

Shiliang Jia

List of Publications by Year in descending order

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174
papers

6,116
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61984

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174
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3893
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#	ARTICLE	IF	CITATIONS
1	Effect of sodium alginate-based edible coating containing different anti-oxidants on quality and shelf life of refrigerated bream (<i>Megalobrama amblycephala</i>). <i>Food Control</i> , 2011, 22, 608-615.	5.5	358
2	Grape seed and clove bud extracts as natural antioxidants in silver carp (<i>Hypophthalmichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 134-139.	5.5	128
3	Effects of different freezing treatments on the biogenic amine and quality changes of bighead carp (<i>Aristichthys nobilis</i>) heads during ice storage. <i>Food Chemistry</i> , 2013, 138, 1476-1482.	8.2	121
4	Biochemical changes induced by dominant bacteria in chill-stored silver carp (<i>Hypophthalmichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 103248.	4.2	117
5	Effect of heat treatment on the antigenicity of bovine β -lactalbumin and β -lactoglobulin in whey protein isolate. <i>Food and Agricultural Immunology</i> , 2009, 20, 195-206.	1.4	110
6	Biogenic amine and quality changes in lightly salt- and sugar-salted black carp (<i>Mylopharyngodon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 8.2 110	8.2	110
7	Effect of glazing and rosemary (<i>Rosmarinus officinalis</i>) extract on preservation of mud shrimp (<i>Solenocera melantha</i>) during frozen storage. <i>Food Chemistry</i> , 2019, 272, 604-612.	8.2	102
8	The effect of essential oils on microbial composition and quality of grass carp (<i>Ctenopharyngodon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4.7 95	4.7	95
9	Chitosan oligosaccharides alleviate cognitive deficits in an amyloid- β 42-induced rat model of Alzheimer's disease. <i>International Journal of Biological Macromolecules</i> , 2016, 83, 416-425.	7.5	91
10	Effect of cinnamon essential oil on bacterial diversity and shelf-life in vacuum-packaged common carp (<i>Cyprinus carpio</i>) during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2017, 249, 1-8.	4.7	90
11	Comparison of gel properties and biochemical characteristics of myofibrillar protein from bighead carp (<i>Aristichthys nobilis</i>) affected by frozen storage and a hydroxyl radical-generation oxidizing system. <i>Food Chemistry</i> , 2017, 223, 96-103.	8.2	89
12	Microbial succession of grass carp (<i>Ctenopharyngodon idellus</i>) filets during storage at 4°C and its contribution to biogenic amines' formation. <i>International Journal of Food Microbiology</i> , 2014, 190, 66-71.	4.7	87
13	The roles of bacteria in the biochemical changes of chill-stored bighead carp (<i>Aristichthys nobilis</i>): Proteins degradation, biogenic amines accumulation, volatiles production, and nucleotides catabolism. <i>Food Chemistry</i> , 2018, 255, 174-181.	8.2	87
14	Physicochemical changes in myofibrillar proteins extracted from pork tenderloin thawed by a high-voltage electrostatic field. <i>Food Chemistry</i> , 2018, 240, 910-916.	8.2	86
15	Prevention of protein oxidation and enhancement of gel properties of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi by addition of protein hydrolysates derived from surimi processing by-products. <i>Food Chemistry</i> , 2020, 316, 126343.	8.2	86
16	Spoilage-related microbiota in fish and crustaceans during storage: Research progress and future trends. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 252-288.	11.7	85
17	Effects of low concentration of salt and sucrose on the quality of bighead carp (<i>Aristichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 8.2 83	8.2	83
