Meihu

List of Publications by Year in Descending Order

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	Study of high pressure carbon dioxide on the physicochemical, interfacial and rheological properties of liquid whole egg. *Food Chemistry*, **2021**, 337, 127989	8.5	8
16	A magnetic relaxation switching and visual dual-mode sensor for selective detection of Hg based on aptamers modified Au@FeO nanoparticles. *Journal of Hazardous Materials*, **2020**, 388, 121728	12.8	21
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	3.2	10
14	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	7	18
13	Impact of ultrasound treatment on the foaming and physicochemical properties of egg white during cold storage. *LWT - Food Science and Technology*, **2019**, 113, 108303	5.4	32
12	Structure-property of crosslinked chitosan/silica composite films modified by genipin and glutaraldehyde under alkaline conditions. *Carbohydrate Polymers*, **2019**, 215, 348-357	10.3	41
11	Influence of nanosilica on inner structure and performance of chitosan based films. *Carbohydrate Polymers*, **2019**, 212, 421-429	10.3	24
10	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	3.2	7
9	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	2.1	29
8	Molecular and structural properties of three major protein components from almond kernel. *Journal of Food Processing and Preservation*, **2018**, 42, e13536	2.1	5
7	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	5.4	52
6	N-Glycoproteomic Analysis of Chicken Egg Yolk. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 11510-11516	5.7	46
5	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	4.3	10
4	Calcium binding characteristics and structural changes of phosvitin. *Journal of Inorganic Biochemistry*, **2016**, 159, 76-81	4.2	17
3	Hen egg white ovomacroglobulin promotes fibroblast migration via mediating cell adhesion and cytoskeleton. *Journal of the Science of Food and Agriculture*, **2016**, 96, 3188-94	4.3	13
2	Proteome analysis of the almond kernel (Prunus dulcis). *Journal of the Science of Food and Agriculture*, **2016**, 96, 3351-7	4.3	13
1	A simple method for isolating chicken egg yolk immunoglobulin using effective delipidation solution and ammonium sulfate. *Poultry Science*, **2015**, 94, 104-10	3.9	17