Zong-Cai Tu

List of Publications by Year
in descending order

158	4,716	94433 37	138484 58
papers	citations	h-index	g-index

161	161	161	3500
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Influence of ultrasonic treatment on the structure and emulsifying properties of peanut protein isolate. Food and Bioproducts Processing, 2014, 92, 30-37.	3.6	217
2	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. Food Hydrocolloids, 2012, 28, 121-129.	10.7	186
3	Fish gelatin modifications: A comprehensive review. Trends in Food Science and Technology, 2019, 86, 260-269.	15.1	183
4	Rheological behavior, emulsifying properties and structural characterization of phosphorylated fish gelatin. Food Chemistry, 2018, 246, 428-436.	8.2	107
5	Antioxidants and Î±-glucosidase inhibitors from Ipomoea batatas leaves identified by bioassay-guided approach and structure-activity relationships. Food Chemistry, 2016, 208, 61-67.	8.2	103
6	Pectin and enzyme complex modified fish scales gelatin: Rheological behavior, gel properties and nanostructure. Carbohydrate Polymers, 2017, 156, 294-302.	10.2	99
7	The effect of dynamic high-pressure microfluidization on the activity, stability and conformation of trypsin. Food Chemistry, 2010, 123, 616-621.	8.2	94
8	Characteristics and antioxidant activities of ovalbumin glycated with different saccharides under heat moisture treatment. Food Research International, 2012, 48, 866-872.	6.2	92
9	Physico-chemical properties of gelatin from bighead carp (Hypophthalmichthys nobilis) scales by ultrasound-assisted extraction. Journal of Food Science and Technology, 2015, 52, 2166-2174.	2.8	91
10	Preparation and characterization of TiO2-Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. International Journal of Biological Macromolecules, 2020, 154, 123-133.	7.5	83
11	Antioxidant activities and polyphenols of sweet potato (Ipomoea batatas L.) leaves extracted with solvents of various polarities. Food Bioscience, 2016, 15, 11-18.	4.4	81
12	Jackfruit (Artocarpus heterophyllus Lam.) peel: A better source of antioxidants and a -glucosidase inhibitors than pulp, flake and seed, and phytochemical profile by HPLC-QTOF-MS/MS. Food Chemistry, 2017, 234, 303-313.	8.2	76
13	Influence of soy lecithin concentration on the physical properties of whey protein isolate-stabilized emulsion and microcapsule formation. Journal of Food Engineering, 2017, 207, 73-80.	5.2	74
14	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. Food Hydrocolloids, 2020, 102, 105552.	10.7	68
15	Relationship between Functional Properties and Aggregation Changes of Whey Protein Induced by High Pressure Microfluidization. Journal of Food Science, 2011, 76, E341-7.	3.1	67
16	Effect of ammonium sulfate fractional precipitation on gel strength and characteristics of gelatin from bighead carp (Hypophthalmichthys nobilis) scale. Food Hydrocolloids, 2014, 36, 173-180.	10.7	65
17	Investigation into allergenicity reduction and glycation sites of glycated Î²-lactoglobulin with ultrasound pretreatment by high-resolution mass spectrometry. Food Chemistry, 2018, 252, 99-107.	8.2	65
18	Characterization and emulsifying properties of octenyl succinate anhydride modified Acacia seyal gum (gum arabic). Food Hydrocolloids, 2017, 65, 10-16.	10.7	61

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19	Comparison of rheological behaviors and nanostructure of bighead carp scales gelatin modified by different modification methods. Journal of Food Science and Technology, 2017, 54, 1256-1265.	2.8	58
20	Antihyperglycemic, antioxidant activities of two Acer palmatum cultivars, and identification of phenolics profile by UPLC-QTOF-MS/MS: New natural sources of functional constituents. Industrial Crops and Products, 2016, 89, 522-532.	5.2	57