18	The Importance of ATP-related Compounds for the Freshness and Flavor of Post-mortem Fish and Shellfish Muscle: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 00-00.	10.3	83

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19	Insights into upstream processing of microalgae: A review. <i>Bioresource Technology</i> , 2021, 329, 124870.	9.6	79
20	Effects of pomegranate peel extract on quality and microbiota composition of bighead carp (<i>Aristichthys nobilis</i>) fillets during chilled storage. <i>Food Microbiology</i> , 2019, 82, 445-454.	4.2	78
21	The role of microorganisms in the degradation of adenosine triphosphate (ATP) in chill-stored common carp (<i>Cyprinus carpio</i>) fillets. <i>Food Chemistry</i> , 2017, 224, 347-352.	8.2	75
22	Antimicrobial effects of cinnamon bark oil on microbial composition and quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets during chilled storage. <i>Food Control</i> , 2017, 82, 316-324.	5.5	70
23	Antioxidant and cryoprotective effects of hydrolysate from gill protein of bighead carp (<i>Hypophthalmichthys nobilis</i>) in preventing denaturation of frozen surimi. <i>Food Chemistry</i> , 2019, 298, 124868.	8.2	68
24	A novel aspartic protease from <i>Rhizomucor miehei</i> expressed in <i>Pichia pastoris</i> and its application on meat tenderization and preparation of turtle peptides. <i>Food Chemistry</i> , 2018, 245, 570-577.	8.2	67
25	Antioxidant properties of peptide fractions from silver carp (<i>Hypophthalmichthys molitrix</i>) processing by-product protein hydrolysates evaluated by electron spin resonance spectrometry. <i>Food Chemistry</i> , 2011, 126, 1636-1642.	8.2	66
26	Modification of gelatin hydrolysates from grass carp (<i>Ctenopharyngodon idellus</i>) scales by Maillard reaction: Antioxidant activity and volatile compounds. <i>Food Chemistry</i> , 2019, 295, 569-578.	8.2	66
27	Spoilage potential of three different bacteria isolated from spoiled grass carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	5.2	65
28	Production and identification of antioxidant and angiotensin-converting enzyme inhibition and dipeptidyl peptidase IV inhibitory peptides from bighead carp (<i>Hypophthalmichthys nobilis</i>) muscle hydrolysate. <i>Journal of Functional Foods</i> , 2017, 35, 224-235.	3.4	63
29	Effect of μ -polylysine and ice storage on microbiota composition and quality of Pacific white shrimp (<i>Litopenaeus vannamei</i>) stored at 0°C . <i>Food Microbiology</i> , 2019, 83, 27-35.	4.2	62
30	Changes in the microbial communities of air-packaged and vacuum-packaged common carp (<i>Cyprinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	4.2	61
31	Comparison of postmortem changes in ATP-related compounds, protein degradation and endogenous enzyme activity of white muscle and dark muscle from common carp (<i>Cyprinus carpio</i>) stored at 4°C . <i>LWT - Food Science and Technology</i> , 2017, 78, 317-324.	5.2	61
32	Novel antioxidant and ACE inhibitory peptide identified from <i>Arthrospira platensis</i> protein and stability against thermal/pH treatments and simulated gastrointestinal digestion. <i>Food Research International</i> , 2021, 139, 109908.	6.2	61
33	Differential proteomic analysis to identify proteins associated with quality traits of frozen mud shrimp (<i>Solenocera melanthro</i>) using an iTRAQ-based strategy. <i>Food Chemistry</i> , 2018, 251, 25-32.	8.2	60
34	Characterization of the microbiota in lightly salted bighead carp (<i>Aristichthys nobilis</i>) fillets stored at 4°C . <i>Food Microbiology</i> , 2017, 62, 106-111.	4.2	54
35	Degradation of adenosine triphosphate, water loss and textural changes in frozen common carp (<i>Cyprinus carpio</i>) fillets during storage at different temperatures. <i>International Journal of Refrigeration</i> , 2019, 98, 294-301.	3.4	54
