

Min-Jie Cao

List of Publications by Year in descending order

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152
papers

3,514
citations

136950

32
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214800

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152
all docs

152
docs citations

152
times ranked

2573
citing authors

#	ARTICLE	IF	CITATIONS
1	Antibacterial activity and mechanisms of depolymerized fucoidans isolated from <i>Laminaria japonica</i> . <i>Carbohydrate Polymers</i> , 2017, 172, 294-305.	10.2	145
2	Assessing the reproducibility and specificity of pepsin and other aspartic proteases. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2013, 1834, 1222-1229.	2.3	111
3	In vitro and in vivo immunomodulatory activity of sulfated polysaccharide from <i>Porphyra haitanensis</i> . <i>Carbohydrate Polymers</i> , 2017, 165, 189-196.	10.2	101
4	Purification and characterization of two anionic trypsins from the hepatopancreas of carp. <i>Fisheries Science</i> , 2000, 66, 1172-1179.	1.6	81
5	Stability of major allergen tropomyosin and other food proteins of mud crab (<i>Scylla serrata</i>) by in vitro gastrointestinal digestion. <i>Food and Chemical Toxicology</i> , 2010, 48, 1196-1201.	3.6	79
6	Effects of different processing methods on digestibility of <i>Scylla paramamosain</i> allergen (tropomyosin). <i>Food and Chemical Toxicology</i> , 2011, 49, 791-798.	3.6	78
7	Anti-Food Allergic Activity of Sulfated Polysaccharide from <i>Gracilaria lemaneiformis</i> is Dependent on Immunosuppression and Inhibition of p38 MAPK. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4536-4544.	5.2	77
8	Effects of Boiling on the IgE-Binding Properties of Tropomyosin of Shrimp (<i>Litopenaeus</i>). <i>Journal of Food Science</i> , 2010, 71, 50-56.	3.1	74
9	Purification of a Novel Serine Proteinase Inhibitor from the Skeletal Muscle of White Croaker (<i>Argyrosomus argentatus</i>). <i>Biochemical and Biophysical Research Communications</i> , 2000, 272, 485-489.	2.1	61
10	Identification of a myofibril-bound serine proteinase (MBSP) in the skeletal muscle of lizard fish <i>Saurida wanieso</i> which specifically cleaves the arginine site. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2000, 125, 255-264.	1.6	60
11	Identification and characterisation of the major allergen of Chinese mitten crab (<i>Eriocheir sinensis</i>). <i>Food Chemistry</i> , 2008, 111, 998-1003.	8.2	57
12	Purification, physicochemical and immunological characterization of arginine kinase, an allergen of crayfish (<i>Procambarus clarkii</i>). <i>Food and Chemical Toxicology</i> , 2013, 62, 475-484.	3.6	54
13	Purification and characterization of sea bream (<i>Sparus latus</i> Houttuyn) pepsinogens and pepsins. <i>Food Chemistry</i> , 2007, 103, 795-801.	8.2	50
14	Purification, Cloning, and Immunological Characterization of Arginine Kinase, a Novel Allergen of <i>Octopus fangsiao</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2190-2199.	5.2	49
15	Purification and characterisation of trypsins from the pyloric caeca of mandarin fish (<i>Siniperca</i>). <i>Journal of Food Science</i> , 2011, 72, 107-113.	3.2	47
16	Purification, Characterization, and Analysis of the Allergenic Properties of Myosin Light Chain in <i>Procambarus clarkii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6271-6282.	5.2	47
17	Allergenicity and Oral Tolerance of Enzymatic Cross-Linked Tropomyosin Evaluated Using Cell and Mouse Models. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2205-2213.	5.2	47
18	Production, optimisation and characterisation of angiotensin converting enzyme inhibitory peptides from sea cucumber (<i>Stichopus japonicus</i>) gonad. <i>Food and Function</i> , 2018, 9, 594-603.	4.6	47

