# Dao-Dong Pan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9580055/publications.pdf

Version: 2024-02-01

| | | | |
|---|---|---|---|
| 105<br>papers | 2,859<br>citations | 172207<br>29<br>h-index | 233125<br>45<br>g-index |
| 105<br>all docs | 105<br>docs citations | 105<br>times ranked | 2976<br>citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Optimisation of hydrolysis conditions for the production of the angiotensin-I converting enzyme (ACE) inhibitory peptides from whey protein using response surface methodology. Food Chemistry, 2009, 114, 328-333. | 4.2 | 125 |
| 2 | Functional graphene-gold nano-composite fabricated electrochemical biosensor for direct and rapid detection of bisphenol A. Analytica Chimica Acta, 2015, 853, 297-302. | 2.6 | 109 |
| 3 | Molecular docking and simulation of the synergistic effect between umami peptides, monosodium glutamate and taste receptor T1R1/T1R3. Food Chemistry, 2019, 271, 697-706. | 4.2 | 107 |
| 4 | Antibacterial Activity and Mechanism of Action of Black Pepper Essential Oil on Meat-Borne Escherichia coli. Frontiers in Microbiology, 2016, 7, 2094. | 1.5 | 105 |
| 5 | The effect of oxidation on the structure of G-actin and its binding ability with aroma compounds in carp grass skeletal muscle. Food Chemistry, 2018, 240, 346-353. | 4.2 | 81 |
| 6 | Recent Advances of Stimuli-Responsive Polysaccharide Hydrogels in Delivery Systems: A Review. Journal of Agricultural and Food Chemistry, 2022, 70, 6300-6316. | 2.4 | 75 |
| 7 | Optimization of sour milk fermentation for the production of ACE-inhibitory peptides and purification of a novel peptide from whey protein hydrolysate. International Dairy Journal, 2010, 20, 472-479. | 1.5 | 69 |
| 8 | In Vitro and in Vivo Studies on the Angiotensin-Converting Enzyme Inhibitory Activity Peptides Isolated from Broccoli Protein Hydrolysate. Journal of Agricultural and Food Chemistry, 2019, 67, 6757-6764. | 2.4 | 69 |
| 9 | 1H NMR and multivariate data analysis of the relationship between the age and quality of duck meat. Food Chemistry, 2013, 141, 1281-1286. | 4.2 | 64 |
| 10 | Isolation, characterization and molecular docking of novel umami and umami-enhancing peptides from Ruditapes philippinarum. Food Chemistry, 2021, 343, 128522. | 4.2 | 62 |
| 11 | Purification of chicken breast protein hydrolysate and analysis of its antioxidant activity. Food and Chemical Toxicology, 2012, 50, 3397-3404. | 1.8 | 60 |
| 12 | Establishment of new assessment method for the synergistic effect between umami peptides and monosodium glutamate using electronic tongue. Food Research International, 2019, 121, 20-27. | 2.9 | 57 |
| 13 | Thin metal organic frameworks coatings by cathodic electrodeposition for solid-phase microextraction and analysis of trace exogenous estrogens in milk. Analytica Chimica Acta, 2016, 937, 53-60. | 2.6 | 53 |
| 14 | Water-insoluble dietary fibers from oats enhance gel properties of duck myofibrillar proteins. Food Chemistry, 2021, 344, 128690. | 4.2 | 49 |
| 15 | LC-MS/MS-based metabolomics and sensory evaluation characterize metabolites and texture of normal and spoiled dry-cured hams. Food Chemistry, 2022, 371, 131156. | 4.2 | 49 |
| 16 | Characterizing physicochemical, nutritional and quality attributes of wholegrain Oryza sativa L. subjected to high intensity ultrasound-stimulated pre-germination. Food Control, 2020, 108, 106827. | 2.8 | 47 |
