Mou-ming Zhao

List of Publications by Year
in descending order

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Version: 2024-02-01

383 papers	17,515 citations	12330 69 h-index	30922 102 g-index
387 all docs	387 docs citations	387 times ranked	11824 citing authors

#	Article	IF	Citations
1	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. Food Chemistry, 2008, 108, 727-736.	8.2	296
2	Effects of Ultrasound Pretreatment on the Enzymatic Hydrolysis of Soy Protein Isolates and on the Emulsifying Properties of Hydrolysates. Journal of Agricultural and Food Chemistry, 2011, 59, 2600-2609.	5.2	277
3	Changes in the antioxidant activity of loach (Misgurnus anguillicaudatus) protein hydrolysates during a simulated gastrointestinal digestion. Food Chemistry, 2010, 120, 810-816.	8.2	261
4	In vitro antioxidant activity and in vivo anti-fatigue effect of loach (Misgurnus anguillicaudatus) peptides prepared by papain digestion. Food Chemistry, 2011, 124, 188-194.	8.2	244
5	Effect of ultrasonic treatment on the recovery and DPPH radical scavenging activity of polysaccharides from longan fruit pericarp. Food Chemistry, 2008, 106, 685-690.	8.2	231
6	Effect of degree of hydrolysis on the antioxidant activity of loach (Misgurnus anguillicaudatus) protein hydrolysates. Innovative Food Science and Emerging Technologies, 2009, 10, 235-240.	5.6	211
7	Improvement of functional properties of peanut protein isolate by conjugation with dextran through Maillard reaction. Food Chemistry, 2012, 131, 901-906.	8.2	204
8	Phenolic profiles and antioxidant activities of commercial beers. Food Chemistry, 2010, 119, 1150-1158.	8.2	195
9	Purification and identification of antioxidative peptides from loach (Misgurnus anguillicaudatus) protein hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. Food Research International, 2010, 43, 1167-1173.	6.2	190
10	Effects of high pressure extraction on the extraction yield, total phenolic content and antioxidant activity of longan fruit pericarp. Innovative Food Science and Emerging Technologies, 2009, 10, 155-159.	5.6	187
11	Microbial synthesis of poly-Î³-glutamic acid: current progress, challenges, and future perspectives. Biotechnology for Biofuels, 2016, 9, 134.	6.2	186
12	Effect of Oxidation on the Emulsifying Properties of Myofibrillar Proteins. Food and Bioprocess Technology, 2013, 6, 1703-1712.	4.7	169
13	Identification of phenolics in the fruit of emblica (Phyllanthus emblica L.) and their antioxidant activities. Food Chemistry, 2008, 109, 909-915.	8.2	167
14	Characterisation of aroma profiles of commercial soy sauce by odour activity value and omission test. Food Chemistry, 2015, 167, 220-228.	8.2	163
15	Immunomodulatory and anticancer activities of flavonoids extracted from litchi (Litchi chinensis) Tj ETQq1 1 0.784314 rgBT /Overlock	3.8	149
16	Evaluation of aroma differences between high-salt liquid-state fermentation and low-salt solid-state fermentation soy sauces from China. Food Chemistry, 2014, 145, 126-134.	8.2	145
17	Modifications of soy protein isolates using combined extrusion pre-treatment and controlled enzymatic hydrolysis for improved emulsifying properties. Food Hydrocolloids, 2011, 25, 887-897.	10.7	143
18	Structureâ€“activity relationship of antioxidant dipeptides: Dominant role of Tyr, Trp, Cys and Met residues. Journal of Functional Foods, 2016, 21, 485-496.	3.4	140

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19	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatographyâ€“olfactometry, quantitative measurements, and sensory evaluation. Food Research International, 2018, 105, 616-627.	6.2	140
20	Influence of protein type on oxidation and digestibility of fish oil-in-water emulsions: Gliadin, caseinate, and whey protein. Food Chemistry, 2015, 175, 249-257.	8.2	139
21	New insight into umami receptor, umami/umami-enhancing peptides and their derivatives: A review. Trends in Food Science and Technology, 2019, 88, 429-438.	15.1	139
22	Characterization of the Key Odorants in Chinese Zhima Aroma-Type Baijiu by Gas Chromatographyâ€“Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Studies. Journal of Agricultural and Food Chemistry, 2016, 64, 5367-5374.	5.2	137
