He-Cheng Meng

List of Publications by Year
in descending order

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40 papers	848 citations	394286 19 h-index	526166 27 g-index
41 all docs	41 docs citations	41 times ranked	868 citing authors

#	Article	IF	Citations
1	Ethanol-soluble polysaccharide from sugar beet pulp for stabilizing zein nanoparticles and improving encapsulation of curcumin. Food Hydrocolloids, 2022, 124, 107208.	5.6	30
2	Emulsification properties of alkaline soluble polysaccharide from sugar beet pulp: Effect of acetylation and methoxylation. Food Hydrocolloids, 2022, 124, 107361.	5.6	17
3	Antimicrobial activity of cyanidin-3-O-glucosideâ€"lauric acid ester against Staphylococcus aureus and Escherichia coli. Food Chemistry, 2022, 383, 132410.	4.2	12
4	Short- and long-read metagenomics insight into the genetic contexts and hosts of mobile antibiotic resistome in Chinese swine farms. Science of the Total Environment, 2022, 827, 154352.	3.9	8
5	Exploring the resistome, virulome, mobilome and microbiome along pork production chain using metagenomics. International Journal of Food Microbiology, 2022, 371, 109674.	2.1	4
6	Engineering a CRISPR interference system targeting AcrAB-TolC efflux pump to prevent multidrug resistance development in Escherichia coli. Journal of Antimicrobial Chemotherapy, 2022, 77, 2158-2166.	1.3	9
7	Tannic Acid-Aminated Sugar Beet Pectin Nanoparticles as a Stabilizer of High-Internal-Phase Pickering Emulsions. Journal of Agricultural and Food Chemistry, 2022, 70, 8052-8063.	2.4	20
8	Investigation into the polymerization and changes of physicochemical properties of sugar beet pectin through controlled dry-heating. Food Hydrocolloids, 2021, 110, 106212.	5.6	14
9	Genipin-crosslinked sugar beet pectin-bovine serum albumin nanoparticles as novel pickering stabilizer. Food Hydrocolloids, 2021, 112, 106306.	5.6	55
10	Robust W/O/W Emulsion Stabilized by Genipin-Cross-Linked Sugar Beet Pectin-Bovine Serum Albumin Nanoparticles: Co-encapsulation of Betanin and Curcumin. Journal of Agricultural and Food Chemistry, 2021, 69, 1318-1328.	2.4	38
11	Betacyanins functionalized selenium nanoparticles inhibit HepG2 cells growth via mitochondria-mediated pathway. Journal of Functional Foods, 2021, 78, 104359.	1.6	6
12	First Report of a Foodborne Salmonella enterica Serovar Gloucester (4:i:l,w) ST34 Strain Harboring blaCTXâ€"Mâ€"55 and qnrS Genes Located in IS26-Mediated Composite Transposon. Frontiers in Microbiology, 2021, 12, 646101.	1.5	9
13	Genipin crosslinked gum arabic: Synthesis, characterization, and emulsification properties. Carbohydrate Polymers, 2021, 261, 117880.	5.1	26
14	Effects of pH and temperature on the structure, rheological and gel-forming properties of sugar beet pectins. Food Hydrocolloids, 2021, 116, 106646.	5.6	34
15	Preparation and characterization of chitosan-based edible active films incorporated with Sargassum pallidum polysaccharides by ultrasound treatment. International Journal of Biological Macromolecules, 2021, 183, 473-480.	3.6	19
16	First report of two foodborne Salmonella enterica subsp. enterica serovar Bovismorbificans isolates carrying a novel mega-plasmid harboring blaDHA-1 and qnrB4 genes. International Journal of Food Microbiology, 2021, 360, 109439.	2.1	5
17	Added ferulic acid enhances the emulsifying properties of pectins from different sources. Food Hydrocolloids, 2020, 100, 105439.	5.6	19
18	Addition of lipophilic grape seed proanthocyanidin effectively reduces acrylamide formation. Journal of the Science of Food and Agriculture, 2020, 100, 1213-1219.	1.7	10

