

# Mao-Mao Zeng

## List of Publications by Year in descending order

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162  
papers

4,976  
citations

76326

40  
h-index

138484

58  
g-index

162  
all docs

162  
docs citations

162  
times ranked

4230  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant capacity and major phenolic compounds of spices commonly consumed in China. <i>Food Research International</i> , 2011, 44, 530-536.	6.2	172
2	Interactions of milk $\hat{1}$ - and $\hat{1}^2$ -casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016, 199, 314-322.	8.2	144
3	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO <sub>4</sub> . <i>Food Chemistry</i> , 2017, 221, 130-138.	8.2	119
4	High pressure homogenization processing, thermal treatment and milk matrix affect in vitro bioaccessibility of phenolics in apple, grape and orange juice to different extents. <i>Food Chemistry</i> , 2016, 200, 107-116.	8.2	117
5	Complexation of bovine $\hat{1}^2$ -lactoglobulin with malvidin-3-O-glucoside and its effect on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016, 209, 234-240.	8.2	103
6	Inhibitory effects of Sichuan pepper ( <i>Zanthoxylum bungeanum</i> ) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. <i>Food Chemistry</i> , 2018, 239, 111-118.	8.2	96
7	Progression of Cartilage Degradation, Bone Resorption and Pain in Rat Temporomandibular Joint Osteoarthritis Induced by Injection of Iodoacetate. <i>PLoS ONE</i> , 2012, 7, e45036.	2.5	92
8	Modification of soy protein hydrolysates by Maillard reaction: Effects of carbohydrate chain length on structural and interfacial properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 138, 70-77.	5.0	91
9	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. <i>Food Chemistry</i> , 2017, 232, 753-762.	8.2	83
10	Modification of soy protein isolates using combined pre-heat treatment and controlled enzymatic hydrolysis for improving foaming properties. <i>Food Hydrocolloids</i> , 2020, 105, 105764.	10.7	75
11	Recipe for revealing informative metabolites based on model population analysis. <i>Metabolomics</i> , 2010, 6, 353-361.	3.0	74
12	Recent advances in matrix-assisted laser desorption/ionisation mass spectrometry imaging (MALDI-MSI) for <i>in situ</i> analysis of endogenous molecules in plants. <i>Phytochemical Analysis</i> , 2018, 29, 351-364.	2.4	72
13	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 177, 550-558.	5.0	71
14	Chemical components of cold pressed kernel oils from different <i>Torreya grandis</i> cultivars. <i>Food Chemistry</i> , 2016, 209, 196-202.	8.2	69
15	Improvement of emulsifying properties of soy protein through selective hydrolysis: Interfacial shear rheology of adsorption layer. <i>Food Hydrocolloids</i> , 2016, 60, 453-460.	10.7	68
16	Enhanced CaSO <sub>4</sub> -induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018, 242, 459-465.	8.2	67
17	3,4-Dimethoxycinnamic Acid as a Novel Matrix for Enhanced In Situ Detection and Imaging of Low-Molecular-Weight Compounds in Biological Tissues by MALDI-MSI. <i>Analytical Chemistry</i> , 2019, 91, 2634-2643.	6.5	67
18	Analysis of the interaction between cyanidin-3-O-glucoside and casein hydrolysates and its effect on the antioxidant ability of the complexes. <i>Food Chemistry</i> , 2021, 340, 127915.	8.2	67