23	Improving the stability of wheat protein-stabilized emulsions: Effect of pectin and xanthan gum addition. Food Hydrocolloids, 2015, 43, 377-387.	10.7	133
24	Effects of oxidative modification on gel properties of isolated porcine myofibrillar protein by peroxyl radicals. Meat Science, 2014, 96, 1432-1439.	5.5	130
25	Enhanced antioxidant and antityrosinase activities of longan fruit pericarp by ultra-high-pressure-assisted extraction. Journal of Pharmaceutical and Biomedical Analysis, 2010, 51, 471-477.	2.8	126
26	Practical problems when using ABTS assay to assess the radical-scavenging activity of peptides: Importance of controlling reaction pH and time. Food Chemistry, 2016, 192, 288-294.	8.2	126
27	Gut Microbiota Community and Its Assembly Associated with Age and Diet in Chinese Centenarians. Journal of Microbiology and Biotechnology, 2015, 25, 1195-1204.	2.1	125
28	Effect of koji fermentation on generation of volatile compounds in soy sauce production. International Journal of Food Science and Technology, 2013, 48, 609-619.	2.7	124
29	Comparison of aroma-active compounds in broiler broth and native chicken broth by aroma extract dilution analysis (AEDA), odor activity value (OAV) and omission experiment. Food Chemistry, 2018, 265, 274-280.	8.2	124
30	Untargeted and targeted metabolomics strategy for the classification of strong aroma-type baijiu (liquor) according to geographical origin using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. Food Chemistry, 2020, 314, 126098.	8.2	122
31	Gelation of salted myofibrillar protein under malondialdehyde-induced oxidative stress. Food Hydrocolloids, 2014, 40, 153-162.	10.7	121
32	A comparison study on polysaccharides extracted from Laminaria japonica using different methods: structural characterization and bile acid-binding capacity. Food and Function, 2017, 8, 3043-3052.	4.6	120
33	Structural characterisation of polysaccharides purified from longan (Dimocarpus longan Lour.) fruit pericarp. Food Chemistry, 2009, 115, 609-614.	8.2	116
34	Effect of oxidation on the emulsifying properties of soy protein isolate. Food Research International, 2013, 52, 26-32.	6.2	116
35	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. Food Chemistry, 2016, 206, 174-181.	8.2	111
36	Identification and taste characteristics of novel umami and umami-enhancing peptides separated from peanut protein isolate hydrolysate by consecutive chromatography and UPLCâ€“ESIâ€“QTOFâ€“MS/MS. Food Chemistry, 2019, 278, 674-682.	8.2	105

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37	Structural Characterization of a Tetrapeptide from Sesame Flavor-Type Baijiu and Its Preventive Effects against AAPH-Induced Oxidative Stress in HepG2 Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 10495-10504.	5.2	101
38	Soy peptide nanoparticles by ultrasound-induced self-assembly of large peptide aggregates and their role on emulsion stability. Food Hydrocolloids, 2018, 74, 62-71.	10.7	100
39	Improvement on functional properties of wheat gluten by enzymatic hydrolysis and ultrafiltration. Journal of Cereal Science, 2006, 44, 93-100.	3.7	99
40	Macroporous resin purification behavior of phenolics and rosmarinic acid from Rabdosia serra (MAXIM.) HARA leaf. Food Chemistry, 2012, 130, 417-424.	8.2	99
41	Characterization of antioxidant activity and volatile compounds of Maillard reaction products derived from different peptide fractions of peanut hydrolysate. Food Research International, 2011, 44, 3250-3258.	6.2	98
42	Effects of composition and oxidation of proteins on their solubility, aggregation and proteolytic susceptibility during processing of Cantonese sausage. Food Chemistry, 2011, 124, 336-341.	8.2	97
43	Isolation and Characterization of an Oxygen Radical Absorbance Activity Peptide from Defatted Peanut Meal Hydrolysate and Its Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 5431-5437.	5.2	97
44	Sodium caseinate/flaxseed gum interactions at oilâ€“water interface: Effect on protein adsorption and functions in oil-in-water emulsion. Food Hydrocolloids, 2015, 43, 137-145.	10.7	97