21	Response surface optimization and physicochemical properties of polysaccharides from Nelumbo nucifera leaves. International Journal of Biological Macromolecules, 2015, 74, 103-110.	7.5	55
22	Improved Glycation after Ultrasonic Pretreatment Revealed by High-Performance Liquid Chromatographyâ€“Linear Ion Trap/Orbitrap High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 2522-2530.	5.2	54
23	Effect of Î³-irradiation on the physicochemical properties and structure of fish myofibrillar proteins. Radiation Physics and Chemistry, 2015, 109, 70-72.	2.8	54
24	Mechanism of Reduction in IgG and IgE Binding of Î²-Lactoglobulin Induced by Ultrasound Pretreatment Combined with Dry-State Glycation: A Study Using Conventional Spectrometry and High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 8018-8027.	5.2	52
25	Glycation of ovalbumin after highâ€intensity ultrasound pretreatment: effects on conformation, immunoglobulin (Ig)G/IgE binding ability and antioxidant activity. Journal of the Science of Food and Agriculture, 2018, 98, 3767-3773.	3.5	52
26	Increase of Ovalbumin Glycation by the Maillard Reaction after Disruption of the Disulfide Bridge Evaluated by Liquid Chromatography and High Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2013, 61, 2253-2262.	5.2	50
27	Dynamic high pressure microfluidization-assisted extraction and antioxidant activities of lentinan. International Journal of Biological Macromolecules, 2012, 51, 926-932.	7.5	49
28	Comparison of different methods for extracting polyphenols from Ipomoea batatas leaves, and identification of antioxidant constituents by HPLC-QTOF-MS2. Food Research International, 2015, 70, 101-109.	6.2	46
29	Highâ€intensity ultrasound enhances the immunoglobulin (Ig)G and <scp>IgE</scp> binding of ovalbumin. Journal of the Science of Food and Agriculture, 2017, 97, 2714-2720.	3.5	46
30	Metabolic profiling of antioxidants constituents in Artemisia selengensis leaves. Food Chemistry, 2015, 186, 123-132.	8.2	45
31	Glycation of Î²-lactoglobulin under dynamic high pressure microfluidization treatment: Effects on IgE-binding capacity and conformation. Food Research International, 2016, 89, 882-888.	6.2	45
32	Effect of extraction temperature on the gelling properties and identification of porcine gelatin. Food Hydrocolloids, 2019, 92, 163-172.	10.7	44
33	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 2471-2481.	10.3	43
34	Glycation promoted by dynamic high pressure microfluidisation pretreatment revealed by high resolution mass spectrometry. Food Chemistry, 2013, 141, 3250-3259.	8.2	42
35	Monitoring of the functional properties and unfolding change of Ovalbumin after DHPM treatment by HDX and FTICR MS. Food Chemistry, 2017, 227, 413-421.	8.2	42
36	Identification of glycated sites in ovalbumin under freeze-drying processing by liquid chromatography high-resolution mass spectrometry. Food Chemistry, 2017, 226, 1-7.	8.2	41

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37	Effect of dynamic highâ€pressure microfluidization on the morphology characteristics and physicochemical properties of maize amylose. Starch/Staerke, 2013, 65, 390-397.	2.1	40
38	Effect of fermentation and dynamic high pressure microfluidization on dietary fibre of soybean residue. Journal of Food Science and Technology, 2014, 51, 3285-3292.	2.8	40
39	Insights into the Mechanism of Quercetin against BSA-Fructose Glycation by Spectroscopy and High-Resolution Mass Spectrometry: Effect on Physicochemical Properties. Journal of Agricultural and Food Chemistry, 2019, 67, 236-246.	5.2	39
