

Ling Han

List of Publications by Year in descending order

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Version: 2024-02-01

48
papers

989
citations

471509

17
h-index

454955

30
g-index

48
all docs

48
docs citations

48
times ranked

668
citing authors

#	ARTICLE	IF	CITATIONS
1	Dielectric barrier discharge plasma: A green method to change structure of potato starch and improve physicochemical properties of potato starch films. <i>Food Chemistry</i> , 2022, 370, 130992.	8.2	35
2	Effects of multiple freeze-thaw cycles on meat quality, nutrients, water distribution and microstructure in bovine rumen smooth muscle. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3001-3011.	2.7	4
3	Pitaya peel extract and lemon seed essential oil as effective sodium nitrite replacement in cured mutton. <i>LWT - Food Science and Technology</i> , 2022, 160, 113283.	5.2	9
4	The impact of lemon seeds oil microcapsules based on a bilayer macromolecule carrier on the storage of the beef jerky. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100838.	7.5	6
5	AMP-activated protein kinase contributes to myofibrillar protein hydrolysis in bovine skeletal muscle through postmortem mitochondrial dysfunction-induced apoptosis. <i>Journal of Food Biochemistry</i> , 2022, 46, e14028.	2.9	1
6	Metagenomic and Transcriptomic Analyses Reveal the Differences and Associations Between the Gut Microbiome and Muscular Genes in Angus and Chinese Simmental Cattle. <i>Frontiers in Microbiology</i> , 2022, 13, 815915.	3.5	7
7	The effect of postmortem pH decline rate on caspase-3 activation and tenderness of bovine skeletal muscle during aging. <i>Journal of Food Biochemistry</i> , 2022, 46, e14215.	2.9	7
8	Study on the HIF-1 α regulated by glycolytic pathways and mitochondrial function in yaks of different altitudes during postmortem aging. <i>Journal of Food Biochemistry</i> , 2022, 46, e14205.	2.9	3
9	Ultrasound-assisted thawing of frozen white yak meat: Effects on thawing rate, meat quality, nutrients, and microstructure. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105345.	8.2	77
10	Processing optimization of restructured jerky from bovine meat, heart, and liver. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15413.	2.0	1
11	Enhanced gelling performance of oxhide gelatin prepared from cowhide scrap by high pressure-assisted extraction. <i>Journal of Food Science</i> , 2021, 86, 2525-2538.	3.1	5
12	iTRAQ-mediated analysis of the relationship between proteomic changes and yak longissimus lumborum tenderness over the course of postmortem storage. <i>Scientific Reports</i> , 2021, 11, 10450.	3.3	5
13	Oxidation of myofibrillar protein and crosslinking behavior during processing of traditional air-dried yak (<i>Bos grunniens</i>) meat in relation to digestibility. <i>LWT - Food Science and Technology</i> , 2021, 142, 110984.	5.2	35
14	Active-intelligent film based on pectin from watermelon peel containing beetroot extract to monitor the freshness of packaged chilled beef. <i>Food Hydrocolloids</i> , 2021, 119, 106751.	10.7	78
15	Ultrasonication promotes extraction of antioxidant peptides from oxhide gelatin by modifying collagen molecule structure. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105738.	8.2	29
16	Changes in chilled beef packaged in starch film containing sea buckthorn pomace extract and quality changes in the film during super-chilled storage. <i>Meat Science</i> , 2021, 182, 108620.	5.5	19
17	Isolation and Identification of Polyphenols From Fresh Sweet Sorghum Stems and Their Antibacterial Mechanism Against Foodborne Pathogens. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 770726.	4.1	5
18	Phosphoproteomic analysis of longissimus lumborum of different altitude yaks. <i>Meat Science</i> , 2020, 162, 108019.	5.5	20

