

Youling L Xiong

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207
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212
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11,535
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L-index

#	Paper	IF	Citations
207	Antioxidant activity of zein hydrolysates in a liposome system and the possible mode of action. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6059-68	5.7	284
206	Reducing, radical scavenging, and chelation properties of in vitro digests of alcalase-treated zein hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2714-21	5.7	259
205	Structural and emulsifying properties of soy protein isolate subjected to acid and alkaline pH-shifting processes. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7576-83	5.7	238
204	Natural antioxidants as food and feed additives to promote health benefits and quality of meat products: A review. <i>Meat Science</i> , 2016 , 120, 107-117	6.4	238
203	Chlorogenic acid-mediated gel formation of oxidatively stressed myofibrillar protein. <i>Food Chemistry</i> , 2015 , 180, 235-243	8.5	234
202	Inhibition of lipid oxidation in cooked beef patties by hydrolyzed potato protein is related to its reducing and radical scavenging ability. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 9186-92	5.7	219
201	Antioxidant activity of peptide fractions from whey protein hydrolysates as measured by electron spin resonance. <i>Food Chemistry</i> , 2009 , 113, 196-201	8.5	195
200	Whey and soy protein hydrolysates inhibit lipid oxidation in cooked pork patties. <i>Meat Science</i> , 2003 , 64, 259-63	6.4	175
199	Fractionation and characterisation for antioxidant activity of hydrolysed whey protein. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1908-1918	4.3	166
198	Rheological and microstructural properties of porcine myofibrillar protein-lipid emulsion composite gels. <i>Journal of Food Science</i> , 2009 , 74, E207-17	3.4	162
197	Concentration effects of hydroxyl radical oxidizing systems on biochemical properties of porcine muscle myofibrillar protein. <i>Food Chemistry</i> , 2007 , 101, 1239-1246	8.5	150
196	Peptide fractionation and free radical scavenging activity of zein hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 587-93	5.7	146
195	Electrophoretic pattern, thermal denaturation, and in vitro digestibility of oxidized myosin. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 624-30	5.7	142
194	Variation in the cross-linking pattern of porcine myofibrillar protein exposed to three oxidative environments. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 153-9	5.7	131
193	Biochemical changes in myofibrillar protein isolates exposed to three oxidizing systems. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4445-51	5.7	127
192	pH Shifting alters solubility characteristics and thermal stability of soy protein isolate and its globulin fractions in different pH, salt concentration, and temperature conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8035-42	5.7	121
191	Chemical, physical, and functional properties of oxidized turkey white muscle myofibrillar proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 186-189	5.7	121

190	Myofibrillar protein from different muscle fiber types: implications of biochemical and functional properties in meat processing. <i>Critical Reviews in Food Science and Nutrition</i> , 1994 , 34, 293-320	11.5	121
189	Hydroxyl radical and ferryl-generating systems promote gel network formation of myofibrillar protein. <i>Journal of Food Science</i> , 2010 , 75, C215-21	3.4	120
188	Emulsifying and foaming properties of transglutaminase-treated wheat gluten hydrolysate as influenced by pH, temperature and salt. <i>Food Hydrocolloids</i> , 2009 , 23, 72-81	10.6	119
