Zengqi Peng

List of Publications by Year
in descending order

17	282	840776 11	888059 17
papers	citations	h-index	g-index

18	18	18	402
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Inhibitory Effect of Rosa rugosa Tea Extract on the Formation of Heterocyclic Amines in Meat Patties at Different Temperatures. Molecules, 2016, 21, 173.	3.8	44
2	Isorhamnetin, Hispidulin, and Cirsimaritin Identified in Tamarix ramosissima Barks from Southern Xinjiang and Their Antioxidant and Antimicrobial Activities. Molecules, 2019, 24, 390.	3.8	37
3	Heat-induced gel properties of porcine myosin in a sodium chloride solution containing L-lysine and L-histidine. LWT - Food Science and Technology, 2017, 85, 16-21.	5.2	31
4	A preliminary study: saltiness and sodium content of aqueous extracts from plants and marine animal shells. European Food Research and Technology, 2014, 238, 565-571.	3.3	23
5	Emulsification of oil-in-water emulsions with eggplant (Solanum melongena L.). Journal of Colloid and Interface Science, 2020, 563, 17-26.	9.4	21
6	Lipolytic degradation, water and flavor properties of low sodium dry cured beef. International Journal of Food Properties, 2019, 22, 1322-1339.	3.0	17
7	Antioxidant Enzyme Activities and Lipid Oxidation in Rape (Brassica campestris L.) Bee Pollen Added to Salami during Processing. Molecules, 2016, 21, 1439.	3.8	16
8	Manipulating interfacial behaviour and emulsifying properties of myofibrillar proteins by Lâ€Arginine at low and high salt concentration. International Journal of Food Science and Technology, 2021, 56, 999-1012.	2.7	16
9	Formation and Inhibition of Lipid Alkyl Radicals in Roasted Meat. Foods, 2020, 9, 572.	4.3	15
10	Isorhamnetin and Hispidulin from Tamarix ramosissima Inhibit 2-Amino-1-Methyl-6-Phenylimidazo[4,5-b]Pyridine (PhIP) Formation by Trapping Phenylacetaldehyde as a Key Mechanism. Foods, 2020, 9, 420.	4.3	14
11	Effect of Eggplant Powder on the Physicochemical and Sensory Characteristics of Reduced-Fat Pork Sausages. Foods, 2021, 10, 743.	4.3	13
12	Distribution of fat droplets/particles and protein film components in batters of lean and back fat produced under controlled shear conditions. CYTA - Journal of Food, 2013, 11, 352-358.	1.9	11
13	Effects of substitution of NaCl with KCl, L-histidine, and L-lysine on instrumental quality attributes of cured and cooked pork loin. CYTA - Journal of Food, 2018, 16, 877-883.	1.9	7
14	Influence of salt substitute containing KCl, L-histidine and L-lysine on the secondary structure and gel properties of myosin. CYTA - Journal of Food, 2019, 17, 44-50.	1.9	7
15	Oxidative characteristics and gel properties of porcine myofibrillar proteins affected by <scp>l</scp>â€lysine and <scp>l</scp>â€histidine in a doseâ€dependent manner at a low and high salt concentration. International Journal of Food Science and Technology, 2022, 57, 2556-2567.	2.7	5
16	Changes in phosphorylation of chicken breast muscle in response to L-histidine introduction under low-NaCl conditions. CYTA - Journal of Food, 2021, 19, 579-587.	1.9	3
17	Influence of selenium and methionine intake of the female chicken on lipid oxidation in the thigh muscles of progeny. European Food Research and Technology, 2015, 240, 83-91.	3.3	1