40	Structural Properties, Bioactivities, and Applications of Polysaccharides from Okra [Abelmoschus esculentus (L.) Moench]: A Review. Journal of Agricultural and Food Chemistry, 2020, 68, 14091-14103.	5.2	39
41	Dynamic high pressure microfluidization-assisted extraction and antioxidant activities of sweet potato (Ipomoea batatas L.) leaves flavonoid. Food and Bioproducts Processing, 2013, 91, 1-6.	3.6	38
42	Comparison of glycation in conventionally and microwave-heated ovalbumin by high resolution mass spectrometry. Food Chemistry, 2013, 141, 985-991.	8.2	38
43	Solvent optimization, antioxidant activity, and chemical characterization of extracts from Artemisia selengnesis Turcz. Industrial Crops and Products, 2014, 56, 223-230.	5.2	38
44	Protective effect of antioxidant peptides from grass carp scale gelatin on the H2O2-mediated oxidative injured HepG2 cells. Food Chemistry, 2022, 373, 131539.	8.2	38
45	Microwave heating enhances antioxidant and emulsifying activities of ovalbumin glycated with glucose in solid-state. Journal of Food Science and Technology, 2015, 52, 1453-1461.	2.8	36
46	Microgel-in-Microgel Biopolymer Delivery Systems: Controlled Digestion of Encapsulated Lipid Droplets under Simulated Gastrointestinal Conditions. Journal of Agricultural and Food Chemistry, 2018, 66, 3930-3938.	5.2	36
47	Perilla frutescens Leaf Extract and Fractions: Polyphenol Composition, Antioxidant, Enzymes (Î±-Glucosidase, Acetylcholinesterase, and Tyrosinase) Inhibitory, Anticancer, and Antidiabetic Activities. Foods, 2021, 10, 315.	4.3	36
48	Promotion of foam properties of egg white protein by subcritical water pre-treatment and fish scales gelatin. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 512, 171-177.	4.7	36
49	Characteristics of fish gelatin-anionic polysaccharide complexes and their applications in yoghurt: Rheology and tribology. Food Chemistry, 2021, 343, 128413.	8.2	35
50	Ultrasonic Pretreatment Combined with Dry-State Glycation Reduced the Immunoglobulin E/Immunoglobulin G-Binding Ability of Î±-Lactalbumin Revealed by High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2018, 66, 5691-5698.	5.2	34
51	Immunogenic and structural properties of ovalbumin treated by pulsed electric fields. International Journal of Food Properties, 2017, 20, S3164-S3176.	3.0	33
52	Phytochemical profiles and screening of Î±-glucosidase inhibitors of four Acer species leaves with ultra-filtration combined with UPLC-QTOF-MS/MS. Industrial Crops and Products, 2019, 129, 156-168.	5.2	33
53	The identification of three mammalian gelatins by liquid chromatography-high resolution mass spectrometry. LWT - Food Science and Technology, 2018, 89, 74-86.	5.2	32
54	Mechanisms of isoquercitrin attenuates ovalbumin glycation: Investigation by spectroscopy, spectrometry and molecular docking. Food Chemistry, 2020, 309, 125667.	8.2	31

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55	Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine Î²-lactoglobulin. European Food Research and Technology, 2011, 233, 95-102.	3.3	30
56	Improved Antioxidant Activity and Glycation of Î±-Lactalbumin after Ultrasonic Pretreatment Revealed by High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 10317-10324.	5.2	30
57	The Mechanism of Decreased IgG/IgE-Binding of Ovalbumin by Preheating Treatment Combined with Glycation Identified by Liquid Chromatography and High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2018, 66, 10693-10702.	5.2	30
58	Influence of dynamic high pressure microfluidization on functional properties and structure of gelatin from bighead carp (Hypophthalmichthys nobilis) scale. Journal of Food Processing and Preservation, 2018, 42, e13607.	2.0	29