187	Antimicrobial activities of spice extracts against pathogenic and spoilage bacteria in modified atmosphere packaged fresh pork and vacuum packaged ham slices stored at 4°C. <i>Meat Science</i> , 2009 , 81, 686-92	6.4	119
186	Inhibition of Protein and Lipid Oxidation in Beef Heart Surimi-like Material by Antioxidants and Combinations of pH, NaCl, and Buffer Type in the Washing Media. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 119-125	5.7	118
185	Antioxidant and emulsifying properties of potato protein hydrolysate in soybean oil-in-water emulsions. <i>Food Chemistry</i> , 2010 , 120, 101-108	8.5	117
184	Effect of transglutaminase-induced cross-linking on gelation of myofibrillar/soy protein mixtures. <i>Meat Science</i> , 2003 , 65, 899-907	6.4	112
183	Plant protein-based alternatives of reconstructed meat: Science, technology, and challenges. <i>Trends in Food Science and Technology</i> , 2020 , 102, 51-61	15.3	109
182	Fractionation and evaluation of radical-scavenging peptides from in vitro digests of buckwheat protein. <i>Food Chemistry</i> , 2010 , 118, 582-588	8.5	97
181	Extreme pH treatments enhance the structure-reinforcement role of soy protein isolate and its emulsions in pork myofibrillar protein gels in the presence of microbial transglutaminase. <i>Meat Science</i> , 2013 , 93, 469-76	6.4	96
180	Konjac flour improved textural and water retention properties of transglutaminase-mediated, heat-induced porcine myofibrillar protein gel: Effect of salt level and transglutaminase incubation. <i>Meat Science</i> , 2009 , 81, 565-72	6.4	94
179	Decreased gelling and emulsifying properties of myofibrillar protein from repeatedly frozen-thawed porcine longissimus muscle are due to protein denaturation and susceptibility to aggregation. <i>Meat Science</i> , 2010 , 85, 481-6	6.4	92
178	Thermal Aggregation of β -Lactoglobulin: Effect of pH, Ionic Environment, and Thiol Reagent. <i>Journal of Dairy Science</i> , 1993 , 76, 70-77	4	91
177	Oxidation-induced unfolding facilitates Myosin cross-linking in myofibrillar protein by microbial transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 8020-7	5.7	90
176	Biochemical susceptibility of myosin in chicken myofibrils subjected to hydroxyl radical oxidizing systems. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4303-7	5.7	90
175	Dietary antioxidant supplementation enhances lipid and protein oxidative stability of chicken broiler meat through promotion of antioxidant enzyme activity. <i>Poultry Science</i> , 2014 , 93, 1561-70	3.9	89
174	Role of myofibrillar proteins in water-binding in brine-enhanced meats. <i>Food Research International</i> , 2005 , 38, 281-287	7	89
173	Dual Role (Anti- and Pro-oxidant) of Gallic Acid in Mediating Myofibrillar Protein Gelation and Gel in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3054-61	5.7	87

172	Interfacial structural role of pH-shifting processed pea protein in the oxidative stability of oil/water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1683-91	5.7	86
171	Protein oxidation enhances hydration but suppresses water-holding capacity in porcine longissimus muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 10697-704	5.7	82
170	Production of cured meat color in nitrite-free Harbin red sausage by <i>Lactobacillus fermentum</i> fermentation. <i>Meat Science</i> , 2007 , 77, 593-8	6.4	78
169	Antioxidant activity of spice extracts in a liposome system and in cooked pork patties and the possible mode of action. <i>Meat Science</i> , 2010 , 85, 772-8	6.4	77
168	Interaction of Whey Proteins with Phenolic Derivatives Under Neutral and Acidic pH Conditions. <i>Journal of Food Science</i> , 2017 , 82, 409-419	3.4	74
167	Physicochemical Changes in Prawns (<i>Machrobrachium rosenbergii</i>) Subjected to Multiple Freeze-Thaw Cycles. <i>Journal of Food Science</i> , 1997 , 62, 123-127	3.4	71
166	Myofibrillar Protein Gelation: Viscoelastic Changes Related to Heating Procedures. <i>Journal of Food Science</i> , 1994 , 59, 734-738	3.4	71
