

Bei-Wei Zhu

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131
papers

1,810
citations

25
h-index

32
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138
ext. papers

2,482
ext. citations

5.5
avg, IF

5.01
L-index

#	Paper	IF	Citations
131	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. <i>Food and Function</i> , 2020 , 11, 7415-7420	6.1	72
130	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	5.9	71
129	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	5.7	52
128	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	3.8	47
127	Antioxidant activity of sulphated polysaccharide conjugates from abalone (<i>Haliotis discus hannai</i> Ino). <i>European Food Research and Technology</i> , 2008 , 227, 1663-1668	3.4	44
126	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2143-2150	5.7	43
125	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	3.4	38
124	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	8.5	38
123	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, 192-9	8.5	36
122	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , 2019 , 286, 241-249	8.5	36
121	Purification and characterization of a cathepsin L-like enzyme from the body wall of the sea cucumber <i>Stichopus japonicus</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2008 , 72, 1430-7	2.1	35
120	Identification of glycerophospholipid molecular species of mussel (<i>Mytilus edulis</i>) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2016 , 213, 344-351	8.5	33
119	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	7	32
118	Effects of different stunning methods on the flesh quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4 °C. <i>Food Chemistry</i> , 2016 , 201, 131-8	8.5	31
117	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	7.9	31
116	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	5.7	30
115	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	8.5	30

114	Autophagy plays a potential role in the process of sea cucumber body wall melting induced by UV irradiation. <i>Wuhan University Journal of Natural Sciences</i> , 2008 , 13, 232-238	0.4	30
113	Characteristic antioxidant activity and comprehensive flavor compound profile of scallop (<i>Chlamys farreri</i>) mantle hydrolysates-ribose Maillard reaction products. <i>Food Chemistry</i> , 2018 , 261, 337-347	8.5	27
112	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2016 , 212, 341-8	8.5	27
111	Shortening Fermentation Period and Quality Improvement of Fermented Fish, , by Co-inoculation of M10 and M3. <i>Frontiers in Microbiology</i> , 2018 , 9, 3003	5.7	27
110	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2017 , 232, 10-18	8.5	26
109	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. <i>Food Biophysics</i> , 2016 , 11, 257-265	3.2	26
108	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , 2019 , 295, 423-431	8.5	25
107	Structural and biochemical changes in dermis of sea cucumber (<i>Stichopus japonicus</i>) during autolysis in response to cutting the body wall. <i>Food Chemistry</i> , 2018 , 240, 1254-1261	8.5	25
106	Purification and characterization of cathepsin B from the gut of the sea cucumber (<i>Stichopus japonicus</i>). <i>Food Science and Biotechnology</i> , 2011 , 20, 919-925	3	25
105	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	3.4	24
104	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. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9601-8	5.7	22
103	Comparison of polysaccharides of <i>Haliotis discus hannai</i> and <i>Volutharpa ampullacea perryi</i> by PMP-HPLC-MS(n) analysis upon acid hydrolysis. <i>Carbohydrate Research</i> , 2015 , 415, 48-53	2.9	21
102	Changes in Lipid Profiles of Dried Clams (<i>Macrura chinensis</i> Philippi and <i>Ruditapes philippinarum</i>) during Accelerated Storage and Prediction of Shelf Life. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7764-7774	5.7	21
101	Universal existence of fluorescent carbon dots in beer and assessment of their potential toxicity. <i>Nanotoxicology</i> , 2019 , 13, 160-173	5.3	21
100	Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2019 , 276, 675-679	8.5	21
99	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. <i>Food and Function</i> , 2019 , 10, 5605-5615	6.1	19
98	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. <i>Food Chemistry</i> , 2017 , 232, 633-638	8.5	18
97	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	3.4	18