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19	Effect of pH shifting on conformation and gelation properties of myosin from skeletal muscle of blue round scads(<i>Decapterus maruadsi</i>). <i>Food Hydrocolloids</i> , 2019, 93, 137-145.	10.7	47
20	Comparative study of in vitro digestibility of major allergen, tropomyosin and other proteins between Grass prawn (<i>Penaeus monodon</i>) and Pacific white shrimp (<i>Litopenaeus vannamei</i>). <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 163-170.	3.5	45
21	Purification and characterisation of sarcoplasmic calcium-binding protein, a novel allergen of red swamp crayfish (<i>Procambarus clarkii</i>). <i>Food Chemistry</i> , 2013, 139, 213-223.	8.2	45
22	Effect of Maillard reaction on the structural and immunological properties of recombinant silver carp parvalbumin. <i>LWT - Food Science and Technology</i> , 2017, 75, 25-33.	5.2	43
23	Purification and Characterization of Parvalbumins, the Major Allergens in Red Stingray (<i>Dasyatis</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	5.2	42
24	Assessment of the sensitizing capacity and allergenicity of enzymatic cross-linked arginine kinase, the crab allergen. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1707-1718.	3.3	42
25	Identification of pepsinogens and pepsins from the stomach of European eel (<i>Anguilla anguilla</i>). <i>Food Chemistry</i> , 2009, 115, 137-142.	8.2	41
26	Degradation of myofibrillar proteins by a myofibril-bound serine proteinase in the skeletal muscle of crucian carp (<i>Carasius auratus</i>). <i>Food Chemistry</i> , 2006, 94, 7-13.	8.2	39
27	Purification and characterisation of cathepsin L from the skeletal muscle of blue scad (<i>Decapterus</i>) Tj ETQq1 1 0.784314 rgBT /Overlo myofibrillar proteins. <i>Food Chemistry</i> , 2012, 133, 1560-1568.	8.2	39
28	The Maillard Reaction Reduced the Sensitization of Tropomyosin and Arginine Kinase from <i>Scylla paramamosain</i> , Simultaneously. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2934-2943.	5.2	39
29	Triosephosphate Isomerase and Filamin C Share Common Epitopes as Novel Allergens of <i>Procambarus clarkii</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 950-963.	5.2	35
30	Purification, Characterization, cDNA Cloning and In Vitro Expression of a Serine Proteinase from the Intestinal Tract of Sea Cucumber (<i>Stichopus japonicus</i>) with Collagen Degradation Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4769-4777.	5.2	34
31	Identification of triosephosphate isomerase as a novel allergen in Octopus fangsiao. <i>Molecular Immunology</i> , 2017, 85, 35-46.	2.2	34
32	Cloning, Expression, and the Effects of Processing on Sarcoplasmic-Calcium-Binding Protein: An Important Allergen in Mud Crab. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6247-6257.	5.2	34
33	Analysis of the Allergenic Epitopes of Tropomyosin from Mud Crab Using Phage Display and Site-Directed Mutagenesis. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9127-9137.	5.2	34
34	Structural characterization and IgE epitope analysis of arginine kinase from <i>Scylla paramamosain</i> . <i>Molecular Immunology</i> , 2013, 56, 463-470.	2.2	33
35	Purification and Characterization of Gelatinase-like Proteinases from the Dark Muscle of Common Carp (<i>Cyprinus carpio</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2216-2222.	5.2	32
36	Mapping and characterization of antigenic epitopes of arginine kinase of <i>Scylla paramamosain</i> . <i>Molecular Immunology</i> , 2015, 65, 310-320.	2.2	32