| 17 | The effect of cooking temperature on the aggregation and digestion rate of myofibrillar proteins in Jinhua ham. Journal of the Science of Food and Agriculture, 2018, 98, 3563-3570. | 1.7 | 46 |
| 18 | Angiotensin I-Converting Enzyme (ACE) Inhibitory and Antioxidant Activity of Umami Peptides after In Vitro Gastrointestinal Digestion. Journal of Agricultural and Food Chemistry, 2020, 68, 8232-8241. | 2.4 | 42 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Peptidoglycan diversity and anti-inflammatory capacity in Lactobacillus strains. Carbohydrate Polymers, 2015, 128, 130-137. | 5.1 | 41 |
| 20 | 1H NMR-based metabolomics profiling and taste of boneless dry-cured hams during processing. Food Research International, 2019, 122, 114-122. | 2.9 | 41 |
| 21 | Integrated platform with magnetic purification and rolling circular amplification for sensitive fluorescent detection of ochratoxin A. Biosensors and Bioelectronics, 2015, 74, 534-538. | 5.3 | 39 |
| 22 | Metabolomics analysis of Lactobacillus plantarum ATCC 14917 adhesion activity under initial acid and alkali stress. PLoS ONE, 2018, 13, e0196231. | 1.1 | 38 |
| 23 | Taste characteristics and umami mechanism of novel umami peptides and umami-enhancing peptides isolated from the hydrolysates of Sanhuang Chicken. European Food Research and Technology, 2021, 247, 1633-1644. | 1.6 | 38 |
| 24 | Rapid and ultrasensitive colorimetric detection of mercury(II) by chemically initiated aggregation of gold nanoparticles. Mikrochimica Acta, 2015, 182, 2147-2154. | 2.5 | 37 |
| 25 | Proteomic responses to oxidative damage in meat from ducks exposed to heat stress. Food Chemistry, 2019, 295, 129-137. | 4.2 | 37 |
| 26 | Evaluating endogenous protease of salting exudates during the salting process of Jinhua ham. LWT - Food Science and Technology, 2019, 101, 76-82. | 2.5 | 37 |
| 27 | Effect of Lactobacillus acidophilus CICC 6074 S-Layer Protein on Colon Cancer HT-29 Cell Proliferation and Apoptosis. Journal of Agricultural and Food Chemistry, 2020, 68, 2639-2647. | 2.4 | 34 |
| 28 | Anti-inflammatory activity of surface layer protein SlpA of Lactobacillus acidophilus CICC 6074 in LPS-induced RAW 264.7 cells and DSS-induced mice colitis. Journal of Functional Foods, 2018, 51, 16-27. | 1.6 | 33 |
| 29 | Transepithelial Transport Route and Liposome Encapsulation of Milk-Derived ACE-Inhibitory Peptide Arg-Leu-Ser-Phe-Asn-Pro. Journal of Agricultural and Food Chemistry, 2019, 67, 5544-5551. | 2.4 | 33 |
| 30 | Effect of high pressure treatment on metabolite profile of marinated meat in soy sauce. Food Chemistry, 2018, 240, 662-669. | 4.2 | 31 |
| 31 | A comprehensive review on molecular mechanism of defective dryâ€cured ham with excessive pastiness, adhesiveness, and bitterness by proteomics insights. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3838-3857. | 5.9 | 31 |
| 32 | The molecular mechanisms of interactions between bioactive peptides and angiotensin-converting enzyme. Bioorganic and Medicinal Chemistry Letters, 2011, 21, 3898-3904. | 1.0 | 30 |
| 33 | The changes in the proteolysis activity and the accumulation of free amino acids during chinese traditional dry-cured loins processing. Food Science and Biotechnology, 2017, 26, 679-687. | 1.2 | 30 |
| 34 | Effect of high-pressure treatment on taste and metabolite profiles of ducks with two different vinasse-curing processes. Food Research International, 2018, 105, 703-712. | 2.9 | 29 |
