

Youling L Xiong

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

207
papers

9,684
citations

54
h-index

88
g-index

212
ext. papers

11,535
ext. citations

5.7
avg. IF

6.95
L-index

#	Paper	IF	Citations
207	Textural properties, microstructure and digestibility of mungbean starch/flaxseed protein composite gels. <i>Food Hydrocolloids</i> , 2022 , 126, 107482	10.6	3
206	Structural and rheological properties of mung bean protein emulsion as a liquid egg substitute: The effect of pH shifting and calcium. <i>Food Hydrocolloids</i> , 2022 , 126, 107485	10.6	1
205	Comparative structural and emulsifying properties of ultrasound-treated pea (<i>Pisum sativum</i> L.) protein isolate and the legumin and vicilin fractions. <i>Food Research International</i> , 2022 , 156, 111179	7	3
204	Rheological, structural, and water-immobilizing properties of mung bean protein-based fermentation-induced gels: Effect of pH-shifting and oil imbedment. <i>Food Hydrocolloids</i> , 2022 , 129, 107607	10.6	0
203	Influence of reconstituted gluten fractions on the short-term and long-term retrogradation of wheat starch. <i>Food Hydrocolloids</i> , 2022 , 130, 107716	10.6	0
202	Control of wheat starch rheological properties and gel structure through modulating granule structure change by reconstituted gluten fractions. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 1707-1707	7.9	3
201	Calcium-aided fabrication of pea protein hydrogels with filler emulsion particles coated by pH12-shifting and ultrasound treated protein. <i>Food Hydrocolloids</i> , 2021 , 125, 107396	10.6	2
200	Electrical conductivity: A simple and sensitive method to determine emulsifying capacity of proteins. <i>Journal of Food Science</i> , 2021 , 86, 4914-4921	3.4	1
199	Myoprotein-phyto-phenol interaction: Implications for muscle food structure-forming properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2801-2824	16.4	9
198	Cellular antioxidant mechanism of selenium-enriched yeast diets in the protection of meat quality of heat-stressed hens. <i>Food Bioscience</i> , 2021 , 39, 100798	4.9	4
197	Sensitivity of oat protein solubility to changing ionic strength and pH. <i>Journal of Food Science</i> , 2021 , 86, 78-85	3.4	7
196	Myofibrillar Protein Cross-Linking and Gelling Behavior Modified by Structurally Relevant Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1308-1317	5.7	12
195	Interfacial dilatational and emulsifying properties of ultrasound-treated pea protein. <i>Food Chemistry</i> , 2021 , 350, 129271	8.5	18
194	Physicochemical and Microstructural Characterization of Whey Protein Films Formed with Oxidized Ferulic/Tannic Acids. <i>Foods</i> , 2021 , 10,	4.9	7
193	Modulation of muscle antioxidant enzymes and fresh meat quality through feeding peptide-chelated trace minerals in swine production. <i>Food Bioscience</i> , 2021 , 42, 101191	4.9	0
192	Competitive adsorption and dilatational rheology of pork myofibrillar and sarcoplasmic proteins at the O/W emulsion interface. <i>Food Hydrocolloids</i> , 2021 , 118, 106816	10.6	6
191	Ultrasound-induced structural modification and thermal properties of oat protein. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111861	5.4	10

