Eunice C Y Li-Chan

List of Publications by Year
in descending order

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	Neuroprotective Effect of Î²-secretase Inhibitory Peptide from Pacific Hake (Merluccius productus) Fish Protein Hydrolysate. Current Alzheimer Research, 2019, 16, 1028-1038.	1.4	11
2	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. Food Chemistry, 2018, 251, 77-85.	8.2	39
3	Production and assessment of Pacific hake (Merluccius productus) hydrolysates as cryoprotectants for frozen fish mince. Food Chemistry, 2018, 239, 535-543.	8.2	46
4	Optimization of vitamins A and D3 loading in re-assembled casein micelles and effect of loading on stability of vitamin D3 during storage. Food Chemistry, 2018, 240, 472-481.	8.2	48
5	Investigation into the bioavailability of milk protein-derived peptides with dipeptidyl-peptidase IV inhibitory activity using Caco-2 cell monolayers. Food and Function, 2017, 8, 701-709.	4.6	80
6	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. Journal of Pediatrics, 2017, 181, 242-247.e2.	1.8	17
7	Enzymatic production of protein hydrolysates from steelhead (Oncorhynchus mykiss) skin gelatin as inhibitors of dipeptidyl-peptidase IV and angiotensin-I converting enzyme. Journal of Functional Foods, 2017, 28, 254-264.	3.4	41
8	Perinatal Consumption of Thiamine-Fortified Fish Sauce in Rural Cambodia. JAMA Pediatrics, 2016, 170, e162065.	6.2	31
9	Food-derived dipeptidyl-peptidase IV inhibitors as a potential approach for glycemic regulation â€“ Current knowledge and future research considerations. Trends in Food Science and Technology, 2016, 54, 1-16.	15.1	135
10	Shrimp (Pandalopsis dispar) waste hydrolysate as a source of novel Î²â€“secretase inhibitors. Fisheries and Aquatic Sciences, 2016, 19, .	0.8	5
11	Do whey protein-derived peptides have dual dipeptidyl-peptidase IV and angiotensin I-converting enzyme inhibitory activities?. Journal of Functional Foods, 2016, 21, 87-96.	3.4	74
12	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. Ultrasonics Sonochemistry, 2016, 29, 380-387.	8.2	107
13	Identification and characterization of alpha-I-proteinase inhibitor from common carp sarcoplasmic proteins. Food Chemistry, 2016, 192, 1090-1097.	8.2	6
14	Determination of Sudan I in paprika powder by molecularly imprinted polymersâ€“thin layer chromatographyâ€“surface enhanced Raman spectroscopic biosensor. Talanta, 2015, 143, 344-352.	5.5	103
15	Detection of melamine in milk using molecularly imprinted polymersâ€“surface enhanced Raman spectroscopy. Food Chemistry, 2015, 176, 123-129.	8.2	161
16	Characterization of Î²-secretase inhibitory peptide purified from skate skin protein hydrolysate. European Food Research and Technology, 2015, 240, 129-136.	3.3	16
17	Poor Thiamin and Riboflavin Status Is Common among Women of Childbearing Age in Rural and Urban Cambodia ,. Journal of Nutrition, 2015, 145, 628-633.	2.9	46
18	Comparison of the susceptibility of porcine and human dipeptidyl-peptidase IV to inhibition by protein-derived peptides. Peptides, 2015, 69, 19-25.	2.4	40

