Zhiyong He

List of Publications by Year in descending order

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120	3,977	101543	155660
papers	citations	36 h-index	55 g-index

120	120	120	3329
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Peptide Fractionation and Free Radical Scavenging Activity of Zein Hydrolysate. Journal of Agricultural and Food Chemistry, 2010, 58, 587-593.	5.2	182
2	Interactions of milk Î±- and Î²-casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. Food Chemistry, 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 CaSO4. Food Chemistry, 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. Food Chemistry, 2016, 200, 107-116.	8.2	117
5	Complexation of bovine Î²-lactoglobulin with malvidin-3-O-glucoside and its effect on the stability of grape skin anthocyanin extracts. Food Chemistry, 2016, 209, 234-240.	8.2	103
6	Inhibitory effects of Sichuan pepper (Zanthoxylum bungeanum) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. Food Chemistry, 2018, 239, 111-118.	8.2	96
7	Modification of soy protein hydrolysates by Maillard reaction: Effects of carbohydrate chain length on structural and interfacial properties. Colloids and Surfaces B: Biointerfaces, 2016, 138, 70-77.	5.0	91
8	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. Food Chemistry, 2017, 232, 753-762.	8.2	83
9	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. Colloids and Surfaces B: Biointerfaces, 2019, 177, 550-558.	5.0	71
10	Analysis of phenolic compounds in Chinese olive (Canarium album L.) fruit by RPHPLCâ€“DADâ€“ESIâ€“MS. Food Chemistry, 2007, 105, 1307-1311.	8.2	69
11	Chemical components of cold pressed kernel oils from different Torreya grandis cultivars. Food Chemistry, 2016, 209, 196-202.	8.2	69
12	Improvement of emulsifying properties of soy protein through selective hydrolysis: Interfacial shear rheology of adsorption layer. Food Hydrocolloids, 2016, 60, 453-460.	10.7	68
13	Enhanced CaSO4-induced gelation properties of soy protein isolate emulsion by pre-aggregation. Food Chemistry, 2018, 242, 459-465.	8.2	67
14	Analysis of the interaction between cyanidin-3-O-glucoside and casein hydrolysates and its effect on the antioxidant ability of the complexes. Food Chemistry, 2021, 340, 127915.	8.2	67
15	Effect of preheat treatment of milk proteins on their interactions with cyanidin-3-O-glucoside. Food Research International, 2018, 107, 394-405.	6.2	65
16	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. Journal of Agricultural and Food Chemistry, 2021, 69, 1441-1454.	5.2	65
17	Effect of lipid oxidation on the formation of NÎµ-carboxymethyl-lysine and NÎµ-carboxyethyl-lysine in Chinese-style sausage during storage. Food Chemistry, 2018, 269, 466-472.	8.2	63
18	Analysis of Î²-lactoglobulinâ€“epigallocatechin gallate interactions: the antioxidant capacity and effects of polyphenols under different heating conditions in polyphenolicâ€“protein interactions. Food and Function, 2020, 11, 3867-3878.	4.6	60

