

# Eunice C Y Li-Chan

## List of Publications by Year in descending order

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91  
papers

8,072  
citations

44069

48  
h-index

48315

88  
g-index

97  
all docs

97  
docs citations

97  
times ranked

7131  
citing authors

#	ARTICLE	IF	CITATIONS
1	Food-derived peptidic antioxidants: A review of their production, assessment, and potential applications. <i>Journal of Functional Foods</i> , 2011, 3, 229-254.	3.4	601
2	Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions. <i>Food Hydrocolloids</i> , 2013, 30, 647-655.	10.7	583
3	Comparison of Protein Surface Hydrophobicity Measured at Various pH Values Using Three Different Fluorescent Probes. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 328-334.	5.2	483
4	Hydrophobicity of Bovine Serum Albumin and Ovalbumin Determined Using Uncharged (PRODAN) and Anionic (ANS-) Fluorescent Probes. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2671-2677.	5.2	385
5	Bioactive peptides and protein hydrolysates: research trends and challenges for application as nutraceuticals and functional food ingredients. <i>Current Opinion in Food Science</i> , 2015, 1, 28-37.	8.0	375
6	The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate. <i>Food Hydrocolloids</i> , 2013, 32, 303-311.	10.7	222
7	Peptides Derived from Atlantic Salmon Skin Gelatin as Dipeptidyl-peptidase IV Inhibitors. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 973-978.	5.2	214
8	Evaluation of the potential of dietary proteins as precursors of dipeptidyl peptidase (DPP)-IV inhibitors by an in silico approach. <i>Journal of Functional Foods</i> , 2012, 4, 403-422.	3.4	193
9	Functional Properties of Fish Protein Hydrolysate from Herring ( <i>Clupea harengus</i> ). <i>Journal of Food Science</i> , 1999, 64, 1000-1004.	3.1	174
10	Inhibition of Dipeptidyl Peptidase (DPP)-IV and $\alpha$ -Glucosidase Activities by Pepsin-Treated Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7500-7506.	5.2	168
11	Detection of melamine in milk using molecularly imprinted polymersâ€™ surface enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2015, 176, 123-129.	8.2	161
12	Dipeptidyl peptidase-IV inhibitory activity of dairy protein hydrolysates. <i>International Dairy Journal</i> , 2012, 25, 97-102.	3.0	155
13	Autolysis-assisted production of fish protein hydrolysates with antioxidant properties from Pacific hake ( <i>Merluccius productus</i> ). <i>Food Chemistry</i> , 2008, 107, 768-776.	8.2	148
14	Hydrophobicity and Solubility of Meat Proteins and Their Relationship to Emulsifying Properties. <i>Journal of Food Science</i> , 1984, 49, 345-350.	3.1	147
15	Raman Spectral Analysis in the C-H Stretching Region of Proteins and Amino Acids for Investigation of Hydrophobic Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 924-933.	5.2	147
16	Relationship Between Functional (Fat Binding, Emulsifying) and Physicochemical Properties of Muscle Proteins. Effects of Heating, Freezing, pH and Species. <i>Journal of Food Science</i> , 1985, 50, 1034-1040.	3.1	141
17	Antioxidative and Angiotensin-I-Converting Enzyme Inhibitory Potential of a Pacific Hake ( <i>Merluccius</i> ) Tj ETQq1 1 0.784314 rgBT /Over Cell Permeation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1535-1542.	5.2	141
18	Food-derived dipeptidyl-peptidase IV inhibitors as a potential approach for glycemic regulation â€™ Current knowledge and future research considerations. <i>Trends in Food Science and Technology</i> , 2016, 54, 1-16.	15.1	135

