

# Min-Jie Cao

## List of Publications by Year in descending order

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152  
papers

3,514  
citations

136950

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214800

47  
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152  
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152  
docs citations

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times ranked

2573  
citing authors

#	ARTICLE	IF	CITATIONS
1	Two allergens from <i>Scylla paramamosain</i> share common epitopes showed different allergenic potential in Balb/c mice. <i>Food Chemistry</i> , 2022, 371, 131132.	8.2	3
2	Crystal Structure Analysis and IgE Epitope Mapping of Allergic Predominant Region in <i>Scylla paramamosain</i> Filamin C, Scy p 9. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1282-1292.	5.2	5
3	IgNAR antibody: Structural features, diversity and applications. <i>Fish and Shellfish Immunology</i> , 2022, 121, 467-477.	3.6	12
4	Reduction in Allergenicity and Induction of Oral Tolerance of Glycated Tropomyosin from Crab. <i>Molecules</i> , 2022, 27, 2027.	3.8	6
5	Characterization, Epitope Identification, and Cross-reactivity Analysis of Tropomyosin: An Important Allergen of <i>Crassostrea angulata</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 9201-9213.	5.2	6
6	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
7	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
8	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
9	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
10	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
11	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
12	Physicochemical properties of acid-soluble collagens from different tissues of large yellow croaker ( <i>Larimichthys crocea</i> ). <i>International Journal of Food Science and Technology</i> , 2021, 56, 5371-5381.	2.7	8
13	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
14	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
15	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
16	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
17	Linear Epitopes Play an Important Role in the Immunoglobulin G (IgG)/Immunoglobulin E (IgE)-Binding Capacity of Scy p 4. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12870-12879.	5.2	8
18	Analysis of Immunoreactivity of $\beta$ -Tropomyosin from <i>Haliotis discus hannai</i> , Based on IgE Epitopes and Structural Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15403-15413.	5.2	4

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19	Characterization and crystal structure of prolyl endopeptidase from abalone ( <i>Haliotis discus</i> ) Tj ETQq1 1 0.784314 882 /Oveglock 10		
20	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
21	Cloning, expression and comparison of the properties of Scy p 9, a <i>Scylla paramamosain</i> allergen. <i>Food and Function</i> , 2020, 11, 3006-3019.	4.6	10
22	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
23	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
24	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
25	Altering the substrate specificity of a myofibril-bound serine proteinase from Crucian carp by site-directed mutagenesis. <i>Journal of Chemical Technology and Biotechnology</i> , 2019, 94, 136-146.	3.2	2
26	Effects of thermal processing on digestion stability and immunoreactivity of the <i>Litopenaeus vannamei</i> matrix. <i>Food and Function</i> , 2019, 10, 5374-5385.	4.6	22
27	Biochemical characterization of G64W mutant of acidic beta-crystallin 4. <i>Experimental Eye Research</i> , 2019, 186, 107712.	2.6	5
28	Crystal Structure Analysis and Conformational Epitope Mutation of Triosephosphate Isomerase, a Mud Crab Allergen. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12918-12926.	5.2	18
29	Cloning, Expression, and Epitope Identification of Myosin Light Chain 1: An Allergen in Mud Crab. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10458-10469.	5.2	20
30	Red Algae Sulfated Polysaccharides Effervescent Tablets Attenuated Ovalbumin-Induced Anaphylaxis by Upregulating Regulatory T cells in Mouse Models. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11911-11921.	5.2	18
31	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
32	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
33	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
34	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
35	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
36	Nucleus-translocated matrix metalloprotease 1 regulates innate immune response in Pacific abalone ( <i>Haliotis discus hannai</i> ). <i>Fish and Shellfish Immunology</i> , 2019, 84, 290-298.	3.6	9

