

# Bei-Wei Zhu

## List of Publications by Year in descending order

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138  
papers

3,205  
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136740

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243296

44  
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138  
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138  
docs citations

138  
times ranked

2658  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , 2020, 11, 7415-7420.	2.1	140
2	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in High-Fat Diet-Fed Mice. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800446.	1.5	128
3	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1569-1575.	2.4	80
4	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC-MS-QTOF combined with purge and trap and solvent-assisted flavor evaporation. <i>Food Research International</i> , 2019, 115, 32-43.	2.9	69
5	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , 2019, 286, 241-249.	4.2	64
6	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2143-2150.	2.4	63
7	Extrusion of Antarctic krill ( <i>Euphausia superba</i> ) meal and its effect on oil extraction. <i>International Journal of Food Science and Technology</i> , 2015, 50, 633-639.	1.3	59
8	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 502-512.	3.6	57
9	Antioxidant activity of sulphated polysaccharide conjugates from abalone ( <i>Haliotis discus hannai</i> ) Tj ETQq1 1 0.784314 rgBT /Overl	1.6	55
10	Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber ( <i>Stichopus japonicus</i> ) and its tissue distribution in body wall. <i>Food Chemistry</i> , 2014, 158, 192-199.	4.2	52
11	Shortening Fermentation Period and Quality Improvement of Fermented Fish, Chouguiyu, by Co-inoculation of <i>Lactococcus lactis</i> M10 and <i>Weissella cibaria</i> M3. <i>Frontiers in Microbiology</i> , 2018, 9, 3003.	1.5	49
12	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel ( <i>Muraenesox cinereus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2862-2869.	2.4	48
13	Simultaneous quantification of free amino acids and 5'-nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , 2018, 268, 57-65.	4.2	48
14	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2017, 219, 419-427.	4.2	47
15	Characteristic antioxidant activity and comprehensive flavor compound profile of scallop ( <i>Chlamys</i> ) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	46
16	Identification of antioxidant peptides from protein hydrolysates of scallop ( <i>Patinopecten yessoensis</i> ) female gonads. <i>European Food Research and Technology</i> , 2016, 242, 713-722.	1.6	45
17	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , 2019, 295, 423-431.	4.2	45
18	Glycogen-based pH and redox sensitive nanoparticles with ginsenoside Rh2 for effective treatment of ulcerative colitis. <i>Biomaterials</i> , 2022, 280, 121077.	5.7	43

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19	Purification and Characterization of a Cathepsin L-Like Enzyme from the Body Wall of the Sea Cucumber <i>Stichopus japonicus</i> . Bioscience, Biotechnology and Biochemistry, 2008, 72, 1430-1437.	0.6	42
20	Structural and biochemical changes in dermis of sea cucumber ( <i>Stichopus japonicus</i> ) during autolysis in response to cutting the body wall. Food Chemistry, 2018, 240, 1254-1261.	4.2	42
21	Identification of glycerophospholipid molecular species of mussel ( <i>Mytilus edulis</i> ) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. Food Chemistry, 2016, 213, 344-351.	4.2	41
22	Effects of different stunning methods on the flesh quality of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. Food Chemistry, 2016, 201, 131-138.	4.2	40
23	An arabinogalactan from <i>Lycium barbarum</i> attenuates DSS-induced chronic colitis in C57BL/6J mice associated with the modulation of intestinal barrier function and gut microbiota. Food and Function, 2021, 12, 9829-9843.	2.1	40
24	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber ( <i>Stichopus japonicus</i> ). Food Chemistry, 2017, 232, 10-18.	4.2	39
25	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber ( <i>Stichopus japonicus</i> ). Food Chemistry, 2016, 212, 341-348.	4.2	38
26	Changes in Lipid Profiles of Dried Clams ( <i>Macra chinensis Philippi</i> and <i>Ruditapes</i> ) and Food Chemistry, 2018, 66, 7764-7774.	2.4	38
27	Autophagy plays a potential role in the process of sea cucumber body wall melting-induced by UV irradiation. Wuhan University Journal of Natural Sciences, 2008, 13, 232-238.	0.2	37
28	Jellyfish skin polysaccharides enhance intestinal barrier function and modulate the gut microbiota in mice with DSS-induced colitis. Food and Function, 2021, 12, 10121-10135.	2.1	37
29	Changes in Aroma Profile of Shiitake Mushroom ( <i>Lentinus edodes</i> ) during Different Stages of Hot Air Drying. Foods, 2020, 9, 444.	1.9	35
30	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. Food Chemistry, 2020, 328, 127122.	4.2	34
31	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. Food Chemistry, 2017, 232, 633-638.	4.2	33
32	Universal existence of fluorescent carbon dots in beer and assessment of their potential toxicity. Nanotoxicology, 2019, 13, 160-173.	1.6	33
33	Analysis of Apoptosis in Ultraviolet-Induced Sea Cucumber ( <i>Stichopus japonicus</i> ) Melting Using Terminal Deoxynucleotidyl-Transferase-Mediated dUTP Nick End-Labeling Assay and Cleaved Caspase-3 Immunohistochemistry. Journal of Agricultural and Food Chemistry, 2015, 63, 9601-9608.	2.4	32
34	Changes in Body Wall of Sea Cucumber ( <i>Stichopus japonicus</i> ) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. Food Biophysics, 2016, 11, 257-265.	1.4	32
35	Potential uses of LF-NMR and MRI in the study of water dynamics and quality measurement of fruits and vegetables. Journal of Food Processing and Preservation, 2019, 43, e14202.	0.9	32
36	Purification and characterization of cathepsin B from the gut of the sea cucumber ( <i>Stichopus</i> )	1.2	31

