Bei-Wei Zhu

List of Publications by Year in Descending Order

131 papers	1,810 citations	25 h-index	32 g-index
138 ext. papers	2,482 ext. citations	5.5 avg, IF	5.01 L-index

#	Paper	IF	Citations
131	Structural characterization and SARS-CoV-2 inhibitory activity of a sulfated polysaccharide from Caulerpa lentillifera.. *Carbohydrate Polymers*, **2022**, 280, 119006	10.3	3
130	Dynamic sensations of fresh and roasted salmon (Salmo salar) during chewing. *Food Chemistry*, **2022**, 368, 130844	8.5	0
129	Responses of the gut microbiota and metabolite profiles to sulfated polysaccharides from sea cucumber in humanized microbiota mice.. *Food and Function*, **2022**, 13, 4171-4183	6.1	0
128	Regulation of microbial metabolism on the formation of characteristic flavor and quality formation in traditional fish sauce during fermentation: a review.. *Critical Reviews in Food Science and Nutrition* , **2022**, 1-20	11.5	1
127	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.. *Food Chemistry*, **2022**, 388, 133014	8.5	0
126	Combined effects of ultrasound and antioxidants on the quality maintenance of bay scallop (Argopecten irradians) adductor muscles during cold storage.. *Ultrasonics Sonochemistry*, **2021**, 82, 105883	8.9	0
125	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. *Food Chemistry*, **2021**, 374, 131652	8.5	1
124	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health.. *Frontiers in Nutrition*, **2021**, 8, 686663	6.2	1
123	Free amino acid, 5'-Nucleotide, and lipid distribution in different tissues of blue mussel (Mytilis edulis L.) determined by mass spectrometry based metabolomics. *Food Chemistry*, **2021**, 373, 131435	8.5	1
122	Chitosan and Derivatives: Bioactivities and Application in Foods. *Annual Review of Food Science and Technology*, **2021**, 12, 407-432	14.7	8
121	Sensory evaluation of fresh/frozen mackerel products: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3504-3530	16.4	3
120	A novel heptapeptide derived from Crassostrea gigas shows anticoagulant activity by targeting for thrombin active domain. *Food Chemistry*, **2021**, 334, 127507	8.5	6
119	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. *Food and Function*, **2021**, 12, 1626-1638	6.1	2
118	,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. *Food and Function*, **2021**, 12, 5488-5500	6.1	2
117	An arabinogalactan from 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	6.1	10
116	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. *Food and Function*, **2021**, 12, 11046-11057	6.1	
115	Changes in the digestion properties and protein conformation of sturgeon myofibrillar protein treated by low temperature vacuum heating during digestion. *Food and Function*, **2021**, 12, 6981-6991	6.1	5

114	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. *Food and Function*, **2021**, 12, 10136-10146	6.1	0
113	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	6.1	5
112	Rapid Identification of Different Cinnamon Using Coated Direct Inlet Probe Coupled with Atmospheric-Pressure Chemical Ionization Mass Spectrometry. *Food Analytical Methods*, **2021**, 14, 1402-1414	3.4	0
111	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. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 2325-2336	5.7	1
110	Structural characteristics and improved in vitro hepatoprotective activities of Maillard reaction products of decapeptide IVTNWDDMEK and ribose. *Journal of Food Science*, **2021**, 86, 4001-4016	3.4	0
109	Dual role (promotion and inhibition) of transglutaminase in mediating myofibrillar protein gelation under malondialdehyde-induced oxidative stress. *Food Chemistry*, **2021**, 353, 129453	8.5	6
108	Glycogen-based pH and redox sensitive nanoparticles with ginsenoside Rh for effective treatment of ulcerative colitis. *Biomaterials*, **2021**, 280, 121077	15.6	4
107	Comparison of amino acid, 5'-nucleotide and lipid metabolism of oysters (Crassostrea gigas Thunberg) captured in different seasons. *Food Research International*, **2021**, 147, 110560	7	0
106	A phosphorescence resonance energy transfer-based "off-on" long afterglow aptasensor for cadmium detection in food samples. *Talanta*, **2021**, 232, 122409	6.2	1
105	Gut microbiota response to sulfated sea cucumber polysaccharides in a differential manner using an in vitro fermentation model. *Food Research International*, **2021**, 148, 110562	7	5
104	Impact of dietary components on enteric infectious disease. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-26	11.5	3
103	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. *Redox Biology*, **2020**, 34, 101577	11.3	7
102	Change of lipids in whelks (Neptunea arthritica cumingi Crosse and Neverita didyma) during cold storage. *Food Research International*, **2020**, 136, 109330	7	8
101	The effects of carbon dots produced by the Maillard reaction on the HepG2 cell substance and energy metabolism. *Food and Function*, **2020**, 11, 6487-6495	6.1	4
100	Effects of natural trypsin inhibitor from soybean on texture deterioration of the bay scallop (Argopecten irradians) during cold storage and its mechanism. *International Journal of Food Science and Technology*, **2020**, 55, 3432-3440	3.8	0
99	Protection of β-Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop (Patinopecten yessoensis) Gonad Protein Isolates. *Food and Bioprocess Technology*, **2020**, 13, 680-692	5.1	11
98	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (Argopecten irradians) adductor muscles during storage. *Food and Function*, **2020**, 11, 2349-2357	6.1	12
97	Changes in Aroma Profile of Shiitake Mushroom () during Different Stages of Hot Air Drying. *Foods*, **2020**, 9,	4.9	16

