

Da-Yong Zhou

List of Publications by Year in descending order

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147
papers

2,850
citations

159585

30
h-index

302126

39
g-index

148
all docs

148
docs citations

148
times ranked

2076
citing authors

#	ARTICLE	IF	CITATIONS
19	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques. <i>Food Chemistry</i> , 2022, 388, 133014.	8.2	5
20	The effects of polyphenols on fresh quality and the mechanism of partial freezing of tilapia fillets. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6014-6023.	3.5	9
21	Effect of different sous-vide cooking conditions on textural properties, protein physiochemical properties and microstructure of scallop (<i>Argopecten irradians</i>) adductor muscle. <i>Food Chemistry</i> , 2022, 394, 133470.	8.2	16
22	Effect of phytic acid combined with lactic acid on color and texture deterioration of ready-to-eat shrimps during storage. <i>Food Chemistry</i> , 2022, 396, 133702.	8.2	17
23	Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity in vitro. <i>Food Chemistry</i> , 2021, 344, 128566.	8.2	33
24	Encapsulation of Antarctic krill oil in yeast cell microcarriers: Evaluation of oxidative stability and in vitro release. <i>Food Chemistry</i> , 2021, 338, 128089.	8.2	28
25	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano (<i>Trachinotus blochii</i>) surimi quality. <i>Journal of Texture Studies</i> , 2021, 52, 197-206.	2.5	12
26	Gallic acid and its alkyl esters emerge as effective antioxidants against lipid oxidation during hot air drying process of <i>Ostrea talienwhanensis</i> . <i>LWT - Food Science and Technology</i> , 2021, 139, 110551.	5.2	22
27	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. <i>Food and Function</i> , 2021, 12, 1626-1638.	4.6	12
28	Differences in oxidative susceptibilities between glycerophosphocholine and glycerophosphoethanolamine in dried scallop (<i>Argopecten irradians</i>) adductor muscle during storage: an oxidation kinetic assessment. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1554-1561.	3.5	11
29	<i>trans</i> -2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. <i>Food and Function</i> , 2021, 12, 5488-5500.	4.6	7
30	Lipid oxidation and aldehyde formation during <i>in vitro</i> gastrointestinal digestion of roasted scallop (<i>Patinopecten yessoensis</i>) – the role of added antioxidant of bamboo leaves. <i>Food and Function</i> , 2021, 12, 11046-11057.	4.6	4
31	Simultaneous Determination of Acrylamide, 5-Hydroxymethylfurfural, and Heterocyclic Aromatic Amines in Thermally Processed Foods by Ultrahigh-Performance Liquid Chromatography Coupled with a Q Exactive HF-X Mass Spectrometer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2325-2336.	5.2	13
32	Chitosan and Derivatives: Bioactivities and Application in Foods. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 407-432.	9.9	25
33	Effects of gallic acid alkyl esters and their combinations with other antioxidants on oxidative stability of DHA algae oil. <i>Food Research International</i> , 2021, 143, 110280.	6.2	14
34	Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. <i>Food Chemistry</i> , 2021, 351, 129344.	8.2	58
35	Comparison of different solvents for extraction of oils from by-products of shrimps <i>Penaeus vannamei</i> and <i>Procambarus clarkia</i> . <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15754.	2.0	6
36	Comprehensive metabolomic and lipidomic profiling of the seasonal variation of blue mussels (<i>Mytilus edulis</i> L.): Free amino acids, 5 th -nucleotides, and lipids. <i>LWT - Food Science and Technology</i> , 2021, 149, 111835.	5.2	10