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37	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019, 10, 5605-5615.	2.1	31
38	Mechanism of antioxidant action of natural phenolics on scallop ( <i>Argopecten irradians</i> ) adductor muscle during drying process. <i>Food Chemistry</i> , 2019, 281, 251-260.	4.2	31
39	Identification and inhibitory activity against $\text{t-}$ thrombin of a novel anticoagulant peptide derived from oyster ( <i>Crassostrea gigas</i> ) protein. <i>Food and Function</i> , 2018, 9, 6391-6400.	2.1	30
40	Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2019, 276, 675-679.	4.2	30
41	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. <i>Food Research International</i> , 2021, 148, 110562.	2.9	30
42	Evaluation of lipid profile in different tissues of Japanese abalone <i>Haliotis discus hannai</i> Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. <i>Food Chemistry</i> , 2018, 265, 49-56.	4.2	29
43	Improving Lipidomic Coverage Using UPLC-ESI-Q-TOF-MS for Marine Shellfish by Optimizing the Mobile Phase and Resuspension Solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8677-8688.	2.4	29
44	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from <i>Caulerpa lentillifera</i> . <i>Carbohydrate Polymers</i> , 2022, 280, 119006.	5.1	29
45	Extraction of lipid from sea urchin ( <i>Strongylocentrotus nudus</i> ) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. <i>European Food Research and Technology</i> , 2010, 230, 737-743.	1.6	28
46	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers <i>Stichopus japonicus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10534-10542.	2.4	27
47	Effect of hot-air oven dehydration process on water dynamics and microstructure of apple ( <i>Fuji</i> ) cultivar slices assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2019, 37, 1974-1987.	1.7	27
48	Comparison of polysaccharides of <i>Haliotis discus hannai</i> and <i>Volutharpa ampullacea perryi</i> by PMP-HPLC-MSn analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2015, 415, 48-53.	1.1	26
49	Action of endogenous proteases on texture deterioration of the bay scallop ( <i>Argopecten irradians</i> ) adductor muscle during cold storage and its mechanism. <i>Food Chemistry</i> , 2020, 323, 126790.	4.2	25
50	Chitosan and Derivatives: Bioactivities and Application in Foods. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 407-432.	5.1	25
51	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber ( <i>Stichopus</i> ) Tj ETQq1 1 0.784314 rgBT /Over 2207-2216.	1.3	24
52	Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone <i>Haliotis discus hannai</i> Ino. <i>Fisheries Science</i> , 2014, 80, 1097-1107.	0.7	23
53	Characterization the carotenoid productions and profiles of three <i>Rhodospiridium toruloides</i> mutants from <i>Agrobacterium tumefaciens</i> -mediated transformation. <i>Yeast</i> , 2017, 34, 335-342.	0.8	23
54	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , 2020, 311, 125900.	4.2	23