| 35 | Production and transepithelial transportation of angiotensin-I-converting enzyme (ACE)-inhibitory peptides from whey protein hydrolyzed by immobilized Lactobacillus helveticus proteinase. Journal of Dairy Science, 2019, 102, 961-975. | 1.4 | 29 |
| 36 | Production of a safe cured meat with low residual nitrite using nitrite substitutes. Meat Science, 2020, 162, 108027. | 2.7 | 29 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Effect of adzuki bean sprout fermented milk enriched in Î³-aminobutyric acid on mild depression in a mouse model. Journal of Dairy Science, 2021, 104, 78-91. | 1.4 | 29 |
| 38 | Research progress in the screening and evaluation of umami peptides. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1462-1490. | 5.9 | 29 |
| 39 | Antimicrobial activity of eucalyptus essential oil against Pseudomonas inÂvitro and potential application in refrigerated storage of pork meat. International Journal of Food Science and Technology, 2016, 51, 994-1001. | 1.3 | 28 |
| 40 | Free fatty acids responsible for characteristic aroma in various sauced-ducks. Food Chemistry, 2021, 343, 128493. | 4.2 | 28 |
| 41 | An aptamer-based colorimetric assay for chloramphenicol using a polymeric HRP-antibody conjugate for signal amplification. Mikrochimica Acta, 2015, 182, 2551-2559. | 2.5 | 27 |
| 42 | Effect of selenylation modification on antitumor activity of peptidoglycan from Lactobacillus acidophilus. Carbohydrate Polymers, 2017, 165, 344-350. | 5.1 | 27 |
| 43 | Novel milk caseinâ€“derived peptides decrease cholesterol micellar solubility and cholesterol intestinal absorption in Caco-2 cells. Journal of Dairy Science, 2020, 103, 3924-3936. | 1.4 | 27 |
| 44 | Rapid and label-free optical assay of S-layer protein with high sensitivity using TiO2-coated porous silicon-based microfluidic biosensor. Sensors and Actuators B: Chemical, 2020, 321, 128524. | 4.0 | 27 |
| 45 | Immunomodulatory activity of selenium exopolysaccharide produced byLactococcus lactissubsp.Lactis. Food and Agricultural Immunology, 2015, 26, 248-259. | 0.7 | 26 |
| 46 | Effects of oligosaccharides on the fermentation properties of Lactobacillus plantarum. Journal of Dairy Science, 2019, 102, 2863-2872. | 1.4 | 26 |
| 47 | 1H NMR-based metabolomics profiling and taste of stewed pork-hock in soy sauce. Food Research International, 2019, 121, 658-665. | 2.9 | 26 |
| 48 | Novel Umami Peptide IPIPATKT with Dual Dipeptidyl Peptidase-IV and Angiotensin I-Converting Enzyme Inhibitory Activities. Journal of Agricultural and Food Chemistry, 2021, 69, 5463-5470. | 2.4 | 25 |
| 49 | Angiotensin I-Converting enzyme (ACE) inhibitory and dipeptidyl Peptidase-4 (DPP-â…£) inhibitory activity of umami peptides from Ruditapes philippinarum. LWT - Food Science and Technology, 2021, 144, 111265. | 2.5 | 24 |
| 50 | Lactobacillus acidophilus CICC 6074 inhibits growth and induces apoptosis in colorectal cancer cells in vitro and in HT-29 cells induced-mouse model. Journal of Functional Foods, 2020, 75, 104290. | 1.6 | 24 |
| 51 | Transepithelial transport of milkâ€derived angiotensin Iâ€converting enzyme inhibitory peptide with the RLSFNP sequence. Journal of the Science of Food and Agriculture, 2018, 98, 976-983. | 1.7 | 22 |
| 52 | Metabolite profile based on 1H NMR of broiler chicken breasts affected by wooden breast myodegeneration. Food Chemistry, 2020, 310, 125852. | 4.2 | 22 |