165	Processing, Nutrition, and Functionality of Hempseed Protein: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 936-952	16.4	70
164	Role of disulphide linkages between protein-coated lipid droplets and the protein matrix in the rheological properties of porcine myofibrillar protein-peanut oil emulsion composite gels. <i>Meat Science</i> , 2011 , 88, 384-90	6.4	68
163	A COMPARISON OF THE RHEOLOGICAL CHARACTERISTICS OF DIFFERENT FRACTIONS OF CHICKEN MYOFIBRILLAR PROTEINS ¹ . <i>Journal of Food Biochemistry</i> , 1992 , 16, 217-227	3.3	65
162	Enhanced physicochemical properties of chitosan/whey protein isolate composite film by sodium laurate-modified TiO ₂ nanoparticles. <i>Carbohydrate Polymers</i> , 2016 , 138, 59-65	10.3	62
161	Antioxidant and bile acid binding activity of buckwheat protein in vitro digests. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 4372-80	5.7	62
160	Role of β -conglycinin and glycinin subunits in the pH-shifting-induced structural and physicochemical changes of soy protein isolate. <i>Journal of Food Science</i> , 2011 , 76, C293-302	3.4	61
159	Emulsified Milkfat Effects on Rheology of Acid-Induced Milk Gels. <i>Journal of Food Science</i> , 1991 , 56, 920-925	3.4	61
158	Surface properties of heat-induced soluble soy protein aggregates of different molecular masses. <i>Journal of Food Science</i> , 2015 , 80, C279-87	3.4	59
157	Effect of dietary ractopamine on tenderness and postmortem protein degradation of pork muscle. <i>Meat Science</i> , 2006 , 73, 600-4	6.4	59
156	Intake of Oxidized Proteins and Amino Acids and Causative Oxidative Stress and Disease: Recent Scientific Evidences and Hypotheses. <i>Journal of Food Science</i> , 2019 , 84, 387-396	3.4	58
155	Inhibition of Lipid Oxidation in Oil-in-Water Emulsions by Interface-Adsorbed Myofibrillar Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8896-904	5.7	55

154	Chemical Stability of Antioxidant-Washed Beef Heart Surimi During Frozen Storage. <i>Journal of Food Science</i> , 1997 , 62, 939-991	3.4	54
153	Rheology and microstructure of myofibrillar protein-plant lipid composite gels: Effect of emulsion droplet size and membrane type. <i>Journal of Food Engineering</i> , 2011 , 106, 318-324	6	53
152	Oxidatively induced chemical changes and interactions of mixed myosin, β -lactoglobulin and soy 7S globulin. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1601-1607	4.3	53
151	Characteristics and functional properties of buckwheat protein-sugar Schiff base complexes. <i>LWT - Food Science and Technology</i> , 2013 , 51, 397-404	5.4	52
150	Contribution of Lipid and Protein Oxidation to Rheological Differences between Chicken White and Red Muscle Myofibrillar Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1996 , 44, 779-784	5.7	52
149	Viscoelastic Properties of Myofibrillar Protein-Polysaccharide Composite Gels. <i>Journal of Food Science</i> , 1993 , 58, 164-167	3.4	52
148	Oxidative modification of amino acids in porcine myofibrillar protein isolates exposed to three oxidizing systems. <i>Food Chemistry</i> , 2007 , 103, 607-616	8.5	51
147	Tenderness and oxidative stability of post-mortem muscles from mature cows of various ages. <i>Meat Science</i> , 2007 , 77, 105-113	6.4	50
146	Heating-Aided pH Shifting Modifies Hemp Seed Protein Structure, Cross-Linking, and Emulsifying Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10827-10834	5.7	50
145	Interfacial properties of whey protein foams as influenced by preheating and phenolic binding at neutral pH. <i>Food Hydrocolloids</i> , 2018 , 82, 379-387	10.6	49
144	Protection of lung fibroblast MRC-5 cells against hydrogen peroxide-induced oxidative damage by 0.1-2.8 kDa antioxidative peptides isolated from whey protein hydrolysate. <i>Food Chemistry</i> , 2012 , 135, 540-7	8.5	48