45	Effect of pH on the interaction of porcine myofibrillar proteins with pyrazine compounds. Food Chemistry, 2019, 287, 93-99.	8.2	94
46	Physicochemical changes of myofibrillar proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. Food Chemistry, 2011, 129, 472-478.	8.2	92
47	Identification of flavonoids in litchi (Litchi chinensis Sonn.) leaf and evaluation of anticancer activities. Journal of Functional Foods, 2014, 6, 555-563.	3.4	92
48	Absorption and desorption behaviour of the flavonoids from Glycyrrhiza glabra L. leaf on macroporous adsorption resins. Food Chemistry, 2015, 168, 538-545.	8.2	92
49	Isolation and identification of two novel umami and umami-enhancing peptides from peanut hydrolysate by consecutive chromatography and MALDI-TOF/TOF MS. Food Chemistry, 2012, 135, 479-485.	8.2	91
50	In Vitro and In Vivo Studies on Adlay-Derived Seed Extracts: Phenolic Profiles, Antioxidant Activities, Serum Uric Acid Suppression, and Xanthine Oxidase Inhibitory Effects. Journal of Agricultural and Food Chemistry, 2014, 62, 7771-7778.	5.2	91
51	Adsorption and desorption characteristics of adlay bran free phenolics on macroporous resins. Food Chemistry, 2016, 194, 900-907.	8.2	88
52	The industrial applications of cassava: current status, opportunities and prospects. Journal of the Science of Food and Agriculture, 2017, 97, 2282-2290.	3.5	87
53	Identification of antioxidative peptides from defatted walnut meal hydrolysate with potential for improving learning and memory. Food Research International, 2015, 78, 216-223.	6.2	86
54	Identification of post-digestion angiotensin-I converting enzyme (ACE) inhibitory peptides from soybean protein Isolate: Their production conditions and in silico molecular docking with ACE. Food Chemistry, 2021, 345, 128855.	8.2	86

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55	Comparative evaluation of rosmarinic acid, methyl rosmarinate and pedalitin isolated from Rabdosia serra (MAXIM.) HARA as inhibitors of tyrosinase and Î±-glucosidase. Food Chemistry, 2011, 129, 884-889.	8.2	84
56	Dynamic surface pressure and dilatational viscoelasticity of sodium caseinate/xanthan gum mixtures at the oilâ€“water interface. Food Hydrocolloids, 2011, 25, 921-927.	10.7	83
57	Effects of pretreatments on the structure and functional properties of okara protein. Food Hydrocolloids, 2019, 90, 394-402.	10.7	83
58	Effect of oxidation on the gel properties of porcine myofibrillar proteins and their binding abilities with selected flavour compounds. Food Chemistry, 2020, 329, 127032.	8.2	82
59	Effect of Maillard reaction products derived from the hydrolysate of mechanically deboned chicken residue on the antioxidant, textural and sensory properties of Cantonese sausages. Meat Science, 2010, 86, 276-282.	5.5	81
60	Sodium caseinate/carboxymethylcellulose interactions at oilâ€“water interface: Relationship to emulsion stability. Food Chemistry, 2012, 132, 1822-1829.	8.2	79
61	Effect of xanthan gum on walnut protein/xanthan gum mixtures, interfacial adsorption, and emulsion properties. Food Hydrocolloids, 2018, 79, 391-398.	10.7	79
62	Particulate nanocomposite from oyster (Crassostrea rivularis) hydrolysates via zinc chelation improves zinc solubility and peptide activity. Food Chemistry, 2018, 258, 269-277.	8.2	79
63	Improvements in physicochemical and emulsifying properties of insoluble soybean fiber by physical-chemical treatments. Food Hydrocolloids, 2019, 93, 167-175.	10.7	78
64	Immunomodulatory and anticancer activities of phenolics from emblica fruit (Phyllanthus emblica L.). Food Chemistry, 2012, 131, 685-690.	8.2	77
65	Influence of anionic dietary fibers (xanthan gum and pectin) on oxidative stability and lipid digestibility of wheat protein-stabilized fish oil-in-water emulsion. Food Research International, 2015, 74, 131-139.	6.2	76
66	Comparison Study on Polysaccharide Fractions from Laminaria japonica: Structural Characterization and Bile Acid Binding Capacity. Journal of Agricultural and Food Chemistry, 2017, 65, 9790-9798.	5.2	76