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37	The effect of soybean trypsin inhibitor on the degradation of myofibrillar proteins by an endogenous serine proteinase of crucian carp. <i>Food Chemistry</i> , 2006, 94, 498-503.	8.2	31
38	Attenuation of allergic responses following treatment with resveratrol in anaphylactic models and IgE-mediated mast cells. <i>Food and Function</i> , 2019, 10, 2030-2039.	4.6	31
39	Purification, Characterization, and cDNA Cloning of a Myofibril-Bound Serine Proteinase from the Skeletal Muscle of Crucian Carp (<i>Carassius auratus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1510-1516.	5.2	30
40	Pepsinogens and Pepsins from Mandarin Fish (<i>Siniperca chuatsi</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5401-5406.	5.2	30
41	Development of a monoclonal antibody-based competitive enzyme linked-immunosorbent assay (c-ELISA) for quantification of silver carp parvalbumin. <i>Food Control</i> , 2013, 29, 241-247.	5.5	30
42	Depolymerized sulfated galactans from <i>Eucheuma serra</i> ameliorate allergic response and intestinal flora in food allergic mouse model. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 977-985.	7.5	30
43	Purification and characterization of chymotrypsins from the hepatopancreas of crucian carp (<i>Carassius auratus</i>). <i>Food Chemistry</i> , 2009, 116, 860-866.	8.2	29
44	Identification of a novel gelatinolytic metalloproteinase (GMP) in the body wall of sea cucumber (<i>Stichopus japonicus</i>) and its involvement in collagen degradation. <i>Process Biochemistry</i> , 2013, 48, 871-877.	3.7	29
45	Matrix Metalloproteinase 2 (MMP-2) Plays a Critical Role in the Softening of Common Carp Muscle during Chilled Storage by Degradation of Type I and V Collagens. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10948-10956.	5.2	29
46	Purification and characterization of a novel angiotensin I-converting enzyme inhibitory peptide derived from abalone (<i>Haliotis discus hannai</i> Ino) gonads. <i>European Food Research and Technology</i> , 2015, 240, 137-145.	3.3	29
47	Cathepsin L is an immune-related protein in Pacific abalone (<i>Haliotis discus hannai</i>) – Purification and characterization. <i>Fish and Shellfish Immunology</i> , 2015, 47, 986-995.	3.6	28
48	Antioxidant Activity of Docosahexaenoic Acid (DHA) and Its Regulatory Roles in Mitochondria. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1647-1655.	5.2	28
49	<i>Eucheuma cottonii</i> Sulfated Oligosaccharides Decrease Food Allergic Responses in Animal Models by Up-regulating Regulatory T (Treg) Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3212-3222.	5.2	26
50	Deep-Sea-Derived Butyrolactone I Suppresses Ovalbumin-Induced Anaphylaxis by Regulating Mast Cell Function in a Murine Model. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5581-5592.	5.2	26
51	Identification and Cross-reactivity Analysis of Sarcoplasmic-Calcium-Binding Protein: A Novel Allergen in <i>Crassostrea angulata</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5221-5231.	5.2	23
52	PURIFICATION AND CHARACTERIZATION OF A MYOFIBRIL-BOUND SERINE PROTEINASE FROM THE SKELETAL MUSCLE OF SILVER CARP. <i>Journal of Food Biochemistry</i> , 2005, 29, 533-546.	2.9	22
53	Purification, characterization and immunoreactivity of β -component, a major allergen from the roe of large yellow croaker (<i>Pseudosciaena crocea</i>). <i>Food and Chemical Toxicology</i> , 2014, 72, 111-121.	3.6	22
54	Effects of physicochemical factors and <i>in vitro</i> gastrointestinal digestion on antioxidant activity of β -phycoerythrin from red algae <i>Bangia fusco-purpurea</i> . <i>International Journal of Food Science and Technology</i> , 2015, 50, 1445-1451.	2.7	22

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55	Effects of thermal processing on digestion stability and immunoreactivity of the <i>Litopenaeus vannamei</i> matrix. Food and Function, 2019, 10, 5374-5385.	4.6	22
56	Purification and characterization of a leucine aminopeptidase from the skeletal muscle of common carp (Cyprinus carpio). Food Chemistry, 2008, 108, 140-147.	8.2	21
57	Purification and characterization of parvalbumins from silver carp (<i>Hypophthalmichthys molitrix</i>). Food Chemistry, 2008, 108, 140-147.	3.5	21
58	Purification and characterization of two novel angiotensin I-converting enzyme inhibitory peptides derived from R-phycoerythrin of red algae (Bangia fusco-purpurea). European Food Research and Technology, 2017, 243, 779-789.	3.3	20
59	Cloning, Expression, and Epitope Identification of Myosin Light Chain 1: An Allergen in Mud Crab. Journal of Agricultural and Food Chemistry, 2019, 67, 10458-10469.	5.2	20
60	Leucine Aminopeptidase from Red Sea Bream (Pagrus major) Skeletal Muscle: Purification, Characterization, Cellular Location, and Tissue Distribution. Journal of Agricultural and Food Chemistry, 2008, 56, 9653-9660.	5.2	19
61	Purification and characterization of a collagenolytic serine proteinase from the skeletal muscle of red sea bream (Pagrus major). Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2010, 155, 281-287.	1.6	19
62	Cleavage specificity of a myofibril-bound serine proteinase from carp (Cyprinus carpio) muscle. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1999, 123, 399-405.	1.6	18
63	IDENTIFICATION OF A MYOFIBRIL-BOUND SERINE PROTEINASE IN THE SKELETAL MUSCLE OF SILVER CARP. Journal of Food Biochemistry, 2004, 28, 373-386.	2.9	18
64	Biochemical characterization of trypsins from the hepatopancreas of Japanese sea bass (Lateolabrax japonicus). Food Chemistry, 2004, 85, 183-189.	1.6	18
65	Identification of physicochemical properties of <i>Scylla paramamosain</i> allergen, arginin kinase. Journal of the Science of Food and Agriculture, 2013, 93, 245-253.	3.5	18
66	Expression and characterization of common carp (Cyprinus carpio) matrix metalloproteinase-2 and its activity against type I collagen. Journal of Biotechnology, 2014, 177, 45-52.	3.8	18
67	Purification and Characterization of Cathepsin B from the Muscle of Horse Mackerel Trachurus japonicus. Marine Drugs, 2015, 13, 6550-6565.	4.6	18
68	Thermal processing influences the digestibility and immunoreactivity of muscle proteins of Scylla paramamosain. LWT - Food Science and Technology, 2018, 98, 559-567.	5.2	18
69	Crystal Structure Analysis and Conformational Epitope Mutation of Triosephosphate Isomerase, a Mud Crab Allergen. Journal of Agricultural and Food Chemistry, 2019, 67, 12918-12926.	5.2	18
70	Red Algae Sulfated Polysaccharides Effervescent Tablets Attenuated Ovalbumin-Induced Anaphylaxis by Upregulating Regulatory T cells in Mouse Models. Journal of Agricultural and Food Chemistry, 2019, 67, 11911-11921.	5.2	18
71	Characterization of gelatinolytic enzymes in the skeletal muscle of red sea bream Pagrus major. Fisheries Science, 2009, 75, 1317-1322.	1.6	17
72	Study on Pepsinogens and Pepsins from Snakehead (Channa argus). Journal of Agricultural and Food Chemistry, 2009, 57, 10972-10978.	5.2	17