143	Changes in structural characteristics of antioxidative soy protein hydrolysates resulting from scavenging of hydroxyl radicals. <i>Journal of Food Science</i> , 2013 , 78, C152-9	3.4	48
142	Hydroxyl Radical-Stressed Whey Protein Isolate: Chemical and Structural Properties. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2454-2461	5.1	47
141	Antioxidant and emulsifying properties of alcalase-hydrolyzed potato proteins in meat emulsions with different fat concentrations. <i>Meat Science</i> , 2009 , 83, 24-30	6.4	47
140	Gelation of Beef Heart Surimi as Affected by Antioxidants. <i>Journal of Food Science</i> , 1996 , 61, 707-711	3.4	47
139	Two efficient nitrite-reducing Lactobacillus strains isolated from traditional fermented pork (Nanx Wudl) as competitive starter cultures for Chinese fermented dry sausage. <i>Meat Science</i> , 2016 , 121, 302-309	6.4	47
138	Effects of freezing and thawing methods and storage time on thermal properties of freshwater prawns (<i>Macrobrachium rosenbergii</i>). <i>Journal of the Science of Food and Agriculture</i> , 1997 , 75, 37-44	4.3	46
137	Thermally Induced Interactions and Gelation of Combined Myofibrillar Protein from White and Red Broiler Muscles. <i>Journal of Food Science</i> , 1992 , 57, 581-585	3.4	46

136	Effects of (-)-epigallocatechin-3-gallate incorporation on the physicochemical and oxidative stability of myofibrillar protein-soybean oil emulsions. <i>Food Chemistry</i> , 2018 , 245, 439-445	8.5	46
135	A pH shift approach to the improvement of interfacial properties of plant seed proteins. <i>Current Opinion in Food Science</i> , 2018 , 19, 50-56	9.8	45
134	Structural modification of myofibrillar proteins by high-pressure processing for functionally improved, value-added, and healthy muscle gelled foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2981-3003	11.5	45
133	Comparative time-course of lipid and myofibrillar protein oxidation in different biphasic systems under hydroxyl radical stress. <i>Food Chemistry</i> , 2018 , 243, 231-238	8.5	45
132	Mass spectrometric evidence of malonaldehyde and 4-hydroxynonenal adductions to radical-scavenging soy peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9727-36	5.7	45
131	Chromatographic separation and tandem MS identification of active peptides in potato protein hydrolysate that inhibit autoxidation of soybean oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8825-32	5.7	44
130	Inhibition of lipid oxidation and rancidity in precooked pork patties by radical-scavenging licorice (<i>Glycyrrhiza glabra</i>) extract. <i>Journal of Food Science</i> , 2013 , 78, C1686-94	3.4	43
129	Structure-modifying alkaline and acidic pH-shifting processes promote film formation of soy proteins. <i>Food Chemistry</i> , 2012 , 132, 1944-1950	8.5	43
128	Super-chilling (-0.7°C) with high-CO ₂ packaging inhibits biochemical changes of microbial origin in catfish (<i>Clarias gariepinus</i>) muscle during storage. <i>Food Chemistry</i> , 2016 , 206, 182-90	8.5	42
127	Influence of storage temperature and duration on lipid and protein oxidation and flavour changes in frozen pork dumpling filler. <i>Meat Science</i> , 2013 , 95, 295-301	6.4	42
126	Reduction of the fat content of battered and breaded fish balls during deep-fat frying using fermented bamboo shoot dietary fiber. <i>LWT - Food Science and Technology</i> , 2016 , 73, 425-431	5.4	40
125	The effect of protein oxidation on hydration and water-binding in pork packaged in an oxygen-enriched atmosphere. <i>Meat Science</i> , 2014 , 97, 181-8	6.4	40
124	Inhibition of oxidation during washing improves the functionality of bovine cardiac myofibrillar protein.. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 2267-2271	5.7	40
123	Oxidation promotes cross-linking but impairs film-forming properties of whey proteins. <i>Journal of Food Engineering</i> , 2013 , 115, 11-19	6	39
