

# Shu-Gang Li

## List of Publications by Year in descending order

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39  
papers

958  
citations

394421

19  
h-index

477307

29  
g-index

39  
all docs

39  
docs citations

39  
times ranked

688  
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation mechanism of egg white protein/Î²-Carrageenan composite film and its application to oil packaging. <i>Food Hydrocolloids</i> , 2020, 105, 105780.	10.7	69
2	Quantitative N-glycoproteomic analyses provide insights into the effects of thermal processes on egg white functional properties. <i>Food Chemistry</i> , 2021, 342, 128252.	8.2	57
3	Ovomucin may be the key protein involved in the early formation of egg-white thermal gel. <i>Food Chemistry</i> , 2022, 366, 130596.	8.2	55
4	Microwave pretreatment enhanced the properties of ovalbumin-inulin-oil emulsion gels and improved the storage stability of pomegranate seed oil. <i>Food Hydrocolloids</i> , 2021, 113, 106548.	10.7	51
5	Large-scale purification of ovalbumin using polyethylene glycol precipitation and isoelectric precipitation. <i>Poultry Science</i> , 2019, 98, 1545-1550.	3.4	41
6	Effect of hydroxyl radical-induced oxidation on the structure and heat-induced gel properties of ovalbumin. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13626.	2.0	39
7	Antioxidant Pickering emulsions stabilised by zein/tannic acid colloidal particles with low concentration. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1924-1934.	2.7	38
8	Specific binding of trivalent metal ions to Î²-carrageenan. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 350-356.	7.5	36
9	Improvement of quality and flavor of salted egg yolks by ultrasonic assisted cooking. <i>Ultrasonics Sonochemistry</i> , 2021, 75, 105579.	8.2	35
10	An easy and rapid separation method for five major proteins from egg white: Successive extraction and MALDI-TOF-MS identification. <i>Food Chemistry</i> , 2020, 315, 126207.	8.2	33
11	Damage caused by freeze-thaw treatment with liquid nitrogen on pore and fracture structures in a water-bearing coal mass. <i>Energy Science and Engineering</i> , 2020, 8, 1667-1680.	4.0	31
12	Integrated proteomic, phosphoproteomic and N-glycoproteomic analyses of chicken eggshell matrix. <i>Food Chemistry</i> , 2020, 330, 127167.	8.2	31
13	Hydroxyl radical-induced early stage oxidation improves the foaming and emulsifying properties of ovalbumin. <i>Poultry Science</i> , 2019, 98, 1047-1054.	3.4	30
14	Pomegranate seed oil stabilized with ovalbumin glycosylated by inulin: Physicochemical stability and oxidative stability. <i>Food Hydrocolloids</i> , 2020, 102, 105602.	10.7	28
15	Genome-Wide Identification and Comparative Analysis of Albumin Family in Vertebrates. <i>Evolutionary Bioinformatics</i> , 2017, 13, 117693431771608.	1.2	27
16	Physicochemical and structural characteristics of nano eggshell calcium prepared by wet ball milling. <i>LWT - Food Science and Technology</i> , 2020, 131, 109721.	5.2	25
17	Physicochemical, structural and adhesion properties of walnut protein isolate-xanthan gum composite adhesives using walnut protein modified by ethanol. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 644-653.	7.5	24
18	Proteome analysis of the almond kernel ( <i>Prunus dulcis</i> ). <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3351-3357.	3.5	23

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19	Comparative Quantitative Phosphoproteomic Analysis of the Chicken Egg during Incubation Based on Tandem Mass Tag Labeling. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13353-13361.	5.2	23
20	Study on the emulsification and oxidative stability of ovalbumin-pectin-pumpkin seed oil emulsions using ovalbumin solution prepared by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105717.	8.2	22
21	Proanthocyanidin Protects Human Embryo Hepatocytes from Fluoride-Induced Oxidative Stress by Regulating Iron Metabolism. <i>Biological Trace Element Research</i> , 2016, 169, 174-179.	3.5	19
22	Effect of AAPH oxidation on digestion characteristics of seed watermelon ( <i>Citrullus lanatus</i> var) kernels protein isolates. <i>Food Science and Human Wellness</i> , 2020, 9, 402-410.	4.9	18
23	Emulsifying and emulsion stabilizing properties of hydrolysates of high-density lipoprotein from egg yolk. <i>Food Chemistry</i> , 2022, 369, 130891.	8.2	18
24	Effects of irradiation treatment on protein structure and digestion characteristics of seed-watermelon ( <i>Citrullus lanatus</i> var.) kernel protein. <i>Food Science and Biotechnology</i> , 2020, 29, 1201-1211.	2.6	17
25	Development of zein/soluble soybean polysaccharide nanoparticle-stabilized Pickering emulsions. <i>Journal of Food Science</i> , 2021, 86, 1907-1916.	3.1	17
26	Impact of hot alkali modification conditions on secondary structure of peanut protein and embedding rate of curcumin. <i>Food Science and Human Wellness</i> , 2019, 8, 283-291.	4.9	15
27	Effect of alkaline electrolyzed water on physicochemical and structural properties of apricot protein isolate. <i>Food Science and Biotechnology</i> , 2019, 28, 15-23.	2.6	14
28	Effect of ultrasonic pretreatment on the emulsification properties of <i>Clanis Bilineata Tingtauca Mell</i> protein. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105823.	8.2	14
29	Conformational Transition of Polyelectrolyte As Influenced by Electrostatic Complexation with Protein. <i>Biomacromolecules</i> , 2016, 17, 3949-3956.	5.4	13
30	Comparative proteomic analysis of hen egg yolk plasma proteins during embryonic development. <i>Journal of Food Biochemistry</i> , 2019, 43, e13045.	2.9	13
31	Effect of NaCl on the Rheological, Structural, and Gelling Properties of Walnut Protein Isolate- $\kappa$ -Carrageenan Composite Gels. <i>Gels</i> , 2022, 8, 259.	4.5	13
32	A puzzle piece of protein N-glycosylation in chicken egg: N-glycoproteome of chicken egg vitelline membrane. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3125-3132.	7.5	12
33	Quantitative proteomics insights into gel properties changes of myofibrillar protein from <i>Procambarus clarkii</i> under cold stress. <i>Food Chemistry</i> , 2022, 372, 130935.	8.2	12
34	Molecular and structural properties of three major protein components from almond kernel. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13536.	2.0	11
35	Effects of ultrasound-assisted glycosylation on the interface and foaming characteristics of ovotransferrin. <i>Ultrasonics Sonochemistry</i> , 2022, 84, 105958.	8.2	11
36	Study on the Emulsifying Properties of Pomegranate Peel Pectin from Different Cultivation Areas. <i>Molecules</i> , 2019, 24, 1819.	3.8	9

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37	Omics analysis of holoproteins and modified proteins of quail egg. Food Chemistry, 2020, 326, 126983.	8.2	9
38	Tannic acid enhanced the emulsion stability, rheology and interface characteristics of <i>Clanis Bilineata Tingtauica Mell</i> protein stabilised oil-in-water emulsion. International Journal of Food Science and Technology, 2022, 57, 5228-5238.	2.7	5
39	Experimental Study on Reasonable Spacing after Carbon Dioxide Presplitting in Low-Permeability Coal Seam. Advances in Civil Engineering, 2021, 2021, 1-12.	0.7	0