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37	Simultaneous quantification of 24 aldehydes and ketones in oysters (<i>Crassostrea gigas</i>) with different thermal processing procedures by HPLC-electrospray tandem mass spectrometry. <i>Food Research International</i> , 2021, 147, 110559.	6.2	22
38	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber (<i>Stichopus japonicas</i>). <i>Food Chemistry</i> , 2021, 357, 129606.	8.2	5
39	Synergistic effects of longan (<i>Dimocarpus longan</i>) peel extracts and food additives on oxidative stability of tuna oil. <i>LWT - Food Science and Technology</i> , 2021, 152, 112275.	5.2	7
40	Effect of carbon chain length on the hydrolysis and transport characteristics of alkyl gallates in rat intestine. <i>Food and Function</i> , 2021, 12, 10581-10588.	4.6	10
41	Effects of heat treatments on texture of abalone muscles and its mechanism. <i>Food Bioscience</i> , 2021, 44, 101402.	4.4	12
42	Antioxidant effects of gallic acid alkyl esters of various chain lengths in oyster during frying process. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2938-2945.	2.7	9
43	Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. <i>Food Chemistry</i> , 2020, 308, 125650.	8.2	41
44	Improvement of Phenolic Contents and Antioxidant Activities of Longan (<i>Dimocarpus longan</i>) Peel Extracts by Enzymatic Treatment. <i>Waste and Biomass Valorization</i> , 2020, 11, 3987-4002.	3.4	17
45	Acerola polysaccharides ameliorate high-fat diet-induced non-alcoholic fatty liver disease through reduction of lipogenesis and improvement of mitochondrial functions in mice. <i>Food and Function</i> , 2020, 11, 1037-1048.	4.6	39
46	Improving the oxidative stability and lengthening the shelf life of DHA algae oil with composite antioxidants. <i>Food Chemistry</i> , 2020, 313, 126139.	8.2	35
47	Effect of Ice Storage on the Chemical Composition and Lipid Quality in Fat Greenling (<i>Hexagrammos</i>) Tj ETQq1 1 0.784314 rgBT /Overl 105-120.	1.4	2
48	Characterization of glycerophospholipid molecular species in muscles from three species of cephalopods by direct infusion-tandem mass spectrometry. <i>Chemistry and Physics of Lipids</i> , 2020, 226, 104848.	3.2	2
49	Improving oxidative stability of flaxseed oil with a mixture of antioxidants. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14355.	2.0	28
50	Impact of different drying processes on the lipid deterioration and color characteristics of <i>Penaeus vannamei</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2544-2553.	3.5	29
51	Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. <i>Journal of Food Science</i> , 2020, 85, 2673-2680.	3.1	12
52	Effects of antioxidants of bamboo leaves (AOB) on the oxidative susceptibility of glycerophosphocholine and glycerophosphoethanolamine in dried scallop (<i>Argopecten irradians</i>) adductor muscle during storage. <i>LWT - Food Science and Technology</i> , 2020, 134, 110214.	5.2	5
53	Lipid Profiles in By-products and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus</i>) Tj ETQq1 1 0.784314 rgBT /Overl 1900309.	1.5	7
54	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. <i>Redox Biology</i> , 2020, 34, 101577.	9.0	11

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55	Change of lipids in whelks (<i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i>) during cold storage. <i>Food Research International</i> , 2020, 136, 109330.	6.2	16
56	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (<i>Stichopus japonicus</i>) during thermal processing and storage and their control. <i>Food Chemistry</i> , 2020, 330, 127248.	8.2	25
57	Effects of natural trypsin inhibitor from soybean on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) during cold storage and its mechanism. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3432-3440.	2.7	2
58	Formation and disappearance of aldehydes during simulated gastrointestinal digestion of fried clams. <i>Food and Function</i> , 2020, 11, 3483-3492.	4.6	13
59	In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber (<i>Stichopus japonicus</i>). <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14383.	2.0	5
60	Sapindaceae (<i>Dimocarpus longan</i> and <i>Nephelium lappaceum</i>) seed and peel by-products: Potential sources for phenolic compounds and use as functional ingredients in food and health applications. <i>Journal of Functional Foods</i> , 2020, 67, 103846.	3.4	45
61	Oxidation kinetics of polyunsaturated fatty acids esterified into triacylglycerols and phospholipids in dried scallop (<i>Argopecten irradians</i>) adductor muscles during storage. <i>Food and Function</i> , 2020, 11, 2349-2357.	4.6	23
62	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1248-1256.	5.2	18
63	Action of endogenous proteases on texture deterioration of the bay scallop (<i>Argopecten irradians</i>) adductor muscle during cold storage and its mechanism. <i>Food Chemistry</i> , 2020, 323, 126790.	8.2	25
64	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (<i>Stichopus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	6.2	13
65	Seasonal Variation of Lipid Profile of Oyster <i>Crassostrea talienwhanensis</i> from the Yellow Sea Area. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 360-372.	1.4	10
66	Detailed Analysis of Lipids in Edible Viscera and Muscles of Cooked Crabs <i>Portunus trituberculatus</i> and <i>Portunus pelagicus</i> . <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 391-406.	1.4	6
67	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. <i>Food Chemistry</i> , 2020, 328, 127122.	8.2	34
68	Quality and protein degradation of golden pompano (<i>Trachinotus blochii</i>) fillets during four drying methods. <i>LWT - Food Science and Technology</i> , 2020, 130, 109638.	5.2	24
69	Efficient Synthesis of Structured Phospholipids Containing Short-Chain Fatty Acids over a Sulfonated Zn-SBA-15 Catalyst. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12444-12453.	5.2	10
70	Hydrolysis and oxidation of lipids in mussel <i>Mytilus edulis</i> during cold storage. <i>Food Chemistry</i> , 2019, 272, 109-116.	8.2	49
71	Rapid extraction of free fatty acids from edible oil after accelerated storage based on amino-modified magnetic silica nanospheres. <i>Analytical Methods</i> , 2019, 11, 4520-4527.	2.7	6
72	Improving Lipidomic Coverage Using UPLC-ESI-Q-TOF-MS for Marine Shellfish by Optimizing the Mobile Phase and Resuspension Solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8677-8688.	5.2	29