59	Fabrication and performance evaluation of pectinâ€“fish gelatinâ€“resveratrol preservative films. Food Chemistry, 2021, 361, 129832.	8.2	29
60	Insight into the Mechanism of Reduced IgG/IgE Binding Capacity in Ovalbumin as Induced by Glycation with Monose Epimers through Liquid Chromatography and High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 6065-6075.	5.2	28
61	The mechanism of reduced IgG/IgE-binding of Î²-lactoglobulin by pulsed electric field pretreatment combined with glycation revealed by ECD/FTICR-MS. Food and Function, 2018, 9, 417-425.	4.6	27
62	Glycation of Î²-lactoglobulin combined by sonication pretreatment reduce its allergenic potential. International Journal of Biological Macromolecules, 2020, 164, 1527-1535.	7.5	27
63	Utilization of sonication-glycation to improve the functional properties of ovalbumin: A high-resolution mass spectrometry study. Food Hydrocolloids, 2021, 119, 106822.	10.7	27
64	The adsorption of lead(II) ions by dynamic high pressure micro-fluidization treated insoluble soybean dietary fiber. Journal of Food Science and Technology, 2016, 53, 2532-2539.	2.8	26
65	Liquid Chromatography High-Resolution Mass Spectrometry Identifies the Glycation Sites of Bovine Serum Albumin Induced by <scp>d</scp>-Ribose with Ultrasonic Treatment. Journal of Agricultural and Food Chemistry, 2018, 66, 563-570.	5.2	26
66	Characterization of Volatile Compounds in Grass Carp(Ctenopharyngodon idellus)Soup Cooked Using a Traditional Chinese Method by GC-MS. Journal of Food Processing and Preservation, 2017, 41, e12995.	2.0	25
67	Microbial transglutaminase (MTGase) modified fish gelatin-Î³-polyglutamic acid (Î³-PGA): Rheological behavior, gelling properties, and structure. Food Chemistry, 2021, 348, 129093.	8.2	25
68	Mechanism of the effect of 2, 2â€²-azobis (2-amidinopropane) dihydrochloride simulated lipid oxidation on the IgG/IgE binding ability of ovalbumin. Food Chemistry, 2020, 327, 127037.	8.2	25
69	The accumulation, histopathology, and intestinal microorganism effects of waterborne cadmium on Carassius auratus gibelio. Fish Physiology and Biochemistry, 2019, 45, 231-243.	2.3	24
70	Functional properties and structure changes of soybean protein isolate after subcritical water treatment. Journal of Food Science and Technology, 2014, 52, 3412-21.	2.8	23
71	LC-Orbitrap MS analysis of the glycation modification effects of ovalbumin during freeze-drying with three reducing sugar additives. Food Chemistry, 2018, 268, 171-178.	8.2	23
72	Identification and quantification of the phosphorylated ovalbumin by high resolution mass spectrometry under dry-heating treatment. Food Chemistry, 2016, 210, 141-147.	8.2	22

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73	The Reduction in the IgE-Binding Ability of Î²-Lactoglobulin by Dynamic High-Pressure Microfluidization Coupled with Glycation Treatment Revealed by High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2017, 65, 6179-6187.	5.2	22
74	The mechanism of the reduction in allergenic reactivity of bovine Î±-lactalbumin induced by glycation, phosphorylation and acetylation. Food Chemistry, 2020, 310, 125853.	8.2	22
75	Mechanism of the Reduced IgG/IgE Binding Abilities of Glycated Î²-Lactoglobulin and Its Digests through High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2021, 69, 3741-3750.	5.2	22
76	Reduced IgE/IgG binding capacities of bovine Î±-Lactalbumin by glycation after dynamic high-pressure microfluidization pretreatment evaluated by high resolution mass spectrometry. Food Chemistry, 2019, 299, 125166.	8.2	21
