

Dao-Dong Pan

List of Publications by Year in descending order

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105
papers

2,859
citations

172207

29
h-index

233125

45
g-index

105
all docs

105
docs citations

105
times ranked

2976
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent developments in off-odor formation mechanism and the potential regulation by starter cultures in dry-cured ham. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8781-8795.	5.4	17
2	LC-MS/MS-based metabolomics and sensory evaluation characterize metabolites and texture of normal and spoiled dry-cured hams. <i>Food Chemistry</i> , 2022, 371, 131156.	4.2	49
3	Research progress in the screening and evaluation of umami peptides. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1462-1490.	5.9	29
4	Purification and identification of a novel hypotensive and antioxidant peptide from porcine plasma. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4933-4941.	1.7	3
5	Metabolomics Analysis for Nitrite Degradation by the Metabolites of <i>Limosilactobacillus fermentum</i> RC4. <i>Foods</i> , 2022, 11, 1009.	1.9	10
6	Sources, Processing-Related Transformation, and Gut Axis Regulation of Conventional and Potential Prebiotics. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4509-4521.	2.4	9
7	Transport, Stability, and In Vivo Hypoglycemic Effect of a Broccoli-Derived DPP-IV Inhibitory Peptide VPLVM. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4934-4941.	2.4	9
8	Antioxidant peptides derived from hydrolyzed milk proteins by <i>Lactobacillus</i> strains: A BIOPEP-UWM database-based analysis. <i>Food Research International</i> , 2022, 156, 111339.	2.9	14
9	Untargeted metabolomics based on LC-MS to elucidate the mechanism underlying nitrite degradation by <i>Limosilactobacillus fermentum</i> RC4. <i>LWT - Food Science and Technology</i> , 2022, 163, 113414.	2.5	8
10	Insights into ultrasonic treatment on the mechanism of proteolysis and taste improvement of defective dry-cured ham. <i>Food Chemistry</i> , 2022, 388, 133059.	4.2	17
11	Heat stress induces various oxidative damages to myofibrillar proteins in ducks. <i>Food Chemistry</i> , 2022, 390, 133209.	4.2	13
12	Recent Advances of Stimuli-Responsive Polysaccharide Hydrogels in Delivery Systems: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6300-6316.	2.4	75
13	Structure and Anti-Inflammation Potential of Lipoteichoic Acids Isolated from <i>Lactobacillus</i> Strains. <i>Foods</i> , 2022, 11, 1610.	1.9	10
14	Evaluating the profile of myofibrillar proteins and its relationship with tenderness among five styles of dry-cured hams. <i>International Journal of Food Science and Technology</i> , 2021, 56, 259-268.	1.3	8
15	Effect of adzuki bean sprout fermented milk enriched in β -aminobutyric acid on mild depression in a mouse model. <i>Journal of Dairy Science</i> , 2021, 104, 78-91.	1.4	29
16	Isolation, characterization and molecular docking of novel umami and umami-enhancing peptides from <i>Ruditapes philippinarum</i> . <i>Food Chemistry</i> , 2021, 343, 128522.	4.2	62
17	Water-insoluble dietary fibers from oats enhance gel properties of duck myofibrillar proteins. <i>Food Chemistry</i> , 2021, 344, 128690.	4.2	49
18	Free fatty acids responsible for characteristic aroma in various sauced-ducks. <i>Food Chemistry</i> , 2021, 343, 128493.	4.2	28

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19	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
20	Isolation and identification of antioxidant and DPP-IV inhibitory peptide PYPYEPYEPY from yak bone hydrolysate. Food Science and Technology Research, 2021, 27, 441-452.	0.3	2
21	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
22	Adhesion Characteristics and Dual Transcriptomic and Proteomic Analysis of <i>Lactobacillus reuteri</i> SH23 upon Gastrointestinal Fluid Stress. Journal of Proteome Research, 2021, 20, 2447-2457.	1.8	12
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	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
25	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
26	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
27	New Nanocarrier System for Liposomes Coated with <i>Lactobacillus acidophilus</i> 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
28	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
29	Study on the antioxidant activity of peptide isolated from porcine plasma during in vitro digestion. Food Bioscience, 2021, 42, 101069.	2.0	17
30	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
31	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
32	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
33	A Novel qPCR Method for the Detection of Lactic Acid Bacteria in Fermented Milk. Foods, 2021, 10, 3066.	1.9	15
34	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
35	Headspace fingerprinting approach to identify the major pathway influencing volatile patterns of vinasâ€“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
36	Metabolite profile based on 1H NMR of broiler chicken breasts affected by wooden breast myodegeneration. Food Chemistry, 2020, 310, 125852.	4.2	22