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19	Effect of preheat treatment of milk proteins on their interactions with cyanidin-3-O-glucoside. <i>Food Research International</i> , 2018, 107, 394-405.	6.2	65
20	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1441-1454.	5.2	65
21	Effect of lipid oxidation on the formation of N <sup>ε</sup> -carboxymethyl-lysine and N <sup>ε</sup> -carboxyethyl-lysine in Chinese-style sausage during storage. <i>Food Chemistry</i> , 2018, 269, 466-472.	8.2	63
22	Analysis of $\beta$ -lactoglobulin-epigallocatechin gallate interactions: the antioxidant capacity and effects of polyphenols under different heating conditions in polyphenolic-protein interactions. <i>Food and Function</i> , 2020, 11, 3867-3878.	4.6	60
23	Identification and Quantitation of Anthocyanins in Purple-Fleshed Sweet Potatoes Cultivated in China by UPLC-PDA and UPLC-QTOF-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 171-177.	5.2	58
24	Effects of soy proteins and hydrolysates on fat globule coalescence and meltdown properties of ice cream. <i>Food Hydrocolloids</i> , 2019, 94, 279-286.	10.7	57
25	Physicochemical and functional properties of protein extracts from <i>Torreya grandis</i> seeds. <i>Food Chemistry</i> , 2017, 227, 453-460.	8.2	56
26	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties. <i>Food Chemistry</i> , 2017, 221, 404-411.	8.2	55
27	Plasma metabolic fingerprinting of childhood obesity by GC/MS in conjunction with multivariate statistical analysis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 52, 265-272.	2.8	54
28	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. <i>Food Chemistry</i> , 2019, 276, 195-201.	8.2	53
29	Comparative analysis of essential oil components in <i>Pericarpium Citri Reticulatae Viride</i> and <i>Pericarpium Citri Reticulatae</i> by GC-MS combined with chemometric resolution method. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 46, 66-74.	2.8	51
30	Simultaneous determination of N <sup>ε</sup> -(carboxymethyl) lysine and N <sup>ε</sup> -(carboxyethyl) lysine in cereal foods by LC-MS/MS. <i>European Food Research and Technology</i> , 2014, 238, 367-374.	3.3	51
31	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. <i>Food Chemistry</i> , 2016, 210, 221-227.	8.2	51
32	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape,) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2</i> <i>Journal of Food Science and Technology</i> , 2018, 53, 1131-1139.	2.7	50
33	Increased Accumulation of Protein-Bound $\mu$ -(Carboxymethyl)lysine in Tissues of Healthy Rats after Chronic Oral $\mu$ -(Carboxymethyl)lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1658-1663.	5.2	48
34	Effect of Six Chinese Spices on Heterocyclic Amine Profiles in Roast Beef Patties by Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry and Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9908-9915.	5.2	47
35	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. <i>Food Chemistry</i> , 2015, 175, 457-464.	8.2	47
36	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. <i>Food Hydrocolloids</i> , 2021, 118, 106765.	10.7	47

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37	Simultaneous Determination of Acrylamide and 5-Hydroxymethylfurfural in Heat-Processed Foods Employing Enhanced Matrix Removalâ€”Lipid as a New Dispersive Solid-Phase Extraction Sorbent Followed by Liquid Chromatographyâ€”Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5017-5025.	5.2	45
38	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4493-4499.	5.2	43
39	Release of antioxidant peptides from buffalo and bovine caseins: Influence of proteases on antioxidant capacities. <i>Food Chemistry</i> , 2019, 274, 261-267.	8.2	43
40	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLCâ€”MS/MS and multivariate analysis. <i>Meat Science</i> , 2016, 116, 50-57.	5.5	42
41	Enzyme-assisted ultrasonic-microwave synergistic extraction and UPLC-QTOF-MS analysis of flavonoids from Chinese water chestnut peels. <i>Industrial Crops and Products</i> , 2018, 117, 179-186.	5.2	42
42	Effects of Î²-cyclodextrin, whey protein, and soy protein on the thermal and storage stability of anthocyanins obtained from purple-fleshed sweet potatoes. <i>Food Chemistry</i> , 2020, 320, 126655.	8.2	42
43	Effects of high-pressure homogenization, thermal processing, and milk matrix on the in vitro bioaccessibility of phenolic compounds in pomelo and kiwi juices. <i>Journal of Functional Foods</i> , 2020, 64, 103633.	3.4	41
44	Effects of concentration of flavor compounds on interaction between soy protein isolate and flavor compounds. <i>Food Hydrocolloids</i> , 2020, 100, 105388.	10.7	39
45	Interaction between Î²-lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. <i>Food Hydrocolloids</i> , 2021, 121, 107059.	10.7	39
46	Effects of raw meat and process procedure on NÎ¼-carboxymethyllysine and NÎ¼-carboxyethyl-lysine formation in meat products. <i>Food Science and Biotechnology</i> , 2016, 25, 1163-1168.	2.6	37
47	Acetonitrile extraction coupled with UHPLCâ€”MS/MS for the accurate quantification of 17 heterocyclic aromatic amines in meat products. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 173-179.	2.3	37
48	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. <i>Food Biophysics</i> , 2018, 13, 324-332.	3.0	36
49	Assessment the influence of salt and polyphosphate on protein oxidation and NÎ¼-(carboxymethyl)lysine and NÎ¼-(carboxyethyl)lysine formation in roasted beef patties. <i>Meat Science</i> , 2021, 177, 108489.	5.5	36
50	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage. <i>Food Chemistry</i> , 2017, 228, 595-601.	8.2	35
51	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. <i>Food Chemistry</i> , 2020, 308, 125598.	8.2	35
52	Effects of Long-Term Exposure to Free <math>\hat{\mu}</math>- (Carboxymethyl)lysine on Rats Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10995-11001.	5.2	34
53	Effect of Freeze-Thaw Cycles on the Oxidation of Protein and Fat and Its Relationship with the Formation of Heterocyclic Aromatic Amines and Advanced Glycation End Products in Raw Meat. <i>Molecules</i> , 2021, 26, 1264.	3.8	34
54	Macroporous Niobium Phosphate-Supported Magnesia Catalysts for Isomerization of Glucose-to-Fructose. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8512-8521.	6.7	33

