

Ning Qiu

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

420
citations

14
h-index

20
g-index

37
ext. papers

570
ext. citations

4.5
avg, IF

3.89
L-index

#	Paper	IF	Citations
32	Comparative proteomic analysis of egg white proteins under various storage temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7746-53	5.7	53
31	Proteomic analysis of egg white proteins during the early phase of embryonic development. <i>Journal of Proteomics</i> , 2012 , 75, 1895-905	3.9	47
30	N-Glycoproteomic Analysis of Chicken Egg Yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11510-11516	5.7	46
29	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. <i>Poultry Science</i> , 2016 , 95, 1137-44	3.9	27
28	Effect of Different Heat Treatments on In Vitro Digestion of Egg White Proteins and Identification of Bioactive Peptides in Digested Products. <i>Journal of Food Science</i> , 2018 , 83, 1140-1148	3.4	23
27	Effect of clove extract on lipid oxidation, antioxidant activity, volatile compounds and fatty acid composition of salted duck eggs. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4719-4734	3.3	21
26	Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. <i>Food Chemistry</i> , 2020 , 330, 127167	8.5	20
25	Comparative proteomic analysis of chicken, duck, and quail egg yolks. <i>International Journal of Food Properties</i> , 2018 , 21, 1311-1321	3	18
24	Comparative proteomic analysis of egg white proteins during the rapid embryonic growth period by combinatorial peptide ligand libraries. <i>Poultry Science</i> , 2015 , 94, 2495-505	3.9	15
23	Fatty acids modulate the expression levels of key proteins for cholesterol absorption in Caco-2 monolayer. <i>Lipids in Health and Disease</i> , 2018 , 17, 32	4.4	15
22	Comparative proteome analysis of egg yolk plasma proteins during storage. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2392-2400	4.3	15
21	Egg-Yolk Sphingomyelin and Phosphatidylcholine Attenuate Cholesterol Absorption in Caco-2 Cells. <i>Lipids</i> , 2018 , 53, 217-233	1.6	14
20	Comparative Quantitative Phosphoproteomic Analysis of the Chicken Egg during Incubation Based on Tandem Mass Tag Labeling. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13353-13361	5.7	14
19	Effect of Garlic Oil on Lipid Oxidation, Fatty Acid Profiles and Microstructure of Salted Duck Eggs. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2897-2911	2.1	14
18	Integrated Proteomic and N-Glycoproteomic Analyses of Chicken Egg during Embryonic Development. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11675-11683	5.7	13
17	Identification of the Duck Egg White N-Glycoproteome and Insight into the Course of Biological Evolution. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9950-9957	5.7	12
16	Quantitative Comparative Integrated Proteomic and Phosphoproteomic Analysis of Chicken Egg Yolk Proteins under Diverse Storage Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1157-1167	5.7	9

15	A comparative study of the modulation of the gut microbiota in rats by dietary intervention with different sources of egg-white proteins. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 3622-3629	4.3	8
14	Comparative proteomic analysis of hen egg yolk plasma proteins during embryonic development. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13045	3.3	7
13	Effects of galangal extract on lipid oxidation, antioxidant activity and fatty acid profiles of salted duck eggs. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1820-1830	2.8	5
12	N-glycoproteomic analysis of duck egg yolk proteins: Implications for biofunctions and evolution. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 19-26	7.9	5
11	Modulation of gut microbiota in rats fed whole egg diets by processing duck egg to preserved egg. <i>Journal of Bioscience and Bioengineering</i> , 2020 , 130, 54-62	3.3	4
10	A puzzle piece of protein N-glycosylation in chicken egg: N-glycoproteome of chicken egg vitelline membrane. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 3125-3132	7.9	4
9	Quantitative phosphoproteomic analysis of fertilized egg derived from Tibetan and lowland chickens. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 522-531	7.9	2
8	Analysis of the Low-Molecular Weight Protein Profile of Egg-White and its Changes during Early Chicken Embryological Development. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2012 , 67, 208-214	1.7	2
7	Quantitative Comparative Proteomic Analysis of Chicken Egg Vitelline Membrane Proteins during High-Temperature Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9816-9825	5.7	2
6	Identification of candidate proteins interacted with ovalbumin during the early phase of embryonic development. <i>International Journal of Food Properties</i> , 2017 , 20, S2305-S2312	3	1
5	Comparative Lipidomics of Chick Yolk Sac during the Embryogenesis Provides Insight into Understanding the Development-Related Lipid Supply. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7467-7477	5.7	1
4	Comparative N-Glycoproteomic Analysis Provides Novel Insights into the Deterioration Mechanisms in Chicken Egg Vitelline Membrane during High-Temperature Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 2354-2363	5.7	0
3	Omics as a Window To Unravel the Dynamic Changes of Egg Components during Chicken Embryonic Development. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12947-12955	5.7	0
2	Phosphoproteomic analysis of duck egg white and insight into the biological functions of identified phosphoproteins. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13367	3.3	0
1	Comparative N-glycoproteomic analysis of Tibetan and lowland chicken fertilized eggs: Implications on proteins biofunction and species evolution. <i>Journal of Food Biochemistry</i> , 2021 , e14006	3.3	