Chunbao Li

List of Publications by Year
in descending order

127 papers	3,589 citations	126858 33 h-index	189801 50 g-index
130 all docs	130 docs citations	130 times ranked	2933 citing authors

#	ARTICLE	IF	CITATIONS
1	Seasons affect the phosphorylation of pork sarcoplasmic proteins related to meat quality. Animal Bioscience, 2022, 35, 96-104.	0.8	4
2	Acetylation inhibition alleviates energy metabolism in muscles of minipigs varying with the type of muscle fibers. Meat Science, 2022, 184, 108699.	2.7	6
3	Interplay between transglutaminase treatment and changes in digestibility of dietary proteins. Food Chemistry, 2022, 373, 131446.	4.2	7
4	Contribution of cathepsin B and L to endogenous proteolysis in the course of modern Jinhua ham processing. Food Control, 2022, 135, 108584.	2.8	10
5	Effect of Sous-vide cooking on the quality and digestion characteristics of braised pork. Food Chemistry, 2022, 375, 131683.	4.2	29
6	Ultrasound treatment can increase digestibility of myofibrillar protein of pork with modified atmosphere packaging. Food Chemistry, 2022, 377, 131811.	4.2	26
7	The effect of fat content in food matrix on the structure, rheological properties and digestive properties of protein. Food Hydrocolloids, 2022, 126, 107464.	5.6	33
8	Protein Glycosylation and Gut Microbiota Utilization Can Limit the In Vitro and In Vivo Metabolic Cellular Incorporation of Neu5Gc. Molecular Nutrition and Food Research, 2022, 66, e2100615.	1.5	4
9	A review on mycoprotein: History, nutritional composition, production methods, and health benefits. Trends in Food Science and Technology, 2022, 121, 14-29.	7.8	34
10	Exploring the underlying mechanisms on NaCl-induced reduction in digestibility of myoglobin. Food Chemistry, 2022, 380, 132183.	4.2	16
11	The Effect of Breed and Age on the Growth Performance, Carcass Traits and Metabolic Profile in Breast Muscle of Chinese Indigenous Chickens. Foods, 2022, 11, 483.	1.9	20
12	Proteomic Analysis of the Protective Effect of Eriodictyol on Benzo(a)pyrene-Induced Caco-2 Cytotoxicity. Frontiers in Nutrition, 2022, 9, 839364.	1.6	1
13	Reconsidering Meat Intake and Human Health: A Review of Current Research. Molecular Nutrition and Food Research, 2022, 66, e2101066.	1.5	12
14	Influence of Proteolysis on the Binding Capacity of Flavor Compounds to Myofibrillar Proteins. Foods, 2022, 11, 891.	1.9	9
15	Real meat and plant-based meat analogues have different in vitro protein digestibility properties. Food Chemistry, 2022, 387, 132917.	4.2	45
16	Influence of transglutaminase treatment on the digestibility of pork longissimus dorsi proteins. LWT - Food Science and Technology, 2022, 161, 113378.	2.5	5
17	Effect of gastrointestinal alterations mimicking elderly conditions on in vitro digestion of meat and soy proteins. Food Chemistry, 2022, 383, 132465.	4.2	19
18	Rapid Detection of Avocado Oil Adulteration Using Low-Field Nuclear Magnetic Resonance. Foods, 2022, 11, 1134.	1.9	3

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19	Intake of a Chicken Proteinâ€Based or Soy Proteinâ€Based Diet Differentially Affects Growth Performance, Absorptive Capacity, and Gut Microbiota in Young Rats. Molecular Nutrition and Food Research, 2022, 66, e2101124.	1.5	1
20	Body weight index indicates the responses of the fecal microbiota, metabolome and proteome to beef/chicken-based diet alterations in Chinese volunteers. Npj Biofilms and Microbiomes, 2022, 8, .	2.9	6
21	Glycation from Î±-dicarbonyl compounds has different effects on the heat-induced aggregation of bovine serum albumin and Î²-casein. Food Chemistry, 2021, 340, 128108.	4.2	29
22	Changes in the extent and products of In vitro protein digestion during the ripening periods of Chinese dry-cured hams. Meat Science, 2021, 171, 108290.	2.7	33
