

# 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	Current trends in the anti-photoaging activities and mechanisms of dietary non-starch polysaccharides from natural resources. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 9021-9035.	10.3	16
2	Design of soy protein/peptide-based colloidal particles and their role in controlling the lipid digestion of emulsions. <i>Current Opinion in Food Science</i> , 2022, 43, 61-70.	8.0	8
3	Sodium chloride-programmed phase transition of $\beta$ -conglycinin/lysozyme electrostatic complexes from amorphous precipitates to complex coacervates. <i>Food Hydrocolloids</i> , 2022, 124, 107247.	10.7	8
4	Dynamic equilibrium of $\beta$ -conglycinin/lysozyme heteroprotein complex coacervates. <i>Food Hydrocolloids</i> , 2022, 124, 107339.	10.7	11
5	Comparative study on the structural characterization and $\alpha$ -glucosidase inhibitory activity of polysaccharide fractions extracted from <i>Sargassum fusiforme</i> at different pH conditions. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 602-610.	7.5	21
6	The effect of sucrose esters S1570 on partial coalescence and whipping properties. <i>Food Hydrocolloids</i> , 2022, 125, 107429.	10.7	17
7	Attenuation of UV-induced skin photoaging in rats by walnut protein hydrolysates is linked to the modulation of MAPK/AP-1 and TGF- $\beta$ /Smad signaling pathways. <i>Food and Function</i> , 2022, 13, 609-623.	4.6	8
8	The edible seaweed <i>Laminaria japonica</i> contains cholesterol analogues that inhibit lipid peroxidation and cyclooxygenase enzymes. <i>PLoS ONE</i> , 2022, 17, e0258980.	2.5	3
9	<i>Sargassum fusiforme</i> polysaccharide is a potential auxiliary substance for metformin in the management of diabetes. <i>Food and Function</i> , 2022, 13, 3023-3035.	4.6	8
10	Rheology and stability of concentrated emulsions fabricated by insoluble soybean fiber with few combined-proteins: Influences of homogenization intensity. <i>Food Chemistry</i> , 2022, 383, 132428.	8.2	7
11	Characterization of the Key Aroma Constituents in Fried Tilapia through the Sensorics Concept. <i>Foods</i> , 2022, 11, 494.	4.3	8
12	A novel and efficient method for punicic acid-enriched diacylglycerol preparation: Enzymatic ethanolysis of pomegranate seed oil catalyzed by Lipozyme 435. <i>LWT - Food Science and Technology</i> , 2022, 159, 113246.	5.2	1
13	<i>Theragra chalcogramma</i> Hydrolysate, Rich in Gly-Leu-Pro-Ser-Tyr-Thr, Alleviates Photoaging via Modulating Deposition of Collagen Fibers and Restoration of Extracellular Components Matrix in SD Rats. <i>Marine Drugs</i> , 2022, 20, 252.	4.6	4
14	Formation and stability of Pickering emulsion gels by insoluble soy peptide aggregates through hydrophobic modification. <i>Food Chemistry</i> , 2022, 387, 132897.	8.2	23
15	Chicken-derived tripeptide KPC (Lys-Pro-Cys) stabilizes alcohol dehydrogenase (ADH) through peptide-enzyme interaction. <i>LWT - Food Science and Technology</i> , 2022, 161, 113376.	5.2	6
16	Discovery, characterization and stability evaluation of self-assembled submicroparticles in chrysanthemum tea infusions. <i>Food Bioscience</i> , 2022, 47, 101642.	4.4	4
17	Peptide WCPFSRSF ameliorates excitotoxicity and elevates synaptic plasticity in glutamate-damaged SH-SY5Y cells by modulating the PI3K/mTOR/EIF4E and BDNF/CREB/TrkB pathways. <i>Food Bioscience</i> , 2022, 47, 101696.	4.4	4
18	Community structure of yeast in fermented soy sauce and screening of functional yeast with potential to enhance the soy sauce flavor. <i>International Journal of Food Microbiology</i> , 2022, 370, 109652.	4.7	34

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19	pH-driven-assembled soy peptide nanoparticles as particulate emulsifier for oil-in-water Pickering emulsion and their potential for encapsulation of vitamin D3. <i>Food Chemistry</i> , 2022, 383, 132489.	8.2	20
20	A novel preparation strategy of emulsion gel solely stabilized by alkaline assisted steam-cooking treated insoluble soybean fiber. <i>Food Hydrocolloids</i> , 2022, 129, 107646.	10.7	14
21	Method for loading liposomes with soybean protein isolate hydrolysate influences the antioxidant efficiency of liposomal systems: Adding after liposomes formation or before lipid film hydration. <i>Food Hydrocolloids</i> , 2022, 129, 107629.	10.7	8