122	Synergistic inhibition of lipid oxidation by pea protein hydrolysate coupled with licorice extract in a liposomal model system. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8452-61	5.7	39
121	Hydrolyzed wheat gluten suppresses transglutaminase-mediated gelation but improves emulsification of pork myofibrillar protein. <i>Meat Science</i> , 2008 , 80, 535-44	6.4	39
120	Salt- and pyrophosphate-induced structural changes in myofibrils from chicken red and white muscles. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1176-1182	4.3	39
119	Protein Denaturation and Functionality Losses 1997 , 111-140		39

118	Oxidative changes and weakened gelling ability of salt-extracted protein are responsible for textural losses in dumpling meat fillings during frozen storage. <i>Food Chemistry</i> , 2015 , 185, 459-69	8.5	38
117	Protein oxidation at different salt concentrations affects the cross-linking and gelation of pork myofibrillar protein catalyzed by microbial transglutaminase. <i>Journal of Food Science</i> , 2013 , 78, C823-31	3.4	37
116	Gelation of Chicken Muscle Myofibrillar Proteins Treated with Protease Inhibitors and Phosphates. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 3437-3442	5.7	37
115	Antimicrobial activity of several herb and spice extracts in culture medium and in vacuum-packaged pork. <i>Journal of Food Protection</i> , 2007 , 70, 641-7	2.5	37
114	Identification of Cross-linking Site(s) of Myosin Heavy Chains in Oxidatively Stressed Chicken Myofibrils. <i>Journal of Food Science</i> , 2006 , 71, C196-C199	3.4	37
113	Interaction and Functionality of Mixed Myofibrillar and Enzyme-hydrolyzed Soy Proteins. <i>Journal of Food Science</i> , 2003 , 68, 803-809	3.4	37
112	Dietary linseed oil supplemented with organic selenium improved the fatty acid nutritional profile, muscular selenium deposition, water retention, and tenderness of fresh pork. <i>Meat Science</i> , 2017 , 131, 99-106	6.4	35
111	Effects of sodium pyrophosphate coupled with catechin on the oxidative stability and gelling properties of myofibrillar protein. <i>Food Hydrocolloids</i> , 2020 , 104, 105722	10.6	35
110	Identification of restricting factors that inhibit swelling of oxidized myofibrils during brine irrigation. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 10999-1007	5.7	35
109	Textural Properties of Pork Frankfurters Containing Thermally/Enzymatically Modified Soy Proteins. <i>Journal of Food Science</i> , 2003 , 68, 1220-1224	3.4	35
108	High pressure homogenization combined with pH shift treatment: A process to produce physically and oxidatively stable hemp milk. <i>Food Research International</i> , 2018 , 106, 487-494	7	34
107	Disruption of secondary structure by oxidative stress alters the cross-linking pattern of myosin by microbial transglutaminase. <i>Meat Science</i> , 2015 , 108, 97-105	6.4	32
106	Effect of soy protein substitution for sodium caseinate on the transglutaminase-induced cold and thermal gelation of myofibrillar protein. <i>Food Research International</i> , 2009 , 42, 941-948	7	32
105	Role of interfacial protein membrane in oxidative stability of vegetable oil substitution emulsions applicable to nutritionally modified sausage. <i>Meat Science</i> , 2015 , 109, 56-65	6.4	31
104	Effect of inulin on the rheological properties of silken tofu coagulated with glucono- δ -lactone. <i>Journal of Food Engineering</i> , 2009 , 90, 511-516	6	30
103	Fractionation, separation, and identification of antioxidative peptides in potato protein hydrolysate that enhance oxidative stability of soybean oil emulsions. <i>Journal of Food Science</i> , 2010 , 75, C760-5	3.4	29
102	Morphological examinations of oxidatively stressed pork muscle and myofibrils upon salt marination and cooking to elucidate the water-binding potential. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 13026-34	5.7	29