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19	Identification and Quantitation of Anthocyanins in Purple-Fleshed Sweet Potatoes Cultivated in China by UPLC-PDA and UPLC-QTOF-MS/MS. Journal of Agricultural and Food Chemistry, 2016, 64, 171-177.	5.2	58
20	Physicochemical and functional properties of protein extracts from Torreya grandis seeds. Food Chemistry, 2017, 227, 453-460.	8.2	56
21	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties. Food Chemistry, 2017, 221, 404-411.	8.2	55
22	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. Food Chemistry, 2019, 276, 195-201.	8.2	53
23	Simultaneous determination of N Îµ-(carboxymethyl) lysine and N Îµ-(carboxyethyl) lysine in cereal foods by LCâ€“MS/MS. European Food Research and Technology, 2014, 238, 367-374.	3.3	51
24	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. Food Chemistry, 2016, 210, 221-227.	8.2	51
25	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape,) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Journal of Food Science and Technology, 2018, 53, 1131-1139.	2.7	50
26	Increased Accumulation of Protein-Bound N^{Îµ}-(Carboxymethyl)lysine in Tissues of Healthy Rats after Chronic Oral N^{Îµ}-(Carboxymethyl)lysine. Journal of Agricultural and Food Chemistry, 2015, 63, 1658-1663.	5.2	48
27	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. Journal of Agricultural and Food Chemistry, 2014, 62, 9908-9915.	5.2	47
28	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. Food Chemistry, 2015, 175, 457-464.	8.2	47
29	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. Food Hydrocolloids, 2021, 118, 106765.	10.7	47
30	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2017, 65, 4493-4499.	5.2	43
31	Release of antioxidant peptides from buffalo and bovine caseins: Influence of proteases on antioxidant capacities. Food Chemistry, 2019, 274, 261-267.	8.2	43
32	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLCâ€“MS/MS and multivariate analysis. Meat Science, 2016, 116, 50-57.	5.5	42
33	Enzyme-assisted ultrasonic-microwave synergistic extraction and UPLC-QTOF-MS analysis of flavonoids from Chinese water chestnut peels. Industrial Crops and Products, 2018, 117, 179-186.	5.2	42
34	Effects of Î²-cyclodextrin, whey protein, and soy protein on the thermal and storage stability of anthocyanins obtained from purple-fleshed sweet potatoes. Food Chemistry, 2020, 320, 126655.	8.2	42
35	Effects of high-pressure homogenization, thermal processing, and milk matrix on the in vitro bioaccessibility of phenolic compounds in pomelo and kiwi juices. Journal of Functional Foods, 2020, 64, 103633.	3.4	41
36	Interaction between Î²-lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. Food Hydrocolloids, 2021, 121, 107059.	10.7	39

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37	Preparative separation and purification of phenolic compounds from Canarium album L. by macroporous resins. Journal of the Science of Food and Agriculture, 2008, 88, 493-498.	3.5	37
38	Effects of raw meat and process procedure on NÎµ-carboxymethyllysine and NÎµ-carboxyethyl-lysine formation in meat products. Food Science and Biotechnology, 2016, 25, 1163-1168.	2.6	37
39	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. Food Biophysics, 2018, 13, 324-332.	3.0	36
40	Assessment the influence of salt and polyphosphate on protein oxidation and NÎµ-(carboxymethyl)lysine and NÎµ-(carboxyethyl)lysine formation in roasted beef patties. Meat Science, 2021, 177, 108489.	5.5	36
41	Interaction of Î²â€casein with (â^')â€epigallocatechinâ€3â€gallate assayed by fluorescence quenching: effect of thermal processing temperature. International Journal of Food Science and Technology, 2016, 51, 342-348.	2.7	35
42	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage. Food Chemistry, 2017, 228, 595-601.	8.2	35
43	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. Food Chemistry, 2020, 308, 125598.	8.2	35
44	Effects of Long-Term Exposure to Free N^{Îµ}-(Carboxymethyl)lysine on Rats Fed a High-Fat Diet. Journal of Agricultural and Food Chemistry, 2015, 63, 10995-11001.	5.2	34
45	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. Molecules, 2021, 26, 1264.	3.8	34
46	Macroporous Niobium Phosphate-Supported Magnesia Catalysts for Isomerization of Glucose-to-Fructose. ACS Sustainable Chemistry and Engineering, 2019, 7, 8512-8521.	6.7	33
47	Isolation and structure elucidation of phenolic compounds in Chinese olive (Canarium album L.) fruit. European Food Research and Technology, 2008, 226, 1191-1196.	3.3	32
48	Interaction of Î²-lactoglobulin with (â^')-epigallocatechin-3-gallate under different processing conditions of pH and temperature by the fluorescence quenching method. European Food Research and Technology, 2015, 241, 357-366.	3.3	31
49	Anthocyanin composition and storage degradation kinetics of anthocyaninsâ€based natural food colourant from purpleâ€fleshed sweet potato. International Journal of Food Science and Technology, 2019, 54, 2529-2539.	2.7	31
50	Non-precursors amino acids can inhibit Î²-carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. Meat Science, 2020, 169, 108203.	5.5	31
51	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. Food Research International, 2021, 140, 110050.	6.2	31
52	Effect of irradiation on NÎµ-carboxymethyl-lysine and NÎµ-carboxyethyl-lysine formation in cooked meat products during storage. Radiation Physics and Chemistry, 2016, 120, 73-80.	2.8	30
53	Controlled Release of Fluidized Bed-Coated Menthol Powder with a Gelatin Coating. Drying Technology, 2013, 31, 1619-1626.	3.1	29
54	Foaming Characteristics of Commercial Soy Protein Isolate as Influenced by Heat-Induced Aggregation. International Journal of Food Properties, 2015, 18, 1817-1828.	3.0	28