22	In vitro and in silico analysis of potential antioxidant peptides obtained from chicken hydrolysate produced using Alcalase. <i>Food Research International</i> , 2022, 157, 111253.	6.2	18
23	Effects of Glucose and Corn Syrup on the Physical Characteristics and Whipping Properties of Vegetable-Fat Based Whipped Creams. <i>Foods</i> , 2022, 11, 1195.	4.3	4
24	Theragra chalcogramma Hydrolysates, Rich in Gly-Leu-Pro-Ser-Tyr-Thr, Exerts Anti-Photoaging Potential via Targeting MAPK and NF- $\kappa$ B Pathways in SD Rats. <i>Marine Drugs</i> , 2022, 20, 286.	4.6	1
25	Construction of <i>in vitro</i> fermentation model using gut microbiota relating to glucose and lipid metabolism: a supplementary method for initial screening of polysaccharides with hypoglycemic potentials. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6328-6339.	3.5	6
26	The hypoglycemic and hypolipemic potentials of Moringa oleifera leaf polysaccharide and polysaccharide-flavonoid complex. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 518-529.	7.5	17
27	The neuroprotective effect of walnut-derived peptides against glutamate-induced damage in PC12 cells: mechanism and bioavailability. <i>Food Science and Human Wellness</i> , 2022, 11, 933-942.	4.9	9
28	Green tea polyphenols bind to soy proteins and decrease the activity of soybean trypsin inhibitors (STIs) in heated soymilk. <i>Food and Function</i> , 2022, 13, 6726-6736.	4.6	3
29	The Beneficial Effects of Two Polysaccharide Fractions from Sargassum fusiform against Diabetes Mellitus Accompanied by Dyslipidemia in Rats and Their Underlying Mechanisms. <i>Foods</i> , 2022, 11, 1416.	4.3	5
30	Emulsifying and whipping properties of mixing polysaccharide dispersions: effect of ratio between insoluble soybean fiber and hydroxypropyl methylcellulose. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6707-6717.	3.5	2
31	Desirable characteristics of casein peptides with simultaneously enhanced emulsion forming ability and antioxidative capacity in O/W emulsion. <i>Food Hydrocolloids</i> , 2022, 131, 107812.	10.7	16
32	Preparation, Sensory Characterization, and Umami-Enhancing Mechanism of Novel Peptide Glycoconjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8043-8051.	5.2	12
33	Comparison and application of the extraction method for the determination of enzymatic profiles in matured soybean koji. <i>Food Bioscience</i> , 2022, 49, 101875.	4.4	12
34	Effect of Bergamot and Laoxianghuang Polysaccharides on Gut Microbiota Derived from Patients with Hyperlipidemia: An Integrative Analysis of Microbiome and Metabolome during In Vitro Fermentation. <i>Foods</i> , 2022, 11, 2039.	4.3	3
35	Encapsulation behavior of curcumin in heteroprotein complex coacervates and precipitates fabricated from I <sup>2</sup> -conglycinin and lysozyme. <i>Food Hydrocolloids</i> , 2022, 133, 107964.	10.7	6
36	Effect of interaction between tea polyphenols with soymilk protein on inactivation of soybean trypsin inhibitor. <i>Food Hydrocolloids</i> , 2021, 111, 106177.	10.7	47

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37	Effect of alkaline pH on the physicochemical properties of insoluble soybean fiber (ISF), formation and stability of ISF-emulsions. <i>Food Hydrocolloids</i> , 2021, 111, 106188.	10.7	24
38	Enhancement of saltiness perception by odorants selected from Chinese soy sauce: A gas chromatography/olfactometry-associated taste study. <i>Food Chemistry</i> , 2021, 335, 127664.	8.2	37
39	Determination of the Volatiles in Fermented Bamboo Shoots by Head Space " Solid-Phase Micro Extraction (HS-SPME) with Gas Chromatography " Olfactory " Mass Spectrometry (GC-O-MS) and Aroma Extract Dilution Analysis (AEDA). <i>Analytical Letters</i> , 2021, 54, 1162-1179.	1.8	17
40	Soybean protein isolate hydrolysates-liposomes interactions under oxidation: Mechanistic insights into system stability. <i>Food Hydrocolloids</i> , 2021, 112, 106336.	10.7	14
41	Protein solubility, secondary structure and microstructure changes in two types of undenatured type II collagen under different gastrointestinal digestion conditions. <i>Food Chemistry</i> , 2021, 343, 128555.	8.2	19
42	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of O/W emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3685-3692.	3.5	4