36	Changes in microbial communities and quality attributes of white muscle and dark muscle from common carp (<i>Cyprinus carpio</i>) during chilled and freeze-chilled storage. <i>Food Microbiology</i> , 2018, 73, 237-244.	4.2	52

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37	Application of Illumina-MiSeq high throughput sequencing and culture-dependent techniques for the identification of microbiota of silver carp (<i>Hypophthalmichthys molitrix</i>) treated by tea polyphenols. <i>Food Microbiology</i> , 2018, 76, 52-61.	4.2	51
38	Effects of phytic acid and lysozyme on microbial composition and quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>Food Microbiology</i> , 2020, 86, 103313.	4.2	50
39	Effect of soy protein isolate on gel properties of Alaska pollock and common carp surimi at different setting conditions. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 663-671.	3.5	49
40	Quality changes and predictive models of radial basis function neural networks for brined common carp (<i>Cyprinus carpio</i>) fillets during frozen storage. <i>Food Chemistry</i> , 2016, 201, 327-333.	8.2	48
41	Post-thawing quality changes of common carp (<i>Cyprinus carpio</i>) cubes treated by high voltage electrostatic field (HVEF) during chilled storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 25-32.	5.6	47
42	Purification and identification of novel antioxidant peptides from silver carp muscle hydrolysate after simulated gastrointestinal digestion and transepithelial transport. <i>Food Chemistry</i> , 2021, 342, 128275.	8.2	46
43	Effect of protein oxidation in meat and exudates on the water holding capacity in bighead carp (<i>Hypophthalmichthys nobilis</i>) subjected to frozen storage. <i>Food Chemistry</i> , 2022, 370, 131079.	8.2	46
44	Effects of Maillard reaction conditions on the antigenicity of β -lactalbumin and β -lactoglobulin in whey protein conjugated with maltose. <i>European Food Research and Technology</i> , 2011, 233, 387-394.	3.3	45
45	Effect of different stunning methods on antioxidant status, in vivo myofibrillar protein oxidation, and the susceptibility to oxidation of silver carp (<i>Hypophthalmichthys molitrix</i>) fillets during 72 h postmortem. <i>Food Chemistry</i> , 2018, 246, 121-128.	8.2	45
46	Physicochemical and functional properties of Maillard reaction products derived from cod (<i>Gadus</i>)	8.2	45
47	Assessment of bacterial contributions to the biochemical changes of chill-stored blunt snout bream (<i>Megalobrama amblycephala</i>) fillets: Protein degradation and volatile organic compounds accumulation. <i>Food Microbiology</i> , 2020, 91, 103495.	4.2	45
48	Effects of ethyl lauroyl arginate hydrochloride on microbiota, quality and biochemical changes of container-cultured largemouth bass (<i>Micropterus salmonides</i>) fillets during storage at 4°C. <i>Food Chemistry</i> , 2020, 324, 126886.	8.2	45
49	Efficacy of freeze-chilled storage combined with tea polyphenol for controlling melanosis, quality deterioration, and spoilage bacterial growth of Pacific white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2022, 370, 130924.	8.2	45
50	Changes in biogenic amines of silver carp (<i>Hypophthalmichthys molitrix</i>) fillets stored at different temperatures and their relation to total volatile base nitrogen, microbiological and sensory score. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 3079-3084.	3.5	44
51	Effects of chitosan oligosaccharides on microbiota composition of silver carp (<i>Hypophthalmichthys</i>) International Journal of Food Microbiology, 2018, 268, 81-91.	4.7	44
52	Influence of Maillard reaction conditions on the antigenicity of bovine β -lactalbumin using response surface methodology. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2428-2434.	3.5	43
53	Effect of grape seed extract on quality and microbiota community of container-cultured snakehead (<i>Channa argus</i>) fillets during chilled storage. <i>Food Microbiology</i> , 2020, 91, 103492.	4.2	43
