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List of Publications by Year in descending order

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Version: 2024-02-01

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papers

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1163117

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citing authors

#	ARTICLE	IF	CITATIONS
1	Proteomics analysis to investigate the impact of diversified thermal processing on meat tenderness in Hengshan goat meat. <i>Meat Science</i> , 2022, 183, 108655.	5.5	51
2	3D Printing of Shiitake Mushroom Incorporated with Gums as Dysphagia Diet. <i>Foods</i> , 2021, 10, 2189.	4.3	34
3	Fabrication of food-grade Pickering high internal phase emulsions stabilized by the mixture of β -cyclodextrin and sugar beet pectin. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 252-263.	7.5	29
4	Correlating rheology with 3D printing performance based on thermo-responsive β -carrageenan/Pleurotus ostreatus protein with regard to interaction mechanism. <i>Food Hydrocolloids</i> , 2022, 131, 107813.	10.7	29
5	Exogenous Iron Induces NADPH Oxidases-Dependent Ferroptosis in the Conidia of <i>Aspergillus flavus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13608-13617.	5.2	21
6	Fabrication of chondroitin sulfate calcium complex and its chondrocyte proliferation in vitro. <i>Carbohydrate Polymers</i> , 2021, 254, 117282.	10.2	20
7	EGCG Alleviates Oxidative Stress and Inhibits Aflatoxin B1 Biosynthesis via MAPK Signaling Pathway. <i>Toxins</i> , 2021, 13, 693.	3.4	16
8	Characterization of carvacrol incorporated antimicrobial film based on agar/konjac glucomannan and its application in chicken preservation. <i>Journal of Food Engineering</i> , 2022, 330, 111091.	5.2	12
9	Determination of volatile organic compounds by HS-GC-IMS to detect different stages of <i>Aspergillus flavus</i> infection in Xiang Ling walnut. <i>Food Science and Nutrition</i> , 2021, 9, 2703-2712.	3.4	8
10	Accelerating vinegar aging by combination of ultrasonic and magnetic field assistance. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105708.	8.2	6
11	Protective effects of tree peony seed protein hydrolysate on Cd-induced oxidative damage, inflammation and apoptosis in zebrafish embryos. <i>Fish and Shellfish Immunology</i> , 2022, 126, 292-302.	3.6	4
12	TRENDS OF PROCESSED PRODUCTS OF SQUID. <i>Har'ova Nauka - Tehnologija</i> , 2020, 14, .	0.2	3
13	Bioconversion of High-Calorie Potato Starch to Low-Calorie β -Glucan via 3D Printing Using <i>Pleurotus eryngii</i> Mycelia. <i>Foods</i> , 2022, 11, 1443.	4.3	3