23	The effects of thermal treatment on the bacterial community and quality characteristics of meatballs during storage. Food Science and Nutrition, 2021, 9, 564-573.	1.5	4
24	Glutaredoxin1 knockout promotes high-fat diet-induced obesity in male mice but not in female ones. Food and Function, 2021, 12, 7415-7427.	2.1	5
25	Casein-fed mice showed faster recovery from DSS-induced colitis than chicken-protein-fed mice. Food and Function, 2021, 12, 5806-5820.	2.1	8
26	Influence of induction cooking on the flavor of fat cover of braised pork belly. Journal of Food Science, 2021, 86, 1997-2010.	1.5	8
27	Transcriptomics and metabolomics reveal the adaption of Akkermansia muciniphila to high mucin by regulating energy homeostasis. Scientific Reports, 2021, 11, 9073.	1.6	21
28	Characterization of specific volatile components in braised pork with different tastes by SPMEâ€GC/MS and electronic nose. Journal of Food Processing and Preservation, 2021, 45, e15492.	0.9	18
29	GCÂÃ—ÂGC-ToF-MS and GC-IMS based volatile profile characterization of the Chinese dry-cured hams from different regions. Food Research International, 2021, 142, 110222.	2.9	73
30	Assessment of quality characteristics and bacterial community of modified atmosphere packaged chilled pork loins using 16S rRNA amplicon sequencing analysis. Food Research International, 2021, 145, 110412.	2.9	37
31	Chicken-eaters and pork-eaters have different gut microbiota and tryptophan metabolites. Scientific Reports, 2021, 11, 11934.	1.6	12
32	Effect of incubation temperature on the binding capacity of flavor compounds to myosin. Food Chemistry, 2021, 346, 128976.	4.2	28
33	Transcriptomic-proteomic integration: A powerful synergy to elucidate the mechanisms of meat spoilage in the cold chain. Trends in Food Science and Technology, 2021, 113, 12-25.	7.8	22
34	Ultrasonic treatment increased functional properties and in vitro digestion of actomyosin complex during meat storage. Food Chemistry, 2021, 352, 129398.	4.2	52
35	Dietary Protein From Different Sources Exerted a Great Impact on Lipid Metabolism and Mitochondrial Oxidative Phosphorylation in Rat Liver. Frontiers in Nutrition, 2021, 8, 719144.	1.6	9
36	Dietary Regulation of Oxidative Stress in Chronic Metabolic Diseases. Foods, 2021, 10, 1854.	1.9	54

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37	A quantitative method for detecting meat contamination based on specific polypeptides. Animal Bioscience, 2021, 34, 1532-1543.	0.8	2
38	White meat proteins were more conducive to hepatic antioxidative status than soybean and red meat proteins. Journal of Food Biochemistry, 2021, , e13947.	1.2	2
39	Changes of the Microbiota Composition on the Surface of Pig Carcasses during Chilling and Its Associations with Alterations in Chillerâ€™s Temperature and Air Humidity. Foods, 2021, 10, 2195.	1.9	3
40	Changes in the structure and digestibility of myoglobin treated with sodium chloride. Food Chemistry, 2021, 363, 130284.	4.2	11
41	Evaluation of spoilage indexes and bacterial community dynamics of modified atmosphere packaged super-chilled pork loins. Food Control, 2021, 130, 108383.	2.8	20
42	Effects of gellan gum and inulin on mixedâ€gel properties and molecular structure of gelatin. Food Science and Nutrition, 2021, 9, 1336-1346.	1.5	9
43	Dietary soy, pork and chicken proteins induce distinct nitrogen metabolism in rat liver. Food Chemistry Molecular Sciences, 2021, 3, 100050.	0.9	3
44	Application of ultrasound treatment for improving the quality of infant meat puree. Ultrasonics Sonochemistry, 2021, 80, 105831.	3.8	15