#	Article	IF	Citations
19	Effects of exopeptidase treatment on antihypertensive activity and taste attributes of enzymatic whey protein hydrolysates. Journal of Functional Foods, 2015, 13, 262-275.	3.4	65
20	Effect of ultrasound pre-treatment on formation of transglutaminase-catalysed soy protein hydrogel as a riboflavin vehicle for functional foods. Journal of Functional Foods, 2015, 19, 182-193.	3.4	87
21	Bioactive peptides and protein hydrolysates: research trends and challenges for application as nutraceuticals and functional food ingredients. Current Opinion in Food Science, 2015, 1, 28-37.	8.0	375
22	Investigation of the Putative Associations Between Dairy Consumption and Incidence of Type 1 and Type 2 Diabetes. Critical Reviews in Food Science and Nutrition, 2014, 54, 411-432.	10.3	12
23	Peptide Array on Cellulose Supportâ€"A Screening Tool to Identify Peptides with Dipeptidyl-Peptidase IV Inhibitory Activity within the Sequence of Î±-Lactalbumin. International Journal of Molecular Sciences, 2014, 15, 20846-20858.	4.1	16
24	Detection and Quantification of Chloramphenicol in Milk and Honey Using Molecularly Imprinted Polymers: Canadian Pennyâ€Based SERS Nanoâ€Biosensor. Journal of Food Science, 2014, 79, N2542-9.	3.1	56
25	Pacific hake (Merluccius productusAyres, 1855) hydrolysates as feed attractants for juvenile Chinook salmon (Oncorhynchus tshawytschaWalbaum, 1792). Aquaculture Research, 2014, 45, 1140-1152.	1.8	13
26	Isolation and characterization of peptides with dipeptidyl peptidase-IV inhibitory activity from pepsin-treated bovine whey proteins. Peptides, 2014, 54, 39-48.	2.4	134
27	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. Molecular Nutrition and Food Research, 2014, 58, 61-78.	3.3	89
28	Application of taste sensing system for characterisation of enzymatic hydrolysates from shrimp processing by-products. Food Chemistry, 2014, 145, 1076-1085.	8.2	40
29	Identification by GeLCâ€MS/MS of Trypsin Inhibitor in Sarcoplasmic Proteins of Three Tropical Fish and Characterization of Their Inhibitory Properties. Journal of Food Science, 2014, 79, C1305-14.	3.1	3
30	Marine actinobacteria: An important source of bioactive natural products. Environmental Toxicology and Pharmacology, 2014, 38, 172-188.	4.0	129
31	Development of Functional Materials from Seafood By-products by Membrane Separation Technology. , 2014, , 35-62.		2
32	Effects of fish protein hydrolysate and freezeâ€"thaw treatment on physicochemical and gel properties of natural actomyosin from Pacific cod. Food Chemistry, 2013, 138, 1967-1975.	8.2	55
33	Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions. Food Hydrocolloids, 2013, 30, 647-655.	10.7	583
34	The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate. Food Hydrocolloids, 2013, 32, 303-311.	10.7	222
35	Inhibition of Dipeptidyl Peptidase (DPP)-IV and Î±-Glucosidase Activities by Pepsin-Treated Whey Proteins. Journal of Agricultural and Food Chemistry, 2013, 61, 7500-7506.	5.2	168
36	Effects of Production Factors and Egg-Bearing Period on the Antioxidant Activity of Enzymatic Hydrolysates from Shrimp (Pandalopsis dispar) Processing Byproducts. Journal of Agricultural and Food Chemistry, 2012, 60, 6823-6831.	5.2	6

#	Article	IF	Citations
37	Peptides Derived from Atlantic Salmon Skin Gelatin as Dipeptidyl-peptidase IV Inhibitors. Journal of Agricultural and Food Chemistry, 2012, 60, 973-978.	5.2	214
38	Dipeptidyl peptidase-IV inhibitory activity of dairy protein hydrolysates. International Dairy Journal, 2012, 25, 97-102.	3.0	155
39	Evaluation of the potential of dietary proteins as precursors of dipeptidyl peptidase (DPP)-IV inhibitors by an in silico approach. Journal of Functional Foods, 2012, 4, 403-422.	3.4	193
40	The role of molecular size in antioxidant activity of peptide fractions from Pacific hake (Merluccius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	78
41	Food-derived peptidic antioxidants: A review of their production, assessment, and potential applications. Journal of Functional Foods, 2011, 3, 229-254.	3.4	601
42	Angiotensin-I-converting enzyme inhibitory activity and bitterness of enzymatically-produced hydrolysates of shrimp (Pandalopsis dispar) processing byproducts investigated by Taguchi design. Food Chemistry, 2010, 122, 1003-1012.	8.2	71
43	Antioxidative and Angiotensin-I-Converting Enzyme Inhibitory Potential of a Pacific Hake (Merluccius) Tj ETQq1 1 0.784314 rgBT /Ove Cell Permeation. Journal of Agricultural and Food Chemistry, 2010, 58, 1535-1542.	5.2	141
44	Tail Muscle Free Amino Acid Concentration of Pacific White Shrimp, Litopenaeus vannamei, Fed Diets Containing Proteinâ€bound versus Crystalline Amino Acids. Journal of the World Aquaculture Society, 2009, 40, 171-181.	2.4	2
45	Pacific Hake (Merluccius Productus) Hydrolysates as Cryoprotective Agents in Frozen Pacific Cod Fillet Mince. Journal of Food Science, 2009, 74, C588-94.	3.1	57
46	Angiotensin-I Converting Enzyme Inhibitory Activity of Hydrolysates from Oat (Avena sativa) Proteins byIn SilicoandIn VitroAnalyses. Journal of Agricultural and Food Chemistry, 2009, 57, 9234-9242.	5.2	107
47	Autolysis-assisted production of fish protein hydrolysates with antioxidant properties from Pacific hake (Merluccius productus). Food Chemistry, 2008, 107, 768-776.	8.2	148
48	Thermal stability of fish natural actomyosin affects reactivity to cross-linking by microbial and fish transglutaminases. Food Chemistry, 2008, 111, 439-446.	8.2	35
49	Reactivity of Fish and Microbial Transglutaminases on Glutaminyl Sites of Peptides Derived from Threadfin Bream Myosin. Journal of Agricultural and Food Chemistry, 2008, 56, 7510-7516.	5.2	12
50	Investigations into Inhibitor Type and Mode, Simulated Gastrointestinal Digestion, and Cell Transport of the Angiotensin I-Converting Enzymeâ€“Inhibitory Peptides in Pacific Hake (Merluccius productus) Fillet Hydrolysate. Journal of Agricultural and Food Chemistry, 2008, 56, 410-419.	5.2	84
51	Assessment of added ingredient effect on interaction of simulated beef flavour and soy protein isolate by gas chromatography, spectroscopy and descriptive sensory analysis. Food Research International, 2007, 40, 1227-1238.	6.2	16
52	Polymerase Chain Reaction Assay for the Detection ofKudoa paniformisandKudoa thyrsitesin Pacific Hake (Merluccius productus). Journal of Agricultural and Food Chemistry, 2007, 55, 3298-3303.	5.2	3
53	Production of Lactoferricin and Other Cationic Peptides from Food Grade Bovine Lactoferrin with Various Iron Saturation Levels. Journal of Agricultural and Food Chemistry, 2007, 55, 493-501.	5.2	17
54	Optimizing Angiotensin I-Converting Enzyme Inhibitory Activity of Pacific Hake (Merluccius productus) Fillet Hydrolysate Using Response Surface Methodology and Ultrafiltration. Journal of Agricultural and Food Chemistry, 2007, 55, 9380-9388.	5.2	59