54	Correlation Between Electrical Conductivity of the Guttled Fish Body and the Quality of Bighead Carp (<i>Aristichthys nobilis</i>) Heads Stored at 0 and 3°C. <i>Food and Bioprocess Technology</i> , 2013, 6, 3068-3075.	4.7	42

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55	Preparation and identification of peptides and their zinc complexes with antimicrobial activities from silver carp (<i>Hypophthalmichthys molitrix</i>) protein hydrolysates. <i>Food Research International</i> , 2014, 64, 91-98.	6.2	40
56	Effects of Chilling and Partial Freezing on <i>Rigor Mortis</i> Changes of Bighead Carp (<i>Aristichthys nobilis</i>) Fillets: Cathepsin Activity, Protein Degradation and Microstructure of Myofibrils. <i>Journal of Food Science</i> , 2015, 80, C2725-31.	3.1	40
57	Effects of different stunning methods on the flesh quality of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>Food Chemistry</i> , 2016, 201, 131-138.	8.2	40
58	Characterization of the microbial composition and quality of lightly salted grass carp (<i>Ctenopharyngodon idellus</i>) fillets with vacuum or modified atmosphere packaging. <i>International Journal of Food Microbiology</i> , 2019, 293, 87-93.	4.7	40
59	Diluted Acetic Acid Softened Intermuscular Bones from Silver Carp (<i>Hypophthalmichthys molitrix</i>) by Dissolving Hydroxyapatite and Collagen. <i>Foods</i> , 2022, 11, 1.	4.3	40
60	Effect of frozen storage on thermal stability of sarcoplasmic protein and myofibrillar protein from common carp (<i>Cyprinus carpio</i>) muscle. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1962-1969.	2.7	38
61	Effect of using a high voltage electrostatic field on microbial communities, degradation of adenosine triphosphate, and water loss when thawing lightly-salted, frozen common carp (<i>Cyprinus carpio</i>). <i>Journal of Food Engineering</i> , 2017, 212, 226-233.	5.2	38
62	The impact of stunning methods on stress conditions and quality of silver carp (<i>Hypophthalmichthys</i>)	8.2	38
63	Exploration of the roles of spoilage bacteria in degrading grass carp proteins during chilled storage: A combined metagenomic and metabolomic approach. <i>Food Research International</i> , 2022, 152, 110926.	6.2	37
64	A nondestructive method for estimating freshness of freshwater fish. <i>European Food Research and Technology</i> , 2011, 232, 979-984.	3.3	36
65	Effects of heat treatment on the antigenicity of four milk proteins in milk protein concentrates. <i>Food and Agricultural Immunology</i> , 2016, 27, 401-413.	1.4	34
66	Monitoring bacterial communities in μ -Polylysine-treated bighead carp (<i>Aristichthys nobilis</i>) fillets using culture-dependent and culture-independent techniques. <i>Food Microbiology</i> , 2018, 76, 257-266.	4.2	34
67	Prevention of protein and lipid oxidation in freeze-thawed bighead carp (<i>Hypophthalmichthys nobilis</i>) fillets using silver carp (<i>Hypophthalmichthys molitrix</i>) fin hydrolysates. <i>LWT - Food Science and Technology</i> , 2020, 123, 109050.	5.2	34
68	Neuroprotective effects of liquiritin on cognitive deficits induced by soluble amyloid- β^{42} oligomers injected into the hippocampus. <i>Journal of Asian Natural Products Research</i> , 2016, 18, 1186-1199.	1.4	32
69	Lipid Content and Fatty Acid Profile of Muscle, Brain and Eyes of Seven Freshwater Fish: a Comparative Study. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 795-804.	1.9	31
70	Assessment of structural, textural, and gelation properties of myofibrillar protein of silver carp (<i>Hypophthalmichthys molitrix</i>) modified by stunning and oxidative stress. <i>LWT - Food Science and Technology</i> , 2019, 102, 142-149.	5.2	31
71	Study on the electric conduction properties of fresh and frozen-thawed grass carp (<i>Ctenopharyngodon idellus</i>) and tilapia (<i>Oreochromis niloticus</i>). <i>International Journal of Food Science and Technology</i> , 2010, 45, 2560-2564.	2.7	30