96	Action of endogenous proteases on texture deterioration of the bay scallop (Argopecten irradians) adductor muscle during cold storage and its mechanism. *Food Chemistry*, **2020**, 323, 126790	8.5	8
95	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. *Food Chemistry*, **2020**, 328, 127122	8.5	10
94	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	5.7	1
93	Postmortem nucleotide degradation in turbot mince during chill and partial freezing storage. *Food Chemistry*, **2020**, 311, 125900	8.5	13
92	Functional properties of gonad protein isolates from three species of sea urchin: a comparative study. *Journal of Food Science*, **2020**, 85, 3679-3689	3.4	0
91	AGLPM and QMDDQ peptides exert a synergistic action on memory improvement against scopolamine-induced amnesiac mice. *Food and Function*, **2020**, 11, 10925-10935	6.1	2
90	Inhibitory activities of marine sulfated polysaccharides against SARS-CoV-2. *Food and Function*, **2020**, 11, 7415-7420	6.1	72
89	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10534-10542	5.7	13
88	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (Stichopus japonicus) body wall. *Food Chemistry*, **2019**, 301, 125302	8.5	7
87	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (Andrias Davidianus) Skin. *Journal of Aquatic Food Product Technology*, **2019**, 28, 861-876	1.6	10
86	An Excellent Solid Acid Catalyst Derived from Microalgae Residue for Fructose Dehydration into 5-Hydroxymethylfurural. *ChemistrySelect*, **2019**, 4, 1259-1265	1.8	5
85	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	5.7	3
84	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. *Food Chemistry*, **2019**, 295, 423-431	8.5	25
83	Physiochemical Properties and Functional Characteristics of Protein Isolates from the Scallop (Patinopecten yessoensis) Gonad. *Journal of Food Science*, **2019**, 84, 1023-1034	3.4	14
82	Effect of hot-air oven dehydration process on water dynamics and microstructure of apple (Fuji) cultivar slices assessed by LF-NMR and MRI. *Drying Technology*, **2019**, 37, 1974-1987	2.6	17
81	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. *Journal of Chromatography A*, **2019**, 1596, 20-29	4.5	5
80	Structural Changes, Volatile Compounds and Antioxidant Activities of Maillard Reaction Products Derived from Scallop (Patinopecten yessoensis) Female Gonad Hydrolysates. *Journal of Aquatic Food Product Technology*, **2019**, 28, 352-364	1.6	2
79	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC□GC-QTOF combined with purge and trap and solvent-assisted flavor evaporation. *Food Research International*, **2019**, 115, 32-43	7	32

