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Physicochemical Changes and Glycation Reaction in Intermediate-Moisture Protein-Sugar Foods with and without Addition of Resveratrol during Storage

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Journal of Agricultural and Food Chemistry, 2016, 64, 5093-10

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#	Paper	IF	Citations
20	A study of the tyramine/glucose Maillard reaction: Variables, characterization, cytotoxicity and preliminary application. <i>Food Chemistry</i> , <b>2018</b> , 239, 377-384	8.5	19
19	Study of the Inhibitors of Cooked Off-Flavor Components in Heat-Treated XiZhou Melon Juice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 10401-10411	5.7	9
18	Capability of polygonum cuspidatum extract in inhibiting AGEs and preventing diabetes. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 2006-2016	3.2	7
17	Anti-glycation and anti-hardening effects of microencapsulated mulberry polyphenols in high-protein-sugar ball models through binding with some glycation sites of whey proteins. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 10-19	7.9	22
16	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3475-3491	11.5	25
15	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , <b>2020</b> , 133, 109191	7	10
14	Rosemary Leaf Extract Inhibits Glycation, Breast Cancer Proliferation, and Diabetes Risks. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 2249	2.6	3
13	High-protein nutrition bars: Hardening mechanisms and anti-hardening methods during storage. <i>Food Control</i> , <b>2021</b> , 127, 108127	6.2	2
12	Glycosylation of rice protein with dextran via the Maillard reaction in a macromolecular crowding condition to improve solubility. <i>Journal of Cereal Science</i> , <b>2022</b> , 103, 103374	3.8	1
11	Role of glycated proteins in vivo: Enzymatic glycated proteins and non-enzymatic glycated proteins.. <i>Food Research International</i> , <b>2022</b> , 155, 111099	7	
10	Chitosan inhibits advanced glycation end products formation in chemical models and bakery food. <i>Food Hydrocolloids</i> , <b>2022</b> , 128, 107600	10.6	1
9	Recent Advances in Nutritious Appetizers: Characteristics, Formulas, Technical Attributes, and Health Benefits. <i>Food Reviews International</i> , 1-24	5.5	
8	Hydroxypropyl methylcellulose (HPMC) reduces the hardening of fructose-containing and maltitol-containing high-protein nutrition bars during storage. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 163, 113607	5.4	
7	Binding of $\beta$ lactoglobulin to three phenolics improves the stability of phenolics studied by multispectral analysis and molecular modeling. <i>Food Chemistry: X</i> , <b>2022</b> , 100369	4.7	0
6	Effect of the non-covalent and covalent interactions between proteins and mono- or di-glucoside anthocyanins on $\beta$ lactoglobulin-digestibility. <i>Food Hydrocolloids</i> , <b>2022</b> , 133, 107952	10.6	0
5	Effect of sono-pre-texturization on $\beta$ lactoglobulin-anthocyanins energy appetizers. <b>2022</b> ,		0
4	Anti-hardening effect and mechanism of silkworm sericin peptide in high protein nutrition bars during early storage. <b>2023</b> , 407, 135168		1

- 3 Towards understanding the interaction between ultrasonic pre-treated  $\beta$ -lactoglobulin monomer with resveratrol. 0
- 2 Silkworm sericin peptides alleviate the hardening of soy protein bars during early storage. 1-14 1
- 1 Polysaccharides from banana (*Musa* spp.) blossoms: Isolation, identification and anti-glycation effects. **2023**, 236, 123957 0