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73	Isolation and identification of zinc-chelating peptides from sea cucumber (<i>Stichopus japonicus</i>) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6400-6407.	3.5	24
74	Zinc-Chelating Mechanism of Sea Cucumber (<i>Stichopus japonicus</i>)-Derived Synthetic Peptides. <i>Marine Drugs</i> , 2019, 17, 438.	4.6	18
75	Effects of hot air drying process on lipid quality of whelks <i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i> . <i>Journal of Food Science and Technology</i> , 2019, 56, 4166-4176.	2.8	15
76	Impact of Frying on Changes in Clam (<i>Ruditapes philippinarum</i>) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1367-1377.	1.9	9
77	Efficient Production of Medium-Chain Structured Phospholipids over Mesoporous Organosulfonic Acid-Functionalized SBA-15 Catalysts. <i>Catalysts</i> , 2019, 9, 770.	3.5	7
78	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>) body wall. <i>Food Chemistry</i> , 2019, 301, 125302.	8.2	15
79	An Excellent Solid Acid Catalyst Derived from Microalgae Residue for Fructose Dehydration into 5-Hydroxymethylfurfural. <i>ChemistrySelect</i> , 2019, 4, 1259-1265.	1.5	7
80	Shelf life prediction and changes in lipid profiles of dried shrimp (<i>Penaeus vannamei</i>) during accelerated storage. <i>Food Chemistry</i> , 2019, 297, 124951.	8.2	38
81	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (<i>Stichopus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	3.5	28
82	High-Throughput, Rapid Quantification of Phthalic Acid Esters and Alkylphenols in Fish Using a Coated Direct Inlet Probe Coupled with Atmospheric Pressure Chemical Ionization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7174-7182.	5.2	9
83	Seasonal Variation of Proximate Composition and Lipid Nutritional Value of Two Species of Scallops (<i>Chlamys farreri</i> and <i>Patinopecten yessoensis</i>). <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800493.	1.5	15
84	Lipid Profile and Glycerophospholipid Molecular Species in Two Species of Edible Razor Clams <i>Sinonovacula constricta</i> and <i>Solen Gouldi</i> . <i>Lipids</i> , 2019, 54, 347-356.	1.7	6
85	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. <i>Food Chemistry</i> , 2019, 295, 423-431.	8.2	45
86	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. <i>Journal of Chromatography A</i> , 2019, 1596, 20-29.	3.7	5
87	Characterization of Glycerophospholipid Molecular Species in Two Species of Arcidae (<i>Scapharca</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.4	1
88	Mechanism of antioxidant action of natural phenolics on scallop (<i>Argopecten irradians</i>) adductor muscle during drying process. <i>Food Chemistry</i> , 2019, 281, 251-260.	8.2	31
89	Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2019, 276, 675-679.	8.2	30
90	Action of trypsin on structural changes of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2018, 256, 113-118.	8.2	34

