

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

17 papers	363 citations	12 h-index	18 g-index
18 ext. papers	493 ext. citations	5.5 avg, IF	4.04 L-index

#	Paper	IF	Citations
17	Effect of microwave-assisted phosphorylation modification on the structural and foaming properties of egg white powder. <i>LWT - Food Science and Technology</i> , 2018 , 97, 151-156	5.4	52
16	N-Glycoproteomic Analysis of Chicken Egg Yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11510-11516	5.7	46
15	Structure-property of crosslinked chitosan/silica composite films modified by genipin and glutaraldehyde under alkaline conditions. <i>Carbohydrate Polymers</i> , 2019 , 215, 348-357	10.3	41
14	Impact of ultrasound treatment on the foaming and physicochemical properties of egg white during cold storage. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108303	5.4	32
13	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	2.1	29
12	Influence of nanosilica on inner structure and performance of chitosan based films. <i>Carbohydrate Polymers</i> , 2019 , 212, 421-429	10.3	24
11	A magnetic relaxation switching and visual dual-mode sensor for selective detection of Hg based on aptamers modified Au@FeO nanoparticles. <i>Journal of Hazardous Materials</i> , 2020 , 388, 121728	12.8	21
10	SPME-GC-MS & metal oxide E-Nose 18 sensors to validate the possible interactions between bio-active terpenes and egg yolk volatiles. <i>Food Research International</i> , 2019 , 125, 108611	7	18
9	Calcium binding characteristics and structural changes of phosvitin. <i>Journal of Inorganic Biochemistry</i> , 2016 , 159, 76-81	4.2	17
8	A simple method for isolating chicken egg yolk immunoglobulin using effective delipidation solution and ammonium sulfate. <i>Poultry Science</i> , 2015 , 94, 104-110	3.9	17
7	Hen egg white ovomacroglobulin promotes fibroblast migration via mediating cell adhesion and cytoskeleton. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3188-94	4.3	13
6	Proteome analysis of the almond kernel (<i>Prunus dulcis</i>). <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3351-7	4.3	13
5	Hen egg yolk phosvitin stimulates osteoblast differentiation in the absence of ascorbic acid. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4532-4538	4.3	10
4	High Density Lipoprotein from Egg Yolk (EYHDL) Improves Dyslipidemia by Mediating Fatty Acids Metabolism in High Fat Diet-induced Obese Mice. <i>Food Science of Animal Resources</i> , 2019 , 39, 179-196	3.2	10
3	Study of high pressure carbon dioxide on the physicochemical, interfacial and rheological properties of liquid whole egg. <i>Food Chemistry</i> , 2021 , 337, 127989	8.5	8
2	Nitroso-hemoglobin Increased the Color Stability and Inhibited the Pathogenic Bacteria in a Minced Beef Model: A Combined Low-field NMR Study. <i>Food Science of Animal Resources</i> , 2019 , 39, 704-724	3.2	7
1	Molecular and structural properties of three major protein components from almond kernel. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13536	2.1	5

