

Baohua Kong

List of Publications by Year in descending order

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224
papers

10,700
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23567

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docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Physicochemical change and protein oxidation in porcine longissimus dorsi as influenced by different freeze-thaw cycles. <i>Meat Science</i> , 2009, 83, 239-245.	5.5	365
2	Antioxidant activity and functional properties of porcine plasma protein hydrolysate as influenced by the degree of hydrolysis. <i>Food Chemistry</i> , 2010, 118, 403-410.	8.2	342
3	Antioxidant Activity of Zein Hydrolysates in a Liposome System and the Possible Mode of Action. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6059-6068.	5.2	323
4	Moisture migration, microstructure damage and protein structure changes in porcine longissimus muscle as influenced by multiple freeze-thaw cycles. <i>Meat Science</i> , 2017, 133, 10-18.	5.5	245
5	Antioxidant activity of peptide fractions from whey protein hydrolysates as measured by electron spin resonance. <i>Food Chemistry</i> , 2009, 113, 196-201.	8.2	214
6	Antioxidant activity of black currant (<i>Ribes nigrum</i> L.) extract and its inhibitory effect on lipid and protein oxidation of pork patties during chilled storage. <i>Meat Science</i> , 2012, 91, 533-539.	5.5	185
7	The role of bacterial fermentation in lipolysis and lipid oxidation in Harbin dry sausages and its flavour development. <i>LWT - Food Science and Technology</i> , 2017, 77, 389-396.	5.2	174
8	Changes in myofibrillar protein gel quality of porcine longissimus muscle induced by its structural modification under different thawing methods. <i>Meat Science</i> , 2019, 147, 108-115.	5.5	149
9	The comparison of ultrasound-assisted immersion freezing, air freezing and immersion freezing on the muscle quality and physicochemical properties of common carp (<i>Cyprinus carpio</i>) during freezing storage. <i>Ultrasonics Sonochemistry</i> , 2019, 51, 281-291.	8.2	147
10	Decreased gelling properties of protein in mirror carp (<i>Cyprinus carpio</i>) are due to protein aggregation and structure deterioration when subjected to freeze-thaw cycles. <i>Food Hydrocolloids</i> , 2019, 97, 105223.	10.7	146
11	Antimicrobial activities of spice extracts against pathogenic and spoilage bacteria in modified atmosphere packaged fresh pork and vacuum packaged ham slices stored at 4°C. <i>Meat Science</i> , 2009, 81, 686-692.	5.5	144
12	Influence of different thawing methods on physicochemical changes and protein oxidation of porcine longissimus muscle. <i>LWT - Food Science and Technology</i> , 2012, 46, 280-286.	5.2	142
13	Structure and antioxidant activity of whey protein isolate conjugated with glucose via the Maillard reaction under dry-heating conditions. <i>Food Structure</i> , 2014, 1, 145-154.	4.5	141
14	Changes in the structural and gel properties of pork myofibrillar protein induced by catechin modification. <i>Meat Science</i> , 2017, 127, 45-50.	5.5	130
15	Influence of ultrasound-assisted immersion freezing on the freezing rate and quality of porcine longissimus muscles. <i>Meat Science</i> , 2018, 136, 1-8.	5.5	129
16	Decreased gelling and emulsifying properties of myofibrillar protein from repeatedly frozen-thawed porcine longissimus muscle are due to protein denaturation and susceptibility to aggregation. <i>Meat Science</i> , 2010, 85, 481-486.	5.5	126
17	In vitro comparison of probiotic properties of lactic acid bacteria isolated from Harbin dry sausages and selected probiotics. <i>Journal of Functional Foods</i> , 2017, 32, 391-400.	3.4	120
18	Effects of ultrasound-assisted freezing at different power levels on the structure and thermal stability of common carp (<i>Cyprinus carpio</i>) proteins. <i>Ultrasonics Sonochemistry</i> , 2019, 54, 311-320.	8.2	116