96	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	8.5	18
95	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus japonicus</i>) Tenderization During Low-Temperature Heating Process. <i>Food Analytical Methods</i> , 2017 , 10, 2207-2216	3.4	17
94	Effect of hot-air oven dehydration process on water dynamics and microstructure of apple (Fuji) cultivar slices assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2019 , 37, 1974-1987	2.6	17
93	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	2.1	17
92	Changes in Aroma Profile of Shiitake Mushroom (<i>Lentinula edodes</i>) during Different Stages of Hot Air Drying. <i>Foods</i> , 2020 , 9,	4.9	16
91	Identification and inhibitory activity against Thrombin of a novel anticoagulant peptide derived from oyster (<i>Crassostrea gigas</i>) protein. <i>Food and Function</i> , 2018 , 9, 6391-6400	6.1	16
90	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	3.4	15
89	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	5.7	15
88	Mussel oligopeptides protect human fibroblasts from hydrogen peroxide (H ₂ O ₂)-induced premature senescence. <i>Archives of Gerontology and Geriatrics</i> , 2014 , 58, 293-9	4	15
87	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	8.5	15
86	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	3.4	14
85	Isolation, structural characterization, and lymphopoiesis stimulant activity of a polysaccharide from the abalone gonad. <i>Food Science and Biotechnology</i> , 2015 , 24, 23-30	3	14
84	Multicolorful Carbon Dots for Tumor Theranostics. <i>Current Medicinal Chemistry</i> , 2018 , 25, 2894-2909	4.3	14
83	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10534-10542	5.7	13
82	Potential uses of LF-NMR and MRI in the study of water dynamics and quality measurement of fruits and vegetables. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14202	2.1	13
81	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	3.8	13
80	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. <i>Food Chemistry</i> , 2020 , 311, 125900	8.5	13
79	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. <i>Nanomaterials</i> , 2016 , 6,	5.4	13

78	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	6.1	12
77	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	2.9	12
76	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	5.7	12
75	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	1.9	12
74	A neutral polysaccharide from the abalone pleopod, <i>Haliotis discus hannai</i> Ino. <i>European Food Research and Technology</i> , 2009 , 228, 591-595	3.4	12
73	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	2.1	12
72	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	10.3	12
71	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	3.2	11
70	Protection of β -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	5.1	11
69	Purification and characterization of alkaline phosphatase from the gut of sea cucumber <i>Stichopus japonicus</i> . <i>Fisheries Science</i> , 2013 , 79, 477-485	1.9	11
68	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12521-12526	5.7	11
67	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	1.6	10
66	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	3.8	10
65	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. <i>Food Chemistry</i> , 2020 , 328, 127122	8.5	10
64	An arabinogalactan from attenuates DSS-induced chronic colitis in C57BL/6J mice associated with the modulation of intestinal barrier function and gut microbiota. <i>Food and Function</i> , 2021 , 12, 9829-9843	6.1	10
63	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	4.3	9
62	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>). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13256	2.1	9
61	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten yessoensis</i>). <i>Food Chemistry</i> , 2018 , 243, 319-327	8.5	9

60	Effect of matrix metalloproteinase on autolysis of sea cucumber <i>Stichopus japonicus</i> . <i>Food Science and Biotechnology</i> , 2013 , 22, 1-3	3	9
59	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016 , 21,	4.8	9
58	Property Improvement of α -Amylase from <i>Saccharomyces cerevisiae</i> by Deletion of Amino Acid Residues Arginine 179 and Glycine 180. <i>Food Technology and Biotechnology</i> , 2018 , 56, 58-64	2.1	9
57	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	7	8
56	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	8.5	8
55	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	3.4	8
54	Structural analysis of a polysaccharide from <i>Patinopecten yessoensis</i> viscera. <i>European Food Research and Technology</i> , 2009 , 229, 971-974	3.4	8
53	Chitosan and Derivatives: Bioactivities and Application in Foods. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 407-432	14.7	8
52	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	3.2	7
51	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	8.5	7
50	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , 2020 , 34, 101577	11.3	7
49	Impact of Frying on Changes in Clam (<i>Ruditapes philippinarum</i>) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2019 , 96, 1367-1377	1.8	7
48	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 621-628	2.8	7
47	Function of <i>Thelenota ananas</i> saponin desulfated holothurin A in modulating cholesterol metabolism. <i>Scientific Reports</i> , 2018 , 8, 9506	4.9	7
46	Characterization and antioxidant activity of Maillard reaction products from a scallop (<i>Patinopecten yessoensis</i>) gonad hydrolysates-sugar model system. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2883-2891	2.8	6
45	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	8.5	6
44	Dual role (promotion and inhibition) of transglutaminase in mediating myofibrillar protein gelation under malondialdehyde-induced oxidative stress. <i>Food Chemistry</i> , 2021 , 353, 129453	8.5	6
43	An Excellent Solid Acid Catalyst Derived from Microalgae Residue for Fructose Dehydration into 5-Hydroxymethylfural. <i>ChemistrySelect</i> , 2019 , 4, 1259-1265	1.8	5

