcohol-induced acute liver injury mice. Food and Chemical Toxicology, 2021, 154, 112353.	1.8	14
32	Ions-regulated aggregation kinetics for egg white protein: A promising formulation with controlled gelation and rheological properties. International Journal of Biological Macromolecules, 2022, 200, 263-272.	3.6	14
33	N-Acetyl-<scp>l</scp>-cysteine/<scp>l</scp>-Cysteine-Functionalized Chitosanâ^'Î²-Lactoglobulin Self-Assembly Nanoparticles: A Promising Way for Oral Delivery of Hydrophilic and Hydrophobic Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2019, 67, 12511-12519.	2.4	13
34	Individual and Synergistic Antioxidant Effects of Dipeptides in In Vitro Antioxidant Evaluation Systems. International Journal of Peptide Research and Therapeutics, 2019, 25, 391-399.	0.9	13
35	Stability of oil-in-water emulsions improved by ovalbumin-procyanidins mixture: A promising substrate with emulsifying and antioxidant activity. Colloids and Surfaces B: Biointerfaces, 2022, 215, 112473.	2.5	12
36	Tailoring the physicochemical stability and delivery properties of emulsions stabilized by egg white microgel particles via glycation: Role of interfacial particle network and digestive metabolites. Food Hydrocolloids, 2022, 131, 107833.	5.6	12

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37	Activity Prediction and Molecular Mechanism of Bovine Blood Derived Angiotensin I-Converting Enzyme Inhibitory Peptides. PLoS ONE, 2015, 10, e0119598.	1.1	11
38	The beneficial effect of ginsenosides extracted by pulsed electric field against hydrogen peroxide-induced oxidative stress in HEK-293 cells. Journal of Ginseng Research, 2017, 41, 169-179.	3.0	11
39	Antioxidant Synergetic Effect Between the Peptides Derived from the Egg White Pentapeptide Trp-Asn-Trp-Ala-Asp. International Journal of Peptide Research and Therapeutics, 2017, 23, 509-518.	0.9	11
40	Supplementation of egg white peptides on attenuating skin mechanical damage symptoms: a promising way to accelerate wound healing process. Food and Function, 2021, 12, 7688-7698.	2.1	11
41	Application of <scp>Î³â€cyclodextrin</scp>â€lysozyme as host materials for encapsulation of curcumin: characterization, stability, and controlled release properties. Journal of the Science of Food and Agriculture, 2022, 102, 5925-5934.	1.7	11
42	Construction and Application of Membrane-Bound Angiotensin-I Converting Enzyme System: A New Approach for the Evaluation of Angiotensin-I Converting Enzyme Inhibitory Peptides. Journal of Agricultural and Food Chemistry, 2020, 68, 5723-5731.	2.4	10
43	The fabrication, characterization, and application of chitosanâ€“NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions. Food and Function, 2022, 13, 1408-1420.	2.1	9
44	Fermented egg-milk beverage alleviates dextran sulfate sodium-induced colitis in mice through the modulation of intestinal flora and short-chain fatty acids. Food and Function, 2022, 13, 702-715.	2.1	9
45	Effect of ultrasoundâ€irradiation combined pretreatment on the foamability of liquid egg white. Journal of Food Science, 2020, 85, 4312-4318.	1.5	8
46	Lipid oxidation induced egg white protein foaming properties enhancement: The mechanism study revealed by high resolution mass spectrometry. Food Research International, 2022, 152, 110713.	2.9	8
47	Egg White Peptides Increased the Membrane Liquid-Ordered Phase of Giant Unilamellar Vesicles: Visualization, Localization, and Phase Regulation Mechanism. Journal of Agricultural and Food Chemistry, 2022, 70, 2042-2050.	2.4	8
48	Interaction between tangeretin and ovalbumin to reduce the allergic effects of ovalbumin. Chemical Research in Chinese Universities, 2016, 32, 556-560.	1.3	7
49	Data on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. Data in Brief, 2020, 28, 104841.	0.5	7
50	A self-assembled amphiphilic polysaccharide-based co-delivery system for egg white derived peptides and curcumin with oral bioavailability enhancement. Food and Function, 2021, 12, 10512-10523.	2.1	7
51	Physicochemical and sensory properties of egg curd as affected by raw materials and lecithin. Journal of Food Processing and Preservation, 2021, 45, e15783.	0.9	7
52	In vivo and in silico studies on the mechanisms of egg white peptides in relieving acute colitis symptoms. Food and Function, 2021, 12, 12774-12787.	2.1	7
53	Egg White-Derived Peptides QVPLW and LCAY Inhibit the Activity of Angiotensin I-Converting Enzyme in Human Umbilical Vein Endothelial Cells by Suppressing Its Recruitment into Lipid Rafts. Journal of Agricultural and Food Chemistry, 2021, 69, 10350-10357.	2.4	6
54	Study on Alkaline Protease Immobilized on Mesoporous Materials. Asian Journal of Chemistry, 2014, 26, 1139-1144.	0.1	5

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55	Identification and Inhibitory Mechanism of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Bovine Hemoglobin. Protein Journal, 2017, 36, 166-173.	0.7	4
56	Bovine Hemoglobin Derived Peptide Asnâ€Pheâ€Glyâ€Lys Inhibits Pancreatic Cancer Cells Metastasis by Targeting Secreted Hsp90Î±. Journal of Food Science, 2017, 82, 3005-3012.	1.5	3
57	THE FORMULA AND TECHNOLOGY OPTIMIZATION OF GINSENG WHEY PROTEIN POLYPEPTIDE BEVERAGE. , 2016, , .		0