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37	Ultrasound treatment on the structure of goose liver proteins and antioxidant activities of its enzymatic hydrolysate. <i>Journal of Food Biochemistry</i> , 2020, 44, e13091.	1.2	15
38	Production of a safe cured meat with low residual nitrite using nitrite substitutes. <i>Meat Science</i> , 2020, 162, 108027.	2.7	29
39	Angiotensin I-Converting Enzyme (ACE) Inhibitory and Antioxidant Activity of Umami Peptides after In Vitro Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8232-8241.	2.4	42
40	Effect of <i>Lactobacillus acidophilus</i> CICC 6074 S-Layer Protein on Colon Cancer HT-29 Cell Proliferation and Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2639-2647.	2.4	34
41	The comparative research of structural and textural characteristics of six kinds of collagen-based sauce braised meat products. <i>Journal of Food Science</i> , 2020, 85, 1675-1680.	1.5	10
42	Effect of acid and alkali stress on extracellular metabolite profile of <i>Lactobacillus plantarum</i> ATCC 14917. <i>Journal of Basic Microbiology</i> , 2020, 60, 722-729.	1.8	8
43	The effect of sodium chloride levels on the taste and texture of dry-cured ham. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2646-2655.	1.6	5
44	Prevention of Necrotizing Enterocolitis through Milk Polar Lipids Reducing Intestinal Epithelial Apoptosis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7014-7023.	2.4	18
45	NMR-based metabolomics profiling of nitrite Chinese bacon (unsmoked) during processing. <i>Journal of Food Science</i> , 2020, 85, 1027-1036.	1.5	4
46	Novel milk casein-derived peptides decrease cholesterol micellar solubility and cholesterol intestinal absorption in Caco-2 cells. <i>Journal of Dairy Science</i> , 2020, 103, 3924-3936.	1.4	27
47	Rapid and label-free optical assay of S-layer protein with high sensitivity using TiO ₂ -coated porous silicon-based microfluidic biosensor. <i>Sensors and Actuators B: Chemical</i> , 2020, 321, 128524.	4.0	27
48	S-layer protein modulates the stimulatory effects of <i>Lactobacillus acidophilus</i> CICC 6074 by triggering PKC signaling cascade in RAW 264.7 cells. <i>Journal of Functional Foods</i> , 2020, 67, 103841.	1.6	7
49	Myosin affects the structure and volatile flavour compounds binding of α -actin in grass carp. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3235-3245.	1.3	8
50	<i>Lactobacillus acidophilus</i> CICC 6074 inhibits growth and induces apoptosis in colorectal cancer cells in vitro and in HT-29 cells induced-mouse model. <i>Journal of Functional Foods</i> , 2020, 75, 104290.	1.6	24
51	Molecular docking and simulation of the synergistic effect between umami peptides, monosodium glutamate and taste receptor T1R1/T1R3. <i>Food Chemistry</i> , 2019, 271, 697-706.	4.2	107
52	Different duck products protein on rat physiology and gut microbiota. <i>Journal of Proteomics</i> , 2019, 206, 103436.	1.2	14
53	The Effect of Coating Incorporated with Black Pepper Essential Oil on the Taste Quality of Jinhua Ham After Storage for Four Months. <i>Journal of Food Science</i> , 2019, 84, 3109-3116.	1.5	7
54	In Vitro and in Vivo Studies on the Angiotensin-Converting Enzyme Inhibitory Activity Peptides Isolated from Broccoli Protein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6757-6764.	2.4	69

