

2022

	<p>1</p> <p>PEF</p> <p>PEF</p> <p>PEF</p> <p>2</p> <p>Zn²⁺</p> <p>3</p> <p>-</p> <p>5</p> <p>SCI</p> <p>JCR</p> <p>TOP 212 2018 ESI TOP 1%</p> <p>1</p> <p>52 SCI 36</p>
	<p>2030</p> <p>1</p> <p>PEF</p> <p>PEF</p> <p>PEF</p> <p>2</p> <p>Zn²⁺</p>

	3
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	5 SCI Food Chemistry Journal of Agricultural and Food Chemistry JCR TOP 212 67 2018 ESI TOP 1% 52 SCI 36 Trends in Food Science & Technology IF: 16.002 Comprehensive Reviews in Food Science and Food Safety IF: 15.786 ACS Applied Materials & Interfaces IF: 10.383
	973
	2017 2022 10

1	Purification and identification of novel antioxidant peptides from egg white protein and their antioxidant activities/ Food Chemistry/ Jingbo Liu, Yan Jin, Songyi Lin*, Gregory S. Jones, Feng Chen	SCI /IF: 4.052 (2015)	2015 175 258-26 6	2015-05-15				63	67	
2	Identification of novel peptides from 3 to 10 kDa pine nut (Pinus	SCI /IF: 4.946 (2017	2017 219 311-32 0	2017-03-15				42	46	

	koraiensis) meal protein, with an exploration of the relationship between their antioxidant activities and secondary structure/ Food Chemistry/ Ruiwen Yang, Xingfang Li, Songyi Lin*, Zuoming Zhang*, Feng Chen)							
3	Antioxidant activity improvement of identified pine nut peptides by pulsed electric field (PEF) and the mechanism exploration/ LWT - Food Science and Technology/ Songyi Lin, Rong Liang, Peiyu Xue, Shuyu Zhang, Zeyu Liu, Xiuping Dong*	SCI /IF: 3.129 (2017)	2017 75 366-372	2017-01-15				19	21
4	Dynamics of water mobility and distribution in soybean antioxidant peptide powders monitored by LF-NMR/ Food Chemistry/ Songyi Lin, Shuailing Yang, Xingfang Li, Feng Chen, Mingdi Zhang*	SCI /IF: 4.529 (2016)	2016 199 280-286	2016-05-15				50	50
5	An Exploration of the Calcium-Binding Mode of Egg	SCI /IF:3.412 (2017	2017 65 9782-9789	2017-11-08				26	28

	<p>White Peptide, Asp-His-Thr-Lys-Glu, and In Vitro Calcium Absorption Studies of Peptide-Calcium Complex/ Journal of agricultural and food chemistry/ Na Sun, Ziqi Jin, Dongmei Li, Hongjie Yin, Songyi Lin*</p>)								