45	Proteomics discovery of protein biomarkers linked to yak meat tenderness as determined by labelâ€free mass spectrometry. Animal Science Journal, 2021, 92, e13669.	0.6	5
46	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. Journal of Food Measurement and Characterization, 2020, 14, 492-504.	1.6	31
47	Heatâ€induced amyloidâ€like aggregation of Î²â€lactoglobulin affected by glycation by Î±â€dicarbonyl compounds in a model study. Journal of the Science of Food and Agriculture, 2020, 100, 607-613.	1.7	8
48	Application of preheating treatment in up- and down-regulating the glycation process of dietary proteins. Food Hydrocolloids, 2020, 98, 105264.	5.6	26
49	High fat diet incorporated with meat proteins changes biomarkers of lipid metabolism, antioxidant activities, and the serum metabolomic profile in Glrx1^{âˆ’/âˆ’} mice. Food and Function, 2020, 11, 236-252.	2.1	23
50	Influence of salting process on the structure and in vitro digestibility of actomyosin. Journal of Food Science and Technology, 2020, 57, 1763-1773.	1.4	11
51	Peptidomic Investigation of the Interplay between Enzymatic Tenderization and the Digestibility of Beef Semimembranosus Proteins. Journal of Agricultural and Food Chemistry, 2020, 68, 1136-1146.	2.4	35
52	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. Ultrasonics Sonochemistry, 2020, 63, 104910.	3.8	16
53	Gut inflammation exacerbates hepatic injury in C57BL/6J mice <i>via</i> gut-vascular barrier dysfunction with high-fat-incorporated meat protein diets. Food and Function, 2020, 11, 9168-9176.	2.1	8
54	High-Fat Proteins Drive Dynamic Changes in Gut Microbiota, Hepatic Metabolome, and Endotoxemia-TLR-4-NFÎºB-Mediated Inflammation in Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 11710-11725.	2.4	32

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55	High intake of chicken and pork proteins aggravates high-fat-diet-induced inflammation and disorder of hippocampal glutamatergic system. Journal of Nutritional Biochemistry, 2020, 85, 108487.	1.9	7
56	Influence of proteolytic enzyme treatment on the changes in volatile compounds and odors of beef longissimus dorsi. Food Chemistry, 2020, 333, 127549.	4.2	24
57	Longâ€Term Intake of Pork Meat Proteins Altered the Composition of Gut Microbiota and Hostâ€Derived Proteins in the Gut Contents of Mice. Molecular Nutrition and Food Research, 2020, 64, e2000291.	1.5	18
58	Application of sensory evaluation, GC-ToF-MS, and E-nose to discriminate the flavor differences among five distinct parts of the Chinese blanched chicken. Food Research International, 2020, 137, 109669.	2.9	36
59	Synergistic enhancement of loading contents and chemical stability of lycopene distributing both inside and on the oil/water interface. Journal of Food Science, 2020, 85, 3244-3252.	1.5	2
60	Structural Changes and Evolution of Peptides During Chill Storage of Pork. Frontiers in Nutrition, 2020, 7, 151.	1.6	10
61	Effects of Casein, Chicken, and Pork Proteins on the Regulation of Body Fat and Blood Inflammatory Factors and Metabolite Patterns Are Largely Dependent on the Protein Level and Less Attributable to the Protein Source. Journal of Agricultural and Food Chemistry, 2020, 68, 9398-9407.	2.4	9
62	Dietary Proteins Regulate Serotonin Biosynthesis and Catabolism by Specific Gut Microbes. Journal of Agricultural and Food Chemistry, 2020, 68, 5880-5890.	2.4	21
63	High-Meat-Protein High-Fat Diet Induced Dysbiosis of Gut Microbiota and Tryptophan Metabolism in Wistar Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 6333-6346.	2.4	45
64	Comparing the quality characteristics and bacterial communities in meatballs with or without blown pack spoilage. LWT - Food Science and Technology, 2020, 130, 109529.	2.5	17