67	Effects of combined high-pressure homogenization and enzymatic treatment on extraction yield, hydrolysis and function properties of peanut proteins. Innovative Food Science and Emerging Technologies, 2011, 12, 478-483.	5.6	75
68	Binding of Aroma Compounds with Myofibrillar Proteins Modified by a Hydroxyl-Radical-Induced Oxidative System. Journal of Agricultural and Food Chemistry, 2014, 62, 9544-9552.	5.2	75
69	Effect of thermal treatment on the enzymatic hydrolysis of chicken proteins. Innovative Food Science and Emerging Technologies, 2009, 10, 37-41.	5.6	74
70	Volatile compounds of Cantonese sausage released at different stages of processing and storage. Food Chemistry, 2010, 121, 319-325.	8.2	74
71	Effect of protein oxidation on the in vitro digestibility of soy protein isolate. Food Chemistry, 2013, 141, 3224-3229.	8.2	73
72	Inhibitory Effects of Walnut (Juglans regia) Peptides on Neuroinflammation and Oxidative Stress in Lipopolysaccharide-Induced Cognitive Impairment Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 2381-2392.	5.2	73

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73	Oxidation of sarcoplasmic proteins during processing of Cantonese sausage in relation to their aggregation behaviour and in vitro digestibility. Meat Science, 2011, 88, 462-467.	5.5	72
74	Comparison of hydrolysis characteristics on defatted peanut meal proteins between a protease extract from Aspergillus oryzae and commercial proteases. Food Chemistry, 2011, 126, 1306-1311.	8.2	72
75	Influence of xanthan gum on physical characteristics of sodium caseinate solutions and emulsions. Food Hydrocolloids, 2013, 32, 123-129.	10.7	72
76	Cytoprotective effects of a tripeptide from Chinese Baijiu against AAPH-induced oxidative stress in HepG2 cells via Nrf2 signaling. RSC Advances, 2018, 8, 10898-10906.	3.6	72
77	Structural Evaluation of Myofibrillar Proteins during Processing of Cantonese Sausage by Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2011, 59, 11070-11077.	5.2	70
78	Sodium caseinate/xanthan gum interactions in aqueous solution: Effect on protein adsorption at the oilâ€“water interface. Food Hydrocolloids, 2012, 27, 339-346.	10.7	70
79	Formation and characterization of soy protein nanoparticles by controlled partial enzymatic hydrolysis. Food Hydrocolloids, 2020, 105, 105844.	10.7	70
80	Macroporous resin purification of peptides with umami taste from soy sauce. Food Chemistry, 2016, 190, 338-344.	8.2	69
81	Effect of xanthan gum on the physical properties and textural characteristics of whipped cream. Food Chemistry, 2009, 116, 624-628.	8.2	68
82	Effect of homogenisation and storage time on surface and rheology properties of whipping cream. Food Chemistry, 2012, 131, 748-753.	8.2	68
83	Characterization of key aroma-active sulfur-containing compounds in Chinese Laobaigan Baijiu by gas chromatography-olfactometry and comprehensive two-dimensional gas chromatography coupled with sulfur chemiluminescence detection. Food Chemistry, 2019, 297, 124959.	8.2	67
84	Effects of Wort Gravity and Nitrogen Level on Fermentation Performance of Brewerâ€™s Yeast and the Formation of Flavor Volatiles. Applied Biochemistry and Biotechnology, 2012, 166, 1562-1574.	2.9	66
85	In vivo anti-hyperuricemic and xanthine oxidase inhibitory properties of tuna protein hydrolysates and its isolated fractions. Food Chemistry, 2019, 272, 453-461.	8.2	66
86	Partial hydrolysis of soybean oil by phospholipase A1 (Lecitase Ultra). Food Chemistry, 2010, 121, 1066-1072.	8.2	65
87	Impact of heating treatments on physical stability and lipid-protein co-oxidation in oil-in-water emulsion prepared with soy protein isolates. Food Hydrocolloids, 2020, 100, 105167.	10.7	65
88	Influence of linoleic acid-induced oxidative modifications on physicochemical changes and inÂvitro digestibility of porcine myofibrillar proteins. LWT - Food Science and Technology, 2015, 61, 414-421.	5.2	64
89	Characterization of key odorants causing the roasted and mud-like aromas in strong-aroma types of base Baijiu. Food Research International, 2019, 125, 108546.	6.2	64
90	Self-assembled soy protein nanoparticles by partial enzymatic hydrolysis for pH-Driven Encapsulation and Delivery of Hydrophobic Cargo Curcumin. Food Hydrocolloids, 2021, 120, 106759.	10.7	64

