

Feng Gao

List of Publications by Year in descending order

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papers

632
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687363

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#	ARTICLE	IF	CITATIONS
1	Oxidative stress induced by hydrogen peroxide promotes glycolysis by activating CaMKK/LKB1/AMPK pathway in broiler breast muscle. <i>Poultry Science</i> , 2022, 101, 101681.	3.4	9
2	Oxidative stress impairs the meat quality of broiler by damaging mitochondrial function, affecting calcium metabolism and leading to ferroptosis. <i>Animal Bioscience</i> , 2022, 35, 1616-1627.	2.0	8
3	Enhanced cytokine expression and upregulation of inflammatory signaling pathways in broiler chickens affected by wooden breast myopathy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 279-286.	3.5	7
4	Heat stress alters muscle protein and amino acid metabolism and accelerates liver gluconeogenesis for energy supply in broilers. <i>Poultry Science</i> , 2021, 100, 215-223.	3.4	59
5	Dietary taurine supplementation ameliorates muscle loss in chronic heat stressed broilers via suppressing the perk signaling and reversing endoplasmic reticulum-induced apoptosis. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2125-2134.	3.5	12
6	Effects of guanidinoacetic acid and complex antioxidant supplementation on growth performance, meat quality, and antioxidant function of broiler chickens. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3961-3968.	3.5	21
7	Hydrogen peroxide-induced oxidative stress impairs redox status and damages aerobic metabolism of breast muscle in broilers. <i>Poultry Science</i> , 2021, 100, 918-925.	3.4	21
8	Dietary taurine attenuates hydrogen peroxide-impaired growth performance and meat quality of broilers via modulating redox status and cell death signaling. <i>Journal of Animal Science</i> , 2021, 99, .	0.5	8
9	The impaired redox status and activated nuclear factor-erythroid 2-related factor 2/antioxidant response element pathway in wooden breast myopathy in broiler chickens. <i>Animal Bioscience</i> , 2021, 34, 652-661.	2.0	13
10	Hepatic Oxidative Stress, Apoptosis, and Inflammation in Broiler Chickens With Wooden Breast Myopathy. <i>Frontiers in Physiology</i> , 2021, 12, 659777.	2.8	19
11	Combined effects of xylooligosaccharides and coated sodium butyrate on growth performance, immune function, and intestinal physical barrier function of broilers. <i>Animal Science Journal</i> , 2021, 92, e13545.	1.4	16
12	Dietary resistant starch modifies the composition and function of caecal microbiota of broilers. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1274-1284.	3.5	38
13	Dietary corn-resistant starch suppresses broiler abdominal fat deposition associated with the reduced cecal Firmicutes. <i>Poultry Science</i> , 2020, 99, 5827-5837.	3.4	23
14	Physiochemical properties, protein and metabolite profiles of muscle exudate of chicken meat affected by wooden breast myopathy. <i>Food Chemistry</i> , 2020, 316, 126271.	8.2	32
15	Dietary corn resistant starch regulates intestinal morphology and barrier functions by activating the Notch signaling pathway of broilers. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 2008-2020.	2.4	9
16	In ovo feeding of creatine pyruvate alters energy metabolism in muscle of embryos and post-hatch broilers. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 834-841.	2.4	7
17	Dietary taurine supplementation decreases fat synthesis by suppressing the liver X receptor β pathway and alleviates lipid accumulation in the liver of chronic heat-stressed broilers. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5631-5637.	3.5	25
18	Chronic heat stress alters hypothalamus integrity, the serum indexes and attenuates expressions of hypothalamic appetite genes in broilers. <i>Journal of Thermal Biology</i> , 2019, 81, 110-117.	2.5	34

#	ARTICLE	IF	CITATIONS
19	Analysis of a molecular predictive mode for the growth of <i>Staphylococcus aureus</i> in pork. International Journal of Food Properties, 2017, 20, 68-82.	3.0	6
20	Chronic Heat Stress Impairs the Quality of Breast-Muscle Meat in Broilers by Affecting Redox Status and Energy-Substance Metabolism. Journal of Agricultural and Food Chemistry, 2017, 65, 11251-11258.	5.2	119
21	Suppression of mTOR Signaling Pathways in Skeletal Muscle of Finishing Pigs by Increasing the Ratios of Ether Extract and Neutral Detergent Fiber at the Expense of Starch in Iso-energetic Diets. Journal of Agricultural and Food Chemistry, 2016, 64, 1557-1564.	5.2	7
22	Effect of Different Tumbling Marination Treatments on the Quality Characteristics of Prepared Pork Chops. Asian-Australasian Journal of Animal Sciences, 2015, 28, 260-267.	2.4	29
23	Regulation of skeletal muscle protein synthetic and degradative signaling by alanyl-glutamine in piglets challenged with Escherichia coli lipopolysaccharide. Nutrition, 2015, 31, 749-756.	2.4	12
24	Effect of sodium butyrate on intestinal inflammatory response to lipopolysaccharide in broiler chickens. Canadian Journal of Animal Science, 2015, 95, 389-395.	1.5	27
25	Effect of different tumbling marinade treatments on the water status and protein properties of prepared pork chops. Journal of the Science of Food and Agriculture, 2015, 95, 2494-2500.	3.5	5
26	Effects of Dietary Crude Protein Levels and Cysteamine Supplementation on Protein Synthetic and Degradative Signaling in Skeletal Muscle of Finishing Pigs. PLoS ONE, 2015, 10, e0139393.	2.5	14
27	Effect of Different Tumbling Marination Methods and Time on the Water Status and Protein Properties of Prepared Pork Chops. Asian-Australasian Journal of Animal Sciences, 2015, 28, 1020-1027.	2.4	10
28	L-Glutamate Supplementation Improves Small Intestinal Architecture and Enhances the Expressions of Jejunal Mucosa Amino Acid Receptors and Transporters in Weaning Piglets. PLoS ONE, 2014, 9, e111950.	2.5	42
29	Role of dietary resistant starch in the regulation of broiler immunological characteristics. British Journal of Nutrition, 0, , 1-26.	2.3	0