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55	Synthesis of a hierarchically porous niobium phosphate monolith by a solâ€“gel method for fructose dehydration to 5-hydroxymethylfurfural. Catalysis Science and Technology, 2018, 8, 3675-3685.	4.1	28
56	Simultaneous generation of acrylamide, Î²-carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. Food Chemistry, 2020, 332, 127387.	8.2	28
57	Effects of amides from pungent spices on the free and protein-bound heterocyclic amine profiles of roast beef patties by UPLCâ€“MS/MS and multivariate statistical analysis. Food Research International, 2020, 135, 109299.	6.2	27
58	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. Food Research International, 2021, 140, 110088.	6.2	26
59	Determination of flavor components of rice bran by GC-MS and chemometrics. Analytical Methods, 2012, 4, 539.	2.7	25
60	Effects of oxidised linoleic acid on the formation of N^{Îµ}â€carboxymethylâ€lysine and N^{Îµ}â€carboxyethylâ€lysine in Maillard reaction system. International Journal of Food Science and Technology, 2016, 51, 742-752.	2.7	25
61	Binding of aroma compounds with soy protein isolate in aqueous model: Effect of preheat treatment of soy protein isolate. Food Chemistry, 2019, 290, 16-23.	8.2	25
62	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gutâ€“Brainâ€“Liver Axis: A Review of Possible Mechanisms. Journal of Agricultural and Food Chemistry, 2021, 69, 3585-3600.	5.2	25
63	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal <scp>pH</scp>. International Journal of Food Science and Technology, 2017, 52, 247-257.	2.7	24
64	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. Food Research International, 2019, 121, 738-745.	6.2	24
65	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. Drying Technology, 2013, 31, 1545-1552.	3.1	23
66	Western Dietary Patterns, Foods, and Risk of Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis of Prospective Cohort Studies. Advances in Nutrition, 2021, 12, 1353-1364.	6.4	23
67	The Effect of Exogenous Free N^{Îµ}-(Carboxymethyl)Lysine on Diabetic-Model Goto-Kakizaki Rats: Metabolomics Analysis in Serum and Urine. Journal of Agricultural and Food Chemistry, 2021, 69, 783-793.	5.2	23
68	Effect of whey protein isolate and phenolic copigments in the thermal stability of mulberry anthocyanin extract at an acidic pH. Food Chemistry, 2022, 377, 132005.	8.2	23
69	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. European Food Research and Technology, 2016, 242, 313-319.	3.3	22
70	Rapid determination of histamine in fish by thin-layer chromatography-image analysis method using diazotized visualization reagent prepared withp-nitroaniline. Analytical Methods, 2018, 10, 3386-3392.	2.7	22
71	Effects of polyphosphates and sodium chloride on heterocyclic amines in roasted beef patties as revealed by UPLC-MS/MS. Food Chemistry, 2020, 326, 127016.	8.2	22
72	Exploring the relationship between potato components and Maillard reaction derivative harmful products using multivariate statistical analysis. Food Chemistry, 2021, 339, 127853.	8.2	21

