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List of Publications by Year
in descending order

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22 papers	845 citations	623734 14 h-index	677142 22 g-index
22 all docs	22 docs citations	22 times ranked	767 citing authors

#	Article	IF	Citations
1	Purification and anti-inflammatory effect of selenium-containing protein fraction from selenium-enriched Spirulina platensis. Food Bioscience, 2022, 45, 101469.	4.4	6
2	Quantitative proteome analysis revealed metabolic changes in Arthrospira platensis in response to selenium stress. European Food Research and Technology, 2022, 248, 839-856.	3.3	2
3	Effect of an inorganic nitrogen source (NH4)2SO4 on the production of welan gum from Sphingomonas sp. mutant obtained through UV-ARTP compound mutagenesis. International Journal of Biological Macromolecules, 2022, 210, 630-638.	7.5	10
4	Determination of the Volatiles in Fermented Bamboo Shoots by Head Space â€“ Solid-Phase Micro Extraction (HS-SPME) with Gas Chromatography â€“ Olfactory â€“ Mass Spectrometry (GC-O-MS) and Aroma Extract Dilution Analysis (AEDA). Analytical Letters, 2021, 54, 1162-1179.	1.8	17
5	Change Regularity of Taste and the Performance of Endogenous Proteases in Shrimp (Penaens) Tj ETQq1 1 0.784314 rgBT /Overlock	4.3	15
6	Production and identification of peptides with activity promoting osteoblast proliferation from meat dregs of Pinctada martensii. Journal of Food Biochemistry, 2021, 45, e13890.	2.9	7
7	Effect of NaCl addition on the production of welan gum with the UV mutant of Sphingomonas sp. Carbohydrate Polymers, 2021, 265, 118110.	10.2	5
8	Recent advances in the application of metabolomics for food safety control and food quality analyses. Critical Reviews in Food Science and Nutrition, 2021, 61, 1448-1469.	10.3	186
9	Effects of bottom sediment on the accumulation of nutrients in the edible green seaweed Caulerpa lentillifera (sea grapes). Journal of Applied Phycology, 2020, 32, 705-716.	2.8	14
10	Characterization of selenium-containing polysaccharide from Spirulina platensis and its protective role against Cd-induced toxicity. International Journal of Biological Macromolecules, 2020, 164, 2465-2476.	7.5	22
11	Research progress on the biological activities of selenium polysaccharides. Food and Function, 2020, 11, 4834-4852.	4.6	47
12	Production of welan gum from cane molasses by Sphingomonas sp. FM01. Carbohydrate Polymers, 2020, 244, 116485.	10.2	28
13	Extracting bioâ€zinc and taurine from Pinctada martensii meat. Journal of Food Science, 2020, 85, 1125-1131.	3.1	10
14	Elucidation of interactions between gelatin aggregates and hsian-tsao gum in aqueous solutions. Food Chemistry, 2020, 319, 126532.	8.2	20
15	Physicochemical characterization and bile acid-binding capacity of water-extract polysaccharides fractionated by stepwise ethanol precipitation from Caulerpa lentillifera. International Journal of Biological Macromolecules, 2020, 150, 654-661.	7.5	35
16	Structural Features and Digestive Behavior of Fucosylated Chondroitin Sulfate from Sea Cucumbers Stichopus japonicus. Journal of Agricultural and Food Chemistry, 2019, 67, 10534-10542.	5.2	27
17	Alcalase-hydrolyzed oyster (Crassostrea rivularis) meat enhances antioxidant and aphrodisiac activities in normal male mice. Food Research International, 2019, 120, 178-187.	6.2	47
18	Taste, umami-enhance effect and amino acid sequence of peptides separated from silkworm pupa hydrolysate. Food Research International, 2018, 108, 144-150.	6.2	61

#	Article	IF	Citations
19	Particulate nanocomposite from oyster (Crassostrea rivularis) hydrolysates via zinc chelation improves zinc solubility and peptide activity. Food Chemistry, 2018, 258, 269-277.	8.2	79
20	Sulfated Polysaccharide from Sea Cucumber and its Depolymerized Derivative Prevent Obesity in Association with Modification of Gut Microbiota in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2018, 62, e1800446.	3.3	128
21	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.	2.3	22
22	Sulfated polysaccharide from sea cucumber modulates the gut microbiota and its metabolites in normal mice. International Journal of Biological Macromolecules, 2018, 120, 502-512.	7.5	57