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91	EFFECT OF HIGHâ€PRESSURE HOMOGENIZATION ON THE FUNCTIONAL PROPERTY OF PEANUT PROTEIN. Journal of Food Process Engineering, 2011, 34, 2191-2204.	2.9	63
92	Controlled Formation of Emulsion Gels Stabilized by Salted Myofibrillar Protein under Malondialdehyde (MDA)-Induced Oxidative Stress. Journal of Agricultural and Food Chemistry, 2015, 63, 3766-3777.	5.2	63
93	Taste, umami-enhance effect and amino acid sequence of peptides separated from silkworm pupa hydrolysate. Food Research International, 2018, 108, 144-150.	6.2	61
94	A comparison study on polysaccharides extracted from Fructus Mori using different methods: structural characterization and glucose entrapment. Food and Function, 2019, 10, 3684-3695.	4.6	61
95	Effect of pH and Pepsin Limited Hydrolysis on the Structure and Functional Properties of Soybean Protein Hydrolysates. Journal of Food Science, 2013, 78, C1871-7.	3.1	60
96	Antioxidant, immunomodulatory and anti-breast cancer activities of phenolic extract from pine (Pinus) Tj ETQq0 0 0 rgBT /Overlock 10 T	5.6	59
97	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. Food Research International, 2018, 105, 150-158.	6.2	59
98	Walnut (Juglans regia) Peptides Reverse Sleep Deprivation-Induced Memory Impairment in Rat via Alleviating Oxidative Stress. Journal of Agricultural and Food Chemistry, 2018, 66, 10617-10627.	5.2	59
99	Identification of the free phenolic profile of Adlay bran by UPLC-QTOF-MS/MS and inhibitory mechanisms of phenolic acids against xanthine oxidase. Food Chemistry, 2018, 253, 108-118.	8.2	58
100	Physicochemical properties of polysaccharide fractions from Sargassum fusiforme and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. International Journal of Biological Macromolecules, 2020, 147, 428-438.	7.5	58
101	Structural characteristics of peptides extracted from Cantonese sausage during drying and their antioxidant activities. Innovative Food Science and Emerging Technologies, 2009, 10, 558-563.	5.6	57
102	Comparison of in vitro digestion characteristics and antioxidant activity of hot- and cold-pressed peanut meals. Food Chemistry, 2013, 141, 4246-4252.	8.2	56
103	Pitfalls of using 1,1-diphenyl-2-picrylhydrazyl (DPPH) assay to assess the radical scavenging activity of peptides: Its susceptibility to interference and low reactivity towards peptides. Food Research International, 2015, 76, 359-365.	6.2	56
104	Radical scavenging activities of Tyr-, Trp-, Cys- and Met-Gly and their protective effects against AAPH-induced oxidative damage in human erythrocytes. Food Chemistry, 2016, 197, 807-813.	8.2	56
105	Intracellular antioxidant effect of vanillin, 4-methylguaiacol and 4-ethylguaiacol: three components in Chinese Baijiu. RSC Advances, 2017, 7, 46395-46405.	3.6	56
106	Effect of denaturation during extraction on the conformational and functional properties of peanut protein isolate. Innovative Food Science and Emerging Technologies, 2011, 12, 375-380.	5.6	54
107	Effects of worts treated with proteases on the assimilation of free amino acids and fermentation performance of lager yeast. International Journal of Food Microbiology, 2013, 161, 76-83.	4.7	54
108	Adulteration Identification of Commercial Honey with the C-4 Sugar Content of Negative Values by an Elemental Analyzer and Liquid Chromatography Coupled to Isotope Ratio Mass Spectroscopy. Journal of Agricultural and Food Chemistry, 2016, 64, 3258-3265.	5.2	54

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109	The chemical structure and biological activities of a novel polysaccharide obtained from Fructus Mori and its zinc derivative. Journal of Functional Foods, 2019, 54, 64-73.	3.4	54
110	Free radical-mediated degradation of polysaccharides: Mechanism of free radical formation and degradation, influence factors and product properties. Food Chemistry, 2021, 365, 130524.	8.2	54
111	Antifatigue Activities of Loach Protein Hydrolysates with Different Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2012, 60, 12324-12331.	5.2	53