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73	Autolysis of krill protein from North Pacific krill <i>Euphausia pacifica</i> during protein recovery via isoelectric solubilization/precipitation. <i>Fisheries Science</i> , 2014, 80, 839-847.	1.6	17
74	Purification and Characterization of Protamine, the Allergen from the Milt of Large Yellow Croaker (<i>Pseudosciaena crocea</i>), and Its Components. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1999-2011.	5.2	17
75	Effects of the Maillard reaction on the epitopes and immunoreactivity of tropomyosin, a major allergen in <i>Chlamys nobilis</i> . <i>Food and Function</i> , 2021, 12, 5096-5108.	4.6	17
76	Comparative study of proteins recovered from whole North Pacific krill <i>Euphausia pacifica</i> by acidic and alkaline treatment during isoelectric solubilization/precipitation. <i>Fisheries Science</i> , 2013, 79, 537-546.	1.6	16
77	Comparison of non-volatile taste-active components in fish sauce produced from lizardfish <i>Saurida wanieso</i> viscera under different conditions. <i>Fisheries Science</i> , 2015, 81, 581-590.	1.6	16
78	Inhibitory Activities of Compounds from the Marine Actinomycete <i>Williamsia</i> sp. MCCC 1A11233 Variant on IgE-Mediated Mast Cells and Passive Cutaneous Anaphylaxis. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10749-10756.	5.2	16
79	Purification, characterization and cDNA cloning of a trypsin from the hepatopancreas of snakehead (<i>Channa argus</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2012, 161, 247-254.	1.6	15
80	Crystal structure determination of <i>Scylla paramamosain</i> arginine kinase, an allergen that may cause cross-reactivity among invertebrates. <i>Food Chemistry</i> , 2019, 271, 597-605.	8.2	15
81	Inhibitory Effect of Depolymerized Sulfated Galactans from Marine Red Algae on the Growth and Adhesion of Diarrheagenic <i>Escherichia coli</i> . <i>Marine Drugs</i> , 2019, 17, 694.	4.6	15
82	Pepsinogens and pepsins from Japanese seabass (<i>Lateolabrax japonicus</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2011, 158, 259-265.	1.6	14
83	Reduction of the histamine content and immunoreactivity of parvalbumin in <i>Decapterus maruadsi</i> by a Maillard reaction combined with pressure treatment. <i>Food and Function</i> , 2018, 9, 4897-4905.	4.6	14
84	Effects of thermal processing on the allergenicity, structure, and critical epitope amino acids of crab tropomyosin. <i>Food and Function</i> , 2021, 12, 2032-2043.	4.6	14
85	IgE epitope analysis of sarcoplasmic-calcium-binding protein, a heat-resistant allergen in <i>Crassostrea angulata</i> . <i>Food and Function</i> , 2021, 12, 8570-8582.	4.6	14
86	Site-Directed Mutations of Calcium-Binding Sites Contribute to Reducing the Immunoreactivity of the EF-Hand Sarcoplasmic Calcium-Binding Protein in <i>Scylla paramamosain</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 428-436.	5.2	14
87	Comparative study of in vitro digestibility of major allergen tropomyosin and other food proteins of Chinese mitten crab (<i>Eriocheir sinensis</i>). <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1614-1620.	3.5	13
88	Mung Bean Trypsin Inhibitor Is Effective in Suppressing the Degradation of Myofibrillar Proteins in the Skeletal Muscle of Blue Scad (<i>Decapterus maruadsi</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12986-12992.	5.2	13
89	Purification and characterization of pepsinogens and pepsins from the stomach of rice field eel (<i>Monopterus albus</i> Zuiew). <i>Fish Physiology and Biochemistry</i> , 2011, 37, 543-552.	2.3	13
90	Blueberry Polyphenols Ameliorate Visible Light and Lipid-Induced Injury of Retinal Pigment Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12730-12740.	5.2	13