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55	Proteomic responses to oxidative damage in meat from ducks exposed to heat stress. <i>Food Chemistry</i> , 2019, 295, 129-137.	4.2	37
56	Transepithelial Transport Route and Liposome Encapsulation of Milk-Derived ACE-Inhibitory Peptide Arg-Leu-Ser-Phe-Asn-Pro. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5544-5551.	2.4	33
57	Establishment of new assessment method for the synergistic effect between umami peptides and monosodium glutamate using electronic tongue. <i>Food Research International</i> , 2019, 121, 20-27.	2.9	57
58	¹ H NMR-based metabolomics profiling and taste of boneless dry-cured hams during processing. <i>Food Research International</i> , 2019, 122, 114-122.	2.9	41
59	Effects of oligosaccharides on the fermentation properties of <i>Lactobacillus plantarum</i> . <i>Journal of Dairy Science</i> , 2019, 102, 2863-2872.	1.4	26
60	¹ H NMR-based metabolomics profiling and taste of stewed pork-hock in soy sauce. <i>Food Research International</i> , 2019, 121, 658-665.	2.9	26
61	Evaluating endogenous protease of salting exudates during the salting process of Jinhua ham. <i>LWT - Food Science and Technology</i> , 2019, 101, 76-82.	2.5	37
62	Potential mechanism of nitrite degradation by <i>Lactobacillus fermentum</i> RC4 based on proteomic analysis. <i>Journal of Proteomics</i> , 2019, 194, 70-78.	1.2	21
63	A novel colorimetric immunosensor based on platinum colloid nanoparticles immobilized on PowerVision as signal probes and Fe ₃ O ₄ @ <i>β</i> -cyclodextrin as capture probes for ractopamine detection in pork. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2818-2825.	1.7	15
64	Production and transepithelial transportation of angiotensin-I-converting enzyme (ACE)-inhibitory peptides from whey protein hydrolyzed by immobilized <i>Lactobacillus helveticus</i> proteinase. <i>Journal of Dairy Science</i> , 2019, 102, 961-975.	1.4	29
65	Adhesion-Related Immunomodulatory Activity of the Screened <i>Lactobacillus plantarum</i> from Sichuan Pickle. <i>Current Microbiology</i> , 2019, 76, 29-36.	1.0	9
66	Effect of high-pressure treatment on taste and metabolite profiles of ducks with two different vinasse-curing processes. <i>Food Research International</i> , 2018, 105, 703-712.	2.9	29
67	The effect of cooking temperature on the aggregation and digestion rate of myofibrillar proteins in Jinhua ham. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3563-3570.	1.7	46
68	The effect of oxidation on the structure of G-actin and its binding ability with aroma compounds in carp grass skeletal muscle. <i>Food Chemistry</i> , 2018, 240, 346-353.	4.2	81
69	Transepithelial transport of milk-derived angiotensin I-converting enzyme inhibitory peptide with the RLSFNP sequence. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 976-983.	1.7	22
70	Metabonomics profiling of marinated meat in soy sauce during processing. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1325-1331.	1.7	19
71	Effect of high pressure treatment on metabolite profile of marinated meat in soy sauce. <i>Food Chemistry</i> , 2018, 240, 662-669.	4.2	31
72	Anti-inflammatory activity of surface layer protein SlpA of <i>Lactobacillus acidophilus</i> CICC 6074 in LPS-induced RAW 264.7 cells and DSS-induced mice colitis. <i>Journal of Functional Foods</i> , 2018, 51, 16-27.	1.6	33