| 53 | Potential mechanism of nitrite degradation by Lactobacillus fermentum RC4 based on proteomic analysis. Journal of Proteomics, 2019, 194, 70-78. | 1.2 | 21 |
| 54 | Extraction of Lactobacillus acidophilus CICC 6074 S-Layer Proteins and Their Ability to Inhibit Enteropathogenic Escherichia coli. Current Microbiology, 2017, 74, 1123-1129. | 1.0 | 20 |

| # | Article | IF | Citations |
|---|---|---|---|
| 55 | Characterization of probiotic bacteria involved in fermented milk processing enriched with folic acid. Journal of Dairy Science, 2017, 100, 4223-4229. | 1.4 | 19 |
| 56 | Metabonomics profiling of marinated meat in soy sauce during processing. Journal of the Science of Food and Agriculture, 2018, 98, 1325-1331. | 1.7 | 19 |
| 57 | Prevention of necrotizing enterocolitis through surface layer protein of Lactobacillus acidophilus CICC6074 reducing intestinal epithelial apoptosis. Journal of Functional Foods, 2018, 47, 91-99. | 1.6 | 18 |
| 58 | Prevention of Necrotizing Enterocolitis through Milk Polar Lipids Reducing Intestinal Epithelial Apoptosis. Journal of Agricultural and Food Chemistry, 2020, 68, 7014-7023. | 2.4 | 18 |
| 59 | Resveratrol and organic selenium-rich fermented milk reduces <scp>d</scp>-galactose-induced cognitive dysfunction in mice. Food and Function, 2021, 12, 1318-1326. | 2.1 | 18 |
| 60 | Purification of Lactobacillus acidophilus surfaceâ€layer protein and its immunomodulatory effects on <scp>RAW264</scp>.7 cells. Journal of the Science of Food and Agriculture, 2017, 97, 4204-4209. | 1.7 | 17 |
| 61 | Study on the antioxidant activity of peptide isolated from porcine plasma during in vitro digestion. Food Bioscience, 2021, 42, 101069. | 2.0 | 17 |
| 62 | Recent developments in off-odor formation mechanism and the potential regulation by starter cultures in dry-cured ham. Critical Reviews in Food Science and Nutrition, 2023, 63, 8781-8795. | 5.4 | 17 |
| 63 | Insights into ultrasonic treatment on the mechanism of proteolysis and taste improvement of defective dry-cured ham. Food Chemistry, 2022, 388, 133059. | 4.2 | 17 |
| 64 | Preparation, Characterization and Antimicrobial Activity of Sodium Alginate Nanobiocomposite Films Incorporated with Î•-Polylysine and Cellulose Nanocrystals. Journal of Food Processing and Preservation, 2017, 41, e13120. | 0.9 | 16 |
| 65 | A Newly Isolated Ca Binding Peptide from Whey Protein. International Journal of Food Properties, 2013, 16, 1127-1134. | 1.3 | 15 |
| 66 | A novel colorimetric immunosensor based on platinum colloid nanoparticles immobilized on PowerVision as signal probes and Fe<sub>3</sub>O<sub>4</sub>@Î²â€cyclodextrin as capture probes for ractopamine detection in pork. Journal of the Science of Food and Agriculture, 2019, 99, 2818-2825. | 1.7 | 15 |
| 67 | Ultrasound treatment on the structure of goose liver proteins and antioxidant activities of its enzymatic hydrolysate. Journal of Food Biochemistry, 2020, 44, e13091. | 1.2 | 15 |
| 68 | A Novel qPCR Method for the Detection of Lactic Acid Bacteria in Fermented Milk. Foods, 2021, 10, 3066. | 1.9 | 15 |
| 69 | Different duck products protein on rat physiology and gut microbiota. Journal of Proteomics, 2019, 206, 103436. | 1.2 | 14 |
| 70 | Antioxidant peptides derived from hydrolyzed milk proteins by Lactobacillus strains: A BIOPEP-UWM database-based analysis. Food Research International, 2022, 156, 111339. | 2.9 | 14 |
