Zhaoming Wang

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3913020/publications.pdf

Version: 2024-02-01

18	736	567281 15	839539 18
papers	citations	h-index	g-index

18	18	18	610
all docs	docs citations	times ranked	citing authors

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