

Ting Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

57
papers

1,333
citations

361296

20
h-index

395590

33
g-index

57
all docs

57
docs citations

57
times ranked

997
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipid oxidation induced egg white protein foaming properties enhancement: The mechanism study revealed by high resolution mass spectrometry. <i>Food Research International</i> , 2022, 152, 110713.	2.9	8
2	Ions-induced ovalbumin foaming properties enhancement: Structural, rheological, and molecular aggregation mechanism. <i>Food Hydrocolloids</i> , 2022, 124, 107221.	5.6	26
3	Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. <i>Food Chemistry</i> , 2022, 372, 131266.	4.2	28
4	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. <i>Food Chemistry</i> , 2022, 373, 131331.	4.2	26
5	The fabrication, characterization, and application of chitosan- NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions. <i>Food and Function</i> , 2022, 13, 1408-1420.	2.1	9
6	Ions-regulated aggregation kinetics for egg white protein: A promising formulation with controlled gelation and rheological properties. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 263-272.	3.6	14
7	Fermented egg-milk beverage alleviates dextran sulfate sodium-induced colitis in mice through the modulation of intestinal flora and short-chain fatty acids. <i>Food and Function</i> , 2022, 13, 702-715.	2.1	9
8	Egg White Peptides Increased the Membrane Liquid-Ordered Phase of Giant Unilamellar Vesicles: Visualization, Localization, and Phase Regulation Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2042-2050.	2.4	8
9	Stability of oil-in-water emulsions improved by ovalbumin-procyanidins mixture: A promising substrate with emulsifying and antioxidant activity. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022, 215, 112473.	2.5	12
10	Application of β -cyclodextrin-lysozyme as host materials for encapsulation of curcumin: characterization, stability, and controlled release properties. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5925-5934.	1.7	11
11	Co-encapsulation of Egg-White-Derived Peptides (EWDP) and Curcumin within the Polysaccharide-Based Amphiphilic Nanoparticles for Promising Oral Bioavailability Enhancement: Role of EWDP. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5126-5136.	2.4	19
12	Relationship of co-gelation and co-aggregation on egg white ovalbumin-lysozyme heteroprotein complex: Formation and thermodynamics. <i>Food Chemistry</i> , 2022, 388, 133030.	4.2	17
13	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. <i>Food Hydrocolloids</i> , 2022, 131, 107833.	5.6	12
14	Co-assembly of egg white-derived peptides and protein-polysaccharide complexes for curcumin encapsulation: The enhancement of stability, redispersibility, and bioactivity. <i>Food Chemistry</i> , 2022, 394, 133496.	4.2	19
15	Structural requirements and interaction mechanisms of ACE inhibitory peptides: molecular simulation and thermodynamics studies on LAPYK and its modified peptides. <i>Food Science and Human Wellness</i> , 2022, 11, 1623-1630.	2.2	19
16	A self-assembled amphiphilic polysaccharide-based co-delivery system for egg white derived peptides and curcumin with oral bioavailability enhancement. <i>Food and Function</i> , 2021, 12, 10512-10523.	2.1	7
17	Supplementation of egg white peptides on attenuating skin mechanical damage symptoms: a promising way to accelerate wound healing process. <i>Food and Function</i> , 2021, 12, 7688-7698.	2.1	11
18	Potential targets and the action mechanism of food-derived dipeptides on colitis: network pharmacology and bioinformatics analysis. <i>Food and Function</i> , 2021, 12, 5989-6000.	2.1	18

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19	Ultrasound-assisted Maillard reaction of ovalbumin/xylose: The enhancement of functional properties and its mechanism. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105477.	3.8	55
20	Effect of glycation degree on the in vitro simulated gastrointestinal digestion: A promising formulation for egg white gel with controlled digestibility. <i>Food Chemistry</i> , 2021, 349, 129096.	4.2	24
21	Structural characteristics and foaming properties of ovalbumin - Caffeic acid complex. <i>LWT - Food Science and Technology</i> , 2021, 146, 111383.	2.5	22
22	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. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10350-10357.	2.4	6
23	Physicochemical and sensory properties of egg curd as affected by raw materials and lecithin. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15783.	0.9	7
24	Transcriptome analysis reveals the hepatoprotective mechanism of soybean meal peptides against alcohol-induced acute liver injury mice. <i>Food and Chemical Toxicology</i> , 2021, 154, 112353.	1.8	14
25	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. <i>Food Chemistry</i> , 2021, 360, 129981.	4.2	70
26	Mild heating assisted alkaline pH shifting modify the egg white protein: The mechanism and the enhancement of emulsifying properties. <i>LWT - Food Science and Technology</i> , 2021, 151, 112094.	2.5	31
27	Molecular structural modification of egg white protein by pH-shifting for improving emulsifying capacity and stability. <i>Food Hydrocolloids</i> , 2021, 121, 107071.	5.6	45
28	<i>In vivo</i> and <i>in silico</i> studies on the mechanisms of egg white peptides in relieving acute colitis symptoms. <i>Food and Function</i> , 2021, 12, 12774-12787.	2.1	7
29	Data on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. <i>Data in Brief</i> , 2020, 28, 104841.	0.5	7
30	Effect of ultrasound irradiation combined pretreatment on the foamability of liquid egg white. <i>Journal of Food Science</i> , 2020, 85, 4312-4318.	1.5	8
31	Construction and Application of Membrane-Bound Angiotensin-I Converting Enzyme System: A New Approach for the Evaluation of Angiotensin-I Converting Enzyme Inhibitory Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5723-5731.	2.4	10
32	Bifunctional peptides with antioxidant and angiotensin converting enzyme inhibitory activity in vitro from egg white hydrolysates. <i>Journal of Food Biochemistry</i> , 2020, 44, e13347.	1.2	22
33	Arginine-lysine functionalized chitosan casein core shell and pH-responsive nanoparticles: fabrication, characterization and bioavailability enhancement of hydrophobic and hydrophilic bioactive compounds. <i>Food and Function</i> , 2020, 11, 4638-4647.	2.1	28
34	Effect of the degree of glycation on the stability and aggregation of bovine serum albumin. <i>Food Hydrocolloids</i> , 2020, 106, 105892.	5.6	16
35	Ferulic acid-ovalbumin protein nanoparticles: Structure and foaming behavior. <i>Food Research International</i> , 2020, 136, 109311.	2.9	39
36	N-Acetyl-cysteine-Cysteine-Functionalized Chitosan ² -Lactoglobulin Self-Assembly Nanoparticles: A Promising Way for Oral Delivery of Hydrophilic and Hydrophobic Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12511-12519.	2.4	13