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91	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (<i>Euphausia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 622 T	1.4	10
92	Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 740-747.	5.2	22
93	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. <i>Food Chemistry</i> , 2018, 239, 1175-1181.	8.2	27
94	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	8.2	11
95	Structural and biochemical changes in dermis of sea cucumber (<i>Stichopus japonicus</i>) during autolysis in response to cutting the body wall. <i>Food Chemistry</i> , 2018, 240, 1254-1261.	8.2	42
96	Characterization of lipids in three species of sea urchin. <i>Food Chemistry</i> , 2018, 241, 97-103.	8.2	42
97	Ultraviolet-Ray-Induced Sea Cucumber (<i>Stichopus japonicus</i>) Melting Is Mediated by the Caspase-Dependent Mitochondrial Apoptotic Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 45-52.	5.2	12
98	Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. <i>Food Chemistry</i> , 2018, 245, 53-60.	8.2	26
99	Antioxidant properties of tyrosol and hydroxytyrosol saturated fatty acid esters. <i>Food Chemistry</i> , 2018, 245, 1262-1268.	8.2	43
100	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12521-12526.	5.2	20
101	Nutritional value and flavor of turbot (<i>Scophthalmus maximus</i>) muscle as affected by cooking methods. <i>International Journal of Food Properties</i> , 2018, 21, 1972-1985.	3.0	30
102	Effect of Various Hot Air Drying Processes on Clam (<i>Ruditapes philippinarum</i>) Lipids: Composition Changes and Oxidation Development. <i>Journal of Food Science</i> , 2018, 83, 2976-2982.	3.1	11
103	Kinetics of Astaxanthin Degradation in Three Types of Antarctic Krill (<i>Euphausia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 622 T	1.9	4
104	1171-1178.		
104	Evaluation of lipid profile in different tissues of Japanese abalone <i>Haliotis discus hannai</i> Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. <i>Food Chemistry</i> , 2018, 265, 49-56.	8.2	29
105	Evaluation of the stability of tyrosol esters during <i>in vitro</i> gastrointestinal digestion. <i>Food and Function</i> , 2018, 9, 3610-3616.	4.6	22
106	Changes in Lipid Profiles of Dried Clams (<i>Macra chinensis Philippi</i> and <i>Ruditapes</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T	5.2	38
107	and <i>Food Chemistry</i> , 2018, 66, 7764-7774.		
107	Microstructural characteristics of turbot (<i>Scophthalmus maximus</i>) muscle: effect of salting and processing. <i>International Journal of Food Properties</i> , 2018, 21, 1291-1302.	3.0	15
108	Effects of long-term intake of Antarctic krill oils on artery blood pressure in spontaneously hypertensive rats. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1143-1148.	3.5	13

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109	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	2.6	24
110	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. <i>Food Chemistry</i> , 2017, 232, 633-638.	8.2	33
111	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2017, 232, 10-18.	8.2	39
112	Identification and quantification of uronic acid-containing polysaccharides in tissues of Russian sturgeon (<i>Acipenser gueldenstaedtii</i>) by HPLC-MS/MS and HPLC-MSn. <i>European Food Research and Technology</i> , 2017, 243, 1201-1209.	3.3	3
113	Preparation and antioxidant activity of tyrosol and hydroxytyrosol esters. <i>Journal of Functional Foods</i> , 2017, 37, 66-73.	3.4	51
114	The Forms of Fluoride in Antarctic Krill (<i>Euphausia superba</i>) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 835-842.	1.4	5
115	Physicochemical properties and cytotoxicity of carbon dots in grilled fish. <i>New Journal of Chemistry</i> , 2017, 41, 8490-8496.	2.8	37
116	Advances in phospholipid quantification methods. <i>Current Opinion in Food Science</i> , 2017, 16, 15-20.	8.0	19
117	Antarctic Krill (<i>Euphausia superba</i>) Protein Hydrolysates Stimulate Cholecystokinin Release in STC-1 Cells and its Signaling Mechanism. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12903.	2.0	4
118	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2017, 219, 419-427.	8.2	47
119	Anticoagulant Activity and Structural Characterization of Polysaccharide from Abalone (<i>Haliotis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	3.8	19
120	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016, 21, 1546.	3.8	16
121	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	2.0	11
122	Simultaneous Recovery of Protein and Polysaccharide from Abalone (<i>Haliotis discus hannai</i>) Gonad Using Enzymatic Hydrolysis Method. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 119-130.	2.0	8
123	Effects of abalone (<i>Haliotis discus hannai</i>) gonad polysaccharides on cholecystokinin release in STC-1 cells and its signaling mechanism. <i>Carbohydrate Polymers</i> , 2016, 151, 268-273.	10.2	14
124	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016, 11, 257-265.	3.0	32
125	Identification of glycerophospholipid molecular species of mussel (<i>Mytilus edulis</i>) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2016, 213, 344-351.	8.2	41
126	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2016, 212, 341-348.	8.2	38