78	Evaluation and structure-activity relationship analysis of antioxidant shrimp peptides. *Food and Function*, **2019**, 10, 5605-5615	6.1	19
77	Improving Lipidomic Coverage Using UPLC-ESI-Q-TOF-MS for Marine Shellfish by Optimizing the Mobile Phase and Resuspension Solvents. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 8677-8688	5.7	12
76	Quantitative Proteome Reveals Variation in the Condition Factor of Sea Urchin during the Fishing Season Using an iTRAQ-based Approach. *Marine Drugs*, **2019**, 17,	6	1
75	Impact of Frying on Changes in Clam (Ruditapes philippinarum) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. *JAOCS, Journal of the American Oil Chemistss Society*, **2019**, 96, 1367-1377	1.8	7
74	Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. *Catalysts*, **2019**, 9, 770	4	2
73	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	2.1	13
72	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. *Food Chemistry*, **2019**, 286, 241-249	8.5	36
71	Mechanism of antioxidant action of natural phenolics on scallop (Argopecten irradians) adductor muscle during drying process. *Food Chemistry*, **2019**, 281, 251-260	8.5	18
70	Universal existence of fluorescent carbon dots in beer and assessment of their potential toxicity. *Nanotoxicology*, **2019**, 13, 160-173	5.3	21
69	Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. *Food Chemistry*, **2019**, 276, 675-679	8.5	21
68	Characteristic antioxidant activity and comprehensive flavor compound profile of scallop (Chlamys farreri) mantle hydrolysates-ribose Maillard reaction products. *Food Chemistry*, **2018**, 261, 337-347	8.5	27
67	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 2143-2150	5.7	43
66	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (Euphausia Superba) with Different Solvents. *Journal of Aquatic Food Product Technology*, **2018**, 27, 292-304	1.6	4
65	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1569-1575	5.7	52
64	Affinity purification of angiotensin-converting enzyme inhibitory peptides from Volutharpa ampullacea perryi protein hydrolysate using Zn-SBA-15 immobilized ACE. *European Food Research and Technology*, **2018**, 244, 457-468	3.4	8
63	Water Dynamics and Physicochemical Analysis of Two Different Varieties of Apple Jam (Fuji) and (Yinduqing) by LF- NMR and MRI. *International Journal of Food Engineering*, **2018**, 14,	1.9	3
62	Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 740-747	5.7	15
61	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel (Muraenesox cinereus). *Journal of Agricultural and Food Chemistry*, **2018**, 66, 2862-2869	5.7	30

60	Lipid profiles in different parts of two species of scallops (Chlamys farreri and Patinopecten yessoensis). *Food Chemistry*, **2018**, 243, 319-327	8.5	9
59	Structural and biochemical changes in dermis of sea cucumber (Stichopus japonicus) during autolysis in response to cutting the body wall. *Food Chemistry*, **2018**, 240, 1254-1261	8.5	25
58	Simultaneous quantification of free amino acids and 5'-nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. *Food Chemistry*, **2018**, 268, 57-65	8.5	30
57	Development and application of a HPLC-MS/MS method for quantitation of fucosylated chondroitin sulfate and fucoidan in sea cucumbers. *Carbohydrate Research*, **2018**, 466, 11-17	2.9	12
56	Changes in Lipid Profiles of Dried Clams (Mactra chinensis Philippi and Ruditapes philippinarum) during Accelerated Storage and Prediction of Shelf Life. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 7764-7774	5.7	21
55	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. *International Journal of Biological Macromolecules*, **2018**, 120, 502-512	7.9	31
54	Characterization and antioxidant activity of Maillard reaction products from a scallop (Patinopecten yessoensis) gonad hydrolysates-sugar model system. *Journal of Food Measurement and Characterization*, **2018**, 12, 2883-2891	2.8	6
53	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. *Journal of Food Processing and Preservation*, **2018**, 42, e13338	2.1	12
52	Multicolorful Carbon Dots for Tumor Theranostics. *Current Medicinal Chemistry*, **2018**, 25, 2894-2909	4.3	14
51	Property Improvement of □Amylase from? by Deletion of Amino Acid?Residues Arginine 179 and Glycine 180. *Food Technology and Biotechnology*, **2018**, 56, 58-64	2.1	9
50	Identification and inhibitory activity against □thrombin of a novel anticoagulant peptide derived from oyster (Crassostrea gigas) protein. *Food and Function*, **2018**, 9, 6391-6400	6.1	16
49	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12521-12526	5.7	11
48	Shortening Fermentation Period and Quality Improvement of Fermented Fish, , by Co-inoculation of M10 and M3. *Frontiers in Microbiology*, **2018**, 9, 3003	5.7	27
47	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in High-Fat Diet-Fed Mice. *Molecular Nutrition and Food Research*, **2018**, 62, e1800446	5.9	71
46	Effect of Various Hot-Air Drying Processes on Clam Ruditapes philippinarum Lipids: Composition Changes and Oxidation Development. *Journal of Food Science*, **2018**, 83, 2976-2982	3.4	5
45	Evaluation of lipid profile in different tissues of Japanese abalone Haliotis discus hannai Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. *Food Chemistry*, **2018**, 265, 49-56	8.5	15
44	Function of Thelenota ananas saponin desulfated holothurin A in modulating cholesterol metabolism. *Scientific Reports*, **2018**, 8, 9506	4.9	7
43	Effects of long-term intake of Antarctic krill oils on artery blood pressure in spontaneously hypertensive rats. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1143-1148	4.3	9