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55	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop ( <i>Argopecten irradians</i> ) adductor muscles during storage. <i>Food and Function</i> , 2020, 11, 2349-2357.	2.1	23
56	Changes in the digestion properties and protein conformation of sturgeon myofibrillar protein treated by low temperature vacuum heating during <i>in vitro</i> digestion. <i>Food and Function</i> , 2021, 12, 6981-6991.	2.1	23
57	Multicolorful Carbon Dots for Tumor Theranostics. <i>Current Medicinal Chemistry</i> , 2018, 25, 2894-2909.	1.2	23
58	Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 740-747.	2.4	22
59	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. <i>Carbohydrate Research</i> , 2018, 466, 11-17.	1.1	22
60	Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin <i>Glyptocidaris crenularis</i> and <i>Strongylocentrotus intermedius</i> . <i>European Food Research and Technology</i> , 2013, 237, 331-339.	1.6	21
61	Physiochemical Properties and Functional Characteristics of Protein Isolates from the Scallop ( <i>Patinopecten yessoensis</i> ) Gonad. <i>Journal of Food Science</i> , 2019, 84, 1023-1034.	1.5	21
62	Mussel oligopeptides protect human fibroblasts from hydrogen peroxide (H <sub>2</sub> O <sub>2</sub> )-induced premature senescence. <i>Archives of Gerontology and Geriatrics</i> , 2014, 58, 293-299.	1.4	20
63	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12521-12526.	2.4	20
64	Water dynamics of turbot flesh during frying, boiling, and stewing processes and its relationship with color and texture properties: Low-field NMR and MRI studies. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13338.	0.9	19
65	EXTRACTION OF LIPID FROM ABALONE ( <i>HALIOTIS DISCUS HANNAI</i> INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 126-132.	0.9	18
66	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. <i>Nanomaterials</i> , 2016, 6, 130.	1.9	17
67	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid-liquid microextraction coupled with HPLC-DAD. <i>Analytical Methods</i> , 2017, 9, 2445-2451.	1.3	17
68	A novel heptapeptide derived from <i>Crassostrea gigas</i> shows anticoagulant activity by targeting for thrombin active domain. <i>Food Chemistry</i> , 2021, 334, 127507.	4.2	17
69	Dual role (promotion and inhibition) of transglutaminase in mediating myofibrillar protein gelation under malondialdehyde-induced oxidative stress. <i>Food Chemistry</i> , 2021, 353, 129453.	4.2	17
70	Isolation, structural characterization, and lymphopoiesis stimulant activity of a polysaccharide from the abalone gonad. <i>Food Science and Biotechnology</i> , 2015, 24, 23-30.	1.2	16
71	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016, 21, 1546.	1.7	16
72	Property Improvement of $\alpha$ -Amylase from <i>Bacillus stearothermophilus</i> by Deletion of Amino Acid Residues Arginine 179-Glycine 180. <i>Food Technology and Biotechnology</i> , 2018, 56, 58-64.	0.9	16

