Yinglian Zhu

List of Publications by Year
in descending order

18	315	933447 10	888059 17
papers	citations	h-index	g-index

18	18	18	354
all docs	docs citations	times ranked	citing authors

#	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, 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. 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 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 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, biogenic amines and gel properties of Chinese fermented sausages. Food Research International, 2020, 137, 109351.	6.2	42
13	Isolation of Antibacterial, Nitrosylmyoglobin Forming Lactic Acid Bacteria and Their Potential Use in Meat Processing. Frontiers in Microbiology, 2020, 11, 1315.	3.5	8
14	Thermosonication and inactivation of viable putative non-culturableLactobacillus acetotoleransin 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 Penicillium roqueforti on texture, microstructure, water distribution and volatiles of chicken breast meat. International Journal of Food Science and Technology, 2019, 54, 1550-1557.	2.7	10
17	Rapid Detection of Enterobacter Sakazakii in milk Powder using amino modified chitosan 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. Bioresource Technology, 2014, 155, 116-121.	9.6	43