72	Effects of different concentrations of salt and sugar on biogenic amines and quality changes of carp (<i>Cyprinus carpio</i>) during chilled storage. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1157-1162.	3.5	30

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73	Effects of collagen peptides intake on skin ageing and platelet release in chronologically aged mice revealed by cytokine array analysis. <i>Journal of Cellular and Molecular Medicine</i> , 2018, 22, 277-288.	3.6	30
74	CHANGES IN PHYSIOCHEMICAL PROPERTIES OF MYOFIBRILLAR PROTEIN FROM SILVER CARP (<i>HYPOPHTHALMICHTHYS MOLLITRIX</i>) DURING HEAT TREATMENT. <i>Journal of Food Biochemistry</i> , 2011, 35, 939-952.	2.9	29
75	Effect of previous frozen storage on quality changes of grass carp (<i>Ctenopharyngodon idellus</i>) fillets during short-term chilled storage. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1449-1460.	2.7	29
76	Reduced antigenicity of β -lactoglobulin by conjugation with glucose through controlled Maillard reaction conditions. <i>Food and Agricultural Immunology</i> , 2010, 21, 143-156.	1.4	28
77	Biochemical changes and amino acid deamination & decarboxylation activities of spoilage microbiota in chill-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>Food Chemistry</i> , 2021, 336, 127683.	8.2	28
78	Effect of substrate ratios and temperatures on development of Maillard reaction and antioxidant activity of silver carp (<i>Hypophthalmichthys molitrix</i>) protein hydrolysate-glucose system. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2467-2474.	2.7	27
79	Effect of lightly salt and sucrose on rigor mortis changes in silver carp (<i>Hypophthalmichthys molitrix</i>) stored at 4°C. <i>International Journal of Food Science and Technology</i> , 2014, 49, 160-167.	2.7	27
80	Quality assessment of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets during super chilling and chilled storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 5204-5211.	2.8	27
81	Stunning stress-induced textural softening in silver carp (<i>Hypophthalmichthys molitrix</i>) fillets and underlying mechanisms. <i>Food Chemistry</i> , 2019, 295, 520-529.	8.2	27
82	Purification and characterisation of a novel antioxidant peptide from porcine haemoglobin hydrolysate. <i>International Journal of Food Science and Technology</i> , 2012, 47, 148-154.	2.7	26
83	Myofibrillar protein gel properties are influenced by oxygen concentration in modified atmosphere packaged minced beef. <i>Food Chemistry</i> , 2017, 230, 475-481.	8.2	26
84	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. <i>Reviews in Fisheries Science and Aquaculture</i> , 2021, 29, 753-768.	9.1	26
85	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. <i>Foods</i> , 2022, 11, 1318.	4.3	26
86	Effects of pH, temperature, enzyme-to-substrate ratio and reaction time on the antigenicity of casein hydrolysates prepared by papain. <i>Food and Agricultural Immunology</i> , 2012, 23, 69-82.	1.4	25
87	Effect of silver carp (<i>Hypophthalmichthys molitrix</i>) muscle hydrolysates and fish skin hydrolysates on the quality of common carp (<i>Cyprinus carpio</i>) during 4°C storage. <i>International Journal of Food Science and Technology</i> , 2013, 48, 187-194.	2.7	25
88	Asian carp: A threat to American lakes, a feast on Chinese tables. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2968-2990.	11.7	25
89	Tracking structural modifications and oxidative status of myofibrillar proteins from silver carp (<i>Hypophthalmichthys molitrix</i>) fillets treated by different stunning methods and in vitro oxidizing conditions. <i>Food Chemistry</i> , 2021, 365, 130510.	8.2	25