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73	Profiles of initial, intermediate, and advanced stages of harmful Maillard reaction products in whole-milk powders pre-treated with different heat loads during 18Âmonths of storage. Food Chemistry, 2021, 351, 129361.	8.2	21
74	Effects of ten vegetable oils on heterocyclic amine profiles in roasted beef patties using UPLC-MS/MS combined with principal component analysis. Food Chemistry, 2021, 347, 128996.	8.2	19
75	Effects of 60Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine (Pinus yunnanensis) pollen and its antioxidant and Î±-glucosidase-inhibiting activities. Food Chemistry, 2021, 345, 128808.	8.2	18
76	Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract. Food Bioscience, 2021, 40, 100911.	4.4	18
77	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in Î²-casein and chlorogenic acid complexes. Food Hydrocolloids, 2022, 123, 107177.	10.7	18
78	Binding of aromatic compounds with soy protein isolate in an aqueous model: Effect of pH. Journal of Food Biochemistry, 2019, 43, e12817.	2.9	17
79	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. Molecules, 2021, 26, 1721.	3.8	17
80	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. Journal of Agricultural and Food Chemistry, 2021, 69, 3232-3246.	5.2	17
81	Microwave-assisted extraction of phenolics fromCanarium albumL. and identification of the main phenolic compound. Natural Product Research, 2011, 25, 85-92.	1.8	16
82	In vitro phenolic bioaccessibility of coffee beverages with milk and soy subjected to thermal treatment and proteinâ€“phenolic interactions. Food Chemistry, 2022, 375, 131644.	8.2	16
83	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. Food Control, 2022, 138, 109038.	5.5	16
84	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra-performance liquid chromatographyâ€“tandem mass spectrometry and principal component analysis. Food and Function, 2017, 8, 3938-3950.	4.6	15
85	Effect of Dietary Exposure to Acrylamide on Diabetes-Associated Cognitive Dysfunction from the Perspectives of Oxidative Damage, Neuroinflammation, and Metabolic Disorders. Journal of Agricultural and Food Chemistry, 2022, 70, 4445-4456.	5.2	15
86	Identification of a new phenolic compound from Chinese olive (Canarium album L.) fruit. European Food Research and Technology, 2009, 228, 339-343.	3.3	14
87	Effects of Catechins on N^{Îµ}-(Carboxymethyl)lysine and N^{Îµ}-(Carboxyethyl)lysine Formation in Green Tea and Model Systems. Journal of Agricultural and Food Chemistry, 2019, 67, 1254-1260.	5.2	14
88	Effects of soy protein composition in recombined soyâ€based cream on the stability and physical properties of whipping cream. Journal of the Science of Food and Agriculture, 2020, 100, 2732-2741.	3.5	14
89	Effect of preheated milk proteins and bioactive compounds on the stability of cyanidin-3-O-glucoside. Food Chemistry, 2021, 345, 128829.	8.2	14
90	Metabolic changes from exposure to harmful Maillard reaction products and high-fat diet on Sprague-Dawley rats. Food Research International, 2021, 141, 110129.	6.2	13