77	Gelling properties and interaction analysis of fish gelatinâ€“low-methoxyl pectin system with different concentrations of Ca2+. LWT - Food Science and Technology, 2020, 132, 109826.	5.2	21
78	Extraction optimization and screening of angiotensin-converting enzyme inhibitory peptides from Channa striatus through bioaffinity ultrafiltration coupled with LC-Orbitrap-MS/MS and molecular docking. Food Chemistry, 2021, 354, 129589.	8.2	21
79	Gelatin Quantification by Oxygen-18 Labeling and Liquid Chromatographyâ€“High-Resolution Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 11840-11853.	5.2	20
80	Investigation of conformation change of glycated ovalbumin obtained by Co-60 gamma-ray irradiation under drying treatment. Innovative Food Science and Emerging Technologies, 2018, 47, 286-291.	5.6	20
81	Optimization of instant edible films based on dietary fiber processed with dynamic high pressure microfluidization for barrier properties and water solubility. LWT - Food Science and Technology, 2015, 60, 603-608.	5.2	19
82	Fabrication and characterization of nanoemulsion-coated microgels: Electrostatic deposition of lipid droplets on alginate beads. Food Hydrocolloids, 2017, 71, 149-157.	10.7	19
83	Nelumbo nucifera leaf extracts inhibit the formation of advanced glycation end-products and mechanism revealed by Nano LC-Orbitrap-MS/MS. Journal of Functional Foods, 2018, 42, 254-261.	3.4	19
84	Conformational alteration and the glycated sites in ovalbumin during vacuum freeze-drying induced glycation: A study using conventional spectrometry and liquid chromatographyâ€“high resolution mass spectrometry. Food Chemistry, 2020, 318, 126519.	8.2	19
85	The effect of ginger and garlic addition during cooking on the volatile profile of grass carp (Ctenopharyngodon idella) soup. Journal of Food Science and Technology, 2016, 53, 3253-3270.	2.8	17
86	Influence of ultrasonic pretreatment on the structure, antioxidant and IgG/IgE binding activity of Î²-lactoglobulin during digestion in vitro. Food Chemistry, 2020, 312, 126080.	8.2	17
87	Inhibition mechanism of Î±-glucosidase inhibitors screened from Artemisia selengensis Turcz root. Industrial Crops and Products, 2020, 143, 111941.	5.2	17
88	Rheological and structural properties of fish scales gelatin: Effects of conventional and ultrasound-assisted extraction. International Journal of Food Properties, 2017, , 1-11.	3.0	16
89	Effects of Î³â€polyglutamic acid on the gelling properties and nonâ€covalent interactions of fish gelatin. Journal of Texture Studies, 2020, 51, 511-520.	2.5	16
90	Structural changes of ultrasonicated bovine serum albumin revealed by hydrogenâ€“deuterium exchange and mass spectrometry. Analytical and Bioanalytical Chemistry, 2014, 406, 7243-7251.	3.7	15

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91	Physicochemical and rheological properties of modified rice amylose by dynamic high-pressure microfluidization. International Journal of Food Properties, 2017, 20, 734-744.	3.0	15
92	Aromatic Cadinane Sesquiterpenoids from the Fruiting Bodies of Phellinus pini Block SARS-CoV-2 Spikeâ€“ACE2 Interaction. Journal of Natural Products, 2021, 84, 2385-2389.	3.0	15
93	Probing the conformational changes of ovalbumin after glycation using HDX-MS. Food Chemistry, 2015, 166, 62-67.	8.2	14
94	Effect of High Intensity Ultrasound on the Gel and Structural Properties ofCtenopharyngodon idellusMyofibrillar Protein. Journal of Food Biochemistry, 2017, 41, e12288.	2.9	14
95	Mechanism and kinetics of tyrosinase inhibition by glycolic acid: a study using conventional spectroscopy methods and hydrogen/deuterium exchange coupling with mass spectrometry. Food and Function, 2017, 8, 122-131.	4.6	14