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19	Effect of NaCl substitutes on lipid and protein oxidation and flavor development of Harbin dry sausage. <i>Meat Science</i> , 2019, 156, 33-43.	5.5	115
20	Solubilization and stable dispersion of myofibrillar proteins in water through the destruction and inhibition of the assembly of filaments using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105160.	8.2	113
21	Changes in the thermal stability and structure of protein from porcine longissimus dorsi induced by different thawing methods. <i>Food Chemistry</i> , 2020, 316, 126375.	8.2	109
22	Effect of porcine plasma protein hydrolysates on long-term retrogradation of corn starch. <i>Food Chemistry</i> , 2018, 239, 172-179.	8.2	103
23	Antioxidant activity of spice extracts in a liposome system and in cooked pork patties and the possible mode of action. <i>Meat Science</i> , 2010, 85, 772-778.	5.5	100
24	The potential correlation between bacterial diversity and the characteristic volatile flavour of traditional dry sausages from Northeast China. <i>Food Microbiology</i> , 2020, 91, 103505.	4.2	100
25	Role of lactic acid bacteria in flavor development in traditional Chinese fermented foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2741-2755.	10.3	99
26	Production of cured meat color in nitrite-free Harbin red sausage by <i>Lactobacillus fermentum</i> fermentation. <i>Meat Science</i> , 2007, 77, 593-598.	5.5	97
27	Structural and Gel Textural Properties of Soy Protein Isolate When Subjected to Extreme Acid pH-Shifting and Mild Heating Processes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4853-4861.	5.2	97
28	Deterioration in quality of quick-frozen pork patties induced by changes in protein structure and lipid and protein oxidation during frozen storage. <i>Food Research International</i> , 2020, 133, 109142.	6.2	96
29	Changes in microstructure, quality and water distribution of porcine longissimus muscles subjected to ultrasound-assisted immersion freezing during frozen storage. <i>Meat Science</i> , 2019, 151, 24-32.	5.5	94
30	Biogenic amine inhibition and quality protection of Harbin dry sausages by inoculation with <i>Staphylococcus xylosum</i> and <i>Lactobacillus plantarum</i> . <i>Food Control</i> , 2016, 68, 358-366.	5.5	91
31	Ultrasound-assisted immersion freezing accelerates the freezing process and improves the quality of common carp (<i>Cyprinus carpio</i>) at different power levels. <i>LWT - Food Science and Technology</i> , 2019, 108, 106-112.	5.2	91
32	Reducing and radical-scavenging activities of whey protein hydrolysates prepared with Alcalase. <i>International Dairy Journal</i> , 2010, 20, 360-365.	3.0	89
33	Effects of zein hydrolysates coupled with sage (<i>salvia officinalis</i>) extract on the emulsifying and oxidative stability of myofibrillar protein prepared oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2019, 87, 149-157.	10.7	89
34	Evaluation of the flavour properties of cooked chicken drumsticks as affected by sugar smoking times using an electronic nose, electronic tongue, and HS-SPME/GC-MS. <i>LWT - Food Science and Technology</i> , 2021, 140, 110764.	5.2	87
35	The role of bacterial fermentation in the hydrolysis and oxidation of sarcoplasmic and myofibrillar proteins in Harbin dry sausages. <i>Meat Science</i> , 2016, 121, 196-206.	5.5	83
36	Potato starch oxidation induced by sodium hypochlorite and its effect on functional properties and digestibility. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 410-417.	7.5	82

