

He-Cheng Meng

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

38
papers

420
citations

14
h-index

18
g-index

41
ext. papers

631
ext. citations

7.2
avg, IF

4.09
L-index

#	Paper	IF	Citations
38	Antimicrobial activity of cyanidin-3-O-glucoside-lauric acid ester against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> .. <i>Food Chemistry</i> , 2022 , 383, 132410	8.5	2
37	Emulsification properties of alkaline soluble polysaccharide from sugar beet pulp: Effect of acetylation and methoxylation. <i>Food Hydrocolloids</i> , 2022 , 124, 107361	10.6	4
36	Ethanol-soluble polysaccharide from sugar beet pulp for stabilizing zein nanoparticles and improving encapsulation of curcumin. <i>Food Hydrocolloids</i> , 2022 , 124, 107208	10.6	3
35	Short- and long-read metagenomics insight into the genetic contexts and hosts of mobile antibiotic resistome in Chinese swine farms.. <i>Science of the Total Environment</i> , 2022 , 154352	10.2	1
34	Exploring the resistome, virulome, mobilome and microbiome along pork production chain using metagenomics.. <i>International Journal of Food Microbiology</i> , 2022 , 371, 109674	5.8	
33	First report of two foodborne <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar <i>Bovismorbificans</i> isolates carrying a novel mega-plasmid harboring <i>bla</i> and <i>qnrB4</i> genes. <i>International Journal of Food Microbiology</i> , 2021 , 360, 109439	5.8	1
32	Betacyanins functionalized selenium nanoparticles inhibit HepG2 cells growth via mitochondria-mediated pathway. <i>Journal of Functional Foods</i> , 2021 , 78, 104359	5.1	0
31	First Report of a Foodborne Serovar Gloucester (4:i:l,w) ST34 Strain Harboring and Genes Located in IS-Mediated Composite Transposon. <i>Frontiers in Microbiology</i> , 2021 , 12, 646101	5.7	2
30	Genipin crosslinked gum arabic: Synthesis, characterization, and emulsification properties. <i>Carbohydrate Polymers</i> , 2021 , 261, 117880	10.3	5
29	Effects of pH and temperature on the structure, rheological and gel-forming properties of sugar beet pectins. <i>Food Hydrocolloids</i> , 2021 , 116, 106646	10.6	3
28	Investigation into the polymerization and changes of physicochemical properties of sugar beet pectin through controlled dry-heating. <i>Food Hydrocolloids</i> , 2021 , 110, 106212	10.6	7
27	Genipin-crosslinked sugar beet pectin-bovine serum albumin nanoparticles as novel pickering stabilizer. <i>Food Hydrocolloids</i> , 2021 , 112, 106306	10.6	15
26	Robust W/O/W Emulsion Stabilized by Genipin-Cross-Linked Sugar Beet Pectin-Bovine Serum Albumin Nanoparticles: Co-encapsulation of Betanin and Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1318-1328	5.7	14
25	Preparation and characterization of chitosan-based edible active films incorporated with <i>Sargassum pallidum</i> polysaccharides by ultrasound treatment. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 473-480	7.9	5
24	Combined membrane filtration and alcohol-precipitation of alkaline soluble polysaccharides from sugar beet pulp: Comparison of compositional, macromolecular, and emulsifying properties. <i>Food Hydrocolloids</i> , 2020 , 109, 106049	10.6	11
23	Effects of bovine serum albumin on the ethanol precipitation of sugar beet pulp pectins. <i>Food Hydrocolloids</i> , 2020 , 105, 105813	10.6	2
22	Addition of lipophilic grape seed proanthocyanidin effectively reduces acrylamide formation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1213-1219	4.3	6