96	Effect of Frying on Fatty Acid Profile, Free Amino Acids and Volatile Compounds of Grass Carp (Ctenopharyngodon idellus) Fillets. Journal of Food Processing and Preservation, 2017, 41, e13088.	2.0	14
97	The influence of in vitro gastrointestinal digestion on the Perilla frutescens leaf extract: Changes in the active compounds and bioactivities. Journal of Food Biochemistry, 2020, 44, e13530.	2.9	14
98	Flavor, antimicrobial activity and physical properties of gelatin film incorporated with of ginger essential oil. Journal of Food Science and Technology, 2022, 59, 815-824.	2.8	14
99	Ultrasonic pretreatment improved the physicochemical properties and riboflavin delivery ability of transglutaminase-catalyzed soy protein isolate gel. Food Hydrocolloids, 2022, 131, 107782.	10.7	14
100	Influence of inÂvitro gastrointestinal digestion on the bioavailability and antioxidant activity of polyphenols from Ipomoea batatas leaves. International Journal of Food Science and Technology, 2017, 52, 1131-1137.	2.7	13
101	The IgE/IgG binding capacity and structural changes of Alaska Pollock parvalbumin glycated with different reducing sugars. Journal of Food Biochemistry, 2021, 45, e13539.	2.9	13
102	Effects of Superheated Steam Treatment on the Allergenicity and Structure of Chicken Egg Ovomucoid. Foods, 2022, 11, 238.	4.3	13
103	Correlation Analysis between Color Parameters and Sensory Characteristics of Rice with Different Milling Degrees. Journal of Food Processing and Preservation, 2014, 38, 1890-1897.	2.0	12
104	Morphological and structural characteristics of rice amylose by dynamic highâ€pressure microfluidization modification. Journal of Food Processing and Preservation, 2018, 42, e13764.	2.0	12
105	Flavor, antimicrobial activity, and physical properties of composite film prepared with different surfactants. Food Science and Nutrition, 2020, 8, 3099-3109.	3.4	12
106	Effects of preâ€freezing methods and storage temperatures on the qualities of crucian carp () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Preservation, 2021, 45, e15139.	2.0	12
107	Mechanism on the Allergenicity Changes of Î±-Lactalbumin Treated by Sonication-Assisted Glycation during In Vitro Gastroduodenal Digestion. Journal of Agricultural and Food Chemistry, 2021, 69, 6850-6859.	5.2	12
108	Investigation into predominant peptide and potential allergenicity of ultrasonicated Î²-lactoglobulin digestion products. Food Chemistry, 2021, 361, 130099.	8.2	12

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109	Effect of coating on flavor metabolism of fish under different storage temperatures. Food Chemistry: X, 2022, 13, 100256.	4.3	12
110	New Gallotannin and other Phytochemicals from Sycamore Maple (Acer pseudoplatanus) Leaves. Natural Product Communications, 2015, 10, 1934578X1501001.	0.5	11
111	Extraction optimization, structural characterization and bioactivity evaluation of triterpenoids from hawthorn (Crataegus cuneata) fruits. Journal of Food Biochemistry, 2017, 41, e12377.	2.9	11
112	Gelation kinetics and characterization of enzymatically enhanced fish scale gelatinâ€“pectin coacervate. Journal of the Science of Food and Agriculture, 2018, 98, 1024-1032.	3.5	11
113	Mechanism of Reduction in Allergenicity and Altered Human Intestinal Microbiota of Digested Î²-Lactoglobulin Modified by Ultrasonic Pretreatment Combined with Glycation. Journal of Agricultural and Food Chemistry, 2021, 69, 14004-14012.	5.2	11
114	Influence of Ultrasonication Prior to Glycation on the Physicochemical Properties of Bovine Serum Albuminâ€“galactose Conjugates. Food Science and Technology Research, 2018, 24, 35-44.	0.6	10