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19	Isolation and characterization of peptides with dipeptidyl peptidase-IV inhibitory activity from pepsin-treated bovine whey proteins. <i>Peptides</i> , 2014, 54, 39-48.	2.4	134
20	In situ investigation of protein structure in Pacific whiting surimi and gels using Raman spectroscopy. <i>Food Research International</i> , 1997, 30, 65-72.	6.2	130
21	Marine actinobacteria: An important source of bioactive natural products. <i>Environmental Toxicology and Pharmacology</i> , 2014, 38, 172-188.	4.0	129
22	Angiotensin I Converting Enzyme Inhibitory Peptides from In Vitro Pepsin~Pancreatin Digestion of Soy Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3369-3376.	5.2	125
23	Quantitative Structure~Activity Relationship Study of Bitter Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 10102-10111.	5.2	124
24	Angiotensin-I Converting Enzyme Inhibitory Activity of Hydrolysates from Oat ( <i>Avena sativa</i> ) Proteins by <i>In Silico</i> and <i>In Vitro</i> Analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 9234-9242.	5.2	107
25	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. <i>Ultrasonics Sonochemistry</i> , 2016, 29, 380-387.	8.2	107
26	Determination of Sudan I in paprika powder by molecularly imprinted polymers~thin layer chromatography~surface enhanced Raman spectroscopic biosensor. <i>Talanta</i> , 2015, 143, 344-352.	5.5	103
27	Dietary requirement for lysine by juvenile <i>Penaeus vannamei</i> using intact and free amino acid sources. <i>Aquaculture</i> , 1995, 131, 279-290.	3.5	95
28	Elucidation of Protein~Lipid Interactions in a Lysozyme~Corn Oil System by Fourier Transform Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1529-1533.	5.2	93
29	Overview of food products and dietary constituents with antidiabetic properties and their putative mechanisms of action: A natural approach to complement pharmacotherapy in the management of diabetes. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 61-78.	3.3	89
30	Elucidation of interactions of lysozyme with whey proteins by Raman spectroscopy. <i>International Journal of Food Science and Technology</i> , 1996, 31, 439-451.	2.7	88
31	Effect of ultrasound pre-treatment on formation of transglutaminase-catalysed soy protein hydrogel as a riboflavin vehicle for functional foods. <i>Journal of Functional Foods</i> , 2015, 19, 182-193.	3.4	87
32	Investigations into Inhibitor Type and Mode, Simulated Gastrointestinal Digestion, and Cell Transport of the Angiotensin I-Converting Enzyme~Inhibitory Peptides in Pacific Hake ( <i>Merluccius productus</i> ) Fillet Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 410-419.	5.2	84
33	Heat-Induced Changes in the Proteins of Whey Protein Concentrate. <i>Journal of Food Science</i> , 1983, 48, 47-56.	3.1	83
34	Raman spectroscopic study of thermally induced gelation of whey proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1176-1181.	5.2	80
35	Investigation into the bioavailability of milk protein-derived peptides with dipeptidyl-peptidase IV inhibitory activity using Caco-2 cell monolayers. <i>Food and Function</i> , 2017, 8, 701-709.	4.6	80
36	Raman spectroscopic study of thermally and/or dithiothreitol induced gelation of lysozyme. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 1238-1245.	5.2	78

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37	The role of molecular size in antioxidant activity of peptide fractions from Pacific hake ( <i>Merluccius</i> ) Tj ETQq1 1 0.784314 rgBJ/Overlock	8.2	78
38	Do whey protein-derived peptides have dual dipeptidyl-peptidase IV and angiotensin I-converting enzyme inhibitory activities?. <i>Journal of Functional Foods</i> , 2016, 21, 87-96.	3.4	74
39	Developments in the detection of adulteration of olive oil. <i>Trends in Food Science and Technology</i> , 1994, 5, 3-11.	15.1	72
40	Structural Changes in Natural Actomyosin and Surimi from Ling Cod ( <i>Ophiodon elongatus</i> ) during Frozen Storage in the Absence or Presence of Cryoprotectants. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4716-4725.	5.2	72
41	Angiotensin-I-converting enzyme inhibitory activity and bitterness of enzymatically-produced hydrolysates of shrimp ( <i>Pandalopsis dispar</i> ) processing byproducts investigated by Taguchi design. <i>Food Chemistry</i> , 2010, 122, 1003-1012.	8.2	71
42	Effects of exopeptidase treatment on antihypertensive activity and taste attributes of enzymatic whey protein hydrolysates. <i>Journal of Functional Foods</i> , 2015, 13, 262-275.	3.4	65
43	Optimizing Angiotensin I-Converting Enzyme Inhibitory Activity of Pacific Hake ( <i>Merluccius productus</i> ) Fillet Hydrolysate Using Response Surface Methodology and Ultrafiltration. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9380-9388.	5.2	59
44	Pacific Hake ( <i>Merluccius Productus</i> ) Hydrolysates as Cryoprotective Agents in Frozen Pacific Cod Fillet Mince. <i>Journal of Food Science</i> , 2009, 74, C588-94.	3.1	57
45	Detection and Quantification of Chloramphenicol in Milk and Honey Using Molecularly Imprinted Polymers: Canadian Penny-Based SERS Nano-Biosensor. <i>Journal of Food Science</i> , 2014, 79, N2542-9.	3.1	56
46	Effects of fish protein hydrolysate and freeze-thaw treatment on physicochemical and gel properties of natural actomyosin from Pacific cod. <i>Food Chemistry</i> , 2013, 138, 1967-1975.	8.2	55
47	Enzymic dephosphorylation of bovine casein to improve acid clotting properties and digestibility for infant formula. <i>Journal of Dairy Research</i> , 1989, 56, 381-390.	1.4	53
48	Separation of Immunoglobulins and Lactoferrin from Cheese Whey by Chelating Chromatography. <i>Journal of Dairy Science</i> , 1988, 71, 1747-1755.	3.4	52
49	Optimization of vitamins A and D3 loading in re-assembled casein micelles and effect of loading on stability of vitamin D3 during storage. <i>Food Chemistry</i> , 2018, 240, 472-481.	8.2	48
50	Poor Thiamin and Riboflavin Status Is Common among Women of Childbearing Age in Rural and Urban Cambodia. <i>Journal of Nutrition</i> , 2015, 145, 628-633.	2.9	46
51	Production and assessment of Pacific hake ( <i>Merluccius productus</i> ) hydrolysates as cryoprotectants for frozen fish mince. <i>Food Chemistry</i> , 2018, 239, 535-543.	8.2	46
52	Study of Protein-Lipid Interactions at the Bovine Serum Albumin/Oil Interface by Raman Microspectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 845-852.	5.2	45
53	Raman Spectroscopy Determines Structural Changes Associated with Gelation Properties of Fish Proteins Recovered at Alkaline pH. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2178-2187.	5.2	45
54	Enzymatic production of protein hydrolysates from steelhead ( <i>Oncorhynchus mykiss</i> ) skin gelatin as inhibitors of dipeptidyl-peptidase IV and angiotensin-I converting enzyme. <i>Journal of Functional Foods</i> , 2017, 28, 254-264.	3.4	41

