

Zhaoming Wang

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

736
citations

567281

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839539

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18
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610
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Effects of malondialdehyde as a byproduct of lipid oxidation on protein oxidation in rabbit meat. <i>Food Chemistry</i> , 2019, 288, 405-412. | 8.2 | 133 |
| 2 | Interrelationship among ferrous myoglobin, lipid and protein oxidations in rabbit meat during refrigerated and superchilled storage. <i>Meat Science</i> , 2018, 146, 131-139. | 5.5 | 112 |
| 3 | Effect of peroxy radicals on the structure and gel properties of isolated rabbit meat myofibrillar proteins. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2687-2696. | 2.7 | 61 |
| 4 | Mechanisms of change in gel water-holding capacity of myofibrillar proteins affected by lipid oxidation: The role of protein unfolding and cross-linking. <i>Food Chemistry</i> , 2021, 344, 128587. | 8.2 | 59 |
| 5 | Insight into the mechanism of textural deterioration of myofibrillar protein gels at high temperature conditions. <i>Food Chemistry</i> , 2020, 330, 127186. | 8.2 | 57 |
| 6 | Does protein oxidation affect proteolysis in low sodium Chinese traditional bacon processing?. <i>Meat Science</i> , 2019, 150, 14-22. | 5.5 | 50 |
| 7 | A comprehensive insight into the effects of microbial spoilage, myoglobin autoxidation, lipid oxidation, and protein oxidation on the discoloration of rabbit meat during retail display. <i>Meat Science</i> , 2021, 172, 108359. | 5.5 | 47 |
| 8 | Using oxidation kinetic models to predict the quality indices of rabbit meat under different storage temperatures. <i>Meat Science</i> , 2020, 162, 108042. | 5.5 | 33 |
| 9 | Improving the functionality of chitosan-based packaging films by crosslinking with nanoencapsulated clove essential oil. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 627-634. | 7.5 | 33 |
| 10 | Effects of different thermal temperatures on the shelf life and microbial diversity of Dezhou-braised chicken. <i>Food Research International</i> , 2020, 136, 109471. | 6.2 | 29 |
| 11 | Effects of partial replacement of NaCl with KCl on bacterial communities and physicochemical characteristics of typical Chinese bacon. <i>Food Microbiology</i> , 2021, 93, 103605. | 4.2 | 28 |
| 12 | The Effects of Lipid Oxidation Product Acrolein on the Structure and Gel Properties of Rabbit Meat Myofibrillar Proteins. <i>Food Biophysics</i> , 2018, 13, 374-386. | 3.0 | 23 |
| 13 | Effects of NaCl content and drying temperature on lipid oxidation, protein oxidation, and physical properties of dry-cured chicken. <i>Journal of Food Science</i> , 2020, 85, 1651-1660. | 3.1 | 18 |
| 14 | An underlying softening mechanism in pale, soft and exudative “Like rabbit meat: The role of reactive oxygen species” Generating systems. <i>Food Research International</i> , 2022, 151, 110853. | 6.2 | 16 |
| 15 | Comprehensive insights into the evolution of microbiological and metabolic characteristics of the fat portion during the processing of traditional Chinese bacon. <i>Food Research International</i> , 2022, 155, 110987. | 6.2 | 15 |
| 16 | The effect of repeated freeze-thaw cycles on the meat quality of rabbit. <i>World Rabbit Science</i> , 2018, 26, 165. | 0.6 | 14 |
| 17 | Hemin from porcine blood effectively stabilized color appearance and odor of prepared pork chops upon repeated freeze-thaw cycles. <i>Meat Science</i> , 2021, 175, 108432. | 5.5 | 6 |
| 18 | An insight into the changes in the microbial community of Kantuan-sliced chicken during storage at different temperatures. <i>Journal of Food Processing and Preservation</i> , 2022, 46, . | 2.0 | 2 |