| 71 | ANTI-FATIGUE AND ANTIOXIDATIVE ACTIVITIES OF PEPTIDES ISOLATED FROM MILK PROTEINS. Journal of Food Biochemistry, 2011, 35, 1130-1144. | 1.2 | 13 |
| 72 | Heat stress induces various oxidative damages to myofibrillar proteins in ducks. Food Chemistry, 2022, 390, 133209. | 4.2 | 13 |

| # | Article | IF | Citations |
|---|---|---|---|
| 73 | Adhesion Characteristics and Dual Transcriptomic and Proteomic Analysis of Lactobacillus reuteri SH23 upon Gastrointestinal Fluid Stress. Journal of Proteome Research, 2021, 20, 2447-2457. | 1.8 | 12 |
| 74 | Proteome analysis of Lactobacillus plantarum strain under cheese-like conditions. Journal of Proteomics, 2016, 146, 165-171. | 1.2 | 11 |
| 75 | New Nanocarrier System for Liposomes Coated with Lactobacillus acidophilus S-Layer Protein to Improve Leuâ€“Glnâ€“Proâ€“Glu Absorption through the Intestinal Epithelium. Journal of Agricultural and Food Chemistry, 2021, 69, 7593-7602. | 2.4 | 11 |
| 76 | Production and transepithelial transportation of casein-derived peptides and identification a novel antioxidant peptide LHSMK. LWT - Food Science and Technology, 2021, 151, 112194. | 2.5 | 11 |
| 77 | The comparative research of structural and textural characteristics of six kinds of collagenâ€based sauce braised meat products. Journal of Food Science, 2020, 85, 1675-1680. | 1.5 | 10 |
| 78 | Metabolomics Analysis for Nitrite Degradation by the Metabolites of Limosilactobacillus fermentum RC4. Foods, 2022, 11, 1009. | 1.9 | 10 |
| 79 | Structure and Anti-Inflammation Potential of Lipoteichoic Acids Isolated from Lactobacillus Strains. Foods, 2022, 11, 1610. | 1.9 | 10 |
| 80 | Adhesion-Related Immunomodulatory Activity of the Screened Lactobacillus plantarum from Sichuan Pickle. Current Microbiology, 2019, 76, 29-36. | 1.0 | 9 |
| 81 | Sources, Processing-Related Transformation, and Gut Axis Regulation of Conventional and Potential Prebiotics. Journal of Agricultural and Food Chemistry, 2022, 70, 4509-4521. | 2.4 | 9 |
| 82 | Transport, Stability, and In Vivo Hypoglycemic Effect of a Broccoli-Derived DPP-IV Inhibitory Peptide VPLVM. Journal of Agricultural and Food Chemistry, 2022, 70, 4934-4941. | 2.4 | 9 |
| 83 | Headspace fingerprinting approach to identify the major pathway influencing volatile patterns of vinasseâ€cured duck processed by high pressure, as well as its impact on physicochemical and sensory attributes. International Journal of Food Science and Technology, 2020, 55, 669-680. | 1.3 | 8 |
| 84 | Effect of acid and alkali stress on extracellular metabolite profile of Lactobacillus plantarum ATCC 14917. Journal of Basic Microbiology, 2020, 60, 722-729. | 1.8 | 8 |
| 85 | Myosin affects the structure and volatile flavour compounds binding of Gâ€actin in grass carp. International Journal of Food Science and Technology, 2020, 55, 3235-3245. | 1.3 | 8 |
| 86 | Evaluating the profile of myofibrillar proteins and its relationship with tenderness among five styles of dryâ€cured hams. International Journal of Food Science and Technology, 2021, 56, 259-268. | 1.3 | 8 |
| 87 | Untargeted metabolomics based on LCâ€“MS to elucidate the mechanism underlying nitrite degradation by Limosilactobacillus fermentum RC4. LWT - Food Science and Technology, 2022, 163, 113414. | 2.5 | 8 |
