

Xiaomeng Wu

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

416
citations

933447

10
h-index

839539

18
g-index

18
all docs

18
docs citations

18
times ranked

529
citing authors

#	ARTICLE	IF	CITATIONS
1	Improved thermal-stability and mechanical properties of type I collagen by crosslinking with casein, keratin and soy protein isolate using transglutaminase. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 292-301.	7.5	100
2	Improved mechanical properties and thermal-stability of collagen fiber based film by crosslinking with casein, keratin or SPI: Effect of crosslinking process and concentrations of proteins. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 1319-1328.	7.5	68
3	CML20, an Arabidopsis Calmodulin-like Protein, Negatively Regulates Guard Cell ABA Signaling and Drought Stress Tolerance. <i>Frontiers in Plant Science</i> , 2017, 8, 824.	3.6	62
4	Lecithin alleviates protein flocculation and enhances fat digestion in a model of infant formula emulsion. <i>Food Chemistry</i> , 2021, 346, 128918.	8.2	28
5	Improved structure stability and packaging characters of crosslinked collagen fiber based film with casein, keratin and SPI. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4942-4951.	3.5	27
6	Cloning, expression promoter analysis of vasa gene in Japanese flounder (<i>Paralichthys olivaceus</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2014, 167, 41-50.	1.6	25
7	Improved mechanical and thermal properties of gelatin films using a nano inorganic filler. <i>Journal of Food Process Engineering</i> , 2017, 40, e12469.	2.9	17
8	Effect of photochemical UV/riboflavin mediated crosslinks on different properties of fish gelatin films. <i>Journal of Food Process Engineering</i> , 2017, 40, e12536.	2.9	16
9	Microstructure of transglutaminase-induced gelatin-natamycin fungistatic composite films. <i>International Journal of Food Properties</i> , 2017, 20, 3191-3203.	3.0	13
10	Formulation of infant formula with different casein fractions and their effects on physical properties and digestion characteristics. <i>Food and Function</i> , 2022, 13, 769-780.	4.6	11
11	An Attempt of Using β -sitosterol-Corn Oil Oleogels to Improve Water Barrier Properties of Gelatin Film. <i>Journal of Food Science</i> , 2019, 84, 1447-1455.	3.1	10
12	Influence of natamycin loading on the performance of transglutaminase induced crosslinked gelatin composite films. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2425-2436.	2.7	10
13	Fabrication of Delivery Gels with Micellar Casein Concentrates (MCC) Using Microfiltration Embedding <i>Lactobacillus Rhamnosus</i> GG (LGG): Effect of Temperature on Structure, Rheological Behavior, and Texture. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7498-7508.	5.2	7
14	Sexually Dimorphic Expression of vasa Isoforms in the Tongue Sole (<i>Cynoglossus semilaevis</i>). <i>PLoS ONE</i> , 2014, 9, e93380.	2.5	6
15	Production of squid emulsion sausages using pork skin and coconut powder mixture as fat replacers. <i>International Journal of Food Science and Technology</i> , 2018, 53, 747-754.	2.7	5
16	Impact of nano/micron vegetable carbon black on mechanical, barrier and anti-photooxidation properties of fish gelatin film. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 2632-2641.	3.5	5
17	Effects of treatment of dielectric barrier discharge cold plasma (DBD-CP) on mechanical, barrier and functional characteristics of casein based films. <i>International Journal of Food Science and Technology</i> , 2022, 57, 705-718.	2.7	5
18	Influence of forming method of blending versus casting layer-by-layer on structural properties and packing performances of casein-gelatin composite edible film under different appending proportion. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50378.	2.6	1