

# Yinglian Zhu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3179739/publications.pdf>

Version: 2024-02-01

18  
papers

315  
citations

933447

10  
h-index

888059

17  
g-index

18  
all docs

18  
docs citations

18  
times ranked

354  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioaccumulation of cadmium by growing <i>Zygosaccharomyces rouxii</i> and <i>Saccharomyces cerevisiae</i> . <i>Bioresource Technology</i> , 2014, 155, 116-121.	9.6	43
2	The antibacterial mechanism of ultrasound in combination with sodium hypochlorite in the control of <i>Escherichia coli</i> . <i>Food Research International</i> , 2020, 129, 108887.	6.2	43
3	Partial replacement of nitrite with a novel probiotic <i>Lactobacillus plantarum</i> on nitrate, color, biogenic amines and gel properties of Chinese fermented sausages. <i>Food Research International</i> , 2020, 137, 109351.	6.2	42
4	Antifungal properties and AFB1 detoxification activity of a new strain of <i>Lactobacillus plantarum</i> . <i>Journal of Hazardous Materials</i> , 2021, 414, 125569.	12.4	27
5	Calcium affects glucoraphanin metabolism in broccoli sprouts under ZnSO <sub>4</sub> stress. <i>Food Chemistry</i> , 2021, 334, 127520.	8.2	25
6	Antibacterial Activity and Mechanism of Lacidophilin From <i>Lactobacillus pentosus</i> Against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Frontiers in Microbiology</i> , 2020, 11, 582349.	3.5	18
7	Rapid Detection of <i>Enterobacter Sakazakii</i> in milk Powder using amino modified chitosan immunomagnetic beads. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 615-622.	7.5	15
8	Resveratrol-loaded hollow kafirin nanoparticles via gallic acid crosslinking: An evaluation compared with their solid and non-crosslinked counterparts. <i>Food Research International</i> , 2020, 135, 109308.	6.2	13
9	Transcriptome analysis reveals the molecular mechanisms of the novel <i>Lactobacillus pentosus</i> pentocin against <i>Bacillus cereus</i> . <i>Food Research International</i> , 2022, 151, 110840.	6.2	13
10	Thermosonication and inactivation of viable putative non-culturable <i>Lactobacillus acetotolerans</i> in beer. <i>Journal of the Institute of Brewing</i> , 2019, 125, 75-82.	2.3	12
11	A composite chitosan derivative nanoparticle to stabilize a W1/O/W2 emulsion: Preparation and characterization. <i>Carbohydrate Polymers</i> , 2021, 256, 117533.	10.2	11
12	Effects of partial replacement of sodium nitrite with <i>Lactobacillus pentosus</i> inoculation on quality of fermented sausages. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13932.	2.0	10
13	Effect of ripening with <i>Penicillium roqueforti</i> on texture, microstructure, water distribution and volatiles of chicken breast meat. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1550-1557.	2.7	10
14	Beneficial effects of Jerusalem artichoke powder and olive oil as animal fat replacers and natural healthy compound sources in Harbin dry sausages. <i>Poultry Science</i> , 2020, 99, 7147-7158.	3.4	10
15	Isolation of Antibacterial, Nitrosylmyoglobin Forming Lactic Acid Bacteria and Their Potential Use in Meat Processing. <i>Frontiers in Microbiology</i> , 2020, 11, 1315.	3.5	8
16	The characteristics of gelation of myofibrillar proteins combined with salt soluble <i>Rhodotorula glutinis</i> proteins by enzymatic crosslinking. <i>Food Chemistry</i> , 2021, 343, 128505.	8.2	8
17	Complete Replacement of Nitrite With a <i>Lactobacillus fermentum</i> on the Quality and Safety of Chinese Fermented Sausages. <i>Frontiers in Microbiology</i> , 2021, 12, 704302.	3.5	5
18	Effect of Fermentation with Two Molds on Characteristics of Chicken Meat. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	2.6	2