190	Synergistic recovery and enhancement of gelling properties of oxidatively damaged myofibrillar protein by -lysine and transglutaminase. <i>Food Chemistry</i> , 2021 , 358, 129860	8.5	9
189	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
188	Effect of the wheat starch/wheat protein ratio in a batter on fat absorption and quality attributes of fried battered and breaded fish nuggets. <i>Journal of Food Science</i> , 2020 , 85, 2098-2104	3.4	1
187	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
186	Animal and Plant Protein Oxidation: Chemical and Functional Property Significance. <i>Foods</i> , 2020 , 10,	4.9	26
185	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
184	Thermosonication-induced structural changes and solution properties of mung bean protein. <i>Ultrasonics Sonochemistry</i> , 2020 , 62, 104908	8.9	21
183	Effects of Supplementation of Microalgae (sp.) to Laying Hen Diets on Fatty Acid Content, Health Lipid Indices, Oxidative Stability, and Quality Attributes of Meat. <i>Foods</i> , 2020 , 9,	4.9	5
182	Effect of degree of milling on the cadmium in vitro bioaccessibility in cooked rice. <i>Journal of Food Science</i> , 2020 , 85, 3756-3763	3.4	3
181	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
180	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
179	Fabrication and Physicochemical Characterization of <i>Pseudosciaena crocea</i> Roe Protein-Stabilized Emulsions as a Nutrient Delivery System. <i>Journal of Food Science</i> , 2019 , 84, 1346-1352	3.4	4
178	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
177	Glucose oxidase promotes gallic acid-myofibrillar protein interaction and thermal gelation. <i>Food Chemistry</i> , 2019 , 293, 529-536	8.5	25
176	Mild oxidation promotes myosin S2 cross-linking by microbial transglutaminase. <i>Food Chemistry</i> , 2019 , 287, 390-397	8.5	9
175	Textural and sensorial quality protection in frozen dumplings through the inhibition of lipid and protein oxidation with clove and rosemary extracts. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4739-4747	4.3	12
174	Upregulation of antioxidant enzymes by organic mineral co-factors to improve oxidative stability and quality attributes of muscle from laying hens. <i>Food Research International</i> , 2019 , 125, 108575	7	8
173	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

172	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
171	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
170	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
169	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
168	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
167	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
166	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
165	Effect of Xanthan Gum/Soybean Fiber Ratio in the Batter on Oil Absorption and Quality Attributes of Fried Breaded Fish Nuggets. <i>Journal of Food Science</i> , 2018 , 83, 1832-1838	3.4	8
164	Zinc-binding behavior of hemp protein hydrolysates: Soluble versus insoluble zinc-peptide complexes. <i>Journal of Functional Foods</i> , 2018 , 49, 105-112	5.1	14
163	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
162	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
161	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
160	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
159	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
158	The Storage and Preservation of Meat 2017 , 205-230		9
157	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
156	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
155	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

154	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
153	Fibre type-dependent response of broiler muscles to dietary antioxidant supplementation for oxidative stability enhancement. <i>British Poultry Science</i> , 2016 , 57, 751-762	1.9	6
152	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
151	Grass carp peptides hydrolysed by the combination of Alcalase and Neutrase: Angiotensin-I converting enzyme (ACE) inhibitory activity, antioxidant activities and physicochemical profiles. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 499-508	3.8	13
150	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
149	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
148	Coomassie Brilliant Blue-binding: a simple and effective method for the determination of water-insoluble protein surface hydrophobicity. <i>Analytical Methods</i> , 2016 , 8, 790-795	3.2	9
147	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
146	Two efficient nitrite-reducing <i>Lactobacillus</i> 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
145	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
144	The pH-dependent protection of galactosidase activity by proteins against degradative enzymes during soymilk in vitro digestion. <i>LWT - Food Science and Technology</i> , 2016 , 69, 244-250	5.4	12
143	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
142	Oxidative polyaldehyde production: a novel approach to the conjugation of dextran with soy peptides for improved emulsifying properties. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3215-3224	3.3	7
141	Chlorogenic acid-mediated gel formation of oxidatively stressed myofibrillar protein. <i>Food Chemistry</i> , 2015 , 180, 235-243	8.5	234
140	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
139	Examination of the Causes of Instability of Soy Protein Isolate During Storage Through Probing of the Heat-Induced Aggregation. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2015 , 92, 1075-1084	1.8	9
138	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
137	Curtailing Oxidation-Induced Loss of Myosin Gelling Potential by Pyrophosphate Through Shielding the S1 Subfragment. <i>Journal of Food Science</i> , 2015 , 80, C1468-75	3.4	4