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37	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
38	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
39	Involvement of clip-domain serine protease in the anti-Vibrio immune response of abalone ( <i>Haliotis</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock <i>Immunology</i> , 2018, 72, 210-219.	3.6	8
40	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
41	Thermal processing influences the digestibility and immunoreactivity of muscle proteins of <i>Scylla paramamosain</i> . <i>LWT - Food Science and Technology</i> , 2018, 98, 559-567.	5.2	18
42	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
43	Characterization of a recombinant matrix metalloproteinase-2 from sea cucumber ( <i>Stichopus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 72, 63-70.	3.7	6
44	Purification, Characterization, and Crystal Structure of Parvalbumins, the Major Allergens in <i>Mustelus griseus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8150-8159.	5.2	2
45	Reduction of the histamine content and immunoreactivity of parvalbumin in <i>Decapterus maruadi</i> by a Maillard reaction combined with pressure treatment. <i>Food and Function</i> , 2018, 9, 4897-4905.	4.6	14
46	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
47	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
48	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
49	Identification of triosephosphate isomerase as a novel allergen in <i>Octopus fangsiao</i> . <i>Molecular Immunology</i> , 2017, 85, 35-46.	2.2	34
50	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
51	Site-directed mutagenesis of myofibril-bound serine proteinase from Crucian carp : possible role of Pro95, A127 and I130 on thermal stability. <i>Biochemical Engineering Journal</i> , 2017, 125, 196-205.	3.6	4
52	Antibacterial activity and mechanisms of depolymerized fucoidans isolated from <i>Laminaria japonica</i> . <i>Carbohydrate Polymers</i> , 2017, 172, 294-305.	10.2	145
53	<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
54	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

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55	Crystal Structure of Cocosin, A Potential Food Allergen from Coconut ( <i>Cocos nucifera</i> ). Journal of Agricultural and Food Chemistry, 2017, 65, 7560-7568.	5.2	10
56	Inhibitory Activities of Compounds from the Marine Actinomycete <i>Williamsia</i> sp. MCCC 1A11233 Variant on IgE-Mediated Mast Cells and Passive Cutaneous Anaphylaxis. Journal of Agricultural and Food Chemistry, 2017, 65, 10749-10756.	5.2	16
57	Cloning, Expression, and the Effects of Processing on Sarcoplasmic-Calcium-Binding Protein: An Important Allergen in Mud Crab. Journal of Agricultural and Food Chemistry, 2017, 65, 6247-6257.	5.2	34
58	Purification and characterization of two novel angiotensin I-converting enzyme inhibitory peptides derived from R-phycoerythrin of red algae ( <i>Bangia fusco-purpurea</i> ). European Food Research and Technology, 2017, 243, 779-789.	3.3	20
59	Effect of Maillard reaction on the structural and immunological properties of recombinant silver carp parvalbumin. LWT - Food Science and Technology, 2017, 75, 25-33.	5.2	43
60	Preparation, characterisation and use for antioxidant oligosaccharides of a cellulase from abalone ( <i>Haliotis discus hannai</i> ) viscera. Journal of the Science of Food and Agriculture, 2016, 96, 3088-3097.	3.5	2
61	Anti-Food Allergic Activity of Sulfated Polysaccharide from <i>Gracilaria lemaneiformis</i> is Dependent on Immunosuppression and Inhibition of p38 MAPK. Journal of Agricultural and Food Chemistry, 2016, 64, 4536-4544.	5.2	77
62	Hypoxia Tolerance and Fatigue Relief Produced by <i>Lepidium meyenii</i> and its Water-soluble Polysaccharide in Mice. Food Science and Technology Research, 2016, 22, 611-621.	0.6	4
63	Assessment of the sensitizing capacity and allergenicity of enzymatic cross-linked arginine kinase, the crab allergen. Molecular Nutrition and Food Research, 2016, 60, 1707-1718.	3.3	42
64	Purification and Characterization of Protamine, the Allergen from the Milt of Large Yellow Croaker ( <i>Pseudosciaena crocea</i> ), and Its Components. Journal of Agricultural and Food Chemistry, 2016, 64, 1999-2011.	5.2	17
65	I-3. Myofibril-bound serine proteinase (MBSP) in fish muscle. Nippon Suisan Gakkaishi, 2015, 81, 855-855.	0.1	0
66	Purification and Characterization of Cathepsin B from the Muscle of Horse Mackerel <i>Trachurus japonicus</i> . Marine Drugs, 2015, 13, 6550-6565.	4.6	18
67	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. Journal of Agricultural and Food Chemistry, 2015, 63, 10948-10956.	5.2	29
68	Identification and Inhibition of Histamine-Forming Bacteria in Blue Scad ( <i>Decapterus maruadsi</i> ) and Chub Mackerel ( <i>Scomber japonicus</i> ). Journal of Food Protection, 2015, 78, 383-389.	1.7	10
69	Establishment of immunological methods for the detection of soybean proteins in surimi products. LWT - Food Science and Technology, 2015, 64, 344-349.	5.2	11
70	Purification, Characterization, and Analysis of the Allergenic Properties of Myosin Light Chain in <i>Procambarus clarkii</i> . Journal of Agricultural and Food Chemistry, 2015, 63, 6271-6282.	5.2	47
71	Investigation of the hazardous substance causing crayfish-induced rhabdomyolysis via a mouse model, a hemolysis assay, and a cytotoxicity assay. Fisheries Science, 2015, 81, 551-558.	1.6	5
72	Comparison of non-volatile taste-active components in fish sauce produced from lizardfish <i>Saurida wanieso</i> viscera under different conditions. Fisheries Science, 2015, 81, 581-590.	1.6	16

