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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.

27 papers	1,187 citations	14 h-index	28 g-index
28 ext. papers	1,565 ext. citations	5.9 avg, IF	5.07 L-index

#	Paper	IF	Citations
27	Structural and emulsifying properties of soy protein isolate subjected to acid and alkaline pH-shifting processes. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7576-83	5.7	238
26	Natural antioxidants as food and feed additives to promote health benefits and quality of meat products: A review. *Meat Science*, **2016**, 120, 107-117	6.4	238
25	pH Shifting alters solubility characteristics and thermal stability of soy protein isolate and its globulin fractions in different pH, salt concentration, and temperature conditions. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8035-42	5.7	121
24	The effect of non-covalent interaction of chlorogenic acid with whey protein and casein on physicochemical and radical-scavenging activity of in vitro protein digests. *Food Chemistry*, **2018**, 268, 334-341	8.5	99
23	Extreme pH treatments enhance the structure-reinforcement role of soy protein isolate and its emulsions in pork myofibrillar protein gels in the presence of microbial transglutaminase. *Meat Science*, **2013**, 93, 469-76	6.4	96
22	Interfacial structural role of pH-shifting processed pea protein in the oxidative stability of oil/water emulsions. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1683-91	5.7	86
21	Inhibition of lipid oxidation and rancidity in precooked pork patties by radical-scavenging licorice (Glycyrrhiza glabra) extract. *Journal of Food Science*, **2013**, 78, C1686-94	3.4	43
20	Dietary linseed oil supplemented with organic selenium improved the fatty acid nutritional profile, muscular selenium deposition, water retention, and tenderness of fresh pork. *Meat Science*, **2017**, 131, 99-106	6.4	35
19	High pressure homogenization combined with pH shift treatment: A process to produce physically and oxidatively stable hemp milk. *Food Research International*, **2018**, 106, 487-494	7	34
18	Role of interfacial protein membrane in oxidative stability of vegetable oil substitution emulsions applicable to nutritionally modified sausage. *Meat Science*, **2015**, 109, 56-65	6.4	31
17	Correlating emulsion properties to microencapsulation efficacy and nutrients retention in mixed proteins system. *Food Research International*, **2019**, 115, 44-53	7	19
16	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. *Food Research International*, **2018**, 105, 423-431	7	18
15	Technologies and mechanisms for safety control of ready-to-eat muscle foods: an updated review. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 1886-901	11.5	17
14	Ultrasound-mediated interfacial protein adsorption and fat crystallization in cholesterol-reduced lard emulsion. *Ultrasonics Sonochemistry*, **2019**, 58, 104641	8.9	16
13	Genipin-Aided Protein Cross-linking to Modify Structural and Rheological Properties of Emulsion-Filled Hempseed Protein Hydrogels. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12895-12903	5.7	14
12	Using Short-Wave Infrared Radiation to Improve Aqueous Enzymatic Extraction of Peanut Oil: Evaluation of Peanut Cotyledon Microstructure and Oil Quality. *European Journal of Lipid Science and Technology*, **2018**, 120, 1700285	3	13
11	Visualized phase behavior of binary blends of coconut oil and palm stearin. *Food Chemistry*, **2018**, 266, 66-72	8.5	13

10	Myofibrillar Protein Cross-Linking and Gelling Behavior Modified by Structurally Relevant Phenolic Compounds. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1308-1317	5.7	12
9	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1015-1022	5.7	9
8	Upregulation of antioxidant enzymes by organic mineral co-factors to improve oxidative stability and quality attributes of muscle from laying hens. *Food Research International*, **2019**, 125, 108575	7	8
7	Optimisation of sunflower oil deodorising: balance between oil stability and other quality attributes. *International Journal of Food Science and Technology*, **2013**, 48, 1822-1827	3.8	7
6	High quality lard with low cholesterol content produced by aqueous enzymatic extraction and -cyclodextrin treatment. *European Journal of Lipid Science and Technology*, **2016**, 118, 553-563	3	6
5	Effects of Supplementation of Microalgae (sp.) to Laying Hen Diets on Fatty Acid Content, Health Lipid Indices, Oxidative Stability, and Quality Attributes of Meat. *Foods*, **2020**, 9,	4.9	5
4	Cellular antioxidant mechanism of selenium-enriched yeast diets in the protection of meat quality of heat-stressed hens. *Food Bioscience*, **2021**, 39, 100798	4.9	4
3	Effect of processing conditions on the physiochemical properties and nutrients retention of spray-dried microcapsules using mixed protein system. *CYTA - Journal of Food*, **2019**, 17, 25-35	2.3	2
2	Ultrasound-modified interfacial properties and crystallization behavior of aerated emulsions fabricated with pH-shifting treated pea protein. *Food Chemistry*, **2022**, 367, 130536	8.5	2
1	Molecular, structural and biochemical characterization of a novel recombinant chlorophyllase from cyanobacterium Oscillatoria acuminata PCC 6304. *Microbial Cell Factories*, **2021**, 20, 14	6.4	1