112	Immobilisation of lecitaseÂ® ultra for production of diacylglycerols by glycerolysis of soybean oil. Food Chemistry, 2012, 134, 301-307.	8.2	53
113	The effect of the pH on thermal aggregation and gelation of soy proteins. Food Hydrocolloids, 2017, 66, 27-36.	10.7	53
114	Effect of sorbitan monostearate on the physical characteristics and whipping properties of whipped cream. Food Chemistry, 2013, 141, 1834-1840.	8.2	52
115	Mechanism of the discrepancy in the enzymatic hydrolysis efficiency between defatted peanut flour and peanut protein isolate by Flavorzyme. Food Chemistry, 2015, 168, 100-106.	8.2	52
116	In Vitro Digestion and Fermentation of Three Polysaccharide Fractions from Laminaria japonica and Their Impact on Lipid Metabolism-Associated Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2019, 67, 7496-7505.	5.2	52
117	Changes in fatty acid composition and lipid profile during koji fermentation and their relationships with soy sauce flavour. Food Chemistry, 2014, 158, 438-444.	8.2	51
118	Characterization and Exploration of Potential Neuroprotective Peptides in Walnut (Juglans) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 392 Scopolamine-Induced Cognitive and Memory Impairment Mice and Zebrafish. Journal of Agricultural and Food Chemistry, 2021, 69, 2773-2783.	5.2	51
119	Effect of Soy Sauce on Serum Uric Acid Levels in Hyperuricemic Rats and Identification of Flazin as a Potent Xanthine Oxidase Inhibitor. Journal of Agricultural and Food Chemistry, 2016, 64, 4725-4734.	5.2	50
120	Soy peptide aggregates formed during hydrolysis reduced protein extraction without decreasing their nutritional value. Food and Function, 2017, 8, 4384-4395.	4.6	50
121	Stability of emulsion stabilized by low-concentration soybean protein isolate: Effects of insoluble soybean fiber. Food Hydrocolloids, 2019, 97, 105232.	10.7	50
122	Effects of kojiâ€making with mixed strains on physicochemical and sensory properties of Chineseâ€type soy sauce. Journal of the Science of Food and Agriculture, 2015, 95, 2145-2154.	3.5	49
123	Heteroprotein complex formation of soy protein isolate and lactoferrin: Thermodynamic formation mechanism and morphologic structure. Food Hydrocolloids, 2020, 100, 105415.	10.7	48
124	Immunomodulatory activity of a novel polysaccharide extracted from Huangshui on THP-1 cells through NO production and increased IL-6 and TNF-Î± expression. Food Chemistry, 2020, 330, 127257.	8.2	48
125	The antioxidant capacity of polysaccharide from <scp>L</scp>aminaria japonica by citric acid extraction. International Journal of Food Science and Technology, 2013, 48, 1352-1358.	2.7	47
126	Anti-aging effect of sea cucumber (Cucumaria frondosa) hydrolysate on fruit flies and d-galactose-induced aging mice. Journal of Functional Foods, 2018, 47, 11-18.	3.4	47

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127	In Vitro Metabolic Stability of a Casein-Derived Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptide VPYPQ and Its Controlled Release from Casein by Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2019, 67, 10604-10613.	5.2	47
128	Alcalase-hydrolyzed oyster (Crassostrea rivularis) meat enhances antioxidant and aphrodisiac activities in normal male mice. Food Research International, 2019, 120, 178-187.	6.2	47
129	Research progress on the biological activities of selenium polysaccharides. Food and Function, 2020, 11, 4834-4852.	4.6	47
130	Effect of interaction between tea polyphenols with soymilk protein on inactivation of soybean trypsin inhibitor. Food Hydrocolloids, 2021, 111, 106177.	10.7	47
131	Effect of hydroxypropyl methylcellulose on the textural and whipping properties of whipped cream. Food Hydrocolloids, 2009, 23, 2168-2173.	10.7	46
132	Ultrasound-assited extraction and structural identification of polysaccharides from Isodon lophanthoides var. gerardianus (Bentham) H. Hara. Carbohydrate Polymers, 2011, 85, 541-547.	10.2	46
133	Development of a Sono-Assembled, Bifunctional Soy Peptide Nanoparticle for Cellular Delivery of Hydrophobic Active Cargoes. Journal of Agricultural and Food Chemistry, 2018, 66, 4208-4218.	5.2	46
