

# Zengqi Peng

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

282  
citations

840776

11  
h-index

888059

17  
g-index

18  
all docs

18  
docs citations

18  
times ranked

402  
citing authors

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