21	Added ferulic acid enhances the emulsifying properties of pectins from different sources. <i>Food Hydrocolloids</i> , 2020 , 100, 105439	10.6	7
20	Development of a droplet digital polymerase chain reaction for sensitive and simultaneous identification of porcine circovirus type 2 and 3. <i>Journal of Virological Methods</i> , 2019 , 270, 34-37	2.6	5
19	Characterization of the properties of amphiphilic, alkaline soluble polysaccharides from sugar beet pulp. <i>Food Hydrocolloids</i> , 2019 , 94, 199-209	10.6	15
18	Chicory root pulp pectin as an emulsifier as compared to sugar beet pectin. Part 1: Influence of structure, concentration, counterion concentration. <i>Food Hydrocolloids</i> , 2019 , 89, 792-801	10.6	27
17	Influences of different pectins on the emulsifying performance of conjugates formed between pectin and whey protein isolate. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 246-254	7.9	22
16	Antibiotic Resistance of <i>Lactobacillus</i> spp. and <i>Streptococcus thermophilus</i> Isolated from Chinese Fermented Milk Products. <i>Foodborne Pathogens and Disease</i> , 2019 , 16, 221-228	3.8	16
15	Providencia in retail meats from Guangzhou, China and Osaka, Japan: prevalence, antimicrobial resistance and characterization of classes 1, 2 and 3 integrons. <i>Journal of Veterinary Medical Science</i> , 2018 , 80, 829-835	1.1	6
14	Ethanol precipitation of sugar beet pectins as affected by electrostatic interactions between counter ions and pectin chains. <i>Food Hydrocolloids</i> , 2017 , 65, 187-197	10.6	14
13	Occurrence of Extended-Spectrum β Lactamases, Plasmid-Mediated Quinolone Resistance, and Disinfectant Resistance Genes in <i>Escherichia coli</i> Isolated from Ready-To-Eat Meat Products. <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 109-115	3.8	14
12	Treatment with high-dose antidepressants severely exacerbates the pathological outcome of experimental <i>Escherichia coli</i> infections in poultry. <i>PLoS ONE</i> , 2017 , 12, e0185914	3.7	6
11	Stepwise ethanolic precipitation of sugar beet pectins from the acidic extract. <i>Carbohydrate Polymers</i> , 2016 , 136, 316-21	10.3	35
10	Effects of the precipitation pH on the ethanolic precipitation of sugar beet pectins. <i>Food Hydrocolloids</i> , 2016 , 52, 431-437	10.6	34
9	Isolation and Identification of Aerobic Bacteria Carrying Tetracycline and Sulfonamide Resistance Genes Obtained from a Meat Processing Plant. <i>Journal of Food Science</i> , 2016 , 81, M1480-4	3.4	11
8	Characterization of Extended Spectrum β Lactamase Producing Enterobacteria and Methicillin-Resistant <i>Staphylococcus aureus</i> Isolated from Raw Pork and Cooked Pork Products in South China. <i>Journal of Food Science</i> , 2016 , 81, M1773-7	3.4	15
7	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 707-16	7.9	18
6	Antimicrobial Resistance and Resistance Genes in Aerobic Bacteria Isolated from Pork at Slaughter. <i>Journal of Food Protection</i> , 2016 , 79, 589-97	2.5	11
5	Characterization of a plasmid carrying <i>cat</i> , <i>ermB</i> and <i>tetS</i> genes in a foodborne <i>Listeria monocytogenes</i> strain and uptake of the plasmid by cariogenic <i>Streptococcus mutans</i> . <i>International Journal of Food Microbiology</i> , 2016 , 238, 68-71	5.8	12
4	Developing precipitation modes for preventing the calcium-oxalate contamination of sugar beet pectins. <i>Food Chemistry</i> , 2015 , 182, 64-71	8.5	12

3	Purifying sugar beet pectins from non-pectic components by means of metal precipitation. <i>Food Hydrocolloids</i> , 2015 , 51, 69-75	10.6	20
2	Detection of qnr, aac(6)Ib-cr and qepA genes in Escherichia coli isolated from cooked meat products in Henan, China. <i>International Journal of Food Microbiology</i> , 2014 , 187, 22-5	5.8	19
1	Characterization and horizontal transfer of class 1 integrons in Salmonella strains isolated from food products of animal origin. <i>International Journal of Food Microbiology</i> , 2011 , 149, 274-7	5.8	19