42	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (Stichopus japonicas) Tenderization During Low-Temperature Heating Process. *Food Analytical Methods*, **2017**, 10, 2207-2216	3.4	17
41	A non-invasive method based on low-field NMR to analyze the quality changes in caviar from hybrid sturgeon (Huso dauricus, Acipenser schrenckiid). *Journal of Food Processing and Preservation*, **2017**, 41, e13256	2.1	9
40	A Method to Analyze the Protein Denaturation of Whole Quail Egg Based on in situ NMR and MRI. *International Journal of Food Engineering*, **2017**, 13,	1.9	3
39	Characterization the carotenoid productions and profiles of three Rhodosporidium toruloides mutants from Agrobacterium tumefaciens-mediated transformation. *Yeast*, **2017**, 34, 335-342	3.4	15
38	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. *Food Chemistry*, **2017**, 232, 633-638	8.5	18
37	Isotope dilution quantification of 5-hydroxymethyl-2-furaldehyde in beverages using vortex-assisted liquid–liquid microextraction coupled with ESI-HPLC-MS/MS. *Analytical Methods*, **2017**, 9, 3839-3844	3.2	7
36	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid–liquid microextraction coupled with HPLC-DAD. *Analytical Methods*, **2017**, 9, 2445-2451	3.2	11
35	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (Stichopus japonicus). *Food Chemistry*, **2017**, 232, 10-18	8.5	26
34	The Forms of Fluoride in Antarctic Krill (Euphausia superba) Oil Extracted with Hexane and its Removal with Different Absorbents. *Journal of Aquatic Food Product Technology*, **2017**, 26, 835-842	1.6	3
33	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. *Journal of Food Measurement and Characterization*, **2017**, 11, 621-628	2.8	7
32	Antarctic Krill (Euphausia superba) Protein Hydrolysates Stimulate Cholecystokinin Release in STC-1 Cells and its Signaling Mechanism. *Journal of Food Processing and Preservation*, **2017**, 41, e12903	2.1	4
31	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Food Chemistry*, **2017**, 219, 419-427	8.5	38
30	Changes in Body Wall of Sea Cucumber (Stichopus japonicus) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. *Food Biophysics*, **2016**, 11, 257-265	3.2	26
29	Identification of glycerophospholipid molecular species of mussel (Mytilus edulis) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Food Chemistry*, **2016**, 213, 344-351	8.5	33
28	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (Stichopus japonicus). *Food Chemistry*, **2016**, 212, 341-8	8.5	27
27	Effects of different stunning methods on the flesh quality of grass carp (Ctenopharyngodon idellus) fillets stored at 4 °C. *Food Chemistry*, **2016**, 201, 131-8	8.5	31
26	Identification of antioxidant peptides from protein hydrolysates of scallop (Patinopecten yessoensis) female gonads. *European Food Research and Technology*, **2016**, 242, 713-722	3.4	38
25	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. *Molecules*, **2016**, 21,	4.8	9