90	Effects of Maillard reaction conditions on the functional properties of WPI chitosan oligosaccharide conjugates. <i>Journal of Food Science and Technology</i> , 2014, 51, 3794-3802.	2.8	24

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91	Modeling Quality Changes in Brined Bream (<i>Megalobrama amblycephala</i>) Fillets During Storage: Comparison of the Arrhenius Model, BP, and RBF Neural Network. <i>Food and Bioprocess Technology</i> , 2015, 8, 2429-2443.	4.7	24
92	Influence of heat processing on the volatile organic compounds and microbial diversity of salted and vacuum-packaged silver carp (<i>Hypophthalmichthys molitrix</i>) fillets during storage. <i>Food Microbiology</i> , 2018, 72, 73-81.	4.2	24
93	TMT-based proteomic analysis of the fish-borne spoiler <i>Pseudomonas psychrophila</i> subjected to chitosan oligosaccharides in fish juice system. <i>Food Microbiology</i> , 2020, 90, 103494.	4.2	24
94	Effects of fermentation by <i>Lactobacillus rhamnosus</i> GG on the antigenicity and allergenicity of four cows' milk proteins. <i>Food and Agricultural Immunology</i> , 2014, 25, 545-555.	1.4	23
95	Quality Changes and Establishment of Predictive Models for Bighead Carp (<i>Aristichthys nobilis</i>) Fillets During Frozen Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 3381-3389.	4.7	23
96	Effect of ginger extract and vinegar on ATP metabolites, IMP-related enzyme activity, reducing sugars and phosphorylated sugars in silver carp during postslaughter storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 413-423.	2.7	23
97	Establishment of quality predictive models for bighead carp (<i>Aristichthys nobilis</i>) fillets during storage at different temperatures. <i>International Journal of Food Science and Technology</i> , 2012, 47, 488-494.	2.7	22
98	Effects of different concentrations of metal ions on degradation of adenosine triphosphate in common carp (<i>Cyprinus carpio</i>) fillets stored at 4 °C: An in vivo study. <i>Food Chemistry</i> , 2016, 211, 812-818.	8.2	22
99	Effect of transglutaminase on quality and gel properties of pork and fish mince mixtures. <i>Journal of Texture Studies</i> , 2018, 49, 56-64.	2.5	22
100	Inhibitory effects and membrane damage caused to fish spoilage bacteria by cinnamon bark (<i>Cinnamomum tamala</i>) oil. <i>LWT - Food Science and Technology</i> , 2019, 112, 108195.	5.2	22
101	Postmortem Changes of Crucian Carp (<i>Carassius auratus</i>) During Storage in Ice. <i>International Journal of Food Properties</i> , 2015, 18, 205-212.	3.0	21
102	Changes in Protein Oxidation, Water-Holding Capacity, and Texture of Bighead Carp (<i>Aristichthys</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Technology, 2017, 26, 566-577.	1.4	21
103	Gel-forming ability of surimi from grass carp (<i>Ctenopharyngodon idellus</i>): influence of heat treatment and soy protein isolate. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 687-693.	3.5	20
104	Comparative studies of quality changes in white and dark muscles from common carp (<i>Cyprinus carpio</i>) during refrigerated (4 °C) storage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1130-1139.	2.7	20
105	Purification and identification of dipeptidyl peptidase IV and angiotensin-converting enzyme inhibitory peptides from silver carp (<i>Hypophthalmichthys molitrix</i>) muscle hydrolysate. <i>European Food Research and Technology</i> , 2019, 245, 243-255.	3.3	20
106	The Quality Changes of Songpu Mirror Carp (<i>Cyprinus carpio</i>) during Partial Freezing and Chilled Storage. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 948-954.	2.0	19
107	Effect of Different Thawing Methods and Multiple Freeze-Thaw Cycles on the Quality of Common Carp (<i>Cyprinus carpio</i>). <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 153-162.	1.4	19
108	Proteomic profiling of oxidized cysteine and methionine residues by hydroxyl radicals in myosin of pork. <i>Food Chemistry</i> , 2018, 243, 277-284.	8.2	19