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37	Antioxidant potential of a unique LAB culture isolated from Harbin dry sausage: In vitro and in a sausage model. <i>Meat Science</i> , 2015, 110, 180-188.	5.5	81
38	Structural changes of the myofibrillar proteins in common carp (<i>Cyprinus carpio</i>) muscle exposed to a hydroxyl radical-generating system. <i>Process Biochemistry</i> , 2013, 48, 863-870.	3.7	79
39	Structure-modification by moderate oxidation in hydroxyl radical-generating systems promote the emulsifying properties of soy protein isolate. <i>Food Structure</i> , 2015, 6, 21-28.	4.5	79
40	Effect of ultrasound thawing, vacuum thawing, and microwave thawing on gelling properties of protein from porcine longissimus dorsi. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104860.	8.2	78
41	Characterisation of the flavour profile of dry fermented sausages with different NaCl substitutes using HS-SPME-GC-MS combined with electronic nose and electronic tongue. <i>Meat Science</i> , 2021, 172, 108338.	5.5	76
42	Flavour formation from hydrolysis of pork sarcoplasmic protein extract by a unique LAB culture isolated from Harbin dry sausage. <i>Meat Science</i> , 2015, 100, 110-117.	5.5	75
43	Improving the physical and oxidative stability of emulsions based on the interfacial electrostatic effects between porcine bone protein hydrolysates and porcine bone protein hydrolysate-rutin conjugates. <i>Food Hydrocolloids</i> , 2019, 94, 418-427.	10.7	75
44	The enzymatic hydrolysis of soy protein isolate by Corolase PP under high hydrostatic pressure and its effect on bioactivity and characteristics of hydrolysates. <i>Food Chemistry</i> , 2018, 245, 89-96.	8.2	74
45	Thermal stability and gel quality of myofibrillar protein as affected by soy protein isolates subjected to an acidic pH and mild heating. <i>Food Chemistry</i> , 2018, 242, 188-195.	8.2	74
46	Characterization of selected Harbin red sausages on the basis of their flavour profiles using HS-SPME-GC/MS combined with electronic nose and electronic tongue. <i>Meat Science</i> , 2021, 172, 108345.	5.5	74
47	Effect of freeze-thaw cycles on the emulsion activity and structural characteristics of soy protein isolate. <i>Process Biochemistry</i> , 2015, 50, 1607-1613.	3.7	73
48	Thermal gelling properties and structural properties of myofibrillar protein including thermo-reversible and thermo-irreversible curdlan gels. <i>Food Chemistry</i> , 2020, 311, 126018.	8.2	69
49	Ultrasound-assisted immersion freezing reduces the structure and gel property deterioration of myofibrillar protein from chicken breast. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105137.	8.2	68
50	Effect of NaCl substitutes on the physical, microbial and sensory characteristics of Harbin dry sausage. <i>Meat Science</i> , 2019, 156, 205-213.	5.5	67
51	Influence of storage temperature and duration on lipid and protein oxidation and flavour changes in frozen pork dumpling filler. <i>Meat Science</i> , 2013, 95, 295-301.	5.5	66
52	Effects of different ultrasound powers on the structure and stability of protein from sea cucumber gonad. <i>LWT - Food Science and Technology</i> , 2021, 137, 110403.	5.2	65
53	Enhancing physical properties of chitosan/pullulan electrospinning nanofibers via green crosslinking strategies. <i>Carbohydrate Polymers</i> , 2020, 247, 116734.	10.2	64
54	Impact of spice extracts on the formation of biogenic amines and the physicochemical, microbiological and sensory quality of dry sausage. <i>Food Control</i> , 2018, 92, 190-200.	5.5	63