101	Interfacial adsorption of peptides in oil-in-water emulsions costabilized by Tween 20 and antioxidative potato peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11575-81	5.7	28

100	Microbial transglutaminase-induced structural and rheological changes of cationic and anionic myofibrillar proteins. <i>Meat Science</i> , 2012 , 91, 36-42	6.4	28
99	Functional Stability of Antioxidant-washed, Cryoprotectant-treated Beef Heart Surimi During Frozen Storage. <i>Journal of Food Science</i> , 2008 , 63, 293-298	3.4	28
98	Characteristic antioxidant activity and comprehensive flavor compound profile of scallop (<i>Chlamys farreri</i>) mantle hydrolysates-ribose Maillard reaction products. <i>Food Chemistry</i> , 2018 , 261, 337-347	8.5	27
97	Rheological Enhancement of Pork Myofibrillar Protein-Lipid Emulsion Composite Gels via Glucose Oxidase Oxidation/Transglutaminase Cross-Linking Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8451-8458	5.7	27
96	PHYSICOCHEMICAL AND SENSORY CHARACTERISTICS OF FLAVORED SOYMILK DURING REFRIGERATION STORAGE1. <i>Journal of Food Quality</i> , 2001 , 24, 513-526	2.7	27
95	Animal and Plant Protein Oxidation: Chemical and Functional Property Significance. <i>Foods</i> , 2020 , 10,	4.9	26
94	Glucose oxidase promotes gallic acid-myofibrillar protein interaction and thermal gelation. <i>Food Chemistry</i> , 2019 , 293, 529-536	8.5	25
93	Influence of Gender and Spawning on Meat Quality of Australian Red Claw Crayfish (<i>Cherax quadricarinatus</i>) Stored at 2 °C. <i>Journal of Food Science</i> , 2006 , 71, E320-E325	3.4	25
92	Polyphosphate and myofibrillar protein extract promote transglutaminase-mediated enhancements of rheological and textural properties of PSE pork meat batters. <i>Meat Science</i> , 2017 , 128, 40-46	6.4	24
91	Interfacial peptide partitioning and undiminished antioxidative and emulsifying activity of oxidatively stressed soy protein hydrolysate in an O/W emulsion. <i>LWT - Food Science and Technology</i> , 2015 , 61, 322-329	5.4	24
90	High-pressure homogenization combined with sulfhydryl blockage by hydrogen peroxide enhance the thermal stability of chicken breast myofibrillar protein aqueous solution. <i>Food Chemistry</i> , 2019 , 285, 31-38	8.5	23
89	Synergy of licorice extract and pea protein hydrolysate for oxidative stability of soybean oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8204-13	5.7	23
88	Rheological properties of mixed muscle/nonmuscle protein emulsions treated with transglutaminase at two ionic strengths. <i>International Journal of Food Science and Technology</i> , 2003 , 38, 777-785	3.8	23
87	Interfacial competitive adsorption of different amphipathicity emulsifiers and milk protein affect fat crystallization, physical properties, and morphology of frozen aerated emulsion. <i>Food Hydrocolloids</i> , 2019 , 87, 670-678	10.6	23
86	Hydroxyl Radical-Stressed Whey Protein Isolate: Functional and Rheological Properties. <i>Food and Bioprocess Technology</i> , 2013 , 6, 169-176	5.1	22
85	Binding of Gallic Acid and Epigallocatechin Gallate to Heat-Unfolded Whey Proteins at Neutral pH Alters Radical Scavenging Activity of in Vitro Protein Digests. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8443-8450	5.7	22
84	A simple, reliable and reproductive method to obtain experimental pale, soft and exudative (PSE) pork. <i>Meat Science</i> , 2013 , 93, 489-94	6.4	22
83	Controlled Cross-Linking with Glucose Oxidase for the Enhancement of Gelling Potential of Pork Myofibrillar Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9523-9531	5.7	22

82	Gelation enhancement of soy protein isolate by sequential low- and ultrahigh-temperature two-stage preheating treatments. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2529-2537	3.8	21
81	Thermal transitions and dynamic gelling properties of oxidatively modified myosin, β -lactoglobulin, soy 7S globulin and their mixtures. <i>Journal of the Science of Food and Agriculture</i> , 2000 , 80, 1728-1734	4.3	21