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73	Effects of physicochemical factors and <i>in vitro</i> gastrointestinal digestion on antioxidant activity of phycoerythrin from red algae <i>Bangia fusco-purpurea</i> . International Journal of Food Science and Technology, 2015, 50, 1445-1451.	2.7	22
74	Mapping and characterization of antigenic epitopes of arginine kinase of <i>Scylla paramamosain</i> . Molecular Immunology, 2015, 65, 310-320.	2.2	32
75	Cathepsin L is an immune-related protein in Pacific abalone ( <i>Haliotis discus hannai</i> ) – Purification and characterization. Fish and Shellfish Immunology, 2015, 47, 986-995.	3.6	28
76	Purification and characterization of a novel angiotensin I-converting enzyme inhibitory peptide derived from abalone ( <i>Haliotis discus hannai</i> Ino) gonads. European Food Research and Technology, 2015, 240, 137-145.	3.3	29
77	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
78	Synthesis of S-adenosyl-L-methionine in <i>Escherichia coli</i> . Biotechnology and Bioprocess Engineering, 2014, 19, 958-964.	2.6	10
79	Mechanical, Barrier, Optical Properties and Antimicrobial Activity of Edible Films Prepared from Silver Carp Surimi Incorporated with Polylysine. Packaging Technology and Science, 2014, 27, 37-47.	2.8	8
80	Purification, characterization and immunoreactivity of tropomyosin, the allergen in <i>Octopus fangsiao</i> . Process Biochemistry, 2014, 49, 1747-1756.	3.7	12
81	Purification, characterization and immunoreactivity of $\beta$ -component, a major allergen from the roe of large yellow croaker ( <i>Pseudosciaena crocea</i> ). Food and Chemical Toxicology, 2014, 72, 111-121.	3.6	22
82	Purification, Characterization, cDNA Cloning and <i>In Vitro</i> Expression of a Serine Proteinase from the Intestinal Tract of Sea Cucumber ( <i>Stichopus japonicus</i> ) with Collagen Degradation Activity. Journal of Agricultural and Food Chemistry, 2014, 62, 4769-4777.	5.2	34
83	Autolysis of krill protein from North Pacific krill <i>Euphausia pacifica</i> during protein recovery via isoelectric solubilization/precipitation. Fisheries Science, 2014, 80, 839-847.	1.6	17
84	Expression and characterization of common carp ( <i>Cyprinus carpio</i> ) matrix metalloproteinase-2 and its activity against type I collagen. Journal of Biotechnology, 2014, 177, 45-52.	3.8	18
85	cDNA cloning of glucose-6-phosphate isomerase from crucian carp ( <i>Carassius carassius</i> ) and expression of the active region as myofibril-bound serine proteinase inhibitor in <i>Escherichia coli</i> . Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2014, 168, 86-93.	1.6	2
86	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
87	Arginine aminopeptidase from white shrimp ( <i>Litopenaeus vannamei</i> ) muscle: purification and characterization. European Food Research and Technology, 2013, 236, 759-769.	3.3	7
88	Comparative study of proteins recovered from whole North Pacific krill <i>Euphausia pacifica</i> by acidic and alkaline treatment during isoelectric solubilization/precipitation. Fisheries Science, 2013, 79, 537-546.	1.6	16
89	Structural characterization and IgE epitope analysis of arginine kinase from <i>Scylla paramamosain</i> . Molecular Immunology, 2013, 56, 463-470.	2.2	33
90	Identification of a novel gelatinolytic metalloproteinase (GMP) in the body wall of sea cucumber ( <i>Stichopus japonicus</i> ) and its involvement in collagen degradation. Process Biochemistry, 2013, 48, 871-877.	3.7	29