134	Anti-inflammatory Mechanism Involved in 4-Ethylguaiacol-Mediated Inhibition of LPS-Induced Inflammation in THP-1 Cells. Journal of Agricultural and Food Chemistry, 2019, 67, 1230-1243.	5.2	46
135	Physicochemical characteristics and gel-forming properties of myofibrillar protein in an oxidative system affected by partial substitution of NaCl with KCl, MgCl2 or CaCl2. Food Chemistry, 2020, 309, 125614.	8.2	46
136	Fabrication and characterization of anchovy protein hydrolysates-polyphenol conjugates with stabilizing effects on fish oil emulsion. Food Chemistry, 2021, 351, 129324.	8.2	46
137	Sulfated fucan/fucosylated chondroitin sulfate-dominated polysaccharide fraction from low-edible-value sea cucumber ameliorates type 2 diabetes in rats: New prospects for sea cucumber polysaccharide based-hypoglycemic functional food. International Journal of Biological Macromolecules, 2020, 159, 34-45.	7.5	46
138	Fast synthesis of 1,3â€DAG by LecitaseÂ® Ultraâ€catalyzed esterification in solventâ€free system. European Journal of Lipid Science and Technology, 2011, 113, 973-979.	1.5	45
139	Effects of Malondialdehyde Modification on the in Vitro Digestibility of Soy Protein Isolate. Journal of Agricultural and Food Chemistry, 2013, 61, 12139-12145.	5.2	45
140	Structural characterization of polysaccharides from three seaweed species and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. International Journal of Biological Macromolecules, 2020, 155, 1040-1049.	7.5	45
141	Comparison of two cooked vegetable aroma compounds, dimethyl disulfide and methional, in Chinese Baijiu by a sensory-guided approach and chemometrics. LWT - Food Science and Technology, 2021, 146, 111427.	5.2	45
142	Characterization of a salt-tolerant aminopeptidase from marine Bacillus licheniformis SWJS33 that improves hydrolysis and debittering efficiency for soy protein isolate. Food Chemistry, 2017, 214, 347-353.	8.2	44
143	The umami intensity enhancement of peanut protein isolate hydrolysate and its derived factions and peptides by Maillard reaction and the analysis of peptide (EP) Maillard products. Food Research International, 2019, 120, 895-903.	6.2	43
144	Changes in lipid composition, fatty acid profile and lipid oxidative stability during Cantonese sausage processing. Meat Science, 2013, 93, 525-532.	5.5	42

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145	Effect of citric acid deamidation on in vitro digestibility and antioxidant properties of wheat gluten. Food Chemistry, 2013, 141, 2772-2778.	8.2	42
146	Influence of NaCl on the oil/water interfacial and emulsifying properties of walnut protein-xanthan gum. Food Hydrocolloids, 2017, 72, 73-80.	10.7	42
147	Insights into the Role of 2-Methyl-3-furanthiol and 2-Furfurylthiol as Markers for the Differentiation of Chinese Light, Strong, and Soy Sauce Aroma Types of Baijiu. Journal of Agricultural and Food Chemistry, 2020, 68, 7946-7954.	5.2	42
148	Identification of Volatile Components inPhyllanthus emblicaL. and Their Antimicrobial Activity. Journal of Medicinal Food, 2009, 12, 423-428.	1.5	41
149	Structural characteristics of water-soluble polysaccharides from Rabdosia serra (MAXIM.) HARA leaf and stem and their antioxidant capacities. Food Chemistry, 2012, 135, 730-737.	8.2	41
150	Thermal aggregation and gelation of soy globulin at neutral pH. Food Hydrocolloids, 2016, 61, 740-746.	10.7	41
151	Comparison of kokumi Î³ -[Glu] (n>1) -Val and Î³ -[Glu] (n>1) -Met synthesized through transpeptidation catalyzed by glutaminase from Bacillus amyloliquefaciens. Food Chemistry, 2018, 247, 89-97.	8.2	41
152	Chicken breast muscle hydrolysates ameliorate acute alcohol-induced liver injury in mice through alcohol dehydrogenase (ADH) activation and oxidative stress reduction. Food and Function, 2018, 9, 774-784.	4.6	41
153	Effects of food-derived bioactive peptides on cognitive deficits and memory decline in neurodegenerative diseases: A review. Trends in Food Science and Technology, 2021, 116, 712-732.	15.1	41
154	Anti-glycated activity of polysaccharides of longan (Dimocarpus longan Lour.) fruit pericarp treated by ultrasonic wave. Food Chemistry, 2009, 114, 629-633.	8.2	40
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