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19	Combined membrane filtration and alcohol-precipitation of alkaline soluble polysaccharides from sugar beet pulp: Comparision of compositional, macromolecular, and emulsifying properties. Food Hydrocolloids, 2020, 109, 106049.	5.6	26
20	Effects of bovine serum albumin on the ethanol precipitation of sugar beet pulp pectins. Food Hydrocolloids, 2020, 105, 105813.	5.6	8
21	Development of a droplet digital polymerase chain reaction for sensitive and simultaneous identification of porcine circovirus type 2 and 3. Journal of Virological Methods, 2019, 270, 34-37.	1.0	7
22	Characterization of the properties of amphiphilic, alkaline soluble polysaccharides from sugar beet pulp. Food Hydrocolloids, 2019, 94, 199-209.	5.6	31
23	Chicory root pulp pectin as an emulsifier as compared to sugar beet pectin. Part 1: Influence of structure, concentration, counterion concentration. Food Hydrocolloids, 2019, 89, 792-801.	5.6	38
24	Influences of different pectins on the emulsifying performance of conjugates formed between pectin and whey protein isolate. International Journal of Biological Macromolecules, 2019, 123, 246-254.	3.6	37
25	Antibiotic Resistance of Lactobacillus spp. and Streptococcus thermophilus Isolated from Chinese Fermented Milk Products. Foodborne Pathogens and Disease, 2019, 16, 221-228.	0.8	27
26	<i>Providencia</i> in retail meats from Guangzhou, China and Osaka, Japan: prevalence, antimicrobial resistance and characterization of classes 1, 2 and 3 integrons. Journal of Veterinary Medical Science, 2018, 80, 829-835.	0.3	11
27	Ethanol precipitation of sugar beet pectins as affected by electrostatic interactions between counter ions and pectin chains. Food Hydrocolloids, 2017, 65, 187-197.	5.6	25
28	Occurrence of Extended-Spectrum Î²-Lactamases, Plasmid-Mediated Quinolone Resistance, and Disinfectant Resistance Genes in Escherichia coli Isolated from Ready-To-Eat Meat Products. Foodborne Pathogens and Disease, 2017, 14, 109-115.	0.8	24
29	Treatment with high-dose antidepressants severely exacerbates the pathological outcome of experimental Escherichia coli infections in poultry. PLoS ONE, 2017, 12, e0185914.	1.1	7
30	Isolation and Identification of Aerobic Bacteria Carrying Tetracycline and Sulfonamide Resistance Genes Obtained from a Meat Processing Plant. Journal of Food Science, 2016, 81, M1480-4.	1.5	12
31	Characterization of Extended Spectrum Î'â€Lactamase Producing Enterobacteria and Methicillinâ€Resistant Staphylococcus aureus Isolated from Raw Pork and Cooked Pork Products in South China. Journal of Food Science, 2016, 81, M1773-7.	1.5	20
32	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in Abrus cantoniensis. International Journal of Biological Macromolecules, 2016, 89, 707-716.	3.6	26
33	Antimicrobial Resistance and Resistance Genes in Aerobic Bacteria Isolated from Pork at Slaughter. Journal of Food Protection, 2016, 79, 589-597.	0.8	19
34	Characterization of a plasmid carrying cat , ermB and tetS genes in a foodborne Listeria monocytogenes strain and uptake of the plasmid by cariogenic Streptococcus mutans. International Journal of Food Microbiology, 2016, 238, 68-71.	2.1	15
35	Stepwise ethanolic precipitation of sugar beet pectins from the acidic extract. Carbohydrate Polymers, 2016, 136, 316-321.	5.1	49
36	Effects of the precipitation pH on the ethanolic precipitation of sugar beet pectins. Food Hydrocolloids, 2016, 52, 431-437.	5.6	40

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37	Purifying sugar beet pectins from non-pectic components by means of metal precipitation. Food Hydrocolloids, 2015, 51, 69-75.	5.6	31
38	Developing precipitation modes for preventing the calcium-oxalate contamination of sugar beet pectins. Food Chemistry, 2015, 182, 64-71.	4.2	13
39	Detection of qnr, aac(6â€²)-Ib-cr and qepA genes in Escherichia coli isolated from cooked meat products in Henan, China. International Journal of Food Microbiology, 2014, 187, 22-25.	2.1	23
40	Characterization and horizontal transfer of class 1 integrons in Salmonella strains isolated from food products of animal origin. International Journal of Food Microbiology, 2011, 149, 274-277.	2.1	24