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55	Lotus ( <i>Nelumbo nucifera</i> Gaertn.) leaf: A narrative review of its Phytoconstituents, health benefits and food industry applications. <i>Trends in Food Science and Technology</i> , 2021, 112, 631-650.	15.1	33
56	Anthocyanin composition and storage degradation kinetics of anthocyanins-based natural food colourant from purple-fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2529-2539.	2.7	31
57	Non-precursors amino acids can inhibit $\beta$ -carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. <i>Meat Science</i> , 2020, 169, 108203.	5.5	31
58	Competitive interactions among tea catechins, proteins, and digestive enzymes modulate in vitro protein digestibility, catechin bioaccessibility, and antioxidant activity of milk tea beverage model systems. <i>Food Research International</i> , 2021, 140, 110050.	6.2	31
59	Effect of irradiation on $N^{\epsilon}$ -carboxymethyl-lysine and $N^{\epsilon}$ -carboxyethyl-lysine formation in cooked meat products during storage. <i>Radiation Physics and Chemistry</i> , 2016, 120, 73-80.	2.8	30
60	Controlled Release of Fluidized Bed-Coated Menthol Powder with a Gelatin Coating. <i>Drying Technology</i> , 2013, 31, 1619-1626.	3.1	29
61	$N^{\epsilon}$ -(carboxymethyl)lysine and $N^{\epsilon}$ -(carboxyethyl)lysine in tea and the factors affecting their formation. <i>Food Chemistry</i> , 2017, 232, 683-688.	8.2	29
62	Effect of heat-induced aggregation of soy protein isolate on protein-glutaminase deamidation and the emulsifying properties of deamidated products. <i>LWT - Food Science and Technology</i> , 2022, 154, 112328.	5.2	29
63	Foaming Characteristics of Commercial Soy Protein Isolate as Influenced by Heat-Induced Aggregation. <i>International Journal of Food Properties</i> , 2015, 18, 1817-1828.	3.0	28
64	Synthesis of a hierarchically porous niobium phosphate monolith by a sol-gel method for fructose dehydration to 5-hydroxymethylfurfural. <i>Catalysis Science and Technology</i> , 2018, 8, 3675-3685.	4.1	28
65	Simultaneous generation of acrylamide, $\beta$ -carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. <i>Food Chemistry</i> , 2020, 332, 127387.	8.2	28
66	Effects of amides from pungent spices on the free and protein-bound heterocyclic amine profiles of roast beef patties by UPLC-MS/MS and multivariate statistical analysis. <i>Food Research International</i> , 2020, 135, 109299.	6.2	27
67	pH and lipid unsaturation impact the formation of acrylamide and 5-hydroxymethylfurfural in model system at frying temperature. <i>Food Research International</i> , 2019, 123, 403-413.	6.2	26
68	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. <i>Food Research International</i> , 2021, 140, 110088.	6.2	26
69	GC-MS Based Plasma Metabolic Profiling of Type 2 Diabetes Mellitus. <i>Chromatographia</i> , 2009, 69, 941-948.	1.3	25
70	A novel kernel Fisher discriminant analysis: Constructing informative kernel by decision tree ensemble for metabolomics data analysis. <i>Analytica Chimica Acta</i> , 2011, 706, 97-104.	5.4	25
71	Determination of flavor components of rice bran by GC-MS and chemometrics. <i>Analytical Methods</i> , 2012, 4, 539.	2.7	25
72	Effects of oxidised linoleic acid on the formation of $N^{\epsilon}$ -carboxymethyl-lysine and $N^{\epsilon}$ -carboxyethyl-lysine in Maillard reaction system. <i>International Journal of Food Science and Technology</i> , 2016, 51, 742-752.	2.7	25