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73	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander ( <i>Andrias Davidianus</i> ) Skin. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 861-876.	0.6	16
74	Change of lipids in whelks ( <i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i> ) during cold storage. <i>Food Research International</i> , 2020, 136, 109330.	2.9	16
75	Sensory evaluation of fresh/frozen mackerel products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3504-3530.	5.9	16
76	Affinity purification of angiotensin-converting enzyme inhibitory peptides from <i>Volutharpa ampullacea perryi</i> protein hydrolysate using Zn-SBA-15 immobilized ACE. <i>European Food Research and Technology</i> , 2018, 244, 457-468.	1.6	15
77	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber ( <i>Stichopus japonicus</i> ) body wall. <i>Food Chemistry</i> , 2019, 301, 125302.	4.2	15
78	Original article: Extraction of lipid from scallop ( <i>Patinopecten yessoensis</i> ) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1787-1793.	1.3	14
79	Effects of abalone ( <i>Haliotis discus hannai</i> Ino) gonad polysaccharides on cholecystokinin release in STC-1 cells and its signaling mechanism. <i>Carbohydrate Polymers</i> , 2016, 151, 268-273.	5.1	14
80	Protection of $\beta$ -Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop ( <i>Patinopecten yessoensis</i> ) Gonad Protein Isolates. <i>Food and Bioprocess Technology</i> , 2020, 13, 680-692.	2.6	14
81	A neutral polysaccharide from the abalone pleopod, <i>Haliotis discus hannai</i> Ino. <i>European Food Research and Technology</i> , 2009, 228, 591-595.	1.6	13
82	Purification and characterization of alkaline phosphatase from the gut of sea cucumber <i>Stichopus japonicus</i> . <i>Fisheries Science</i> , 2013, 79, 477-485.	0.7	13
83	Effect of matrix metalloproteinase on autolysis of sea cucumber <i>Stichopus japonicus</i> . <i>Food Science and Biotechnology</i> , 2013, 22, 1-3.	1.2	13
84	Effects of long-term intake of Antarctic krill oils on artery blood pressure in spontaneously hypertensive rats. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1143-1148.	1.7	13
85	Simultaneous Determination of Acrylamide, 5-Hydroxymethylfurfural, and Heterocyclic Aromatic Amines in Thermally Processed Foods by Ultrahigh-Performance Liquid Chromatography Coupled with a Q Exactive HF-X Mass Spectrometer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2325-2336.	2.4	13
86	Mechanism of enhancing the water-solubility and stability of curcumin by using self-assembled cod protein nanoparticles at an alkaline pH. <i>Food and Function</i> , 2021, 12, 12696-12705.	2.1	13
87	Stability of polyhydroxylated 1,4-naphthoquinone pigment recovered from spines of sea urchin <i>Strongylocentrotus nudus</i> . <i>International Journal of Food Science and Technology</i> , 2012, 47, 1479-1486.	1.3	12
88	Characterization and antioxidant activity of Maillard reaction products from a scallop ( <i>Patinopecten</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Characterization, 2018, 12, 2883-2891.	1.6	12
89	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. <i>Food and Function</i> , 2021, 12, 1626-1638.	2.1	12
90	Regulation of microbial metabolism on the formation of characteristic flavor and quality formation in <i>u&gt;the&lt;/u&gt; traditional fish sauce during fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i>, 2023, 63, 7564-7583.</i>	5.4	12

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91	Lipid profiles in different parts of two species of scallops ( <i>Chlamys farreri</i> and <i>Patinopecten</i> ) Tj ETQq1 1 0.784314 4.2 rgBT /Overlock 10	4.2	11
92	Effect of Various Hot Air Drying Processes on Clam ( <i>Ruditapes philippinarum</i> ) Lipids: Composition Changes and Oxidation Development. Journal of Food Science, 2018, 83, 2976-2982.	1.5	11
93	AGLPM and QMDDQ peptides exert a synergistic action on memory improvement against scopolamine-induced amnesiac mice. Food and Function, 2020, 11, 10925-10935.	2.1	11
94	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. Redox Biology, 2020, 34, 101577.	3.9	11
95	Apigenin alleviated PA-induced pyroptosis by activating autophagy in hepatocytes. Food and Function, 2022, 13, 5559-5570.	2.1	11
96	A non-invasive method based on low-field NMR to analyze the quality changes in caviar from hybrid sturgeon ( <i>Huso dauricus</i> , <i>Acipenser schrenckii</i> ). Journal of Food Processing and Preservation, 2017, 41, e13256.	0.9	10
97	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill ( <i>Euphausia</i> ) Tj ETQq1 1 0.784314 0.6 rgBT /Overlock 10	0.6	10
98	Function of Thelenota ananas saponin desulfated holothurin A in modulating cholesterol metabolism. Scientific Reports, 2018, 8, 9506.	1.6	10
99	Comparison of amino acid, 5'-nucleotide and lipid metabolism of oysters ( <i>Crassostrea gigas</i> Thunberg) captured in different seasons. Food Research International, 2021, 147, 110560.	2.9	10
100	Efficient Synthesis of Structured Phospholipids Containing Short-Chain Fatty Acids over a Sulfonated Zn-SBA-15 Catalyst. Journal of Agricultural and Food Chemistry, 2020, 68, 12444-12453.	2.4	10
101	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. Journal of Food Measurement and Characterization, 2017, 11, 621-628.	1.6	9
102	Impact of Frying on Changes in Clam ( <i>Ruditapes philippinarum</i> ) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 1367-1377.	0.8	9
103	High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. Journal of Agricultural and Food Chemistry, 2019, 67, 7174-7182.	2.4	9
104	Impact of dietary components on enteric infectious disease. Critical Reviews in Food Science and Nutrition, 2022, 62, 4010-4035.	5.4	9
105	Free amino acid, 5'-Nucleotide, and lipid distribution in different tissues of blue mussel ( <i>Mytilus edulis</i> ) Tj ETQq1 1 0.784314 4.2 rgBT /Overlock 10	4.2	9
106	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop ( <i>Argopecten irradians</i> ) adductor muscles during cold storage. Ultrasonics Sonochemistry, 2022, 82, 105883.	3.8	9
107	Anti-obesity effects of <i>Laminaria japonica</i> fucoidan in high-fat diet-fed mice vary with the gut microbiota structure. Food and Function, 2022, 13, 6259-6270.	2.1	9
108	Structural analysis of a polysaccharide from <i>Patinopecten yessoensis</i> viscera. European Food Research and Technology, 2009, 229, 971-974.	1.6	8



