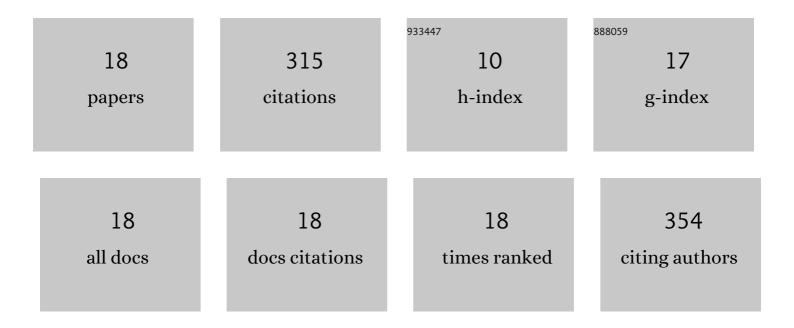
## Yinglian Zhu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3179739/publications.pdf Version: 2024-02-01



УІЛСЦАЛ 7НЦ

| #  | Article   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Transcriptome analysis reveals the molecular mechanisms of the novel Lactobacillus pentosus pentocin against Bacillus cereus. Food Research International, 2022, 151, 110840.   | 6.2  | 13        |
| 2  | Calcium affects glucoraphanin metabolism in broccoli sprouts under ZnSO4 stress. Food Chemistry,<br>2021, 334, 127520.  | 8.2  | 25        |
| 3  | The characteristics of gelation of myofibrillar proteins combined with salt soluble Rhodotorula glutinis proteins by enzymatic crosslinking. Food Chemistry, 2021, 343, 128505.   | 8.2  | 8         |
| 4  | Effect of Fermentation with Two Molds on Characteristics of Chicken Meat. Journal of Food Quality, 2021, 2021, 1-9.   | 2.6  | 2         |
| 5  | A composite chitosan derivative nanoparticle to stabilize a W1/O/W2 emulsion: Preparation and characterization. Carbohydrate Polymers, 2021, 256, 117533.   | 10.2 | 11        |
| 6  | Antifungal properties and AFB1 detoxification activity of a new strain of Lactobacillus plantarum.<br>Journal of Hazardous Materials, 2021, 414, 125569.  | 12.4 | 27        |
| 7  | Complete Replacement of Nitrite With a Lactobacillus fermentum on the Quality and Safety of Chinese<br>Fermented Sausages. Frontiers in Microbiology, 2021, 12, 704302.   | 3.5  | 5         |
| 8  | The antibacterial mechanism of ultrasound in combination with sodium hypochlorite in the control of Escherichia coli. Food Research International, 2020, 129, 108887.   | 6.2  | 43        |
| 9  | Antibacterial Activity and Mechanism of Lacidophilin From Lactobacillus pentosus Against<br>Staphylococcus aureus and Escherichia coli. Frontiers in Microbiology, 2020, 11, 582349.  | 3.5  | 18        |
| 10 | Beneficial effects of Jerusalem artichoke powder and olive oil as animal fat replacers and natural healthy compound sources in Harbin dry sausages. Poultry Science, 2020, 99, 7147-7158.                                   | 3.4  | 10        |
| 11 | Resveratrol-loaded hollow kafirin nanoparticles via gallic acid crosslinking: An evaluation compared with their solid and non-crosslinked counterparts. Food Research International, 2020, 135, 109308.                     | 6.2  | 13        |
| 12 | Partial replacement of nitrite with a novel probiotic Lactobacillus plantarum on nitrate, color,<br>biogenic amines and gel properties of Chinese fermented sausages. Food Research International, 2020,<br>137, 109351.    | 6.2  | 42        |
| 13 | Isolation of Antibacterial, Nitrosylmyoglobin Forming Lactic Acid Bacteria and Their Potential Use in<br>Meat Processing. Frontiers in Microbiology, 2020, 11, 1315.  | 3.5  | 8         |
| 14 | Thermosonication and inactivation of viable putative non-culturable <i>Lactobacillus acetotolerans</i> in beer. Journal of the Institute of Brewing, 2019, 125, 75-82.  | 2.3  | 12        |
| 15 | Effects of partial replacement of sodium nitrite with Lactobacillus pentosus inoculation on quality of fermented sausages. Journal of Food Processing and Preservation, 2019, 43, e13932.                                   | 2.0  | 10        |
| 16 | Effect of ripening with <i>Penicillium roqueforti</i> on texture, microstructure, water distribution<br>and volatiles of chicken breast meat. International Journal of Food Science and Technology, 2019, 54,<br>1550-1557. | 2.7  | 10        |
| 17 | Rapid Detection of Enterobacter Sakazakii in milk Powder using amino modified chitosan<br>immunomagnetic beads. International Journal of Biological Macromolecules, 2016, 93, 615-622.                                      | 7.5  | 15        |
| 18 | Bioaccumulation of cadmium by growing Zygosaccharomyces rouxii and Saccharomyces cerevisiae.<br>Bioresource Technology, 2014, 155, 116-121.   | 9.6  | 43        |