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73	Binding of aroma compounds with soy protein isolate in aqueous model: Effect of preheat treatment of soy protein isolate. <i>Food Chemistry</i> , 2019, 290, 16-23.	8.2	25
74	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gut-Brain-Liver Axis: A Review of Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3585-3600.	5.2	25
75	Novel potential markers of nasopharyngeal carcinoma for diagnosis and therapy. <i>Clinical Biochemistry</i> , 2011, 44, 711-718.	1.9	24
76	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal pH. <i>International Journal of Food Science and Technology</i> , 2017, 52, 247-257.	2.7	24
77	Effect of fatty acids and triglycerides on the formation of lysine-derived advanced glycation end-products in model systems exposed to frying temperature. <i>RSC Advances</i> , 2019, 9, 15162-15170.	3.6	24
78	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. <i>Food Research International</i> , 2019, 121, 738-745.	6.2	24
79	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. <i>Drying Technology</i> , 2013, 31, 1545-1552.	3.1	23
80	Western Dietary Patterns, Foods, and Risk of Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis of Prospective Cohort Studies. <i>Advances in Nutrition</i> , 2021, 12, 1353-1364.	6.4	23
81	The Effect of Exogenous Free $\gamma$ -(Carboxymethyl)Lysine on Diabetic-Model Goto-Kakizaki Rats: Metabolomics Analysis in Serum and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 783-793.	5.2	23
82	Effect of whey protein isolate and phenolic copigments in the thermal stability of mulberry anthocyanin extract at an acidic pH. <i>Food Chemistry</i> , 2022, 377, 132005.	8.2	23
83	Discrimination and investigation of inhibitory patterns of flavonoids and phenolic acids on heterocyclic amine formation in chemical model systems by UPLC-MS profiling and chemometrics. <i>European Food Research and Technology</i> , 2016, 242, 313-319.	3.3	22
84	Rapid determination of histamine in fish by thin-layer chromatography-image analysis method using diazotized visualization reagent prepared with <i>p</i> -nitroaniline. <i>Analytical Methods</i> , 2018, 10, 3386-3392.	2.7	22
85	Effects of polyphosphates and sodium chloride on heterocyclic amines in roasted beef patties as revealed by UPLC-MS/MS. <i>Food Chemistry</i> , 2020, 326, 127016.	8.2	22
86	Essential Oil Composition of <i>Osmanthus fragrans</i> Varieties by GC-MS and Heuristic Evolving Latent Projections. <i>Chromatographia</i> , 2009, 70, 1163-1169.	1.3	21
87	Exploring the relationship between potato components and Maillard reaction derivative harmful products using multivariate statistical analysis. <i>Food Chemistry</i> , 2021, 339, 127853.	8.2	21
88	Profiles of initial, intermediate, and advanced stages of harmful Maillard reaction products in whole-milk powders pre-treated with different heat loads during 18 months of storage. <i>Food Chemistry</i> , 2021, 351, 129361.	8.2	21
89	A novel one-step extraction method for simultaneously determining eleven polar heterocyclic aromatic amines in meat products by UHPLC-MS/MS. <i>Analytical Methods</i> , 2014, 6, 6437-6444.	2.7	20
90	Quantitative Structure-Activity Relationship Study of Antioxidant Tripeptides Based on Model Population Analysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 995.	4.1	20