| 88 | Limited hydrolysis of Î²â€casein by cell wall proteinase and its effect on hydrolysates's conformational and structural properties. International Journal of Food Science and Technology, 2015, 50, 55-61. | 1.3 | 7 |
| 89 | The Effect of Coating Incorporated with Black Pepper Essential Oil on the Taste Quality of Jinhua Ham After Storage for Four Months. Journal of Food Science, 2019, 84, 3109-3116. | 1.5 | 7 |
| 90 | S-layer protein modulates the stimulatory effects of Lactobacillus acidophilus CICC 6074 by triggering PKC signaling cascade in RAW 264.7 cells. Journal of Functional Foods, 2020, 67, 103841. | 1.6 | 7 |

| # | Article | IF | Citations |
|---|---|---|---|
| 91 | N-acetylmuramic acid triggers anti-inflammatory capacity in LPS-induced RAW 264.7 cells and mice. Journal of Functional Foods, 2015, 13, 108-116. | 1.6 | 6 |
| 92 | Effects of Goose Collagen and Collagen Peptide on Osteoporosis. International Journal of Food Properties, 2016, 19, 2190-2201. | 1.3 | 6 |
| 93 | Novel Broccoli-Derived Peptides Hydrolyzed by Trypsin with Dual-Angiotensin I-Converting Enzymes and Dipeptidyl Peptidase-IV-Inhibitory Activities. Journal of Agricultural and Food Chemistry, 2021, 69, 10885-10892. | 2.4 | 6 |
| 94 | iTRAQ proteomic analysis of Nâ€acetylmuramic acid mediated antiâ€inflammatory capacity in LPSâ€induced RAW 264.7Âcells. Proteomics, 2015, 15, 2211-2219. | 1.3 | 5 |
| 95 | The effect of sodium chloride levels on the taste and texture of dry-cured ham. Journal of Food Measurement and Characterization, 2020, 14, 2646-2655. | 1.6 | 5 |
| 96 | Optimization of Encapsulation Using Milk Polar Lipid Liposomes with S-Layer Protein and Transport Study of the ACE-Inhibitory Peptide RLSFNP. Journal of Agricultural and Food Chemistry, 2021, 69, 7049-7056. | 2.4 | 5 |
| 97 | Determination of Tributyltin in Seafood Based on Magnetic Molecularly Imprinted Polymers Coupled with High-Performance Liquid Chromatography-Inductively Coupled Plasma Mass Spectrometry. Journal of Food Quality, 2017, 2017, 1-11. | 1.4 | 4 |
| 98 | Molecular cloning, expression and adhesion analysis of silent slpB of Lactobacillus acidophilus NCFM. AMB Express, 2018, 8, 103. | 1.4 | 4 |
| 99 | NMRâ€based metabolomics profiling of noâ€addedâ€nitrite Chinese bacon (unsmoked) during processing. Journal of Food Science, 2020, 85, 1027-1036. | 1.5 | 4 |
| 100 | Effects of novel flavonoid-enriched yogurt on the diversity of intestinal microbiota in mice. Brazilian Journal of Microbiology, 2021, 52, 2287-2298. | 0.8 | 4 |
| 101 | Structural characteristics of Sheldrake meat and secondary structure of myofibrillar protein: effects of oxidation. International Journal of Food Properties, 0, , 1-14. | 1.3 | 3 |
| 102 | Phosphorylation of peptidoglycan from Lactobacillus acidophilus and its immunoregulatory function. International Journal of Food Science and Technology, 2016, 51, 664-671. | 1.3 | 3 |
| 103 | Purification and identification of a novel hypotensive and antioxidant peptide from porcine plasma. Journal of the Science of Food and Agriculture, 2022, 102, 4933-4941. | 1.7 | 3 |
| 104 | Isolation and identification of antioxidant and DPP-IV inhibitory peptide PYPYEPYEPYPY from yak bone hydrolysate. Food Science and Technology Research, 2021, 27, 441-452. | 0.3 | 2 |
| 105 | Changes of the mice intestinal microbes by the oligosaccharides-enriched fermented milk in a gender-dependent pattern. Food Research International, 2021, 140, 110047. | 2.9 | 2 |