65	Acetylation and Phosphorylation of Proteins Affect Energy Metabolism and Pork Quality. Journal of Agricultural and Food Chemistry, 2020, 68, 7259-7268.	2.4	26
66	â€œRigidâ€•structure is a key determinant for the low digestibility of myoglobin. Food Chemistry: X, 2020, 7, 100094.	1.8	13
67	Meat Protein in High-Fat Diet Induces Adipogensis and Dyslipidemia by Altering Gut Microbiota and Endocannabinoid Dysregulation in the Adipose Tissue of Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 3933-3946.	2.4	22
68	Dietary Pattern, Gut Microbiota, and Alzheimerâ€™s Disease. Journal of Agricultural and Food Chemistry, 2020, 68, 12800-12809.	2.4	57
69	Characterization of flavor volatile compounds in sauce spareribs by gas chromatographyâ€“mass spectrometry and electronic nose. LWT - Food Science and Technology, 2020, 124, 109182.	2.5	79
70	Pork Meat Proteins Alter Gut Microbiota and Lipid Metabolism Genes in the Colon of Adaptive Immuneâ€Deficient Mice. Molecular Nutrition and Food Research, 2020, 64, e1901105.	1.5	18
71	Processing Method Altered Mouse Intestinal Morphology and Microbial Composition by Affecting Digestion of Meat Proteins. Frontiers in Microbiology, 2020, 11, 511.	1.5	20
72	Overheating induced structural changes of type I collagen and impaired the protein digestibility. Food Research International, 2020, 134, 109225.	2.9	47

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73	Effect of fermented blueberry on the oxidative stability and volatile molecule profiles of emulsion-type sausage during refrigerated storage. Asian-Australasian Journal of Animal Sciences, 2020, 33, 812-824.	2.4	9
74	The Role of Meat Protein in Generation of Oxidative Stress and Pathophysiology of Metabolic Syndromes. Food Science of Animal Resources, 2020, 40, 1-10.	1.7	12
75	Interplay between Residual Protease Activity in Commercial Lactases and the Subsequent Digestibility of Î²-Casein in a Model System. Molecules, 2019, 24, 2876.	1.7	5
76	Processed Meat Protein Promoted Inflammation and Hepatic Lipogenesis by Upregulating Nrf2/Keap1 Signaling Pathway in Glrx-Deficient Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 8794-8809.	2.4	31
77	Influence of hydrothermal treatment on the structural and digestive changes of actomyosin. Journal of the Science of Food and Agriculture, 2019, 99, 6209-6218.	1.7	15
78	Dietary Protein Sources Differentially Affect the Growth of Akkermansia muciniphila and Maintenance of the Gut Mucus Barrier in Mice. Molecular Nutrition and Food Research, 2019, 63, 1900589.	1.5	32
79	A Short-Term Feeding of Dietary Casein Increases Abundance of Lactococcus lactis and Upregulates Gene Expression Involving Obesity Prevention in Cecum of Young Rats Compared With Dietary Chicken Protein. Frontiers in Microbiology, 2019, 10, 2411.	1.5	13
80	<i>N</i>-Glycan Profile as a Tool in Qualitative and Quantitative Analysis of Meat Adulteration. Journal of Agricultural and Food Chemistry, 2019, 67, 10543-10551.	2.4	26
81	Meat proteins in a high-fat diet have a substantial impact on intestinal barriers through mucus layer and tight junction protein suppression in C57BL/6J mice. Food and Function, 2019, 10, 6903-6914.	2.1	39
82	Phenolic compounds in beer inhibit formation of polycyclic aromatic hydrocarbons from charcoal-grilled chicken wings. Food Chemistry, 2019, 294, 578-586.	4.2	47
83	Effects of Phenolic Acid Marinades on the Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Chicken Wings. Journal of Food Protection, 2019, 82, 684-690.	0.8	22
84	Effect of fatty acid on the formation of polycyclic aromatic hydrocarbons (PAHs) and the proposed formation mechanism during electric roasting. British Food Journal, 2019, 121, 3193-3207.	1.6	9