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91	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
92	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
93	Tropomyosin Contains IgE-Binding Epitopes Sensitive to Periodate but Not to Enzymatic Deglycosylation. <i>Journal of Food Science</i> , 2013, 78, C1116-21.	3.1	8
94	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
95	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
96	A comparison study of the impact of boiling and high pressure steaming on the stability of soybean trypsin inhibitor. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1877-1883.	2.7	3
97	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
98	Study on a prolyl endopeptidase from the skeletal muscle of common carp ( <i>Cyprinus carpio</i> ). <i>Process Biochemistry</i> , 2012, 47, 2211-2218.	3.7	8
99	Purification, Cloning, and Immunological Characterization of Arginine Kinase, a Novel Allergen of Octopus fangsiao. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2190-2199.	5.2	49
100	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
101	IgE reactivity to type I collagen and its subunits from tilapia ( <i>Tilapia zillii</i> ). <i>Food Chemistry</i> , 2012, 130, 127-133.	8.2	9
102	PARTIAL CHARACTERIZATION OF GELATINOLYTIC PROTEINASES FROM THE SKELETAL MUSCLE OF GRASS CARP ( <i>CTENOPHARYNGODON IDELLUS</i> ). <i>Journal of Food Biochemistry</i> , 2012, 36, 648-656.	2.9	1
103	Biochemical characterisation of an aminopeptidase with highest preference for lysine from Japanese flounder skeletal muscle. <i>Food Chemistry</i> , 2012, 130, 679-686.	8.2	8
104	Purification and characterisation of cathepsin L from the skeletal muscle of blue scad ( <i>Decapterus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 myofibrillar proteins. <i>Food Chemistry</i> , 2012, 133, 1560-1568.	8.2	39
105	Induction of mud crab ( <i>Scylla paramamosain</i> ) tropomyosin and arginine kinase specific hypersensitivity in BALB/c mice. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 232-238.	3.5	9
106	Degradation of myofibrils in cultured yellowtail <i>Seriola quinqueradiata</i> burnt meat: effects of a myofibril-bound EDTA-sensitive protease. <i>Fisheries Science</i> , 2012, 78, 147-153.	1.6	8
107	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
108	Identification of a puromycin-sensitive aminopeptidase from zebrafish ( <i>Danio rerio</i> ). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2011, 159, 10-17.	1.6	9

