Ning Qiu

List of Publications by Year in descending order

37 papers	691 citations	471371 17 h-index	580701 25 g-index
37 all docs	37 docs citations	37 times ranked	557 citing authors

#	Article	IF	Citations
1	Comparative Proteomic Analysis of Egg White Proteins under Various Storage Temperatures. Journal of Agricultural and Food Chemistry, 2012, 60, 7746-7753.	2.4	62
2	N-Glycoproteomic Analysis of Chicken Egg Yolk. Journal of Agricultural and Food Chemistry, 2018, 66, 11510-11516.	2.4	60
3	Proteomic analysis of egg white proteins during the early phase of embryonic development. Journal of Proteomics, 2012, 75, 1895-1905.	1.2	57
4	Identification and comparative proteomic study of quail and duck egg white protein using 2-dimensional gel electrophoresis and matrix-assisted laser desorption/ionization time-of-flight tandem mass spectrometry analysis. Poultry Science, 2016, 95, 1137-1144.	1.5	38
5	Effect of clove extract on lipid oxidation, antioxidant activity, volatile compounds and fatty acid composition of salted duck eggs. Journal of Food Science and Technology, 2018, 55, 4719-4734.	1.4	38
6	Effect of Different Heat Treatments on In Vitro Digestion of Egg White Proteins and Identification of Bioactive Peptides in Digested Products. Journal of Food Science, 2018, 83, 1140-1148.	1.5	34
7	Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. Food Chemistry, 2020, 330, 127167.	4.2	31
8	Comparative proteomic analysis of chicken, duck, and quail egg yolks. International Journal of Food Properties, 2018, 21, 1311-1321.	1.3	29
9	Comparative proteome analysis of egg yolk plasma proteins during storage. Journal of the Science of Food and Agriculture, 2017, 97, 2392-2400.	1.7	27
10	Fatty acids modulate the expression levels of key proteins for cholesterol absorption in Caco-2 monolayer. Lipids in Health and Disease, 2018, 17, 32.	1.2	24
11	Comparative Quantitative Phosphoproteomic Analysis of the Chicken Egg during Incubation Based on Tandem Mass Tag Labeling. Journal of Agricultural and Food Chemistry, 2019, 67, 13353-13361.	2.4	23
12	Eggâ€Yolk Sphingomyelin and Phosphatidylcholine Attenuate Cholesterol Absorption in Caco□2 Cells. Lipids, 2018, 53, 217-233.	0.7	22
13	Effect of Garlic Oil on Lipid Oxidation, Fatty Acid Profiles and Microstructure of Salted Duck Eggs. Journal of Food Processing and Preservation, 2015, 39, 2897-2911.	0.9	20
14	Integrated Proteomic and N-Glycoproteomic Analyses of Chicken Egg during Embryonic Development. Journal of Agricultural and Food Chemistry, 2019, 67, 11675-11683.	2.4	20
15	Comparative proteomic analysis of egg white proteins during the rapid embryonic growth period by combinatorial peptide ligand libraries. Poultry Science, 2015, 94, 2495-2505.	1.5	19
16	A comparative study of the modulation of the gut microbiota in rats by dietary intervention with different sources of eggâ€white proteins. Journal of the Science of Food and Agriculture, 2020, 100, 3622-3629.	1.7	19
17	Quantitative Comparative Integrated Proteomic and Phosphoproteomic Analysis of Chicken Egg Yolk Proteins under Diverse Storage Temperatures. Journal of Agricultural and Food Chemistry, 2020, 68, 1157-1167.	2.4	18
18	Identification of the Duck Egg White N-Glycoproteome and Insight into the Course of Biological Evolution. Journal of Agricultural and Food Chemistry, 2019, 67, 9950-9957.	2.4	17

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19	Comparative proteomic analysis of hen egg yolk plasma proteins during embryonic development. Journal of Food Biochemistry, 2019, 43, e13045.	1.2	13
20	A puzzle piece of protein N-glycosylation in chicken egg: N-glycoproteome of chicken egg vitelline membrane. International Journal of Biological Macromolecules, 2020, 164, 3125-3132.	3.6	12
21	Quantitative phosphoproteomic analysis of fertilized egg derived from Tibetan and lowland chickens. International Journal of Biological Macromolecules, 2020, 149, 522-531.	3.6	11
22	Comparative Lipidomics of Chick Yolk Sac during the Embryogenesis Provides Insight into Understanding the Development-Related Lipid Supply. Journal of Agricultural and Food Chemistry, 2021, 69, 7467-7477.	2.4	11
23	Quantitative Comparative Proteomic Analysis of Chicken Egg Vitelline Membrane Proteins during High-Temperature Storage. Journal of Agricultural and Food Chemistry, 2020, 68, 9816-9825.	2.4	10
24	Effects of galangal extract on lipid oxidation, antioxidant activity and fatty acid profiles of salted duck eggs. Journal of Food Measurement and Characterization, 2019, 13, 1820-1830.	1.6	9
25	N-glycoproteomic analysis of duck egg yolk proteins: Implications for biofunctions and evolution. International Journal of Biological Macromolecules, 2020, 151, 19-26.	3.6	9
26	Modulation of gut microbiota in rats fed whole egg diets by processing duck egg to preserved egg. Journal of Bioscience and Bioengineering, 2020, 130, 54-62.	1.1	9
27	<scp>UHPLCâ€Qâ€Orbitrap</scp>â€based untargeted lipidomics reveals the variation of yolk lipids during egg storage. Journal of the Science of Food and Agriculture, 2022, 102, 5690-5699.	1.7	9
28	Unveiling and application of the chicken egg proteome: An overview on a two-decade achievement. Food Chemistry, 2022, 393, 133403.	4.2	9
29	Effect of thermal treatment on the antioxidant activity of egg white hydrolysate and the preparation of novel antioxidant peptides. International Journal of Food Science and Technology, 2022, 57, 2590-2599.	1.3	8
30	Phosphoproteomic analysis of duck egg white and insight into the biological functions of identified phosphoproteins. Journal of Food Biochemistry, 2020, 44, e13367.	1.2	7
31	Analysis of the Low-Molecular Weight Protein Profile of Egg-White and its Changes during Early Chicken Embryological Development. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2012, 67, 208-214.	0.6	4
32	Comparative N-Glycoproteomic Analysis Provides Novel Insights into the Deterioration Mechanisms in Chicken Egg Vitelline Membrane during High-Temperature Storage. Journal of Agricultural and Food Chemistry, 2021, 69, 2354-2363.	2.4	4
33	Omics as a Window To Unravel the Dynamic Changes of Egg Components during Chicken Embryonic Development. Journal of Agricultural and Food Chemistry, 2021, 69, 12947-12955.	2.4	4
34	Phosphoproteomic analysis of duck egg yolk provides novel insights into its characteristics and biofunctions. Journal of the Science of Food and Agriculture, 2021, , .	1.7	2
35	Identification of candidate proteins interacted with ovalbumin during the early phase of embryonic development. International Journal of Food Properties, 2017, 20, S2305-S2312.	1.3	1
36	Comparative N â€glycoproteomic analysis of Tibetan and lowland chicken fertilized eggs: Implications on proteins biofunction and species evolution. Journal of Food Biochemistry, 2021, , e14006.	1.2	1

#	Article	IF	Citations
37	Identification of preserved egg white protein glycation and insight into the bioactivity. International Journal of Food Science and Technology, 2022, 57, 4963-4972.	1.3	0