85	Front Cover: Dietary Protein Sources Differentially Affect the Growth of <i>Akkermansia muciniphila</i> and Maintenance of the Gut Mucus Barrier in Mice. Molecular Nutrition and Food Research, 2019, 63, 1970056.	1.5	0
86	Comparison of Free and Bound Advanced Glycation End Products in Food: A Review on the Possible Influence on Human Health. Journal of Agricultural and Food Chemistry, 2019, 67, 14007-14018.	2.4	63
87	Specific Microbiota Dynamically Regulate the Bidirectional Gutâ€"Brain Axis Communications in Mice Fed Meat Protein Diets. Journal of Agricultural and Food Chemistry, 2019, 67, 1003-1017.	2.4	34
88	The influence of natural antioxidants on polycyclic aromatic hydrocarbon formation in charcoal-grilled chicken wings. Food Control, 2019, 98, 34-41.	2.8	36
89	The effects of insoluble dietary fiber on myofibrillar protein gelation: Microstructure and molecular conformations. Food Chemistry, 2019, 275, 770-777.	4.2	78
90	Intake of Fish Oil Specifically Modulates Colonic Muc2 Expression in Middleâ€Aged Rats by Suppressing the Glycosylation Process. Molecular Nutrition and Food Research, 2018, 62, 1700661.	1.5	14

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91	In vitro protein digestion of pork cuts differ with muscle type. Food Research International, 2018, 106, 344-353.	2.9	28
92	Effect of Tea Marinades on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled chicken wings. Food Control, 2018, 93, 325-333.	2.8	59
93	Beef, Casein, and Soy Proteins Differentially Affect Lipid Metabolism, Triglycerides Accumulation and Gut Microbiota of High-Fat Diet-Fed C57BL/6J Mice. Frontiers in Microbiology, 2018, 9, 2200.	1.5	81
94	Purified Dietary Red and White Meat Proteins Show Beneficial Effects on Growth and Metabolism of Young Rats Compared to Casein and Soy Protein. Journal of Agricultural and Food Chemistry, 2018, 66, 9942-9951.	2.4	13
95	The effect of meat processing methods on changes in disulfide bonding and alteration of protein structures: impact on protein digestion products. RSC Advances, 2018, 8, 17595-17605.	1.7	56
96	Effects of Dietary Protein from Different Sources on Biotransformation, Antioxidation, and Inflammation in the Rat Liver. Journal of Agricultural and Food Chemistry, 2018, 66, 8584-8592.	2.4	9
97	Effect of postmortem aging time on flavor profile of stewed pork rib broth. International Journal of Food Properties, 2018, 21, 1449-1462.	1.3	13
98	Maintaining bovine satellite cells stemness through p38 pathway. Scientific Reports, 2018, 8, 10808.	1.6	94
99	In vitro protein digestibility of pork products is affected by the method of processing. Food Research International, 2017, 92, 88-94.	2.9	92
100	Oxidative and anti-oxidative status in muscle of young rats in response to six protein diets. Scientific Reports, 2017, 7, 13184.	1.6	11
101	Dietary Proteins Rapidly Altered the Microbial Composition in Rat Caecum. Current Microbiology, 2017, 74, 1447-1452.	1.0	29
102	Changes in <i>inÂvitro</i> protein digestion of retortâ€pouched pork belly during 120â€day storage. International Journal of Food Science and Technology, 2017, 52, 2684-2694.	1.3	7
103	Beef, Chicken, and Soy Proteins in Diets Induce Different Gut Microbiota and Metabolites in Rats. Frontiers in Microbiology, 2017, 8, 1395.	1.5	69
104	Application of near infrared reflectance (<scp>NIR</scp>) spectroscopy to identify potential <scp>PSE</scp> meat. Journal of the Science of Food and Agriculture, 2016, 96, 3148-3156.	1.7	19
105	The gut microbiota in young and middle-aged rats showed different responses to chicken protein in their diet. BMC Microbiology, 2016, 16, 281.	1.3	17