80	Thermosonication-induced structural changes and solution properties of mung bean protein. <i>Ultrasonics Sonochemistry</i> , 2020 , 62, 104908	8.9	21
79	Inhibition of hazardous compound formation in muscle foods by antioxidative phytophenols. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1398, 37-46	6.5	20
78	Oxidation-initiated myosin subfragment cross-linking and structural instability differences between white and red muscle fiber types. <i>Journal of Food Science</i> , 2015 , 80, C288-97	3.4	20
77	Physicochemical changes of myosin and gelling properties of washed tilapia mince as influenced by oxidative stress and microbial transglutaminase. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3824-3832	3.2	19
76	Antioxidant Peptides 2010 , 29-42		19
75	The preservation of the quality of the muscle in frozen Australian red claw crayfish (<i>Cherax quadricarinatus</i>) by pre-storage anti-oxidant dipping treatments. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 841-848	3.8	19
74	Quality Changes in Australian Red Claw Crayfish, <i>Cherax quadricarinatus</i> , Stored at 0°C. <i>Journal of Applied Aquaculture</i> , 2002 , 12, 53-66	0.8	19
73	Site-specific incorporation of sodium tripolyphosphate into myofibrillar protein from mantis shrimp (<i>Oratosquilla oratoria</i>) promotes protein crosslinking and gel network formation. <i>Food Chemistry</i> , 2020 , 312, 126113	8.5	19
72	Oxidation in HiOx-packaged pork Longissimus muscle predisposes myofibrillar and sarcoplasmic proteins to N-nitrosamine formation in nitrite-curing solution. <i>Meat Science</i> , 2013 , 95, 465-71	6.4	18
71	Shelf-stability enhancement of precooked red claw crayfish (<i>Cherax quadricarinatus</i>) tails by modified CO ₂ /O ₂ /N ₂ gas packaging. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1431-1436	5.4	18
70	Use of Alfalfa Hay, Compared to Feeding Practical Diets Containing Two Protein Levels, on Growth, Survival, Body Composition, and Processing Traits of Australian Red Claw Crayfish, <i>Cherax quadricarinatus</i> , Grown in Ponds. <i>Journal of the World Aquaculture Society</i> , 2007 , 38, 218-230	2.5	18
69	EXTRACTION AND CHARACTERIZATION OF POLYPHENOL OXIDASE IN PAWPAW (ASIMINA TRILOBA) FRUIT. <i>Journal of Food Biochemistry</i> , 2007 , 31, 603-620	3.3	18
68	Rheology and microstructure of myofibrillar protein-starch composite gels: Comparison of native and modified starches. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 988-996	7.9	18
67	Interfacial dilatational and emulsifying properties of ultrasound-treated pea protein. <i>Food Chemistry</i> , 2021 , 350, 129271	8.5	18
66	Technologies and mechanisms for safety control of ready-to-eat muscle foods: an updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1886-901	11.5	17
65	Dynamic rheological studies on salt-soluble proteins from three porcine muscles. <i>Food Hydrocolloids</i> , 1993 , 7, 137-146	10.6	17

64	QUALITY CHANGES IN AUSTRALIAN RED CLAW CRAYFISH (CHERAX QUADRICARINATUS) SUBJECTED TO MULTIPLE FREEZING-THAWING CYCLES1. <i>Journal of Food Quality</i> , 2003 , 26, 285-298	2.7	16
63	Mild protein oxidation enhanced hydration and myofibril swelling capacity of fresh ground pork muscle packaged in high oxygen atmosphere. <i>Journal of Food Science</i> , 2011 , 76, C760-7	3.4	15
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61	Genipin-Aided Protein Cross-linking to Modify Structural and Rheological Properties of Emulsion-Filled Hempseed Protein Hydrogels. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12895-12903	5.7	14
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44	Ultrasound-induced structural modification and thermal properties of oat protein. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111861	5.4	10
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