43	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. <i>Food Chemistry</i> , 2021, 345, 128855.	8.2	86
44	Two-stage selective enzymatic hydrolysis generates protein hydrolysates rich in Asn-Pro and Ala-His for enhancing taste attributes of soy sauce. <i>Food Chemistry</i> , 2021, 345, 128803.	8.2	26
45	Effect of sucrose ester S370 on interfacial layers and fat crystals network of whipped cream. <i>Food Hydrocolloids</i> , 2021, 113, 106541.	10.7	17
46	Sargassum fusiforme polysaccharide partly replaces acarbose against type 2 diabetes in rats. <i>International Journal of Biological Macromolecules</i> , 2021, 170, 447-458.	7.5	40
47	Fabrication of Soy Protein Nanoparticles via Partial Enzymatic Hydrolysis and Their Role in Controlling Lipid Digestion of Oil-in-Water Emulsions. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 193-204.	2.7	20
48	Characterization and Exploration of Potential Neuroprotective Peptides in Walnut ( <i>Juglans</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 312	5.2	51
49	Scopolamine-Induced Cognitive and Memory Impairment Mice and Zebrafish. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2773-2783.	4.1	16
50	Xanthine oxidase inhibitory activity and antihyperuricemic effect of <i>Moringa oleifera</i> Lam. leaf hydrolysate rich in phenolics and peptides. <i>Journal of Ethnopharmacology</i> , 2021, 270, 113808.	10.7	19
51	Effect of homogenization associated with alkaline treatment on the structural, physicochemical, and emulsifying properties of insoluble soybean fiber (ISF). <i>Food Hydrocolloids</i> , 2021, 113, 106516.	0.784314 4.3	15
52	Change Regularity of Taste and the Performance of Endogenous Proteases in Shrimp ( <i>Penaens</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	26
53	Whipping properties and stability of whipping cream: The impact of fatty acid composition and crystallization properties. <i>Food Chemistry</i> , 2021, 347, 128997.	5.2	17
54	Heteroprotein Complex Coacervate Based on $\beta$ -Conglycinin and Lysozyme: Dynamic Protein Exchange, Thermodynamic Mechanism, and Lysozyme Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7948-7959.	8.2	46
54	Fabrication and characterization of anchovy protein hydrolysates-polyphenol conjugates with stabilizing effects on fish oil emulsion. <i>Food Chemistry</i> , 2021, 351, 129324.		

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55	Comparison of two cooked vegetable aroma compounds, dimethyl disulfide and methional, in Chinese Baijiu by a sensory-guided approach and chemometrics. <i>LWT - Food Science and Technology</i> , 2021, 146, 111427.	5.2	45
56	Stability and in vitro digestion of high purity diacylglycerol oil-in-water emulsions. <i>LWT - Food Science and Technology</i> , 2021, 148, 111744.	5.2	13
57	Soybean-Derived Antihypertensive Peptide LSW (Leu-Ser-Trp) Antagonizes the Damage of Angiotensin II to Vascular Endothelial Cells through the Trans-vesicular Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10536-10549.	5.2	16
58	Round Scad-Derived Octapeptide WCPFSRSF Confers Neuroprotection by Regulating Akt/Nrf2/NF $\kappa$ B Signaling. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10606-10616.	5.2	7
59	pH-Driven formation of soy peptide nanoparticles from insoluble peptide aggregates and their application for hydrophobic active cargo delivery. <i>Food Chemistry</i> , 2021, 355, 129509.	8.2	32
60	Pepsin Diffusivity and <i>In Vitro</i> Gastric Digestion of Soymilk as Affected by Binding of Tea Polyphenols to Soy Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11043-11052.	5.2	10
61	Identification and Screening of Potential Bioactive Peptides with Sleep-Enhancing Effects in Bovine Milk Casein Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11246-11258.	5.2	24
62	Effects of food-derived bioactive peptides on cognitive deficits and memory decline in neurodegenerative diseases: A review. <i>Trends in Food Science and Technology</i> , 2021, 116, 712-732.	15.1	41
63	Analysis, occurrence, and potential sensory significance of tropical fruit aroma thiols, 3-mercaptohexanol and 4-methyl-4-mercapto-2-pentanone, in Chinese Baijiu. <i>Food Chemistry</i> , 2021, 363, 130232.	8.2	18
64	Self-assembled soy protein nanoparticles by partial enzymatic hydrolysis for pH-Driven Encapsulation and Delivery of Hydrophobic Cargo Curcumin. <i>Food Hydrocolloids</i> , 2021, 120, 106759.	10.7	64
