

Mao-Mao Zeng

List of Publications by Year in descending order

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162
papers

4,976
citations

76326

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h-index

138484

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all docs

162
docs citations

162
times ranked

4230
citing authors

#	ARTICLE	IF	CITATIONS
1	Food phenolics stimulate adipocyte browning via regulating gut microecology. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4026-4052.	10.3	4
2	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4288-4324.	10.3	5
3	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
4	Binding of dual-flavour compounds by soy protein isolate in aqueous model systems. <i>International Journal of Food Science and Technology</i> , 2023, 58, 432-441.	2.7	3
5	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
6	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
7	Influence of soybean isolate on the formation of heterocyclic aromatic amines in roasted pork and its possible mechanism. <i>Food Chemistry</i> , 2022, 369, 130978.	8.2	8
8	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in β -casein and chlorogenic acid complexes. <i>Food Hydrocolloids</i> , 2022, 123, 107177.	10.7	18
9	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
10	The inhibitory effects of yellow mustard (<i>Brassica juncea</i>) and its characteristic pungent ingredient allyl isothiocyanate (AITC) on PhIP formation: Focused on the inhibitory pathways of AITC. <i>Food Chemistry</i> , 2022, 373, 131398.	8.2	6
11	Changes in harmful Maillard reaction products in low-temperature long-time pasteurization-treated milks reconstituted from whole-milk powders after different storage times. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104280.	3.9	6
12	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
13	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
14	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
15	Release mechanism between sarcoplasmic protein-bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model. <i>Food Chemistry</i> , 2022, 377, 131993.	8.2	5
16	Effects of cooking factors on the formation of heterocyclic aromatic amines in fried beef patties. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	3
17	Effects of Soy Proteins and Hydrolysates on Fat Globule Coalescence and Whipping Properties of Recombined Low-Fat Whipped Cream. <i>Food Biophysics</i> , 2022, 17, 324-334.	3.0	5
18	The Simultaneous Formation of Acrylamide, β -carbolines, and Advanced Glycation End Products in a Chemical Model System: Effect of Multiple Precursor Amino Acids. <i>Frontiers in Nutrition</i> , 2022, 9, 852717.	3.7	2

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19	Effects of dietary fibre and soybean oil on the digestion of extruded and roller-dried maize starch. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3783-3794.	2.7	3
20	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
21	NÎµ-carboxymethyl-lysine and NÎµ-carboxyethyl-lysine contents in commercial meat products. <i>Food Research International</i> , 2022, 155, 111048.	6.2	13
22	Release profiles of beef myofibril protein-bound heterocyclic amines and effects of dietary components on in vitro digestion. <i>Food Research International</i> , 2022, 155, 111006.	6.2	2
23	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
24	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
25	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
26	The immune-enhancing effect and in vitro antioxidant ability of different fractions separated from <i>Colla corii asini</i> . <i>Journal of Food Biochemistry</i> , 2022, 46, e14174.	2.9	2
27	Unraveling inhibitory effects of <i>Alpinia officinarum</i> Hance and curcumin on methylimidazole and acrylamide in cookies and possible pathways revealed by electron paramagnetic resonance. <i>Food Chemistry</i> , 2022, 389, 133011.	8.2	7
28	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
29	Metabolic perturbations and health impact from exposure to a combination of multiple harmful Maillard reaction products on Sprague-Dawley rats. <i>Food and Function</i> , 2022, 13, 5515-5527.	4.6	3
30	Processing stage-guided effects of spices on the formation and accumulation of heterocyclic amines in smoked and cooked sausages. <i>Food Bioscience</i> , 2022, 47, 101776.	4.4	4
31	The effects of Î²-lactoglobulin on cyanidin-3-O-glucoside antioxidant activity and bioaccessibility after heat treatment. <i>Food Research International</i> , 2022, 157, 111494.	6.2	5
32	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
33	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
34	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
35	Effects of 60Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine (<i>Pinus yunnanensis</i>) pollen and its antioxidant and Î±-glucosidase-inhibiting activities. <i>Food Chemistry</i> , 2021, 345, 128808.	8.2	18
36	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

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37	Effects of different food ingredients on the color and absorption spectrum of carminic acid and carminic aluminum lake. <i>Food Science and Nutrition</i> , 2021, 9, 36-43.	3.4	6
38	Effect of oxidation and hydrolysis of porcine myofibrillar protein on N ^ε -carboxymethyl-L-lysine formation in model systems. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3076-3084.	2.7	2
39	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
40	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
41	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
42	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
43	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
44	Effects of Molecular Weight and Degree of Esterification of Soluble Soybean Polysaccharide on the Stability of Casein under Acidic Conditions. <i>Foods</i> , 2021, 10, 686.	4.3	6
45	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
46	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
47	Evaluating the effects of temperature and time on heterocyclic aromatic amine profiles in roasted pork using combined UHPLC-MS/MS and multivariate analysis. <i>Food Research International</i> , 2021, 141, 110134.	6.2	6
48	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
49	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
50	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
51	Is Ultra-High Temperature Processed Milk Safe in Terms of Heterocyclic Aromatic Amines?. <i>Foods</i> , 2021, 10, 1247.	4.3	7
52	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
53	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
54	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

