

Chan Zhong

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

162
citations

1163117

8
h-index

1199594

12
g-index

14
all docs

14
docs citations

14
times ranked

196
citing authors

#	ARTICLE	IF	CITATIONS
1	Production, optimisation and characterisation of angiotensin converting enzyme inhibitory peptides from sea cucumber (<i>Stichopus japonicus</i>) gonad. <i>Food and Function</i> , 2018, 9, 594-603.	4.6	47
2	Effects of partial substitution of NaCl on myofibrillar protein properties from pearl mussel <i>Hyriopsis cumingii</i> muscle: Structural characteristics and aggregation behaviors. <i>Food Chemistry</i> , 2021, 356, 129734.	8.2	27
3	Development of a noncompetitive idiometric nanobodies phage immunoassay for the determination of fumonisin B ₁ . <i>Food and Agricultural Immunology</i> , 2019, 30, 510-521.	1.4	16
4	A Novel SDS Rinse and Immunomagnetic Beads Separation Combined with Real-Time Loop-Mediated Isothermal Amplification for Rapid and Sensitive Detection of Salmonella in Ready-to-Eat Duck Meat. <i>Food Analytical Methods</i> , 2020, 13, 1166-1175.	2.6	16
5	Tissue inhibitor of metalloproteinase-2 (TIMP-2) from red seabream (<i>Pagrus major</i>): Molecular cloning and biochemical characterization of highly expressed recombinant protein. <i>Fish and Shellfish Immunology</i> , 2019, 95, 556-563.	3.6	10
6	A Novel Real-Time Loop-Mediated Isothermal Amplification Combined with Immunomagnetic Beads Separation and Ethidium Bromide Monoazide Treatment for Rapid and Ultrasensitive Detection of Viable <i>Escherichia coli</i> O157:H7 in Milk. <i>Food Analytical Methods</i> , 2021, 14, 944-956.	2.6	10
7	Rapid and Sensitive Detection of Viable but Non-culturable Salmonella Induced by Low Temperature from Chicken Using EMA-Rti-LAMP Combined with BCAC. <i>Food Analytical Methods</i> , 2020, 13, 313-324.	2.6	8
8	Physicochemical properties of acid-soluble collagens from different tissues of large yellow croaker (<i>Larimichthys crocea</i>). <i>International Journal of Food Science and Technology</i> , 2021, 56, 5371-5381.	2.7	8
9	Molecular cloning, expression and characterization of a bacteriophage JN01 endolysin and its antibacterial activity against <i>E. coli</i> O157:H7. <i>LWT - Food Science and Technology</i> , 2022, 165, 113705.	5.2	6
10	Real-time loop-mediated isothermal amplification assays combined with ethidium monoazide bromide and bentonite coated activated carbon for rapid and sensitive detection of viable <i>Escherichia coli</i> O157:H7 from milk without enrichment. <i>Journal of Food Safety</i> , 2019, 39, e12677.	2.3	4
11	Successive digestion of tilapia collagen by serine proteinase and proline specific endopeptidase to produce novel angiotensin I-converting enzyme inhibitory peptides. <i>Marine Life Science and Technology</i> , 2020, 2, 268-278.	4.6	4
12	A bacteriophage JN02 infecting multidrug-resistant Shiga toxin-producing <i>Escherichia coli</i> : isolation, characterisation and application as a biocontrol agent in foods. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4756-4769.	2.7	3
13	Effectiveness of bacteriophage JN01 incorporated in gelatin film with protocatechuic acid on biocontrol of <i>Escherichia coli</i> O157:H7 in beef. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3503-3514.	2.7	2
14	Characterization and Kinetic Study of Bentonite-Coated Activated Carbon for Adsorption of DNA Polymerase Inhibitors to Improve the Detection Sensitivity of Salmonella Derived from Vegetables by Rti-LAMP. <i>Food Analytical Methods</i> , 2020, 13, 1983-1992.	2.6	1