

Chi Ren

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5263964/publications.pdf>

Version: 2024-02-01

13
papers

220
citations

1163117

8
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

178
citing authors

#	ARTICLE	IF	CITATIONS
1	Association between meat color of DFD beef and other quality attributes. <i>Meat Science</i> , 2020, 161, 107954.	5.5	60
2	Effects of protein posttranslational modifications on meat quality: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 289-331.	11.7	42
3	Effect of pre- and post-rigor on texture, flavor, heterocyclic aromatic amines and sensory evaluation of roasted lamb. <i>Meat Science</i> , 2020, 169, 108220.	5.5	37
4	Effects of temperature on protein phosphorylation in postmortem muscle. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 551-559.	3.5	19
5	Effect of Chinese Cinnamon Powder on the Quality and Storage Properties of Ground Lamb Meat during Refrigerated Storage. <i>Food Science of Animal Resources</i> , 2020, 40, 311-322.	4.1	13
6	Phosphorylation of myosin regulatory light chain at Ser17 regulates actomyosin dissociation. <i>Food Chemistry</i> , 2021, 356, 129655.	8.2	12
7	Role of phosphorylation on characteristics of glycogen phosphorylase in lamb with different glycolytic rates post-mortem. <i>Meat Science</i> , 2020, 164, 108096.	5.5	10
8	Calpastatin inhibits the activity of phosphorylated 1/4-calpain in vitro. <i>Food Chemistry</i> , 2019, 274, 743-749.	8.2	8
9	Effects of phosphorylation on the activity of glycogen phosphorylase in mutton during incubation at 4°C in vitro. <i>Food Chemistry</i> , 2020, 313, 126162.	8.2	8
10	Acetylation of Sarcoplasmic and Myofibrillar Proteins were Associated with Ovine Meat Quality Attributes at Early Postmortem. <i>Food Science of Animal Resources</i> , 2021, 41, 650-663.	4.1	7
11	Phosphorylation plays positive roles in regulating the inhibitory ability of calpastatin to calpain. <i>International Journal of Food Science and Technology</i> , 2022, 57, 370-378.	2.7	2
12	Effects of different ATP contents on phosphorylation level of glycogen phosphorylase and its activity in lamb during incubation at 4 °C in vitro. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3000-3007.	2.7	1
13	Characterization of dry aged lamb eating quality at different aging conditions and cooking methods. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1