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55	Application of taste sensing system for characterisation of enzymatic hydrolysates from shrimp processing by-products. <i>Food Chemistry</i> , 2014, 145, 1076-1085.	8.2	40
56	Comparison of the susceptibility of porcine and human dipeptidyl-peptidase IV to inhibition by protein-derived peptides. <i>Peptides</i> , 2015, 69, 19-25.	2.4	40
57	Transepithelial transport across Caco-2 cell monolayers of angiotensin converting enzyme (ACE) inhibitory peptides derived from simulated in vitro gastrointestinal digestion of cooked chicken muscles. <i>Food Chemistry</i> , 2018, 251, 77-85.	8.2	39
58	Distribution of Cadmium-Binding Components in Flax ( <i>Linum usitatissimum</i> L.) Seed. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 814-821.	5.2	35
59	Thermal stability of fish natural actomyosin affects reactivity to cross-linking by microbial and fish transglutaminases. <i>Food Chemistry</i> , 2008, 111, 439-446.	8.2	35
60	Vibrational spectroscopy applied to the study of milk proteins. <i>Dairy Science and Technology</i> , 2007, 87, 443-458.	0.9	34
61	Principal Component Similarity Analysis of Raman Spectra To Study the Effects of pH, Heating, and Î²-Carrageenan on Whey Protein Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6042-6052.	5.2	33
62	Perinatal Consumption of Thiamine-Fortified Fish Sauce in Rural Cambodia. <i>JAMA Pediatrics</i> , 2016, 170, e162065.	6.2	31
63	Covalent attachment of lysine to wheat gluten for nutritional improvement. <i>Journal of Agricultural and Food Chemistry</i> , 1979, 27, 877-882.	5.2	27
64	Homology Similarity Analysis of Sequences of Lactoferricin and Its Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1215-1223.	5.2	23
65	Application of Fourier Transform Raman Spectroscopy for Prediction of Bitterness of Peptides. <i>Applied Spectroscopy</i> , 2006, 60, 1297-1306.	2.2	22
66	Isolation of Immunoglobulins by Competitive Displacement of Cheese Whey Proteins During Metal Chelate Interaction Chromatography. <i>Journal of Dairy Science</i> , 1990, 73, 2075-2086.	3.4	21
67	Production of Lactoferricin and Other Cationic Peptides from Food Grade Bovine Lactoferrin with Various Iron Saturation Levels. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 493-501.	5.2	17
68	Household Consumption of Thiamin-Fortified Fish Sauce Increases Erythrocyte Thiamin Concentrations among Rural Cambodian Women and Their Children Younger Than 5 Years of Age: A Randomized Controlled Efficacy Trial. <i>Journal of Pediatrics</i> , 2017, 181, 242-247.e2.	1.8	17
69	Assessment of added ingredient effect on interaction of simulated beef flavour and soy protein isolate by gas chromatography, spectroscopy and descriptive sensory analysis. <i>Food Research International</i> , 2007, 40, 1227-1238.	6.2	16
70	Peptide Array on Cellulose Supportâ€™A Screening Tool to Identify Peptides with Dipeptidyl-Peptidase IV Inhibitory Activity within the Sequence of Î±-Lactalbumin. <i>International Journal of Molecular Sciences</i> , 2014, 15, 20846-20858.	4.1	16
71	Characterization of Î²-secretase inhibitory peptide purified from skate skin protein hydrolysate. <i>European Food Research and Technology</i> , 2015, 240, 129-136.	3.3	16
72	Development of a particle concentration fluorescence immunoassay for the quantitative determination of IgG in bovine milk. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 682-686.	5.2	15