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127	Analysis of Apoptosis in Ultraviolet-Induced Sea Cucumber (<i>Stichopus japonicus</i>) Melting Using Terminal Deoxynucleotidyl-Transferase-Mediated dUTP Nick End-Labeling Assay and Cleaved Caspase-3 Immunohistochemistry. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9601-9608.	5.2	32
128	Extrusion of Antarctic krill (<i>Euphausia superba</i>) meal and its effect on oil extraction. <i>International Journal of Food Science and Technology</i> , 2015, 50, 633-639.	2.7	59
129	Effects of heating conditions on fatty acids and volatile compounds in foot muscle of abalone <i>Haliotis discus hannai</i> Ino. <i>Fisheries Science</i> , 2014, 80, 1097-1107.	1.6	23
130	Effect of pH on the physicochemical and heat-induced gel properties of scallop <i>Patinopecten yessoensis</i> actomyosin. <i>Fisheries Science</i> , 2014, 80, 1073-1082.	1.6	8
131	Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber (<i>Stichopus japonicus</i>) and its tissue distribution in body wall. <i>Food Chemistry</i> , 2014, 158, 192-199.	8.2	52
132	Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin <i>Glyptocidaris crenularis</i> and <i>Strongylocentrotus intermedius</i> . <i>European Food Research and Technology</i> , 2013, 237, 331-339.	3.3	21
133	Isolation and Characterization of Pepsin-Soluble Collagen from Abalone (<i>Haliotis discus hannai</i>) Gastropod Muscle Part II. <i>Food Science and Technology Research</i> , 2012, 18, 271-278.	0.6	4
134	Optimisation of hydrolysis of purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad by response surface methodology and evaluation of <i>in vitro</i> antioxidant activity of the hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1694-1701.	3.5	24
135	EXTRACTION OF LIPID FROM ABALONE (<i>HALIOTIS DISCUS HANNAI</i> INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 126-132.	2.0	18
136	Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber <i>Stichopus japonicus</i> . <i>Food Hydrocolloids</i> , 2012, 28, 182-188.	10.7	64
137	Stability of polyhydroxylated 1,4-naphthoquinone pigment recovered from spines of sea urchin <i>Strongylocentrotus nudus</i> . <i>International Journal of Food Science and Technology</i> , 2012, 47, 1479-1486.	2.7	12
138	Purification and characterization of cathepsin B from the gut of the sea cucumber (<i>Stichopus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302	2.6	31
139	Changes of collagen in sea cucumber (<i>Stichopus japonicas</i>) during cooking. <i>Food Science and Biotechnology</i> , 2011, 20, 1137-1141.	2.6	21
140	Extraction of lipid from sea urchin (<i>Strongylocentrotus nudus</i>) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. <i>European Food Research and Technology</i> , 2010, 230, 737-743.	3.3	28
141	Preparation and <i>in vitro</i> antioxidant activity of enzymatic hydrolysates from oyster (<i>Crassostrea talienwhannensis</i>) meat. <i>International Journal of Food Science and Technology</i> , 2010, 45, 978-984.	2.7	34
142	Original article: Extraction of lipid from scallop (<i>Patinopecten yessoensis</i>) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1787-1793.	2.7	14
143	A neutral polysaccharide from the abalone pleopod, <i>Haliotis discus hannai</i> Ino. <i>European Food Research and Technology</i> , 2009, 228, 591-595.	3.3	13
144	Structural analysis of a polysaccharide from <i>Patinopecten yessoensis</i> viscera. <i>European Food Research and Technology</i> , 2009, 229, 971-974.	3.3	8

#	ARTICLE	IF	CITATIONS
145	Characterization of polymethoxylated flavones in Fructus aurantii by off-line two-dimensional liquid chromatography/electrospray ionization-ion trap mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2009, 49, 207-213.	2.8	36
146	Determination of Tangeretin in Rat Plasma by LC-Electrospray-Ion Trap MS. Chromatographia, 2009, 69, 27-31.	1.3	1
147	Antioxidant activity of sulphated polysaccharide conjugates from abalone (Haliotis discus hannai) Tj ETQq1 1 0.784314 rgBT /Overloc	3.3	55