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55	Physicochemical properties and flavour profile of fermented dry sausages with a reduction of sodium chloride. <i>LWT - Food Science and Technology</i> , 2020, 124, 109061.	5.2	63
56	Protection of lung fibroblast MRC-5 cells against hydrogen peroxide-induced oxidative damage by 0.1–2.8kDa antioxidative peptides isolated from whey protein hydrolysate. <i>Food Chemistry</i> , 2012, 135, 540-547.	8.2	62
57	Prospects of artificial meat: Opportunities and challenges around consumer acceptance. <i>Trends in Food Science and Technology</i> , 2021, 116, 434-444.	15.1	62
58	Hydroxyl Radical-Stressed Whey Protein Isolate: Chemical and Structural Properties. <i>Food and Bioprocess Technology</i> , 2012, 5, 2454-2461.	4.7	61
59	Effect of freeze-thaw cycles on the quality of quick-frozen pork patty with different fat content by consumer assessment and instrument-based detection. <i>Meat Science</i> , 2021, 172, 108313.	5.5	61
60	Fabrication and characterization of a novel polysaccharide based composite nanofiber films with tunable physical properties. <i>Carbohydrate Polymers</i> , 2020, 236, 116054.	10.2	60
61	Quality characteristics and flavor profile of Harbin dry sausages inoculated with lactic acid bacteria and <i>Staphylococcus xylosum</i> . <i>LWT - Food Science and Technology</i> , 2019, 114, 108392.	5.2	58
62	Formation and identification of nitrosylmyoglobin by <i>Staphylococcus xylosum</i> in raw meat batters: A potential solution for nitrite substitution in meat products. <i>Meat Science</i> , 2013, 93, 67-72.	5.5	57
63	Effect of ice structuring protein on the quality of quick-frozen patties subjected to multiple freeze-thaw cycles. <i>Meat Science</i> , 2021, 172, 108335.	5.5	57
64	Antioxidant activities and emulsifying properties of porcine plasma protein hydrolysates modified by oxidized tannic acid and oxidized chlorogenic acid. <i>Process Biochemistry</i> , 2019, 79, 105-113.	3.7	56
65	Using a stable pre-emulsified canola oil system that includes porcine plasma protein hydrolysates and oxidized tannic acid to partially replace pork fat in frankfurters. <i>Meat Science</i> , 2020, 160, 107968.	5.5	56
66	Radical scavenging activity of black currant (<i>Ribes nigrum</i> L.) extract and its inhibitory effect on gastric cancer cell proliferation via induction of apoptosis. <i>Journal of Functional Foods</i> , 2012, 4, 382-390.	3.4	55
67	The effectiveness of clove extracts in the inhibition of hydroxyl radical oxidation-induced structural and rheological changes in porcine myofibrillar protein. <i>Meat Science</i> , 2016, 111, 60-66.	5.5	54
68	Physicochemical and structural properties of composite gels prepared with myofibrillar protein and lard diacylglycerols. <i>Meat Science</i> , 2016, 121, 333-341.	5.5	53
69	High-intensity ultrasound improves the physical stability of myofibrillar protein emulsion at low ionic strength by destroying and suppressing myosin molecular assembly. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105554.	8.2	53
70	Cryoprotectants Reduce Protein Oxidation and Structure Deterioration Induced by Freeze-Thaw Cycles in Common Carp (<i>Cyprinus carpio</i>) Surimi. <i>Food Biophysics</i> , 2013, 8, 104-111.	3.0	52
71	Gelation and rheological properties of myofibrillar proteins influenced by the addition of soybean protein isolates subjected to an acidic pH treatment combined with a mild heating. <i>Food Hydrocolloids</i> , 2017, 70, 269-276.	10.7	52
72	Ultrasound-assisted thawing accelerates the thawing of common carp (<i>Cyprinus carpio</i>) and improves its muscle quality. <i>LWT - Food Science and Technology</i> , 2021, 141, 111080.	5.2	52