#	Article	IF	Citations
55	Vibrational spectroscopy applied to the study of milk proteins. Dairy Science and Technology, 2007, 87, 443-458.	0.9	34
56	Quantitative Structureâ^'Activity Relationship Study of Bitter Peptides. Journal of Agricultural and Food Chemistry, 2006, 54, 10102-10111.	5.2	124
57	Raman Spectroscopy Determines Structural Changes Associated with Gelation Properties of Fish Proteins Recovered at Alkaline pH. Journal of Agricultural and Food Chemistry, 2006, 54, 2178-2187.	5.2	45
58	Application of Fourier Transform Raman Spectroscopy for Prediction of Bitterness of Peptides. Applied Spectroscopy, 2006, 60, 1297-1306.	2.2	22
59	Investigation of Protein-Lipid Interactions by Vibrational Spectroscopy. , 2006, , 355-376.		1
60	Pattern similarity study of functional sites in protein sequences: lysozymes and cystatins. BMC Biochemistry, 2005, 6, 9.	4.4	10
61	Angiotensin I Converting Enzyme Inhibitory Peptides from In Vitro Pepsinâ^'Pancreatin Digestion of Soy Protein. Journal of Agricultural and Food Chemistry, 2005, 53, 3369-3376.	5.2	125
62	Study of Proteinâ^'Lipid Interactions at the Bovine Serum Albumin/Oil Interface by Raman Microspectroscopy. Journal of Agricultural and Food Chemistry, 2005, 53, 845-852.	5.2	45
63	FT-Raman Spectroscopy, Fluorescent Probe, and Solvent Accessibility Study of Egg and Milk Proteins. Journal of Agricultural and Food Chemistry, 2004, 52, 5277-5283.	5.2	7
64	Homology Similarity Analysis of Sequences of Lactoferricin and Its Derivatives. Journal of Agricultural and Food Chemistry, 2003, 51, 1215-1223.	5.2	23
65	Distribution of Cadmium-Binding Components in Flax (Linum usitatissimumL.) Seed. Journal of Agricultural and Food Chemistry, 2003, 51, 814-821.	5.2	35
66	Principal Component Similarity Analysis of Raman Spectra To Study the Effects of pH, Heating, and Î¤-Carrageenan on Whey Protein Structure. Journal of Agricultural and Food Chemistry, 2002, 50, 6042-6052.	5.2	33
67	Elucidation of Proteinâ^'Lipid Interactions in a Lysozymeâ^'Corn Oil System by Fourier Transform Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2001, 49, 1529-1533.	5.2	93
68	Structural Changes in Natural Actomyosin and Surimi from Ling Cod (Ophiodon elongatus) during Frozen Storage in the Absence or Presence of Cryoprotectants. Journal of Agricultural and Food Chemistry, 2001, 49, 4716-4725.	5.2	72
69	Comparison of Protein Surface Hydrophobicity Measured at Various pH Values Using Three Different Fluorescent Probes. Journal of Agricultural and Food Chemistry, 2000, 48, 328-334.	5.2	483
70	Functional Properties of Fish Protein Hydrolysate from Herring (Clupea harengus). Journal of Food Science, 1999, 64, 1000-1004.	3.1	174
71	Raman Spectral Analysis in the Câ^'H Stretching Region of Proteins and Amino Acids for Investigation of Hydrophobic Interactions. Journal of Agricultural and Food Chemistry, 1999, 47, 924-933.	5.2	147
72	Hydrophobicity of Bovine Serum Albumin and Ovalbumin Determined Using Uncharged (PRODAN) and Anionic (ANS-) Fluorescent Probes. Journal of Agricultural and Food Chemistry, 1998, 46, 2671-2677.	5.2	385