115	Antioxidant activity, Î±-glucosidase inhibition, and phytochemical fingerprints ofAnoectochilus roxburghiiformula tea residues with HPLC-QTOF-MS/MS. Journal of Food Biochemistry, 2017, 41, e12402.	2.9	10
116	Effect of Grass Carp Scale Collagen Peptide FTGML on cAMP-PI3K/Akt and MAPK Signaling Pathways in B16F10 Melanoma Cells and Correlation between Anti-Melanin and Antioxidant Properties. Foods, 2022, 11, 391.	4.3	10
117	From Function to Metabolome: Metabolomic Analysis Reveals the Effect of Probiotic Fermentation on the Chemical Compositions and Biological Activities of Perilla frutescens Leaves. Frontiers in Nutrition, 0, 9, .	3.7	10
118	Investigation of the effect of oxidation on the structure of Î²-lactoglobulin by high resolution mass spectrometry. Food Chemistry, 2021, 339, 127939.	8.2	9
119	Bovine Î²-Lactoglobulin Covalent Modification by Flavonoids: Effect on the Allergenicity and Human Intestinal Microbiota. Journal of Agricultural and Food Chemistry, 2021, 69, 6820-6828.	5.2	9
120	Insight into the mechanism of d-allose in reducing the allergenicity and digestibility of ultrasound-pretreated Î±-lactalbumin by high-resolution mass spectrometry. Food Chemistry, 2022, 374, 131616.	8.2	9
121	Quality evaluation of peony seed oil spray-dried in different combinations of wall materials during encapsulation and storage. Journal of Food Science and Technology, 2016, 53, 2597-2605.	2.8	8
122	Mechanism of Selenium Nanoparticles Inhibiting Advanced Glycation End Products. Journal of Agricultural and Food Chemistry, 2020, 68, 10586-10595.	5.2	8
123	The reduction in the immunoglobulin G and immunoglobulin E binding capacity of Î²-lactoglobulin via spray-drying technology. Journal of Dairy Science, 2020, 103, 2993-3001.	3.4	8
124	Investigation of the mechanism underlying the influence of mild glycation on the digestibility and IgG/IgE-binding abilities of Î²-lactoglobulin and its digests through LC orbitrap MS/MS. LWT - Food Science and Technology, 2021, 139, 110506.	5.2	8
125	New Gallotannin and other Phytochemicals from Sycamore Maple (Acer pseudoplatanus) Leaves. Natural Product Communications, 2015, 10, 1977-80.	0.5	8
126	Structure and Antioxidant Activity of Milk Model Systems after Microwave Heating. Food Science and Technology Research, 2014, 20, 345-355.	0.6	7

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127	Influence of Hydroxyl Substitution on the Suppression of Flavonol in Harmful Glycation Product Formation and the Inhibition Mechanism Revealed by Spectroscopy and Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 8263-8273.	5.2	7
128	Enzymolysis Reaction Kinetics and Liquid Chromatography High-Resolution Mass Spectrometry Analysis of Ovalbumin Glycated with Microwave Radiation. Journal of Agricultural and Food Chemistry, 2020, 68, 10596-10608.	5.2	7
129	Ultrasound-Assisted Extraction Optimization of Î±-Glucosidase Inhibitors from Ceratophyllum demersum L. and Identification of Phytochemical Profiling by HPLC-QTOF-MS/MS. Molecules, 2020, 25, 4507.	3.8	7
130	Effects of coagulant promoter on the physical properties and microstructure of the mixed system of ultrafine fishbone and surimi. LWT - Food Science and Technology, 2020, 131, 109792.	5.2	7
131	Simulated in vitro digestion of Î±-lactalbumin modified by phosphorylation: Detection of digestive products and allergenicity. Food Chemistry, 2022, 372, 131308.	8.2	7
132	Mechanism of viscosity reduction of okra pectic polysaccharide by ascorbic acid. Carbohydrate Polymers, 2022, 284, 119196.	10.2	7