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73	Evaluation of flavor characteristics of bacon smoked with different woodchips by HS-SPME-GC-MS combined with an electronic tongue and electronic nose. <i>Meat Science</i> , 2021, 182, 108626.	5.5	51
74	Oxidative changes and weakened gelling ability of salt-extracted protein are responsible for textural losses in dumpling meat fillings during frozen storage. <i>Food Chemistry</i> , 2015, 185, 459-469.	8.2	50
75	Properties and oxidative stability of emulsions prepared with myofibrillar protein and lard diacylglycerols. <i>Meat Science</i> , 2016, 115, 16-23.	5.5	50
76	Effects of edible chitosan coating on Harbin red sausage storage stability at room temperature. <i>Meat Science</i> , 2020, 159, 107919.	5.5	50
77	Effect of ice structuring protein on the quality, thermal stability and oxidation of mirror carp (<i>Cyprinus carpio</i> L.) induced by freeze-thaw cycles. <i>LWT - Food Science and Technology</i> , 2020, 124, 109140.	5.2	50
78	Formation of red myoglobin derivatives and inhibition of spoilage bacteria in raw meat batters by lactic acid bacteria and <i>Staphylococcus xylosum</i> . <i>LWT - Food Science and Technology</i> , 2016, 68, 251-257.	5.2	49
79	N-nitrosoamine inhibition and quality preservation of Harbin dry sausages by inoculated with <i>Lactobacillus pentosus</i> , <i>Lactobacillus curvatus</i> and <i>Lactobacillus sake</i> . <i>Food Control</i> , 2017, 73, 1514-1521.	5.5	49
80	Improvement of the emulsifying and oxidative stability of myofibrillar protein prepared oil-in-water emulsions by addition of zein hydrolysates. <i>Process Biochemistry</i> , 2017, 53, 116-124.	3.7	49
81	Filamentous myosin in low-ionic strength meat protein processing media: Assembly mechanism, impact on protein functionality, and inhibition strategies. <i>Trends in Food Science and Technology</i> , 2021, 112, 25-35.	15.1	49
82	Future trends of processed meat products concerning perceived healthiness: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4739-4778.	11.7	47
83	Textural and gel properties of frankfurters as influenced by various $\hat{\text{I}}^{\text{2}}$ -carrageenan incorporation methods. <i>Meat Science</i> , 2021, 176, 108483.	5.5	46
84	Impact of ice structuring protein on myofibrillar protein aggregation behaviour and structural property of quick-frozen patty during frozen storage. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 136-142.	7.5	45
85	Physicochemical and antioxidant properties of Maillard reaction products formed by heating whey protein isolate and reducing sugars. <i>International Journal of Dairy Technology</i> , 2014, 67, 220-228.	2.8	44
86	Effect of porcine bone protein hydrolysates on the emulsifying and oxidative stability of oil-in-water emulsions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 538, 757-764.	4.7	43
87	Influence of lard-based diacylglycerol on rheological and physicochemical properties of thermally induced gels of porcine myofibrillar protein at different NaCl concentrations. <i>Food Research International</i> , 2020, 127, 108723.	6.2	42
88	Influence of glycated nitrosohaemoglobin prepared from porcine blood cell on physicochemical properties, microbial growth and flavour formation of Harbin dry sausages. <i>Meat Science</i> , 2019, 148, 96-104.	5.5	41
89	Impacts of different altitudes and natural drying times on lipolysis, lipid oxidation and flavour profile of traditional Tibetan yak jerky. <i>Meat Science</i> , 2020, 162, 108030.	5.5	41
90	Effect of ultrasound-assisted immersion thawing on emulsifying and gelling properties of chicken myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2021, 142, 111016.	5.2	41