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109	Simultaneous Recovery of Protein and Polysaccharide from Abalone ( <i>Haliotis discus hannai</i> Ino) Gonad Using Enzymatic Hydrolysis Method. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 119-130.	0.9	8
110	Isotope dilution quantification of 5-hydroxymethyl-2-furaldehyde in beverages using vortex-assisted liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. <i>Analytical Methods</i> , 2017, 9, 3839-3844.	1.3	8
111	Effects of antioxidants of bamboo leaves on protein digestion and transport of cooked abalone muscles. <i>Food and Function</i> , 2022, 13, 1785-1796.	2.1	8
112	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice. <i>Food and Function</i> , 2022, 13, 4171-4183.	2.1	8
113	Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. <i>Catalysts</i> , 2019, 9, 770.	1.6	7
114	An Excellent Solid Acid Catalyst Derived from Microalgae Residue for Fructose Dehydration into 5-Hydroxymethylfurfural. <i>ChemistrySelect</i> , 2019, 4, 1259-1265.	0.7	7
115	The effects of carbon dots produced by the Maillard reaction on the HepG2 cell substance and energy metabolism. <i>Food and Function</i> , 2020, 11, 6487-6495.	2.1	7
116	<i>trans</i> , <i>trans</i> -2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021, 12, 5488-5500.	2.1	7
117	A phosphorescence resonance energy transfer-based off-on long afterglow aptasensor for cadmium detection in food samples. <i>Talanta</i> , 2021, 232, 122409.	2.9	7
118	Hierarchical Porous Nanocellulose Aerogels Loaded with Metal-Organic Framework Particles for the Adsorption Application of Heterocyclic Aromatic Amines. <i>ACS Applied Materials &amp; Interfaces</i> , 2022, 14, 29131-29143.	4.0	7
119	Characterization of acetylcholinesterase from the gut of sea cucumber <i>Stichopus japonicus</i> . <i>Fisheries Science</i> , 2013, 79, 303-311.	0.7	6
120	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health. <i>Frontiers in Nutrition</i> , 2021, 8, 686663.	1.6	6
121	A Method to Analyze the Protein Denaturation of Whole Quail Egg Based on in situ NMR and MRI. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	5
122	The Forms of Fluoride in Antarctic Krill ( <i>Euphausia superba</i> ) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 835-842.	0.6	5
123	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. <i>Journal of Chromatography A</i> , 2019, 1596, 20-29.	1.8	5
124	Structural Changes, Volatile Compounds and Antioxidant Activities of Maillard Reaction Products Derived from Scallop ( <i>Patinopecten yessoensis</i> ) Female Gonad Hydrolysates. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 352-364.	0.6	5
125	Functional properties of gonad protein isolates from three species of sea urchin: a comparative study. <i>Journal of Food Science</i> , 2020, 85, 3679-3689.	1.5	5
126	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques. <i>Food Chemistry</i> , 2022, 388, 133014.	4.2	5



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127	Antarctic Krill ( <i>Euphausia superba</i> ) Protein Hydrolysates Stimulate Cholecystokinin Release in STC-1 Cells and its Signaling Mechanism. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12903.	0.9	4
128	Water Dynamics and Physicochemical Analysis of Two Different Varieties of Apple Jam ( <i>Fuji</i> ) and ( <i>Yinduqing</i> ) by LF- NMR and MRI. <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	4
129	Lipid oxidation and aldehyde formation during <i>in vitro</i> gastrointestinal digestion of roasted scallop ( <i>Patinopecten yessoensis</i> ) – the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021, 12, 11046-11057.	2.1	4
130	A novel anticoagulant peptide discovered from <i>Crassostrea gigas</i> by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021, 12, 10136-10146.	2.1	4
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138	Purification and Characterization of Cathepsins from the Gut of <i>Apostichopus japonicus</i> . <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering</i> , 2010, , .	0.0	0