133	Anti-inflammatory Dimeric Benzophenones from an Endophytic Pleosporales Species. Journal of Natural Products, 2022, 85, 162-168.	3.0	7
134	Set of Cytochrome P450s Cooperatively Catalyzes the Synthesis of a Highly Oxidized and Rearranged Diterpene-Class Sordarinane Architecture. Journal of the American Chemical Society, 2022, 144, 3580-3589.	13.7	7
135	Extraction optimization and screening of antioxidant peptides from grass carp meat and synergisticâ€“antagonistic effect. Food Science and Nutrition, 2022, 10, 1481-1493.	3.4	7
136	Antioxidant Activity and Phenolic Acids Profiles of Artemisia Selengensis Turcz Extracted with Various Methods by HPLC-QTOF-MS/MS. Journal of Food Biochemistry, 2016, 40, 603-612.	2.9	6
137	Effect of frying on the lipid oxidation and volatile substances in grass carp (Ctenopharyngodon) Tj ETQq1 1 0.784314 rgBT /Overlo	2.0	6
138	From Fish Scale Gelatin to Tyrosinase Inhibitor: A Novel Peptides Screening Approach Application. Frontiers in Nutrition, 2022, 9, 853442.	3.7	6
139	Antioxidant, metabolic enzymes inhibitory ability of Torreya grandis kernels, and phytochemical profiling identified by HPLCâ€QTOFâ€MS/MS. Journal of Food Biochemistry, 2019, 43, e13043.	2.9	5
140	Improved antitumor activity and IgE/IgGâ€“binding ability of Î±â€Lactalbumin/Î²â€lactoglobulin induced by ultrasonication prior to binding with oleic acid. Journal of Food Biochemistry, 2020, 44, e13502.	2.9	5
141	Insight into the mechanism of urea inhibit ovalbumin-glucose glycation by conventional spectrometry and liquid chromatography-high resolution mass spectrometry. Food Chemistry, 2021, 342, 128340.	8.2	5
142	A systematic assessment of structural heterogeneity and IgG/IgE-binding of ovalbumin. Food and Function, 2021, 12, 8130-8140.	4.6	5
143	Urolithin A alleviates advanced glycation end-product formation by altering protein structures, trapping methylglyoxal and forming complexes. Food and Function, 2021, 12, 11849-11861.	4.6	5
144	Ultrasound Improved the Non-Covalent Interaction of Î²-Lactoglobulin with Luteolin: Regulating Human Intestinal Microbiota and Conformational Epitopes Reduced Allergy Risks. Foods, 2022, 11, 988.	4.3	5

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145	Interaction Mechanism between OVA and Flavonoids with Different Hydroxyl Groups on B-Ring and Effect on Antioxidant Activity. Foods, 2022, 11, 1302.	4.3	5
146	A comparative analysis of the antigenicity and the major components formed from the glucose/ovalbumin model system under microwave irradiation and conventional heating. Journal of Food Processing and Preservation, 2018, 42, e13818.	2.0	4
147	Identification and quantification of gelatin by a high-resolution mass spectrometry-based label-free method. Food Hydrocolloids, 2020, 101, 105476.	10.7	4
148	Identification and analysis of characteristic tryptic peptides from porcine gelatin extracted with multi-stage batch processing. Food Hydrocolloids, 2020, 101, 105540.	10.7	4
149	Investigation on the Anaphylaxis and Anti-Digestive Stable Peptides Identification of Ultrasound-Treated Î±-Lactalbumin during In-Vitro Gastroduodenal Digestion. Foods, 2021, 10, 2760.	4.3	4
150	Isolation and allergenicity evaluation of glycated Î±-lactalbumin digestive products and identification of allergenic peptides. Food Chemistry, 2022, 390, 133185.	8.2	4
151	A high throughput screening assay for identifying glycation inhibitors on MALDI-TOF target. Food Chemistry, 2015, 170, 160-168.	8.2	3
152	Pectin Stabilized Fish Gelatin Emulsions: Physical Stability, Rheological, and Interaction Properties. Frontiers in Nutrition, 0, 9, .	3.7	3
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