136	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
135	Ca ²⁺ -selective electrode: A simple method to measure the phytase-aided release of bound calcium in soymilk. <i>Journal of Food Composition and Analysis</i> , 2015 , 39, 43-47	4-1	5
134	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
133	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, 3824-3836	3-3	19
132	Augmentation of water-holding and textural properties of breast meat from oxidatively stressed broilers by dietary antioxidant regimens. <i>British Poultry Science</i> , 2015 , 56, 304-14	1-9	11
131	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
130	Stabilization of cooked cured beef color by radical-scavenging pea protein and its hydrolysate. <i>LWT - Food Science and Technology</i> , 2015 , 61, 352-358	5-4	14
129	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
128	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
127	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
126	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
125	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
124	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
123	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
122	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	2-8	21
121	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
120	Oxidation desensitizes actomyosin to magnesium pyrophosphate-induced dissociation. <i>Food Chemistry</i> , 2013 , 141, 662-8	8-5	7
119	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

118	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
117	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
116	Hydroxyl Radical-Stressed Whey Protein Isolate: Functional and Rheological Properties. <i>Food and Bioprocess Technology</i> , 2013 , 6, 169-176	5.1	22
115	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
114	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
113	Oxidation promotes cross-linking but impairs film-forming properties of whey proteins. <i>Journal of Food Engineering</i> , 2013 , 115, 11-19	6	39
112	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
111	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
110	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
109	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
108	Nitrite-cured color and phosphate-mediated water binding of pork muscle proteins as affected by calcium in the curing solution. <i>Journal of Food Science</i> , 2012 , 77, C811-7	3.4	2
107	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
106	Microbial transglutaminase-induced structural and rheological changes of cationic and anionic myofibrillar proteins. <i>Meat Science</i> , 2012 , 91, 36-42	6.4	28
105	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
104	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
103	Hydroxyl Radical-Stressed Whey Protein Isolate: Chemical and Structural Properties. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2454-2461	5.1	47
102	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
101	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

100	Textural attributes and oxidative stability of pork longissimus muscle injected with marbling-like emulsified lipids. <i>Meat Science</i> , 2011 , 89, 209-16	6.4	11
99	Role of triglycinin 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
98	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
97	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
96	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
95	Effect of Vacuum Packaging on the Quality of Red Claw Crayfish, <i>Cherax quadricarinatus</i> , Tail Muscle during Frozen Storage ¹ . <i>Journal of the World Aquaculture Society</i> , 2010 , 41, 358-368	2.5	1
94	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
93	Xanthan enhances water binding and gel formation of transglutaminase-treated porcine myofibrillar proteins. <i>Journal of Food Science</i> , 2010 , 75, E178-85	3.4	13
92	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
91	Antioxidant Peptides 2010 , 29-42		19
90	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
89	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
88	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
87	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
86	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
85	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
84	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
83	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

82	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
81	Influence of inulin/oligofructose on the acid-induced cold aggregation and gelation of preheated soy proteins. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2650-2658	4.3	7
80	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
79	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
78	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
77	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
76	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
75	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
74	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
73	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
72	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
71	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
70	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
69	Dairy Proteins 2009 , 131-144		3
68	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
67	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
66	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
65	Application of microbial transglutaminase to improve muscle protein functionality. <i>Journal of Biotechnology</i> , 2008 , 136, S727	3.7	

64	Protease activity in post-mortem red swamp crayfish (<i>Procambarus clarkii</i>) muscle stored in modified atmosphere packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8658-63	5.7	10
63	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
62	Hydroxyl radical oxidation destabilizes subfragment-1 but not the rod of myosin in chicken myofibrils. <i>Food Chemistry</i> , 2008 , 106, 661-668	8.5	7
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