Meihu

List of Publications by Year
in descending order

18	607	566801 15	839053 18
papers	citations	h-index	g-index

18	18	18	642
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of microwave-assisted phosphorylation modification on the structural and foaming properties of egg white powder. LWT - Food Science and Technology, 2018, 97, 151-156.	2.5	87
2	Structure-property of crosslinked chitosan/silica composite films modified by genipin and glutaraldehyde under alkaline conditions. Carbohydrate Polymers, 2019, 215, 348-357.	5.1	81
3	Impact of ultrasound treatment on the foaming and physicochemical properties of egg white during cold storage. LWT - Food Science and Technology, 2019, 113, 108303.	2.5	64
4	N-Glycoproteomic Analysis of Chicken Egg Yolk. Journal of Agricultural and Food Chemistry, 2018, 66, 11510-11516.	2.4	60
5	Influence of nanosilica on inner structure and performance of chitosan based films. Carbohydrate Polymers, 2019, 212, 421-429.	5.1	46
6	A magnetic relaxation switching and visual dual-mode sensor for selective detection of Hg2+ based on aptamers modified Au@Fe3O4 nanoparticles. Journal of Hazardous Materials, 2020, 388, 121728.	6.5	40
7	Effect of hydroxyl radical-induced oxidation on the structure and heat-induced gel properties of ovalbumin. Journal of Food Processing and Preservation, 2018, 42, e13626.	0.9	39
8	SPME-GC-MS & metal oxide E-Nose 18 sensors to validate the possible interactions between bio-active terpenes and egg yolk volatiles. Food Research International, 2019, 125, 108611.	2.9	29
9	A simple method for isolating chicken egg yolk immunoglobulin using effective delipidation solution and ammonium sulfate. Poultry Science, 2015, 94, 104-110.	1.5	24
10	Calcium binding characteristics and structural changes of phosvitin. Journal of Inorganic Biochemistry, 2016, 159, 76-81.	1.5	24
11	Proteome analysis of the almond kernel (Prunus dulcis). Journal of the Science of Food and Agriculture, 2016, 96, 3351-3357.	1.7	23
12	Study of high pressure carbon dioxide on the physicochemical, interfacial and rheological properties of liquid whole egg. Food Chemistry, 2021, 337, 127989.	4.2	21
13	Hen egg white ovomacroglobulin promotes fibroblast migration via mediating cell adhesion and cytoskeleton. Journal of the Science of Food and Agriculture, 2016, 96, 3188-3194.	1.7	17
14	Hen egg yolk phosvitin stimulates osteoblast differentiation in the absence of ascorbic acid. Journal of the Science of Food and Agriculture, 2017, 97, 4532-4538.	1.7	17
15	High Density Lipoprotein from Egg Yolk (EYHDL) Improves Dyslipidemia by Mediating Fatty Acids Metabolism in High Fat Diet-induced Obese Mice. Food Science of Animal Resources, 2019, 39, 179-196.	1.7	15
16	Molecular and structural properties of three major protein components from almond kernel. Journal of Food Processing and Preservation, 2018, 42, e13536.	0.9	11
17	Nitroso-hemoglobin Increased the Color Stability and Inhibited the Pathogenic Bacteria in a Minced Beef Model: A Combined Low-field NMR Study. Food Science of Animal Resources, 2019, 39, 704-724.	1.7	7
18	Simulation analysis and freshness prediction of eggs laid at room temperature. Journal of the Science of Food and Agriculture, 2022, 102, 4707-4713.	1.7	2