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19	Effect of oxidative stress on AIF α -mediated apoptosis and bovine muscle tenderness during postmortem aging. <i>Journal of Food Science</i> , 2020, 85, 77-85.	3.1	23
20	Effect of ultrasonic treatment on the quality of puffed cowhide. <i>Journal of Food Process Engineering</i> , 2020, 43, e13302.	2.9	2
21	Effects of lysosomal iron involvement in the mechanism of mitochondrial apoptosis on postmortem muscle protein degradation. <i>Food Chemistry</i> , 2020, 328, 127174.	8.2	25
22	Study of the AMP-activated Protein Kinase Role in Energy Metabolism Changes during the Postmortem Aging of Yak <i>Longissimus dorsal</i> . <i>Animals</i> , 2020, 10, 427.	2.3	8
23	Associations among adenosine monophosphate-activated protein kinase, glycolysis, muscle characteristics, and apoptosis in postmortem bovines <i>longissimus</i> muscle. <i>European Food Research and Technology</i> , 2020, 246, 971-985.	3.3	3
24	Effect of a low-voltage electrical stimulation on yak meat tenderness during postmortem aging. <i>Animal Science Journal</i> , 2020, 91, e13410.	1.4	2
25	Effect of a sea buckthorn pomace extract-esterified potato starch film on the quality and spoilage bacteria of beef jerky sold in supermarket. <i>Food Chemistry</i> , 2020, 326, 127001.	8.2	37
26	Study on the effect of CaMKK β -mediated AMPK activation on the glycolysis and the quality of different altitude postmortem bovine <i>longissimus</i> muscle. <i>Journal of Food Biochemistry</i> , 2019, 43, e13023.	2.9	10
27	Protective characterization of low dose sodium nitrite on yak meat myoglobin in a hydroxy radical oxidation environment: Fourier Transform Infrared spectroscopy and laser Micro-Raman spectroscopy. <i>LWT - Food Science and Technology</i> , 2019, 116, 108556.	5.2	12
28	Optimization of binding process for premade yak steaks using transglutaminase, sodium caseinate, and carrageenan. <i>Journal of Food Process Engineering</i> , 2019, 42, e13076.	2.9	3
29	Effects of Lysosomal Mitochondrial Apoptotic Pathway on Tenderness in Post-Mortem Bovine <i>Longissimus</i> Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4578-4587.	5.2	34
30	Chicken leg bone as a source of chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2019, 207, 191-199.	10.2	17
31	Effects of proteome changes on the tenderness of yak rumen smooth muscle during postmortem storage based on the label-free mass spectrometry. <i>Food Research International</i> , 2019, 116, 1336-1343.	6.2	20
32	Effects of aldehyde products of lipid oxidation on the color stability and metmyoglobin reducing ability of bovine <i>Longissimus</i> muscle. <i>Animal Science Journal</i> , 2018, 89, 810-816.	1.4	11
33	Proteomic and bioinformatic analysis of proteins on cooking loss in yak <i>longissimus thoracis</i> . <i>European Food Research and Technology</i> , 2018, 244, 1211-1223.	3.3	4
34	Study on the effect of reactive oxygen species-mediated oxidative stress on the activation of mitochondrial apoptosis and the tenderness of yak meat. <i>Food Chemistry</i> , 2018, 244, 394-402.	8.2	107
35	Characterization of Separation and Purification Technology and Identification of Taurine from the Bovine Liver. <i>Food Analytical Methods</i> , 2018, 11, 415-425.	2.6	5
36	Differential expression of mRNA-miRNAs related to intramuscular fat content in the <i>longissimus dorsi</i> in Xinjiang brown cattle. <i>PLoS ONE</i> , 2018, 13, e0206757.	2.5	12

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37	Quality predictive models for bovine liver during storage and changes in volatile flavors. <i>International Journal of Food Properties</i> , 2018, 21, 2452-2468.	3.0	9
38	Effect of mitochondrial cytochrome c release and its redox state on the mitochondrial-dependent apoptotic cascade reaction and tenderization of yak meat during postmortem aging. <i>Food Research International</i> , 2018, 111, 488-497.	6.2	41
39	Study on the apoptosis mediated by apoptosis-inducing-factor and influencing factors of bovine muscle during postmortem aging. <i>Food Chemistry</i> , 2018, 266, 359-367.	8.2	32
40	Study on the apoptosis mediated by cytochrome c and factors that affect the activation of bovine longissimus muscle during postmortem aging. <i>Apoptosis: an International Journal on Programmed Cell Death</i> , 2017, 22, 777-785.	4.9	32
41	Effect of mitochondrial apoptotic activation through the mitochondrial membrane permeability transition pore on yak meat tenderness during postmortem aging. <i>Food Chemistry</i> , 2017, 234, 323-331.	8.2	101
42	Development of a Flavor Fingerprint by GC-MS with Chemometric Method for Volatile Compounds of Yak and Yellow Cattle Bone Soup. <i>Food Analytical Methods</i> , 2017, 10, 943-954.	2.6	11
43	Proteome changes on water-holding capacity of yak longissimus lumborum during postmortem aging. <i>Meat Science</i> , 2016, 121, 409-419.	5.5	42
44	Nutritional Characteristics and Active Components in Liver from Wagyu—Qinchuan Cattle. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 214-220.	1.5	12
45	Isolation and enzymatic characterization of the first reported hyaluronidase from Yak (Bos) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.7	8
46	Changes in tenderness and cathepsins activity during post mortem ageing of yak meat. <i>Canadian Journal of Animal Science</i> , 2013, 93, 321-328.	1.5	21
47	Influence of Ca ²⁺ on mitochondrial apoptosis activation and yak meat tenderization during postmortem aging. <i>Canadian Journal of Animal Science</i> , 0, , 1-12.	1.5	1
48	Effect of ultrasound treatment on meat quality and connective tissue collagen of Oula Tibetan sheep meat. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0