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91	Reduction of off-flavor volatile compounds in okara by fermentation with four edible fungi. <i>LWT - Food Science and Technology</i> , 2022, 155, 112941.	5.2	20
92	Comparison of the volatile constituents of different parts of <i>Cortex magnolia officinalis</i> by GC-MS combined with chemometric resolution method. <i>Journal of Separation Science</i> , 2009, 32, 3466-3472.	2.5	19
93	Preparation of tyrosinase inhibitors and antibrowning agents using green technology. <i>Food Chemistry</i> , 2016, 197, 589-596.	8.2	19
94	UPLC-MS/MS and multivariate analysis of inhibition of heterocyclic amine profiles by black pepper and piperine in roast beef patties. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 168, 96-106.	3.5	19
95	Effects of ten vegetable oils on heterocyclic amine profiles in roasted beef patties using UPLC-MS/MS combined with principal component analysis. <i>Food Chemistry</i> , 2021, 347, 128996.	8.2	19
96	A new strategy of exploring metabolomics data using Monte Carlo tree. <i>Analyst, The</i> , 2011, 136, 947-954.	3.5	18
97	Effects of 60Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine ( <i>Pinus yunnanensis</i> ) pollen and its antioxidant and $\beta$ -glucosidase-inhibiting activities. <i>Food Chemistry</i> , 2021, 345, 128808.	8.2	18
98	Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract. <i>Food Bioscience</i> , 2021, 40, 100911.	4.4	18
99	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in $\beta$ -casein and chlorogenic acid complexes. <i>Food Hydrocolloids</i> , 2022, 123, 107177.	10.7	18
100	Binding of aromatic compounds with soy protein isolate in an aqueous model: Effect of pH. <i>Journal of Food Biochemistry</i> , 2019, 43, e12817.	2.9	17
101	Interaction of Soy Protein Isolate Hydrolysates with Cyanidin-3-O-Glucoside and Its Effect on the In Vitro Antioxidant Capacity of the Complexes under Neutral Condition. <i>Molecules</i> , 2021, 26, 1721.	3.8	17
102	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3232-3246.	5.2	17
103	In vitro phenolic bioaccessibility of coffee beverages with milk and soy subjected to thermal treatment and protein-phenolic interactions. <i>Food Chemistry</i> , 2022, 375, 131644.	8.2	16
104	Ginger and curcumin can inhibit heterocyclic amines and advanced glycation end products in roast beef patties by quenching free radicals as revealed by electron paramagnetic resonance. <i>Food Control</i> , 2022, 138, 109038.	5.5	16
105	Simultaneous Analysis of PhIP, 4-OH-PhIP, and Their Precursors Using UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11628-11636.	5.2	15
106	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra-performance liquid chromatography-tandem mass spectrometry and principal component analysis. <i>Food and Function</i> , 2017, 8, 3938-3950.	4.6	15
107	Effects of soluble soy polysaccharides and gum arabic on the interfacial shear rheology of soy $\beta$ -conglycinin at the air/water and oil/water interfaces. <i>Food Hydrocolloids</i> , 2018, 76, 123-130.	10.7	15
108	Effect of Dietary Exposure to Acrylamide on Diabetes-Associated Cognitive Dysfunction from the Perspectives of Oxidative Damage, Neuroinflammation, and Metabolic Disorders. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4445-4456.	5.2	15

