

Ling Liu

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

257
citations

1040056

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all docs

20
docs citations

20
times ranked

246
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of pH on lipid oxidation mediated by hemoglobin in washed chicken muscle. <i>Food Chemistry</i> , 2022, 372, 131253.	8.2	2
2	Advanced approaches for improving bioavailability and controlled release of anthocyanins. <i>Journal of Controlled Release</i> , 2022, 341, 285-299.	9.9	45
3	Optimized preparation and antioxidant activity of glucose-lysine Maillard reaction products. <i>LWT - Food Science and Technology</i> , 2022, 161, 113343.	5.2	16
4	Role of Maillard Reaction Products as Antioxidants in Washed Cod and Washed Turkey Muscle Oxidized by Added Hemoglobin. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	3
5	Calcium ion improves cold resistance of green peppers (<i>Capsicum annuum</i> L.) by regulating the activity of protective enzymes and membrane lipid composition. <i>Scientia Horticulturae</i> , 2021, 277, 109789.	3.6	19
6	S-desulfurization: A different covalent modification mechanism from persulfidation by GSH. <i>Free Radical Biology and Medicine</i> , 2021, 167, 54-65.	2.9	6
7	Effect of unsaturated fatty acids on glycation product formation pathways. <i>Food Research International</i> , 2021, 143, 110288.	6.2	5
8	Effect of unsaturated fatty acids on glycation product formation pathways (â...) the role of oleic acid. <i>Food Research International</i> , 2020, 136, 109560.	6.2	13
9	Inhibitory activity of pigments in tomato on AGEs of food simulation system in accelerated storage condition. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14155.	2.0	3
10	Effects of oleic acid on the formation and kinetics of NÎµ-(carboxymethyl)lysine. <i>LWT - Food Science and Technology</i> , 2019, 115, 108160.	5.2	9
11	Assessment of the Concentration of Advanced Glycation End Products in Traditional Chinese Foods. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12811.	2.0	8
12	Effect of plant polyphenols on the formation of advanced glycation end products from Î²-lactoglobulin. <i>Food Science and Biotechnology</i> , 2017, 26, 389-391.	2.6	3
13	Main anthraquinone components in <i>Aloe vera</i> and their inhibitory effects on the formation of advanced glycation end-products. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13160.	2.0	14
14	The inhibitory effects of Î³-glutamylcysteine derivatives from fresh garlic on glycation radical formation. <i>Food Chemistry</i> , 2016, 194, 538-544.	8.2	12
15	Decreased glycation and structural protection properties of Î³-glutamyl-S-allyl-cysteine peptide isolated from fresh garlic scales (<i>Allium sativum</i> L.). <i>Natural Product Research</i> , 2015, 29, 2219-2222.	1.8	14
16	Quantification of radicals formed during heating of Î²-lactoglobulin with glucose in aqueous ethanol. <i>Food Chemistry</i> , 2015, 167, 185-190.	8.2	12
17	Intermittent warming improves postharvest quality of bell peppers and reduces chilling injury. <i>Postharvest Biology and Technology</i> , 2015, 101, 18-25.	6.0	51
18	Preparation and Functional Exploration of Cysteine Peptides from Fresh Garlic Scales for Improving Bioavailability of Food Legume Iron and Zinc. <i>Chinese Journal of Analytical Chemistry</i> , 2014, 42, 1507-1512.	1.7	8

#	ARTICLE	IF	CITATIONS
19	Formation of Advanced Glycation End Products (AGEs) are Influenced by Lipids in Milk Powders. Australian Journal of Chemistry, 2013, 66, 1074.	0.9	9
20	Color stability and lipid oxidation in pork sausage as affected by rosemary extract and phospholipase A 2 : a possible role for depletion of neutral lipid hydroperoxides. Journal of Food Processing and Preservation, 0, , e15997.	2.0	5