

# 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

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g-index

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docs citations

13  
times ranked

178  
citing authors

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