65	Free radical-mediated degradation of polysaccharides: Mechanism of free radical formation and degradation, influence factors and product properties. <i>Food Chemistry</i> , 2021, 365, 130524.	8.2	54
66	Unraveling the acetals as ageing markers of Chinese Highland Qingke Baijiu using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry combined with metabolomics approach. <i>Food Quality and Safety</i> , 2021, 5, .	1.8	12
67	The positive effects and underlying mechanisms of <i>Undaria pinnatifida</i> polysaccharides on type 2 diabetes mellitus in rats. <i>Food and Function</i> , 2021, 12, 11898-11912.	4.6	23
68	Screening of bioactivity-oriented extraction approach and quality control standards of lotus leaf extracts with dual functions. <i>Food Bioscience</i> , 2021, 44, 101462.	4.4	6
69	Impact of heating treatments on physical stability and lipid-protein co-oxidation in oil-in-water emulsion prepared with soy protein isolates. <i>Food Hydrocolloids</i> , 2020, 100, 105167.	10.7	65
70	Physicochemical characteristics and gel-forming properties of myofibrillar protein in an oxidative system affected by partial substitution of NaCl with KCl, MgCl <sub>2</sub> or CaCl <sub>2</sub> . <i>Food Chemistry</i> , 2020, 309, 125614.	8.2	46
71	Heteroprotein complex formation of soy protein isolate and lactoferrin: Thermodynamic formation mechanism and morphologic structure. <i>Food Hydrocolloids</i> , 2020, 100, 105415.	10.7	48
72	Identification of novel peptides with high stability against in vitro hydrolysis from bovine elastin hydrolysates and evaluation of their elastase inhibitory activity. <i>International Journal of Food Science and Technology</i> , 2020, 55, 99-108.	2.7	6

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73	Effects of bottom sediment on the accumulation of nutrients in the edible green seaweed <i>Caulerpa lentillifera</i> (sea grapes). <i>Journal of Applied Phycology</i> , 2020, 32, 705-716.	2.8	14
74	Isolation and identification of alcohol dehydrogenase stabilizing peptides from Alcalase digested chicken breast hydrolysates. <i>Journal of Functional Foods</i> , 2020, 64, 103617.	3.4	10
75	Effects of extraction methods on structural characteristics and bile acid-binding capacities of <i>Moringa oleifera</i> leaf polysaccharide fractions. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1539-1546.	2.7	21
76	Comparison of physicochemical properties and antidiabetic effects of polysaccharides extracted from three seaweed species. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 81-92.	7.5	38
77	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. <i>Food Chemistry</i> , 2020, 314, 126098.	8.2	122
78	Neuroprotection of round scad ( <i>Decapterus maruadsi</i> ) hydrolysate in glutamate-damaged PC12 cells: Possible involved signaling pathways and potential bioactive peptides. <i>Journal of Functional Foods</i> , 2020, 64, 103690.	3.4	15
79	Structural characterization of polysaccharides from three seaweed species and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1040-1049.	7.5	45
80	Heteroprotein complex of soy protein isolate and lysozyme: Formation mechanism and thermodynamic characterization. <i>Food Hydrocolloids</i> , 2020, 101, 105571.	10.7	25
81	Physicochemical properties of polysaccharide fractions from <i>Sargassum fusiforme</i> and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 428-438.	7.5	58
82	Mitigation mechanisms of <i>Hizikia fusiforme</i> polysaccharide consumption on type 2 diabetes in rats. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2659-2670.	7.5	24
83	Action mechanisms and interaction of two key xanthine oxidase inhibitors in galangal: Combination of in vitro and in silico molecular docking studies. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1526-1535.	7.5	26
84	Antidiabetic effects and underlying mechanisms of anti-digestive dietary polysaccharides from <i>Sargassum fusiforme</i> in rats. <i>Food and Function</i> , 2020, 11, 7023-7036.	4.6	18
85	Structural characterization and immuno-stimulating activities of a novel polysaccharide from Huangshui, a byproduct of Chinese Baijiu. <i>Food Research International</i> , 2020, 136, 109493.	6.2	33