42	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	4.5	5
41	Characterization of acetylcholinesterase from the gut of sea cucumber <i>Stichopus japonicus</i> . <i>Fisheries Science</i> , 2013 , 79, 303-311	1.9	5
40	Changes in the digestion properties and protein conformation of sturgeon myofibrillar protein treated by low temperature vacuum heating during digestion. <i>Food and Function</i> , 2021 , 12, 6981-6991	6.1	5
39	Jellyfish skin polysaccharides enhance intestinal barrier function and modulate the gut microbiota in mice with DSS-induced colitis. <i>Food and Function</i> , 2021 , 12, 10121-10135	6.1	5
38	Effect of Various Hot-Air Drying Processes on Clam <i>Ruditapes philippinarum</i> Lipids: Composition Changes and Oxidation Development. <i>Journal of Food Science</i> , 2018 , 83, 2976-2982	3.4	5
37	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	7	5
36	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	6.1	4
35	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (<i>Euphausia Superba</i>) with Different Solvents. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 292-304	1.6	4
34	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	2.1	4
33	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 ^{2,1}		4
32	Glycogen-based pH and redox sensitive nanoparticles with ginsenoside Rh for effective treatment of ulcerative colitis. <i>Biomaterials</i> , 2021 , 280, 121077	15.6	4
31	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,	1.9	3
30	High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7174-7182	5.7	3
29	Water Dynamics and Physicochemical Analysis of Two Different Varieties of Apple Jam (Fuji) and (Yinduqing) by LF- NMR and MRI. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	3
28	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	1.6	3
27	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from <i>Caulerpa lentillifera</i> .. <i>Carbohydrate Polymers</i> , 2022 , 280, 119006	10.3	3
26	Sensory evaluation of fresh/frozen mackerel products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3504-3530	16.4	3
25	Impact of dietary components on enteric infectious disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-26	11.5	3

24	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	1.6	2
23	Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. <i>Catalysts</i> , 2019 , 9, 770	4	2
22	AGLPM and QMDDQ peptides exert a synergistic action on memory improvement against scopolamine-induced amnesiac mice. <i>Food and Function</i> , 2020 , 11, 10925-10935	6.1	2
21	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	6.1	2
20	,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021 , 12, 5488-5500	6.1	2
19	Quantitative Proteome Reveals Variation in the Condition Factor of Sea Urchin during the Fishing Season Using an iTRAQ-based Approach. <i>Marine Drugs</i> , 2019 , 17,	6	1
18	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , 2021 , 374, 131652	8.5	1
17	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health.. <i>Frontiers in Nutrition</i> , 2021 , 8, 686663	6.2	1
16	Free amino acid, 5'-Nucleotide, and lipid distribution in different tissues of blue mussel (<i>Mytilus edulis</i> L.) determined by mass spectrometry based metabolomics. <i>Food Chemistry</i> , 2021 , 373, 131435	8.5	1
15	Efficient Synthesis of Structured Phospholipids Containing Short-Chain Fatty Acids over a Sulfonated Zn-SBA-15 Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12444-12453	5.7	1
14	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	5.7	1
13	A phosphorescence resonance energy transfer-based "off-on" long afterglow aptasensor for cadmium detection in food samples. <i>Talanta</i> , 2021 , 232, 122409	6.2	1
12	Regulation of microbial metabolism on the formation of characteristic flavor and quality formation in traditional fish sauce during fermentation: a review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-20	11.5	1
11	Effects of natural trypsin inhibitor from soybean on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) during cold storage and its mechanism. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3432-3440	3.8	0
10	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (<i>Argopecten irradians</i>) adductor muscles during cold storage.. <i>Ultrasonics Sonochemistry</i> , 2021 , 82, 105883	8.9	0
9	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	3.4	0
8	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021 , 12, 10136-10146	6.1	0
7	Rapid Identification of Different Cinnamon Using Coated Direct Inlet Probe Coupled with Atmospheric-Pressure Chemical Ionization Mass Spectrometry. <i>Food Analytical Methods</i> , 2021 , 14, 1402-1414	3.4	0

6	Structural characteristics and improved in vitro hepatoprotective activities of Maillard reaction products of decapeptide IVTNWDDMEK and ribose. <i>Journal of Food Science</i> , 2021 , 86, 4001-4016	3.4	o
5	Comparison of amino acid, 5'-nucleotide and lipid metabolism of oysters (<i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , 2021 , 147, 110560	7	o
4	Dynamic sensations of fresh and roasted salmon (<i>Salmo salar</i>) during chewing. <i>Food Chemistry</i> , 2022 , 368, 130844	8.5	o
3	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	6.1	o
2	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.. <i>Food Chemistry</i> , 2022 , 388, 133014	8.5	o
1	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021 , 12, 11046-11057	6.1	