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55	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (<i>Pinus yunnanensis</i>) pollen during accelerated storage. <i>LWT - Food Science and Technology</i> , 2021, 144, 111249.	5.2	6
56	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
57	Assessment the influence of salt and polyphosphate on protein oxidation and N ^ε -(carboxymethyl)lysine and N ^ε -(carboxyethyl)lysine formation in roasted beef patties. <i>Meat Science</i> , 2021, 177, 108489.	5.5	36
58	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. <i>Food Biophysics</i> , 2021, 16, 484-491.	3.0	10
59	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
60	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
61	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
62	Interaction between β -lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. <i>Food Hydrocolloids</i> , 2021, 121, 107059.	10.7	39
63	The Effect of Exogenous Free ϵ -N ^ε -(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
64	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
65	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
66	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
67	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
68	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
69	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
70	Analysis of β -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
71	Non-precursors amino acids can inhibit β -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
72	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

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73	Simultaneous generation of acrylamide, Î²-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
74	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
75	Effects of soy protein composition in recombined soyâ€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
76	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
77	Formation of Three Selected AGEs and their Corresponding Intermediates in Aldoseâ€and Ketoseâ€lysine Systems. <i>EFood</i> , 2020, 1, 270-278.	3.1	7
78	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
79	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
80	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
81	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
82	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
83	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
84	Anthocyanin composition and storage degradation kinetics of anthocyaninsâ€based natural food colourant from purpleâ€fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2529-2539.	2.7	31
85	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
86	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
87	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
88	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
89	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
90	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

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91	Effects of Catechins on ϵ -N-(γ -Carboxymethyl)lysine and ϵ -N-(γ -Carboxyethyl)lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1254-1260.	5.2	14
92	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
93	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
94	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
95	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
96	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
97	Inhibitory effects of catechins on β -carbolines in tea leaves and chemical model systems. <i>Food and Function</i> , 2018, 9, 3126-3133.	4.6	5
98	Effects of soluble soy polysaccharides and gum arabic on the interfacial shear rheology of soy β -conglycinin at the air/water and oil/water interfaces. <i>Food Hydrocolloids</i> , 2018, 76, 123-130.	10.7	15
99	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
100	Enhanced CaSO ₄ -induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018, 242, 459-465.	8.2	67
101	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape, Tj ETQq1 1 0.784314 rgBT /Overlock Journal of Food Science and Technology, 2018, 53, 1131-1139.	2.7	50
102	Effect of lipid oxidation on the formation of ϵ -N-carboxymethyl-lysine and ϵ -N-carboxyethyl-lysine in Chinese-style sausage during storage. <i>Food Chemistry</i> , 2018, 269, 466-472.	8.2	63
103	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
104	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
105	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
106	Physicochemical and functional properties of protein extracts from <i>Torreyia grandis</i> seeds. <i>Food Chemistry</i> , 2017, 227, 453-460.	8.2	56
107	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
108	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. <i>Food Chemistry</i> , 2017, 232, 753-762.	8.2	83

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109	N ^ε -(carboxymethyl)lysine and N ^ε -(carboxyethyl)lysine in tea and the factors affecting their formation. <i>Food Chemistry</i> , 2017, 232, 683-688.	8.2	29
110	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
111	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
112	Acetonitrile extraction coupled with UHPLC-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
113	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
114	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
115	A novel isoflavone profiling method based on UPLC-PDA-ESI-MS. <i>Food Chemistry</i> , 2017, 219, 40-47.	8.2	13
116	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
117	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO ₄ . <i>Food Chemistry</i> , 2017, 221, 130-138.	8.2	119
118	Effects of oxidised linoleic acid on the formation of N ^ε -carboxymethyllysine and N ^ε -carboxyethyllysine in Maillard reaction system. <i>International Journal of Food Science and Technology</i> , 2016, 51, 742-752.	2.7	25
119	Complexation of bovine β -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
120	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
121	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. <i>Food Chemistry</i> , 2016, 210, 221-227.	8.2	51
122	Effects of raw meat and process procedure on N ^ε -carboxymethyllysine and N ^ε -carboxyethyl-lysine formation in meat products. <i>Food Science and Biotechnology</i> , 2016, 25, 1163-1168.	2.6	37
123	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
124	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
125	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLC-MS/MS and multivariate analysis. <i>Meat Science</i> , 2016, 116, 50-57.	5.5	42
126	Effect of irradiation on N ^ε -carboxymethyl-lysine and N ^ε -carboxyethyl-lysine formation in cooked meat products during storage. <i>Radiation Physics and Chemistry</i> , 2016, 120, 73-80.	2.8	30

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127	Interactions of milk $\hat{1}$ - and $\hat{2}$ -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
128	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
129	Preparation of tyrosinase inhibitors and antibrowning agents using green technology. <i>Food Chemistry</i> , 2016, 197, 589-596.	8.2	19
130	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
131	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
132	Effect of thermal processing and digestive protease on the antioxidant capacity of fruit juiceâ€“milk beverage model systems under simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2306-2315.	2.7	6
133	Effects of Long-Term Exposure to Free $\langle i \rangle \langle N \rangle \langle /i \rangle \langle \sup \rangle \hat{\mu} \langle /sup \rangle$ -(Carboxymethyl)lysine on Rats Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10995-11001.	5.2	34
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