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91	Antibacterial Activity of Sulfated Galactans from <i>Eucheuma serra</i> and <i>Gracilari verrucosa</i> against Diarrheagenic <i>Escherichia coli</i> via the Disruption of the Cell Membrane Structure. <i>Marine Drugs</i> , 2020, 18, 397.	4.6	13
92	Expression and epitope identification of myosin light chain isoform 1, an allergen in <i>Procambarus clarkii</i> . <i>Food Chemistry</i> , 2020, 317, 126422.	8.2	13
93	Purification of a novel myofibril-bound serine proteinase inhibitor (MBSPI) from the skeletal muscle of lizard fish. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2001, 128, 19-25.	1.6	12
94	Purification and Characterization of a Gelatinolytic Metalloproteinase from the Skeletal Muscle of Red Sea Bream (<i>Pagrus major</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5730-5736.	5.2	12
95	Biochemical Characterization of Chymotrypsins from the Hepatopancreas of Japanese Sea Bass (<i>Lateolabrax japonicus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8069-8076.	5.2	12
96	Purification, characterization and immunoreactivity of tropomyosin, the allergen in <i>Octopus fangsiao</i> . <i>Process Biochemistry</i> , 2014, 49, 1747-1756.	3.7	12
97	Reducing Allergenicity to Arginine Kinase from Mud Crab Using Site-Directed Mutagenesis and Peptide Aptamers. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4958-4966.	5.2	12
98	Dihydromyricetin inhibited ovalbumin-induced mice allergic responses by suppressing the activation of mast cells. <i>Food and Function</i> , 2019, 10, 7131-7141.	4.6	12
99	Identification and characterization of <i>Crassostrea angulata</i> arginine kinase, a novel allergen that causes cross-reactivity among shellfish. <i>Food and Function</i> , 2021, 12, 9866-9879.	4.6	12
100	Assembling cyanidin-3-O-glucoside by using low-viscosity alginate to improve its in vitro bioaccessibility and in vivo bioavailability. <i>Food Chemistry</i> , 2021, 355, 129681.	8.2	12
101	IgNAR antibody: Structural features, diversity and applications. <i>Fish and Shellfish Immunology</i> , 2022, 121, 467-477.	3.6	12
102	Establishment of immunological methods for the detection of soybean proteins in surimi products. <i>LWT - Food Science and Technology</i> , 2015, 64, 344-349.	5.2	11
103	Potential Retinal Benefits of Dietary Polyphenols Based on Their Permeability across the Blood-Retinal Barrier. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3179-3189.	5.2	11
104	Combination Processing Method Reduced IgE-Binding Activity of <i>Litopenaeus vannamei</i> by Modifying Lysine, Arginine, and Cysteine on Multiple Allergen Epitopes. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4865-4873.	5.2	11
105	Type I collagen from sea cucumber (<i>Stichopus japonicus</i>) and the role of matrix metalloproteinase-2 in autolysis. <i>Food Bioscience</i> , 2021, 41, 100959.	4.4	11
106	Synthesis of S-adenosyl-L-methionine in <i>Escherichia coli</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2014, 19, 958-964.	2.6	10
107	Identification and Inhibition of Histamine-Forming Bacteria in Blue Scad (<i>Decapterus maruadsi</i>) and Chub Mackerel (<i>Scomber japonicus</i>). <i>Journal of Food Protection</i> , 2015, 78, 383-389.	1.7	10
108	Crystal Structure of Cocosin, A Potential Food Allergen from Coconut (<i>Cocos nucifera</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7560-7568.	5.2	10