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37	Fabrication of N-acetyl-L-cysteine and L-cysteine functionalized chitosan-casein nanohydrogels for entrapment of hydrophilic and hydrophobic bioactive compounds. <i>Food Hydrocolloids</i> , 2019, 96, 377-384.	5.6	34
38	Electron beam irradiation-induced structural changes increase the antioxidant activities of egg white protein. <i>LWT - Food Science and Technology</i> , 2019, 111, 846-852.	2.5	21
39	A study on the preparation of chitosan-tripolyphosphate nanoparticles and its entrapment mechanism for egg white derived peptides. <i>Food Chemistry</i> , 2019, 286, 530-536.	4.2	69
40	Identification of antioxidant peptides derived from egg white protein and its protective effects on H ₂ O ₂ -induced cell damage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2219-2227.	1.3	30
41	Individual and Synergistic Antioxidant Effects of Dipeptides in In Vitro Antioxidant Evaluation Systems. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 391-399.	0.9	13
42	Corn gluten hydrolysate regulates the expressions of antioxidant defense and ROS metabolism relevant genes in H ₂ O ₂ -induced HepG2 cells. <i>Journal of Functional Foods</i> , 2018, 42, 362-370.	1.6	26
43	Hydrolysis and transepithelial transport of two corn gluten derived bioactive peptides in human Caco-2 cell monolayers. <i>Food Research International</i> , 2018, 106, 475-480.	2.9	49
44	The beneficial effect of ginsenosides extracted by pulsed electric field against hydrogen peroxide-induced oxidative stress in HEK-293 cells. <i>Journal of Ginseng Research</i> , 2017, 41, 169-179.	3.0	11
45	Antioxidant Synergetic Effect Between the Peptides Derived from the Egg White Pentapeptide Trp-Asn-Trp-Ala-Asp. <i>International Journal of Peptide Research and Therapeutics</i> , 2017, 23, 509-518.	0.9	11
46	Identification and Inhibitory Mechanism of Angiotensin I-Converting Enzyme Inhibitory Peptides Derived from Bovine Hemoglobin. <i>Protein Journal</i> , 2017, 36, 166-173.	0.7	4
47	Bovine Hemoglobin Derived Peptide Asn-Phe-Gly-Lys Inhibits Pancreatic Cancer Cells Metastasis by Targeting Secreted Hsp90. <i>Journal of Food Science</i> , 2017, 82, 3005-3012.	1.5	3
48	Direct inhibition of Keap1-Nrf2 interaction by egg-derived peptides DKK and DDW revealed by molecular docking and fluorescence polarization. <i>RSC Advances</i> , 2017, 7, 34963-34971.	1.7	47
49	Importance of Terminal Amino Acid Residues to the Transport of Oligopeptides across the Caco-2 Cell Monolayer. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7705-7712.	2.4	21
50	Individual and combined antioxidant effects of ginsenoside F2 and cyanidin-3-O-glucoside in human embryonic kidney 293 cells. <i>RSC Advances</i> , 2016, 6, 81092-81100.	1.7	16
51	Interaction between tangeretin and ovalbumin to reduce the allergic effects of ovalbumin. <i>Chemical Research in Chinese Universities</i> , 2016, 32, 556-560.	1.3	7
52	Intracellular ROS scavenging and antioxidant enzyme regulating capacities of corn gluten meal-derived antioxidant peptides in HepG2 cells. <i>Food Research International</i> , 2016, 90, 33-41.	2.9	153
53	Digestion and absorption of an egg white ACE-inhibitory peptide in human intestinal Caco-2 cell monolayers. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 111-116.	1.3	45
54	THE FORMULA AND TECHNOLOGY OPTIMIZATION OF GINSENG WHEY PROTEIN POLYPEPTIDE BEVERAGE. , 2016, , .		0

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55	Activity Prediction and Molecular Mechanism of Bovine Blood Derived Angiotensin I-Converting Enzyme Inhibitory Peptides. PLoS ONE, 2015, 10, e0119598.	1.1	11
56	Study on Alkaline Protease Immobilized on Mesoporous Materials. Asian Journal of Chemistry, 2014, 26, 1139-1144.	0.1	5
57	Anti-oxidative and anti-apoptosis effects of egg white peptide, Trp-Asn-Trp-Ala-Asp, against H ₂ O ₂ -induced oxidative stress in human embryonic kidney 293 cells. Food and Function, 2014, 5, 3179-3188.	2.1	60