86	Adjustment of the structural and functional properties of okara protein by acid precipitation. <i>Food Bioscience</i> , 2020, 37, 100677.	4.4	25
87	Walnut protein hydrolysates, rich with peptide fragments of WSREEQEREE and ADIYTEEAGR ameliorate UV-induced photoaging through inhibition of the NF- $\kappa$ B/MMP-1 signaling pathway in female rats. <i>Food and Function</i> , 2020, 11, 10601-10616.	4.6	16
88	The Protective Effects of Tripeptides VPP and IPP against Small Extracellular Vesicles from Angiotensin II-Induced Vascular Smooth Muscle Cells Mediating Endothelial Dysfunction in Human Umbilical Vein Endothelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13730-13741.	5.2	14
89	Chicken breast-derived alcohol dehydrogenase-activating peptides in response to physicochemical changes and digestion simulation: The vital role of hydrophobicity. <i>Food Research International</i> , 2020, 136, 109592.	6.2	12
90	Anti-diabetic effects of sea cucumber ( <i>Holothuria nobilis</i> ) hydrolysates in streptozotocin and high-fat-diet induced diabetic rats via activating the PI3K/Akt pathway. <i>Journal of Functional Foods</i> , 2020, 75, 104224.	3.4	24



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91	Physicochemical and Structural Characteristics of Soybean Protein Isolates Induced by Lipoxygenase-Catalyzed Linoleic Acid Oxidation during <i>In Vitro</i> Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12384-12392.	5.2	8
92	MOOC-Inside Food Biochemistry Course Blended-Online and Offline Teaching Reform. , 2020, , .		1
93	Physicochemical Characterization of <i>Hizikia fusiforme</i> Polysaccharide and Its Hypoglycemic Activity via Mediating Insulin-Stimulated Blood Glucose Utilization of Skeletal Muscle in Type 2 Diabetic Rats. <i>Chemistry and Biodiversity</i> , 2020, 17, e2000367.	2.1	8
94	Gel Properties of Soy Protein Isolate Modified by Lipoxygenase-Catalyzed Linoleic Acid Oxidation and Their Influence on Pepsin Diffusion and <i>In Vitro</i> Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5691-5698.	5.2	23
95	Tripeptides Val-Pro-Pro (VPP) and Ile-Pro-Pro (IPP) Regulate the Proliferation and Migration of Vascular Smooth Muscle Cells by Interfering Ang II-Induced Human Umbilical Vein Endothelial Cells Derived EVs Delivering RNAs to VSMCs in the Co-culture Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6628-6637.	5.2	8
96	Effect of oxidation on the gel properties of porcine myofibrillar proteins and their binding abilities with selected flavour compounds. <i>Food Chemistry</i> , 2020, 329, 127032.	8.2	82
97	Research progress on the biological activities of selenium polysaccharides. <i>Food and Function</i> , 2020, 11, 4834-4852.	4.6	47
98	Immunomodulatory activity of a novel polysaccharide extracted from Huangshui on THP-1 cells through NO production and increased IL-6 and TNF- $\alpha$ expression. <i>Food Chemistry</i> , 2020, 330, 127257.	8.2	48
99	Effect of cooking and <i>in vitro</i> digestion on the peptide profile of chicken breast muscle and antioxidant and alcohol dehydrogenase stabilization activity. <i>Food Research International</i> , 2020, 136, 109459.	6.2	24
100	Isolation, purification, structure characterization of a novel glucan from Huangshui, a byproduct of Chinese Baijiu, and its immunomodulatory activity in LPS-stimulated THP-1 cells. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 406-416.	7.5	29
101	Formation and characterization of soy protein nanoparticles by controlled partial enzymatic hydrolysis. <i>Food Hydrocolloids</i> , 2020, 105, 105844.	10.7	70
102	Physicochemical, interfacial and emulsifying properties of insoluble soy peptide aggregate: Effect of homogenization and alkaline-treatment. <i>Food Hydrocolloids</i> , 2020, 109, 106125.	10.7	21
103	Screening of key flavonoids and monoterpenoids for xanthine oxidase inhibitory activity-oriented quality control of <i>Chrysanthemum morifolium</i> Ramat. "Boju"™ based on spectrum-effect relationship coupled with UPLC-TOF-MS and HS-SPME-GC/MS. <i>Food Research International</i> , 2020, 137, 109448.	6.2	24
104	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. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7946-7954.	5.2	42
105	Maillard Mimetic Food-Grade Synthesis of <i>N</i> -(1 <sup>2</sup> -Deoxyfructos-1-yl)-L-glutamic Acid and <i>N</i> -(1 <sup>2</sup> -Deoxyfructos-1-yl)-L-alanyl-L-histidine by a Combination of Lyophilization and Thermal Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8888-8895.	5.2	19
