

Lebao Niu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/241980/publications.pdf>

Version: 2024-02-01

7
papers

130
citations

1478505

6
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

185
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Ultimate pH on Postmortem Myofibrillar Protein Degradation and Meat Quality Characteristics of Chinese Yellow Crossbreed Cattle. <i>Scientific World Journal</i> , The, 2014, 2014, 1-8.	2.1	40
2	Shelf-life and bacterial community dynamics of vacuum packaged beef during long-term super-chilled storage sourced from two Chinese abattoirs. <i>Food Research International</i> , 2020, 130, 108937.	6.2	31
3	The Characterization of Biofilm Formation and Detection of Biofilm-Related Genes in <i>Salmonella</i> Isolated from Beef Processing Plants. <i>Foodborne Pathogens and Disease</i> , 2018, 15, 660-667.	1.8	23
4	Effect of different short-term high ambient temperature on chicken meat quality and ultrastructure. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 701-710.	2.4	13
5	Effects of packaging methods combined with frozen temperature on the color of frozen beef rolls. <i>Meat Science</i> , 2021, 171, 108292.	5.5	10
6	Effects of spraying lactic acid and peroxyacetic acid on the quality and microbial community dynamics of vacuum skin-packaged chilled beef during storage. <i>Food Research International</i> , 2021, 142, 110205.	6.2	9
7	The acid tolerance responses of the <i>Salmonella</i> strains isolated from beef processing plants. <i>Food Microbiology</i> , 2022, 104, 103977.	4.2	4