106	Dietary soy and meat proteins induce distinct physiological and gene expression changes in rats. Scientific Reports, 2016, 6, 20036.	1.6	45
107	Distinct physiological, plasma amino acid, and liver transcriptome responses to purified dietary beef, chicken, fish, and pork proteins in young rats. Molecular Nutrition and Food Research, 2016, 60, 1199-1205.	1.5	34
108	Physicochemical and fatty acid characteristics of stewed pork as affected by cooking method and time. International Journal of Food Science and Technology, 2016, 51, 359-369.	1.3	30

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109	Comparative proteomic analysis of longissimus dorsi muscle in immuno- and surgically castrated male pigs. Food Chemistry, 2016, 199, 885-892.	4.2	14
110	Comparative Proteomics Provides Insights into Metabolic Responses in Rat Liver to Isolated Soy and Meat Proteins. Journal of Proteome Research, 2016, 15, 1135-1142.	1.8	36
111	Intake of Meat Proteins Substantially Increased the Relative Abundance of Genus Lactobacillus in Rat Feces. PLoS ONE, 2016, 11, e0152678.	1.1	35
112	Meat, dairy and plant proteins alter bacterial composition of rat gut bacteria. Scientific Reports, 2015, 5, 15220.	1.6	130
113	Redox Regulation in Cancer Stem Cells. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-11.	1.9	124
114	A New Method for Characterizing Mechanical Properties of Meat Product under Stress-Relaxation Based on Gaussian Curve-Fitting. International Journal of Food Properties, 2015, 18, 2571-2583.	1.3	2
115	Phosphorproteome Changes of Myofibrillar Proteins at Early Post-mortem Time in Relation to Pork Quality As Affected by Season. Journal of Agricultural and Food Chemistry, 2015, 63, 10287-10294.	2.4	20
116	Discrimination of in vitro and in vivo digestion products of meat proteins from pork, beef, chicken, and fish. Proteomics, 2015, 15, 3688-3698.	1.3	90
117	Effect of Cooking on <i>in Vitro</i> Digestion of Pork Proteins: A Peptidomic Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 250-261.	2.4	88
118	Phosphoproteome analysis of sarcoplasmic and myofibrillar proteins in bovine longissimus muscle in response to postmortem electrical stimulation. Food Chemistry, 2015, 175, 197-202.	4.2	34
119	The degradation of oxytetracycline during thermal treatments of chicken and pig meat and the toxic effects of degradation products of oxytetracycline on rats. Journal of Food Science and Technology, 2015, 52, 2842-2850.	1.4	24
120	High-resolution melting analysis: a promising molecular method for meat traceability. European Food Research and Technology, 2014, 239, 473-480.	1.6	11
121	Effect of fasting on energy metabolism and tenderizing enzymes in chicken breast muscle early postmortem. Meat Science, 2013, 93, 865-872.	2.7	53
122	Meat quality and cooking attributes of thawed pork with different low field NMR T21. Meat Science, 2012, 92, 79-83.	2.7	101
123	Effect of low-voltage electrical stimulation after dressing on color stability and water holding capacity of bovine longissimus muscle. Meat Science, 2011, 88, 559-565.	2.7	26
124	Effect of Heat-Induced Changes of Connective Tissue and Collagen on Meat Texture Properties of Beef<i>Semitendinosus</i>Muscle. International Journal of Food Properties, 2011, 14, 381-396.	1.3	44
125	Effects of boning method and postmortem aging on meat quality characteristics of pork loin. Animal Science Journal, 2009, 80, 591-596.	0.6	15
126	Changes of intramuscular phospholipids and free fatty acids during the processing of Nanjing dry-cured duck. Food Chemistry, 2008, 110, 279-284.	4.2	67

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127	Prediction of yield of retail cuts for native and crossbred Chinese Yellow cattle. Animal Science Journal, 2007, 78, 440-444.	0.6	3