106	Data on bioactive peptides derived from chicken hydrolysate with potential alcohol dehydrogenase stabilizing activity and <i>in silico</i> analysis of their potential activity and applicability. <i>Data in Brief</i> , 2020, 29, 105163.	1.0	1
107	Inhibitory Effects of Walnut ( <i>Juglans regia</i> ) Peptides on Neuroinflammation and Oxidative Stress in Lipopolysaccharide-Induced Cognitive Impairment Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2381-2392.	5.2	73
108	Physicochemical characterization and bile acid-binding capacity of water-extract polysaccharides fractionated by stepwise ethanol precipitation from <i>Caulerpa lentillifera</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 150, 654-661.	7.5	35

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109	Influence of thermal treatment on oil-water interfacial properties and emulsion stabilization prepared by sono-assembled soy peptide nanoparticles. <i>Food Hydrocolloids</i> , 2020, 103, 105646.	10.7	29
110	Evaluation and Exploration of Potentially Bioactive Peptides in Casein Hydrolysates against Liver Oxidative Damage in STZ/HFD-Induced Diabetic Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2393-2405.	5.2	32
111	Beyond antioxidant actions: Insights into the antioxidant activities of tyrosine-containing dipeptides in aqueous solution systems and liposomal systems. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3227-3234.	2.7	2
112	Preparation of sea cucumber ( <i>Stichopus variegates</i> ) peptide fraction with desired organoleptic property and its anti-aging activity in fruit flies and D-galactose-induced aging mice. <i>Journal of Functional Foods</i> , 2020, 69, 103954.	3.4	20
113	The chemistry behind the antioxidant actions of soy protein isolate hydrolysates in a liposomal system: Their performance in aqueous solutions and liposomes. <i>Food Chemistry</i> , 2020, 323, 126789.	8.2	24
114	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. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 34-45.	7.5	46
115	Purification of peptide fraction with antioxidant activity from <i>Moringa oleifera</i> leaf hydrolysate and protective effect of its <i>in vitro</i> gastrointestinal digest on oxidatively damaged erythrocytes. <i>International Journal of Food Science and Technology</i> , 2019, 54, 84-91.	2.7	9
116	In vivo anti-hyperuricemic and xanthine oxidase inhibitory properties of tuna protein hydrolysates and its isolated fractions. <i>Food Chemistry</i> , 2019, 272, 453-461.	8.2	66
117	A highly absorbable peptide GLPY derived from elastin protect fibroblasts against UV damage via suppressing Ca <sup>2+</sup> influx and ameliorating the loss of collagen and elastin. <i>Journal of Functional Foods</i> , 2019, 61, 103487.	3.4	8
118	Interactions of selected ketone flavours with porcine myofibrillar proteins: The role of molecular structure of flavour compounds. <i>Food Chemistry</i> , 2019, 298, 125060.	8.2	33
119	Characterization of key odorants causing the roasted and mud-like aromas in strong-aroma types of base Baijiu. <i>Food Research International</i> , 2019, 125, 108546.	6.2	64
120	Stability of emulsion stabilized by low-concentration soybean protein isolate: Effects of insoluble soybean fiber. <i>Food Hydrocolloids</i> , 2019, 97, 105232.	10.7	50
121	Elucidation of The Anti-inflammatory Effect of Vanillin In Lps-Activated THP-1 Cells. <i>Journal of Food Science</i> , 2019, 84, 1920-1928.	3.1	27
122	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. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10604-10613.	5.2	47
123	Regulation by walnut protein hydrolysate on the components and structural degradation of photoaged skin in SD rats. <i>Food and Function</i> , 2019, 10, 6792-6802.	4.6	22
124	Preparation, structure identification and the anti-photoaging activity of peptide fraction OP-Ia from <i>Ostrea rivularis</i> . <i>RSC Advances</i> , 2019, 9, 44-51.	3.6	7
125	Assessment of phthalate ester residues and distribution patterns in Baijiu raw materials and Baijiu. <i>Food Chemistry</i> , 2019, 283, 508-516.	8.2	30