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73	Molecular cloning, expression and adhesion analysis of silent slpB of <i>Lactobacillus acidophilus</i> NCFM. <i>AMB Express</i> , 2018, 8, 103.	1.4	4
74	Prevention of necrotizing enterocolitis through surface layer protein of <i>Lactobacillus acidophilus</i> CICC6074 reducing intestinal epithelial apoptosis. <i>Journal of Functional Foods</i> , 2018, 47, 91-99.	1.6	18
75	Metabolomics analysis of <i>Lactobacillus plantarum</i> ATCC 14917 adhesion activity under initial acid and alkali stress. <i>PLoS ONE</i> , 2018, 13, e0196231.	1.1	38
76	Purification of <i>Lactobacillus acidophilus</i> surface layer protein and its immunomodulatory effects on RAW264.7 cells. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4204-4209.	1.7	17
77	Effect of selenylation modification on antitumor activity of peptidoglycan from <i>Lactobacillus acidophilus</i> . <i>Carbohydrate Polymers</i> , 2017, 165, 344-350.	5.1	27
78	Characterization of probiotic bacteria involved in fermented milk processing enriched with folic acid. <i>Journal of Dairy Science</i> , 2017, 100, 4223-4229.	1.4	19
79	The changes in the proteolysis activity and the accumulation of free amino acids during chinese traditional dry-cured loins processing. <i>Food Science and Biotechnology</i> , 2017, 26, 679-687.	1.2	30
80	Extraction of <i>Lactobacillus acidophilus</i> CICC 6074 S-Layer Proteins and Their Ability to Inhibit Enteropathogenic <i>Escherichia coli</i> . <i>Current Microbiology</i> , 2017, 74, 1123-1129.	1.0	20
81	Preparation, Characterization and Antimicrobial Activity of Sodium Alginate Nanobiocomposite Films Incorporated with L-Polylysine and Cellulose Nanocrystals. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13120.	0.9	16
82	Determination of Tributyltin in Seafood Based on Magnetic Molecularly Imprinted Polymers Coupled with High-Performance Liquid Chromatography-Inductively Coupled Plasma Mass Spectrometry. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	1.4	4
83	Thin metal organic frameworks coatings by cathodic electrodeposition for solid-phase microextraction and analysis of trace exogenous estrogens in milk. <i>Analytica Chimica Acta</i> , 2016, 937, 53-60.	2.6	53
84	Proteome analysis of <i>Lactobacillus plantarum</i> strain under cheese-like conditions. <i>Journal of Proteomics</i> , 2016, 146, 165-171.	1.2	11
85	Antimicrobial activity of eucalyptus essential oil against <i>Pseudomonas</i> <i>in vitro</i> and potential application in refrigerated storage of pork meat. <i>International Journal of Food Science and Technology</i> , 2016, 51, 994-1001.	1.3	28
86	Phosphorylation of peptidoglycan from <i>Lactobacillus acidophilus</i> and its immunoregulatory function. <i>International Journal of Food Science and Technology</i> , 2016, 51, 664-671.	1.3	3
87	Effects of Goose Collagen and Collagen Peptide on Osteoporosis. <i>International Journal of Food Properties</i> , 2016, 19, 2190-2201.	1.3	6
88	Antibacterial Activity and Mechanism of Action of Black Pepper Essential Oil on Meat-Borne <i>Escherichia coli</i> . <i>Frontiers in Microbiology</i> , 2016, 7, 2094.	1.5	105
89	iTRAQ proteomic analysis of N-acetylmuramic acid mediated anti-inflammatory capacity in LPS-induced RAW 264.7 cells. <i>Proteomics</i> , 2015, 15, 2211-2219.	1.3	5
90	Peptidoglycan diversity and anti-inflammatory capacity in <i>Lactobacillus</i> strains. <i>Carbohydrate Polymers</i> , 2015, 128, 130-137.	5.1	41

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91	Immunomodulatory activity of selenium exopolysaccharide produced by <i>Lactococcus lactis</i> subsp. <i>Lactis</i> . Food and Agricultural Immunology, 2015, 26, 248-259.	0.7	26
92	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
93	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
94	Rapid and ultrasensitive colorimetric detection of mercury(II) by chemically initiated aggregation of gold nanoparticles. Mikrochimica Acta, 2015, 182, 2147-2154.	2.5	37
95	Limited hydrolysis of β -casein by cell wall proteinase and its effect on hydrolysates' conformational and structural properties. International Journal of Food Science and Technology, 2015, 50, 55-61.	1.3	7
96	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
97	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
98	¹ H 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
99	A Newly Isolated Ca Binding Peptide from Whey Protein. International Journal of Food Properties, 2013, 16, 1127-1134.	1.3	15
100	Purification of chicken breast protein hydrolysate and analysis of its antioxidant activity. Food and Chemical Toxicology, 2012, 50, 3397-3404.	1.8	60
101	ANTI-FATIGUE AND ANTIOXIDATIVE ACTIVITIES OF PEPTIDES ISOLATED FROM MILK PROTEINS. Journal of Food Biochemistry, 2011, 35, 1130-1144.	1.2	13
102	The molecular mechanisms of interactions between bioactive peptides and angiotensin-converting enzyme. Bioorganic and Medicinal Chemistry Letters, 2011, 21, 3898-3904.	1.0	30
103	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
104	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
105	Structural characteristics of Shel Drake meat and secondary structure of myofibrillar protein: effects of oxidation. International Journal of Food Properties, 0, , 1-14.	1.3	3