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109	Search for proteomic markers for stunning stress and stress-induced textural tenderization in silver carp (<i>Hypophthalmichthys molitrix</i>) fillets using label-free strategy. <i>Food Research International</i> , 2020, 137, 109678.	6.2	19
110	Stability of papain-treated grass carp (<i>Ctenopharyngodon idellus</i>) protein hydrolysate during food processing and its ability to inhibit lipid oxidation in frozen fish mince. <i>Journal of Food Science and Technology</i> , 2015, 52, 542-548.	2.8	18
111	Comparison between the Arrhenius model and the radial basis function neural network (RBFNN) model for predicting quality changes of frozen shrimp (<i>Solenocera melantho</i>). <i>International Journal of Food Properties</i> , 2017, 20, 2711-2723.	3.0	18
112	Effects of Chitosan Coatings Enriched with Different Antioxidants on Preservation of Grass Carp (<i>Ctenopharyngodon idellus</i>) During Cold Storage. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 508-518.	1.4	17
113	Evaluating the effects of IADHFL on inhibiting DPP-IV activity and expression in Caco-2 cells and contributing to the amount of insulin released from INS-1 cells <i>in vitro</i> . <i>Food and Function</i> , 2018, 9, 2240-2250.	4.6	17
114	Recent advances in the application of microalgae and its derivatives for preservation, quality improvement, and shelf-life extension of seafood. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6055-6068.	10.3	17
115	Effects of Salt Concentration on Biogenic Amine Formation and Quality Changes in Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets Stored at 4 and 20°C. <i>Journal of Food Protection</i> , 2014, 77, 796-804.	1.7	16
116	Effects of Hydrolysates from Silver Carp (<i>Hypophthalmichthys molitrix</i>) Scales on Rancidity Stability and Gel Properties of Fish Products. <i>Food and Bioprocess Technology</i> , 2014, 7, 2178-2188.	4.7	16
117	Application of artificial neural network to predict the change of inosine monophosphate for lightly salted silver carp (<i>Hypophthalmichthys molitrix</i>) during thermal treatment and storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13246.	2.0	16
118	Changes in Biogenic Amines and ATP-Related Compounds and Their Relation to Other Quality Changes in Common Carp (<i>Cyprinus carpio</i> var. Jian) Stored at 20 and 0°C. <i>Journal of Food Protection</i> , 2015, 78, 1699-1707.	1.7	15
119	Quality Changes and Biogenic Amines Accumulation of Black Carp (<i>Mylopharyngodon piceus</i>) Fillets Stored at Different Temperatures. <i>Journal of Food Protection</i> , 2016, 79, 635-645.	1.7	15
120	Modelling quality changes in grass carp (<i>Cyprinus carpio</i>) fillets stored at chilled temperatures: comparison between Arrhenius model and logistic model. <i>International Journal of Food Science and Technology</i> , 2013, 48, 387-393.	2.7	14
121	Study on the Predictive Models of the Quality of Silver Carp (<i>Hypophthalmichthys Molitrix</i>) Fillets Stored under Variable Temperature Conditions. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 356-363.	2.0	14
122	Nondestructive prediction of freshness for bighead carp (<i>Hypophthalmichthys nobilis</i>) head by Excitation-Emission Matrix (EEM) analysis based on fish eye fluid: Comparison of BPNNs and RBFNNs. <i>Food Chemistry</i> , 2022, 382, 132341.	8.2	14
123	Changes in Physicochemical Properties of Bighead Carp (<i>Aristichthys mobilis</i>) Actomyosin by Thermal Treatment. <i>International Journal of Food Properties</i> , 2012, 15, 1276-1285.	3.0	13
124	Gel Properties of Surimi from Silver Carp (<i>Hypophthalmichthys molitrix</i>): Effects of Whey Protein Concentrate, CaCl ₂ , and Setting Condition. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 489-497.	1.4	13
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