126	Improvements in physicochemical and emulsifying properties of insoluble soybean fiber by physical-chemical treatments. <i>Food Hydrocolloids</i> , 2019, 93, 167-175.	10.7	78



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127	A comparison study on polysaccharides extracted from <i>Fructus Mori</i> using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , 2019, 10, 3684-3695.	4.6	61
128	An improved peak clustering algorithm for comprehensive two-dimensional liquid chromatography data analysis. <i>Journal of Chromatography A</i> , 2019, 1602, 273-283.	3.7	7
129	Antioxidant efficiency and mechanisms of green tea, rosemary or matÄ© extracts in porcine Longissimus dorsi subjected to iron-induced oxidative stress. <i>Food Chemistry</i> , 2019, 298, 125030.	8.2	21
130	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. <i>Food Chemistry</i> , 2019, 297, 124959.	8.2	67
131	In Vitro Digestion and Fermentation of Three Polysaccharide Fractions from <i>Laminaria japonica</i> and Their Impact on Lipid Metabolism-Associated Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7496-7505.	5.2	52
132	Characterization of a novel alkaline <i>Arxula adenivorans</i> urate oxidase expressed in <i>Escherichia coli</i> and its application in reducing uric acid content of food. <i>Food Chemistry</i> , 2019, 293, 254-262.	8.2	16
133	Osteoarthritisâ€œalleviating effects in papainâ€œinduced model rats of chicken cartilage hydrolysate and its peptide fractions. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2711-2717.	2.7	6
134	Classification of edible chrysanthemums based on phenolic profiles and mechanisms underlying the protective effects of characteristic phenolics on oxidatively damaged erythrocyte. <i>Food Research International</i> , 2019, 123, 64-74.	6.2	35
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136	New insight into umami receptor, umami/umami-enhancing peptides and their derivatives: A review. <i>Trends in Food Science and Technology</i> , 2019, 88, 429-438.	15.1	139
137	Modification of peanut protein isolate in glucose-containing solutions during simulated industrial thermal processes and gastric-duodenal sequential digestion. <i>Food Chemistry</i> , 2019, 295, 120-128.	8.2	18
138	Effects of combined high pressure and enzymatic treatments on physicochemical and antioxidant properties of peanut proteins. <i>Food Science and Nutrition</i> , 2019, 7, 1417-1425.	3.4	22
139	Stability towards the gastrointestinal simulated digestion and bioactivity of PAYCS and its digestive product PAY with cognitive improving properties. <i>Food and Function</i> , 2019, 10, 2439-2449.	4.6	33
140	Alcalase-hydrolyzed oyster ( <i>Crassostrea rivularis</i> ) meat enhances antioxidant and aphrodisiac activities in normal male mice. <i>Food Research International</i> , 2019, 120, 178-187.	6.2	47
141	Effect of pH on the interaction of porcine myofibrillar proteins with pyrazine compounds. <i>Food Chemistry</i> , 2019, 287, 93-99.	8.2	94
142	Changes in Structural and Gel Properties of Myofibrillar Proteins Induced by Sodium Chloride and Hydroxyl Radical. <i>Food Science and Technology Research</i> , 2019, 25, 97-106.	0.6	3
143	The memory improving effects of round scad ( <i>Decapterus maruadsi</i> ) hydrolysates on sleep deprivation-induced memory deficits in rats via antioxidant and neurotrophic pathways. <i>Food and Function</i> , 2019, 10, 7733-7744.	4.6	36
144	Identifying mechanisms underlying the amelioration effect of <i>Chrysanthemum morifolium</i> Ramat. â€œBojuâ€™ extract on hyperuricemia using biochemical characterization and UPLC-ESI-QTOF/MS-based metabolomics. <i>Food and Function</i> , 2019, 10, 8042-8055.	4.6	35

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146	In vitro gastrointestinal digest of catechin-modified $\beta$ -conglycinin oxidized by lipoxygenase-catalyzed linoleic acid peroxidation. <i>Food Chemistry</i> , 2019, 280, 154-163.	8.2	20
147	Effects of pretreatments on the structure and functional properties of okara protein. <i>Food Hydrocolloids</i> , 2019, 90, 394-402.	10.7	83
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150	The chemical structure and biological activities of a novel polysaccharide obtained from <i>Fructus Mori</i> and its zinc derivative. <i>Journal of Functional Foods</i> , 2019, 54, 64-73.	3.4	54