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109	Biochemical characterization of trypsins from the hepatopancreas of Japanese sea bass ( <i>Lateolabrax</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 50 183-189.	1.6	18
110	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
111	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
112	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
113	Purification and characterization of a novel leucine aminopeptidase from the earthworm <i>Eisenia foetida</i> . <i>Process Biochemistry</i> , 2011, 46, 1641-1648.	3.7	8
114	Identification of an aminopeptidase from the skeletal muscle of grass carp ( <i>Ctenopharyngodon</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 50	2.3	6
115	Purification and characterization of parvalbumins from silver carp ( <i>Hypophthalmichthys</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 50	3.5	21
116	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
117	EFFECT OF A MYOFIBRIL-BOUND SERINE PROTEINASE ON THE DEG OF GIANT PROTEIN TITIN AND NEBULIN. <i>Journal of Food Biochemistry</i> , 2010, 34, 581.	2.9	6
118	Optimisation of enzymatic hydrolysis of the by-products of marine crab processing using mixed enzymes. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1198-1204.	2.7	4
119	Effects of Boiling on the IgE-Binding Properties of Tropomyosin of Shrimp ( <i>Litopenaeus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 50	3.1	74
120	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
121	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
122	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
123	Purification and characterization of a collagenolytic serine proteinase from the skeletal muscle of red sea bream ( <i>Pagrus major</i> ). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2010, 155, 281-287.	1.6	19
124	Purification and Characterization of Parvalbumins, the Major Allergens in Red Stingray ( <i>Dasyatis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 50	3.2	42
125	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
126	Characterization of gelatinolytic enzymes in the skeletal muscle of red sea bream <i>Pagrus major</i> . <i>Fisheries Science</i> , 2009, 75, 1317-1322.	1.6	17



#	ARTICLE	IF	CITATIONS
127	A serine proteinase from the sarcoplasmic fraction of red sea bream <i>Pagrus major</i> is possibly derived from blood. <i>Fisheries Science</i> , 2009, 75, 1439-1444.	1.6	3
128	IDENTIFICATION AND CHARACTERIZATION OF MATRIX METALLOPROTEINASES FROM THE SARCOPLASMIC FRACTION OF COMMON CARP ( <i>CYPRINUS CARPIO</i> ) DARK MUSCLE. <i>Journal of Food Biochemistry</i> , 2009, 33, 745-762.	2.9	4
129	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
130	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
131	Study on Pepsinogens and Pepsins from Snakehead ( <i>Channa argus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10972-10978.	5.2	17
132	Glucose-6-phosphate Isomerase Is an Endogenous Inhibitor to Myofibril-Bound Serine Proteinase of Crucian Carp ( <i>Carassius auratus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5549-5555.	5.2	9
133	Purification and characterization of a leucine aminopeptidase from the skeletal muscle of common carp ( <i>Cyprinus carpio</i> ). <i>Food Chemistry</i> , 2008, 108, 140-147.	8.2	21
134	Purification and characterisation of trypsin from the pyloric caeca of mandarin fish ( <i>Siniperca tjajid</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5401-5406.	8.2	47
135	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
136	Leucine Aminopeptidase from Red Sea Bream ( <i>Pagrus major</i> ) Skeletal Muscle: Purification, Characterization, Cellular Location, and Tissue Distribution. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9653-9660.	5.2	19
137	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
138	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
139	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
140	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
141	PARTIAL PURIFICATION AND CHARACTERIZATION OF TROPOMYOSIN-BOUND SERINE PROTEINASE FROM THE SKELETAL MUSCLE OF YELLOW CROAKER ( <i>PSEUDOSCIAENA CROCEA</i> ). <i>Journal of Food Biochemistry</i> , 2007, 31, 343-355.	2.9	5
142	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
143	Degradation of myofibrillar proteins by a myofibril-bound serine proteinase in the skeletal muscle of crucian carp ( <i>Carassius auratus</i> ). <i>Food Chemistry</i> , 2006, 94, 7-13.	8.2	39
144	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

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145	Further Characterization of a Sarcoplasmic Serine Proteinase from the Skeletal Muscle of White Croaker ( <i>Argyrosomus argentatus</i> ). <i>Biochemistry (Moscow)</i> , 2005, 70, 1163-1166.	1.5	5
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147	IDENTIFICATION OF A MYOFIBRIL-BOUND SERINE PROTEINASE IN THE SKELETAL MUSCLE OF SILVER CARP. <i>Journal of Food Biochemistry</i> , 2004, 28, 373-386.	2.9	18
148	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
149	Purification and characterization of two anionic trypsins from the hepatopancreas of carp. <i>Fisheries Science</i> , 2000, 66, 1172-1179.	1.6	81
150	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
151	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
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