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109	Cloning, expression and comparison of the properties of Scy p 9, a Scylla paramamosain allergen. Food and Function, 2020, 11, 3006-3019.	4.6	10
110	Glucose-6-phosphate Isomerase Is an Endogenous Inhibitor to Myofibril-Bound Serine Proteinase of Crucian Carp (Carassius auratus). Journal of Agricultural and Food Chemistry, 2009, 57, 5549-5555.	5.2	9
111	Identification of a puromycin-sensitive aminopeptidase from zebrafish (Danio rerio). Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2011, 159, 10-17.	1.6	9
112	IgE reactivity to type I collagen and its subunits from tilapia (Tilapia zillii). Food Chemistry, 2012, 130, 127-133.	8.2	9
113	Induction of mud crab (<i>Scylla paramamosain</i>) tropomyosin and arginine kinase specific hypersensitivity in BALB/c mice. Journal of the Science of Food and Agriculture, 2012, 92, 232-238.	3.5	9
114	Effect of blend ratio and pH on the physical properties of edible composite films prepared from silver carp surimi and skin gelatin. Journal of Food Science and Technology, 2015, 52, 1618-1625.	2.8	9
115	Nucleus-translocated matrix metalloprotease 1 regulates innate immune response in Pacific abalone (Haliotis discus hannai). Fish and Shellfish Immunology, 2019, 84, 290-298.	3.6	9
116	Characterization and crystal structure of prolyl endopeptidase from abalone (Haliotis discus) Tj ETQq0 0 0 rgBT /Overlock 10 Jf 50 462 T	8.2	9
117	Purification and characterization of a novel leucine aminopeptidase from the earthworm Eisenia foetida. Process Biochemistry, 2011, 46, 1641-1648.	3.7	8
118	Study on a prolyl endopeptidase from the skeletal muscle of common carp (Cyprinus carpio). Process Biochemistry, 2012, 47, 2211-2218.	3.7	8
119	Biochemical characterisation of an aminopeptidase with highest preference for lysine from Japanese flounder skeletal muscle. Food Chemistry, 2012, 130, 679-686.	8.2	8
120	Degradation of myofibrils in cultured yellowtail Seriola quinqueradiata burnt meat: effects of a myofibril-bound EDTA-sensitive protease. Fisheries Science, 2012, 78, 147-153.	1.6	8
121	Tropomyosin Contains IgE-Binding Epitopes Sensitive to Periodate but Not to Enzymatic Deglycosylation. Journal of Food Science, 2013, 78, C1116-21.	3.1	8
122	Mechanical, Barrier, Optical Properties and Antimicrobial Activity of Edible Films Prepared from Silver Carp Surimi Incorporated with μ -Polylysine. Packaging Technology and Science, 2014, 27, 37-47.	2.8	8
123	Involvement of clip-domain serine protease in the anti-Vibrio immune response of abalone (Haliotis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Jf 50 462 T Immunology, 2018, 72, 210-219.	3.6	8
124	Physicochemical properties of acid-soluble collagens from different tissues of large yellow croaker (<i>Larimichthys crocea</i>). International Journal of Food Science and Technology, 2021, 56, 5371-5381.	2.7	8
125	Linear Epitopes Play an Important Role in the Immunoglobulin G (IgG)/Immunoglobulin E (IgE)-Binding Capacity of Scy p 4. Journal of Agricultural and Food Chemistry, 2021, 69, 12870-12879.	5.2	8
126	Arginine aminopeptidase from white shrimp (Litopenaeus vannamei) muscle: purification and characterization. European Food Research and Technology, 2013, 236, 759-769.	3.3	7

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127	Secretory expression and characterization of the recombinant myofibril-bound serine proteinase of crucian carp (<i>Carassius auratus</i>) in <i>Pichia pastoris</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2013, 164, 210-215.	1.6	7
128	Identification of an aminopeptidase from the skeletal muscle of grass carp (<i>Ctenopharyngodon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	2.3	6
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