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91	Enzymatic hydrolysates of soy protein promote the physicochemical stability of mulberry anthocyanin extracts in food processing. Food Chemistry, 2022, 386, 132811.	8.2	13
92	Alkaloids from lotus (Nelumbo nucifera): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 4867-4900.	10.3	12
93	Mitigative capacity of Kaempferia galanga L. and kaempferol on heterocyclic amines and advanced glycation end products in roasted beef patties and related mechanistic analysis by density functional theory. Food Chemistry, 2022, 385, 132660.	8.2	12
94	Effects of preheat treatments on the composition, rheological properties, and physical stability of soybean oil bodies. Journal of Food Science, 2020, 85, 3150-3159.	3.1	11
95	Processed potatoes intake and risk of type 2 diabetes: a systematic review and meta-analysis of nine prospective cohort studies. Critical Reviews in Food Science and Nutrition, 2022, 62, 1417-1425.	10.3	11
96	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. Food Chemistry, 2021, 365, 130484.	8.2	11
97	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. Food Biophysics, 2021, 16, 484-491.	3.0	10
98	Characterizing changes in Maillard reaction indicators in whole milk powder and reconstituted lowâ€temperature pasteurized milk under different preheating conditions. Journal of Food Science, 2022, 87, 193-205.	3.1	9
99	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. Journal of Food Measurement and Characterization, 2019, 13, 476-486.	3.2	8
100	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. Food Research International, 2020, 137, 109668.	6.2	8
101	Influence of soybean isolate on the formation of heterocyclic aromatic amines in roasted pork and its possible mechanism. Food Chemistry, 2022, 369, 130978.	8.2	8
102	Effects of fatty acid chain length and degree of unsaturation on the surface activities of monoacyl trehaloses. Frontiers of Chemical Engineering in China, 2009, 3, 407-412.	0.6	7
103	Effect of Ferulic Acid on the Formation of Pyranoanthocyanins from Purple Corn (Zea maysL.) Cob in a Model System and Their Effects on Color. International Journal of Food Properties, 2016, 19, 847-858.	3.0	7
104	Unraveling inhibitory effects of Alpinia officinarum Hance and curcumin on methylimidazole and acrylamide in cookies and possible pathways revealed by electron paramagnetic resonance. Food Chemistry, 2022, 389, 133011.	8.2	7
105	Effect of thermal processing and digestive protease on the antioxidant capacity of fruit juiceâ€“milk beverage model systems under simulated gastrointestinal digestion. International Journal of Food Science and Technology, 2015, 50, 2306-2315.	2.7	6
106	Effects of Molecular Weight and Degree of Esterification of Soluble Soybean Polysaccharide on the Stability of Casein under Acidic Conditions. Foods, 2021, 10, 686.	4.3	6
107	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (Pinus yunnanensis) pollen during accelerated storage. LWT - Food Science and Technology, 2021, 144, 111249.	5.2	6
108	The inhibitory effects of yellow mustard (Brassica juncea) and its characteristic pungent ingredient allyl isothiocyanate (AITC) on PhIP formation: Focused on the inhibitory pathways of AITC. Food Chemistry, 2022, 373, 131398.	8.2	6

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109	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. Critical Reviews in Food Science and Nutrition, 2023, 63, 4288-4324.	10.3	5
110	Release mechanism between sarcoplasmic proteinâ€“bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model. Food Chemistry, 2022, 377, 131993.	8.2	5
111	Effects of Soy Proteins and Hydrolysates on Fat Globule Coalescence and Whipping Properties of Recombined Low-Fat Whipped Cream. Food Biophysics, 2022, 17, 324-334.	3.0	5
112	The effects of Î²-lactoglobulin on cyanidin-3-O-glucoside antioxidant activity and bioaccessibility after heat treatment. Food Research International, 2022, 157, 111494.	6.2	5
113	Food phenolics stimulate adipocyte browning via regulating gut microecology. Critical Reviews in Food Science and Nutrition, 2023, 63, 4026-4052.	10.3	4
114	Processing stage-guided effects of spices on the formation and accumulation of heterocyclic amines in smoked and cooked sausages. Food Bioscience, 2022, 47, 101776.	4.4	4
115	Effects of dietary fibre and soybean oil on the digestion of extruded and rollerâ€dried maize starch. International Journal of Food Science and Technology, 2022, 57, 3783-3794.	2.7	3
116	Metabolic perturbations and health impact from exposure to a combination of multiple harmful Maillard reaction products on Sprague-Dawley rats. Food and Function, 2022, 13, 5515-5527.	4.6	3
117	Effect of oxidation and hydrolysis of porcine myofibrillar protein on N^{Îµ}â€carboxymethylâ€lysine formation in model systems. International Journal of Food Science and Technology, 2021, 56, 3076-3084.	2.7	2
118	The Simultaneous Formation of Acrylamide, Î²-carbolines, and Advanced Glycation End Products in a Chemical Model System: Effect of Multiple Precursor Amino Acids. Frontiers in Nutrition, 2022, 9, 852717.	3.7	2
119	Release profiles of beef myofibril protein-bound heterocyclic amines and effects of dietary components on in vitro digestion. Food Research International, 2022, 155, 111006.	6.2	2
120	The immuneâ€enhancing effect and in vitro antioxidant ability of different fractions separated from Colla corii asini. Journal of Food Biochemistry, 2022, 46, e14174.	2.9	2