151	Antihyperuricemic effect of tuna protein hydrolysate and derived products after <i>in vitro</i> digestion or Maillard reaction on oteracil potassium-induced hyperuricemia rats. <i>International Journal of Food Science and Technology</i> , 2019, 54, 263-270.	2.7	2
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157	Flavour binding mechanism between a typical meat flavour compound (nonanal) and porcine myofibrillar proteins with consideration of conformational changes. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1954-1961.	2.7	16
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159	Development of a Sono-Assembled, Bifunctional Soy Peptide Nanoparticle for Cellular Delivery of Hydrophobic Active Cargoes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4208-4218.	5.2	46
160	Effect of xanthan gum on walnut protein/xanthan gum mixtures, interfacial adsorption, and emulsion properties. <i>Food Hydrocolloids</i> , 2018, 79, 391-398.	10.7	79
161	Comparison of kokumi $\beta$ -[Glu] ( $n \geq 1$ )-Val and $\beta$ -[Glu] ( $n \geq 1$ )-Met synthesized through transpeptidation catalyzed by glutaminase from <i>Bacillus amyloliquefaciens</i> . <i>Food Chemistry</i> , 2018, 247, 89-97.	8.2	41
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164	Particulate nanocomposite from oyster ( <i>Crassostrea rivularis</i> ) hydrolysates via zinc chelation improves zinc solubility and peptide activity. <i>Food Chemistry</i> , 2018, 258, 269-277.	8.2	79
165	Soy peptide nanoparticles by ultrasound-induced self-assembly of large peptide aggregates and their role on emulsion stability. <i>Food Hydrocolloids</i> , 2018, 74, 62-71.	10.7	100
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167	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. <i>Food Research International</i> , 2018, 105, 150-158.	6.2	59
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170	Chicken breast muscle hydrolysates ameliorate acute alcohol-induced liver injury in mice through alcohol dehydrogenase (ADH) activation and oxidative stress reduction. <i>Food and Function</i> , 2018, 9, 774-784.	4.6	41
171	Polysaccharides from Chinese Liupao dark tea and their protective effect against hyperlipidemia. <i>International Journal of Food Science and Technology</i> , 2018, 53, 599-607.	2.7	33
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178	Interactions between p-Cresol and Ala-Lys-Arg-Ala (AKRA) from Sesame-Flavor-Type Baijiu. <i>Langmuir</i> , 2018, 34, 12549-12559.	3.5	22
179	Screening of xanthine oxidase inhibitor from selected edible plants and hypouricemic effect of <i>Rhizoma Alpiniae Officinarum</i> extract on hyperuricemic rats. <i>Journal of Functional Foods</i> , 2018, 50, 26-36.	3.4	25
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182	Anti-aging effect of sea cucumber ( <i>Cucumaria frondosa</i> ) hydrolysate on fruit flies and d-galactose-induced aging mice. <i>Journal of Functional Foods</i> , 2018, 47, 11-18.	3.4	47
183	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. <i>Food Chemistry</i> , 2018, 265, 274-280.	8.2	124
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185	Interaction of $\beta$ -conglycinin with catechin-impact on physical and oxidative stability of safflower oil-in-water emulsion. <i>Food Chemistry</i> , 2018, 268, 315-323.	8.2	22
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187	Effects of solid-state fermentation and proteolytic hydrolysis on defatted soybean meal. <i>LWT - Food Science and Technology</i> , 2018, 97, 496-502.	5.2	27
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193	A comparison study on polysaccharides extracted from <i>Laminaria japonica</i> using different methods: structural characterization and bile acid-binding capacity. <i>Food and Function</i> , 2017, 8, 3043-3052.	4.6	120
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201	Soy peptide aggregates formed during hydrolysis reduced protein extraction without decreasing their nutritional value. <i>Food and Function</i> , 2017, 8, 4384-4395.	4.6	50
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205	Comparison Study on Polysaccharide Fractions from <i>Laminaria japonica</i> : Structural Characterization and Bile Acid Binding Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9790-9798.	5.2	76
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