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73	Pacific hake ( <i>Merluccius productus</i> Ayres, 1855) hydrolysates as feed attractants for juvenile Chinook salmon ( <i>Oncorhynchus tshawytscha</i> Walbaum, 1792). <i>Aquaculture Research</i> , 2014, 45, 1140-1152.	1.8	13
74	Reactivity of Fish and Microbial Transglutaminases on Glutaminy Sites of Peptides Derived from Threadfin Bream Myosin. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7510-7516.	5.2	12
75	Investigation of the Putative Associations Between Dairy Consumption and Incidence of Type 1 and Type 2 Diabetes. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 411-432.	10.3	12
76	Partial least-squares regression of fourth-derivative ultraviolet absorbance spectra predicts composition of protein mixtures: application to bovine caseins. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1938-1942.	5.2	11
77	Neuroprotective Effect of $\beta$ -secretase Inhibitory Peptide from Pacific Hake ( <i>Merluccius productus</i> ) Fish Protein Hydrolysate. <i>Current Alzheimer Research</i> , 2019, 16, 1028-1038.	1.4	11
78	Pattern similarity study of functional sites in protein sequences: lysozymes and cystatins. <i>BMC Biochemistry</i> , 2005, 6, 9.	4.4	10
79	Carbodiimide-mediated covalent attachment of lysine to wheat gluten and its apparent digestibility by penaeid shrimp. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 733-737.	5.2	8
80	FT-Raman Spectroscopy, Fluorescent Probe, and Solvent Accessibility Study of Egg and Milk Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5277-5283.	5.2	7
81	Comparison of browning in wheat glutes enriched by covalent attachment and addition of lysine. <i>Journal of Agricultural and Food Chemistry</i> , 1981, 29, 1200-1205.	5.2	6
82	Effects of Production Factors and Egg-Bearing Period on the Antioxidant Activity of Enzymatic Hydrolysates from Shrimp ( <i>Pandalopsis dispar</i> ) Processing Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6823-6831.	5.2	6
83	Identification and characterization of alpha-I-proteinase inhibitor from common carp sarcoplasmic proteins. <i>Food Chemistry</i> , 2016, 192, 1090-1097.	8.2	6
84	Shrimp ( <i>Pandalopsis dispar</i> ) waste hydrolysate as a source of novel $\beta$ -secretase inhibitors. <i>Fisheries and Aquatic Sciences</i> , 2016, 19, .	0.8	5
85	Macromolecular Interactions of Food Proteins Studied by Raman Spectroscopy. <i>ACS Symposium Series</i> , 1996, , 15-36.	0.5	4
86	Nutritional Evaluation of Covalently Lysine Enriched Wheat Gluten by Tetrahymena Bioassay. <i>Journal of Food Science</i> , 1981, 46, 1840-1850.	3.1	3
87	Polymerase Chain Reaction Assay for the Detection of <i>Kudoa paniformis</i> and <i>Kudoa thyrssites</i> in Pacific Hake ( <i>Merluccius productus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3298-3303.	5.2	3
88	Identification by Gel-MS/MS of Trypsin Inhibitor in Sarcoplasmic Proteins of Three Tropical Fish and Characterization of Their Inhibitory Properties. <i>Journal of Food Science</i> , 2014, 79, C1305-14.	3.1	3
89	Tail Muscle Free Amino Acid Concentration of Pacific White Shrimp, <i>Litopenaeus vannamei</i> , Fed Diets Containing Protein-bound versus Crystalline Amino Acids. <i>Journal of the World Aquaculture Society</i> , 2009, 40, 171-181.	2.4	2
90	Development of Functional Materials from Seafood By-products by Membrane Separation Technology. , 2014, , 35-62.		2

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91	Investigation of Protein-Lipid Interactions by Vibrational Spectroscopy., 2006, , 355-376.		1