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109	GC-MS Combined with Chemometrics for Analysis of the Components of the Essential Oils of Sweet Potato Leaves. <i>Chromatographia</i> , 2010, 71, 891-897.	1.3	14
110	Establishment of reliable mass spectra and retention indices library: Identification of fatty acids in human plasma without authentic standards. <i>Talanta</i> , 2012, 88, 311-317.	5.5	14
111	Effects of Catechins on $\gamma$ -L-Glutamyl-L-lysine and $\gamma$ -L-Glutamyl-L-lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1254-1260.	5.2	14
112	Effects of soy protein composition in recombined soy-based cream on the stability and physical properties of whipping cream. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2732-2741.	3.5	14
113	Effect of preheated milk proteins and bioactive compounds on the stability of cyanidin-3-O-glucoside. <i>Food Chemistry</i> , 2021, 345, 128829.	8.2	14
114	Effect of particle size and microstructure on the physical properties of soybean insoluble dietary fiber in aqueous solution. <i>Food Bioscience</i> , 2021, 41, 100898.	4.4	14
115	A novel isoflavone profiling method based on UPLC-PDA-ESI-MS. <i>Food Chemistry</i> , 2017, 219, 40-47.	8.2	13
116	Metabolic changes from exposure to harmful Maillard reaction products and high-fat diet on Sprague-Dawley rats. <i>Food Research International</i> , 2021, 141, 110129.	6.2	13
117	Effect of acidity regulators on acrylamide and 5-hydroxymethylfurfural formation in French fries: The dual role of pH and acid radical ion. <i>Food Chemistry</i> , 2022, 371, 131154.	8.2	13
118	$\gamma$ -L-Glutamyl-L-lysine and $\gamma$ -L-Glutamyl-L-lysine contents in commercial meat products. <i>Food Research International</i> , 2022, 155, 111048.	6.2	13
119	Enzymatic hydrolysates of soy protein promote the physicochemical stability of mulberry anthocyanin extracts in food processing. <i>Food Chemistry</i> , 2022, 386, 132811.	8.2	13
120	Inhibitory effects of <i>Portulaca oleracea</i> L. and selected flavonoid ingredients on heterocyclic amines in roast beef patties and Density Function Theory calculation of binding between heterocyclic amines intermediates and flavonoids. <i>Food Chemistry</i> , 2021, 336, 127551.	8.2	12
121	Assessment antioxidant properties of <i>Torreya grandis</i> protein enzymatic hydrolysates: Utilization of industrial by-products. <i>Food Bioscience</i> , 2021, 43, 101325.	4.4	12
122	Alkaloids from lotus ( <i>Nelumbo nucifera</i> ): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4867-4900.	10.3	12
123	Mitigative capacity of <i>Kaempferia galanga</i> L. and kaempferol on heterocyclic amines and advanced glycation end products in roasted beef patties and related mechanistic analysis by density functional theory. <i>Food Chemistry</i> , 2022, 385, 132660.	8.2	12
124	Metabolic alterations of impaired fasting glucose by GC/MS based plasma metabolic profiling combined with chemometrics. <i>Metabolomics</i> , 2010, 6, 303-311.	3.0	11
125	Strategies for structure elucidation of small molecules using gas chromatography-mass spectrometric data. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 47, 37-46.	11.4	11
126	Effects of preheat treatments on the composition, rheological properties, and physical stability of soybean oil bodies. <i>Journal of Food Science</i> , 2020, 85, 3150-3159.	3.1	11



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127	Processed potatoes intake and risk of type 2 diabetes: a systematic review and meta-analysis of nine prospective cohort studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1417-1425.	10.3	11
128	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. <i>Food Chemistry</i> , 2021, 365, 130484.	8.2	11
129	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. <i>Food Biophysics</i> , 2021, 16, 484-491.	3.0	10
130	Characterizing changes in Maillard reaction indicators in whole milk powder and reconstituted low-temperature pasteurized milk under different preheating conditions. <i>Journal of Food Science</i> , 2022, 87, 193-205.	3.1	9
131	Interaction of glycyrrhetic acid, furosemide and hydrochlorothiazide with bovine serum albumin and their displacement interactions: capillary electrophoresis and fluorescence quenching study. <i>Biomedical Chromatography</i> , 2008, 22, 223-231.	1.7	8
132	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 476-486.	3.2	8
133	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. <i>Food Research International</i> , 2020, 137, 109668.	6.2	8
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