#	Article	IF	Citations
73	In situ investigation of protein structure in Pacific whiting surimi and gels using Raman spectroscopy. Food Research International, 1997, 30, 65-72.	6.2	130
74	Macromolecular Interactions of Food Proteins Studied by Raman Spectroscopy. ACS Symposium Series, 1996, , 15-36.	0.5	4
75	Elucidation of interactions of lysozyme with whey proteins by Raman spectroscopy. International Journal of Food Science and Technology, 1996, 31, 439-451.	2.7	88
76	Carbodiimide-mediated covalent attachment of lysine to wheat gluten and its apparent digestibility by penaeid shrimp. Journal of Agricultural and Food Chemistry, 1995, 43, 733-737.	5.2	8
77	Dietary requirement for lysine by juvenile Penaeus vannamei using intact and free amino acid sources. Aquaculture, 1995, 131, 279-290.	3.5	95
78	Developments in the detection of adulteration of olive oil. Trends in Food Science and Technology, 1994, 5, 3-11.	15.1	72
79	Partial least-squares regression of fourth-derivative ultraviolet absorbance spectra predicts composition of protein mixtures: application to bovine caseins. Journal of Agricultural and Food Chemistry, 1994, 42, 1938-1942.	5.2	11
80	Development of a particle concentration fluorescence immunoassay for the quantitative determination of IgG in bovine milk. Journal of Agricultural and Food Chemistry, 1993, 41, 682-686.	5.2	15
81	Raman spectroscopic study of thermally induced gelation of whey proteins. Journal of Agricultural and Food Chemistry, 1993, 41, 1176-1181.	5.2	80
82	Raman spectroscopic study of thermally and/or dithiothreitol induced gelation of lysozyme. Journal of Agricultural and Food Chemistry, 1991, 39, 1238-1245.	5.2	78
83	Isolation of Immunoglobulins by Competitive Displacement of Cheese Whey Proteins During Metal Chelate Interaction Chromatography. Journal of Dairy Science, 1990, 73, 2075-2086.	3.4	21
84	Enzymic dephosphorylation of bovine casein to improve acid clotting properties and digestibility for infant formula. Journal of Dairy Research, 1989, 56, 381-390.	1.4	53
85	Separation of Immunoglobulins and Lactoferrin from Cheese Whey by Chelating Chromatography. Journal of Dairy Science, 1988, 71, 1747-1755.	3.4	52
86	Relationship Between Functional (Fat Binding, Emulsifying) and Physicochemical Properties of Muscle Proteins. Effects of Heating, Freezing, pH and Species. Journal of Food Science, 1985, 50, 1034-1040.	3.1	141
87	Hydrophobicity and Solubility of Meat Proteins and Their Relationship to Emulsifying Properties. Journal of Food Science, 1984, 49, 345-350.	3.1	147
88	Heat-Induced Changes in the Proteins of Whey Protein Concentrate. Journal of Food Science, 1983, 48, 47-56.	3.1	83
89	Comparison of browning in wheat glutens enriched by covalent attachment and addition of lysine. Journal of Agricultural and Food Chemistry, 1981, 29, 1200-1205.	5.2	6
90	Nutrtional Evaluation of Covalently Lysine Enriched Wheat Gluten by Tetrahymena Bioassay. Journal of Food Science, 1981, 46, 1840-1850.	3.1	3

#	Article	IF	Citations
91	Covalent attachment of lysine to wheat gluten for nutritional improvement. Journal of Agricultural and Food Chemistry, 1979, 27, 877-882.	5.2	27