24	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. *Nanomaterials*, **2016**, 6,	5.4	13
23	Simultaneous Recovery of Protein and Polysaccharide from Abalone (Haliotis discus hannai Ino) Gonad Using Enzymatic Hydrolysis Method. *Journal of Food Processing and Preservation*, **2016**, 40, 119-130	2.1	4
22	Effects of abalone (Haliotis discus hannai Ino) gonad polysaccharides on cholecystokinin release in STC-1 cells and its signaling mechanism. *Carbohydrate Polymers*, **2016**, 151, 268-273	10.3	12
21	Isolation, structural characterization, and lymphopoiesis stimulant activity of a polysaccharide from the abalone gonad. *Food Science and Biotechnology*, **2015**, 24, 23-30	3	14
20	Analysis of Apoptosis in Ultraviolet-Induced Sea Cucumber (Stichopus japonicus) Melting Using Terminal Deoxynucleotidyl-Transferase-Mediated dUTP Nick End-Labeling Assay and Cleaved Caspase-3 Immunohistochemistry. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9601-8	5.7	22
19	Comparison of polysaccharides of Haliotis discus hannai and Volutharpa ampullacea perryi by PMP-HPLC-MS(n) analysis upon acid hydrolysis. *Carbohydrate Research*, **2015**, 415, 48-53	2.9	21
18	Extrusion of Antarctic krill (Euphausia superba) meal and its effect on oil extraction. *International Journal of Food Science and Technology*, **2015**, 50, 633-639	3.8	47
17	Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber (Stichopus japonicus) and its tissue distribution in body wall. *Food Chemistry*, **2014**, 158, 192-9	8.5	36
16	Mussel oligopeptides protect human fibroblasts from hydrogen peroxide (H2O2)-induced premature senescence. *Archives of Gerontology and Geriatrics*, **2014**, 58, 293-9	4	15
15	Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone Haliotis discus hannai Ino. *Fisheries Science*, **2014**, 80, 1097-1107	1.9	12
14	Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin Glyptocidaris crenularis and Strongylocentrotus intermedius. *European Food Research and Technology*, **2013**, 237, 331-339	3.4	18
13	Purification and characterization of alkaline phosphatase from the gut of sea cucumber Stichopus japonicus. *Fisheries Science*, **2013**, 79, 477-485	1.9	11
12	Characterization of acetylcholinesterase from the gut of sea cucumber Stichopus japonicus. *Fisheries Science*, **2013**, 79, 303-311	1.9	5
11	Effect of matrix metalloproteinase on autolysis of sea cucumber Stichopus japonicus. *Food Science and Biotechnology*, **2013**, 22, 1-3	3	9
10	Stability of polyhydroxylated 1,4-naphthoquinone pigment recovered from spines of sea urchin Strongylocentrotus nudus. *International Journal of Food Science and Technology*, **2012**, 47, 1479-1486	3.8	10
9	EXTRACTION OF LIPID FROM ABALONE (HALIOTIS DISCUS HANNAI INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. *Journal of Food Processing and Preservation*, **2012**, 36, 126-132	2.1	17
8	Purification and characterization of cathepsin B from the gut of the sea cucumber (Stichopus japonicas). *Food Science and Biotechnology*, **2011**, 20, 919-925	3	25
7	Original article: Extraction of lipid from scallop (Patinopecten yessoensis) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. *International Journal of Food Science and Technology*, **2010**, 45, 1787-1793	3.8	13

6	Extraction of lipid from sea urchin (Strongylocentrotus nudus) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. *European Food Research and Technology*, **2010**, 230, 737-743	3.4	24
5	A neutral polysaccharide from the abalone pleopod, Haliotis discus hannai Ino. *European Food Research and Technology*, **2009**, 228, 591-595	3.4	12
4	Structural analysis of a polysaccharide from Patinopecten yessoensis viscera. *European Food Research and Technology*, **2009**, 229, 971-974	3.4	8
3	Purification and characterization of a cathepsin L-like enzyme from the body wall of the sea cucumber Stichopus japonicus. *Bioscience, Biotechnology and Biochemistry*, **2008**, 72, 1430-7	2.1	35
2	Antioxidant activity of sulphated polysaccharide conjugates from abalone (Haliotis discus hannai Ino). *European Food Research and Technology*, **2008**, 227, 1663-1668	3.4	44
1	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	0.4	30