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91	Antimicrobial Activity of Several Herb and Spice Extracts in Culture Medium and in Vacuum-Packaged Pork. <i>Journal of Food Protection</i> , 2007, 70, 641-647.	1.7	39
92	The Effectiveness of Cryoprotectants in Inhibiting Multiple Freeze-Thaw-Induced Functional and Rheological Changes in the Myofibrillar Proteins of Common Carp (<i>Cyprinus carpio</i>) Surimi. <i>Food Biophysics</i> , 2013, 8, 302-310.	3.0	39
93	Complex starter culture combined with vacuum packaging reduces biogenic amine formation and delays the quality deterioration of dry sausage during storage. <i>Food Control</i> , 2019, 100, 58-66.	5.5	38
94	Preparation and functional properties of poly(vinyl alcohol)/ethyl cellulose/tea polyphenol electrospun nanofibrous films for active packaging material. <i>Food Control</i> , 2021, 130, 108331.	5.5	38
95	Hepatoprotective and antioxidant effects of porcine plasma protein hydrolysates on carbon tetrachloride-induced liver damage in rats. <i>Food and Chemical Toxicology</i> , 2011, 49, 1316-1321.	3.6	37
96	Application of lactic acid bacteria for improving the quality of reduced-salt dry fermented sausage: Texture, color, and flavor profiles. <i>LWT - Food Science and Technology</i> , 2022, 154, 112723.	5.2	37
97	Free radical scavenging activity of porcine plasma protein hydrolysates determined by electron spin resonance spectrometer. <i>LWT - Food Science and Technology</i> , 2009, 42, 956-962.	5.2	36
98	Antioxidant capacity of maillard reaction products formed by a porcine plasma protein hydrolysate-sugar model system as related to chemical characteristics. <i>Food Science and Biotechnology</i> , 2014, 23, 33-41.	2.6	36
99	Heterocyclic aromatic amine concentrations and quality characteristics of traditional smoked and roasted poultry products on the northern Chinese market. <i>Food and Chemical Toxicology</i> , 2020, 135, 110931.	3.6	36
100	Effect of ice structuring protein on the microstructure and myofibrillar protein structure of mirror carp (<i>Cyprinus carpio</i> L.) induced by freeze-thaw processes. <i>LWT - Food Science and Technology</i> , 2021, 139, 110570.	5.2	36
101	Fabrication and characterization of cinnamaldehyde loaded polysaccharide composite nanofiber film as potential antimicrobial packaging material. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100600.	7.5	35
102	Regulatory effect of porcine plasma protein hydrolysates on pasting and gelatinization action of corn starch. <i>International Journal of Biological Macromolecules</i> , 2016, 82, 637-644.	7.5	34
103	Modification of gel properties of soy protein isolate by freeze-thaw cycles are associated with changes of molecular force involved in the gelation. <i>Process Biochemistry</i> , 2017, 52, 200-208.	3.7	33
104	Ethanol induced changes in structural, morphological, and functional properties of whey proteins isolates: Influence of ethanol concentration. <i>Food Hydrocolloids</i> , 2021, 111, 106379.	10.7	33
105	Collaborative analysis on differences in volatile compounds of Harbin red sausages smoked with different types of woodchips based on gas chromatography-mass spectrometry combined with electronic nose. <i>LWT - Food Science and Technology</i> , 2021, 143, 111144.	5.2	33
106	Application of temperature-controlled ultrasound treatment and its potential to reduce phosphate content in frankfurter-type sausages by 50%. <i>Ultrasonics Sonochemistry</i> , 2021, 71, 105379.	8.2	32
107	Dynamic changes in the qualities and heterocyclic aromatic amines of roasted pork induced by frying temperature and time. <i>Meat Science</i> , 2021, 176, 108457.	5.5	32
108	Inhibition of frozen storage-induced oxidation and structural changes in myofibril of common carp (<i>Cyprinus carpio</i>) surimi by cryoprotectant and hydrolysed whey protein addition. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1916-1923.	2.7	31

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109	Protective effects of black currant (<i>Ribes nigrum</i> L.) extract on hydrogen peroxide-induced damage in lung fibroblast MRC-5 cells in relation to the antioxidant activity. <i>Journal of Functional Foods</i> , 2014, 11, 142-151.	3.4	31
110	Ultrasonic pretreatment promotes diacylglycerol production from lard by lipase-catalysed glycerolysis and its physicochemical properties. <i>Ultrasonics Sonochemistry</i> , 2018, 48, 11-18.	8.2	31
111	Characterisation of flavour profile of beef jerky inoculated with different autochthonous lactic acid bacteria using electronic nose and gas chromatography-ion mobility spectrometry. <i>Meat Science</i> , 2022, 183, 108658.	5.5	31
112	Hydroxyl Radical-Stressed Whey Protein Isolate: Functional and Rheological Properties. <i>Food and Bioprocess Technology</i> , 2013, 6, 169-176.	4.7	30
113	Effects of ultrasound-assisted immersion freezing on the muscle quality and physicochemical properties of chicken breast. <i>International Journal of Refrigeration</i> , 2020, 117, 247-255.	3.4	30
114	Effect of different κ -carrageenan incorporation forms on the gel properties and in vitro digestibility of frankfurters. <i>Food Hydrocolloids</i> , 2022, 129, 107637.	10.7	30
115	Cooperative antioxidative effects of zein hydrolysates with sage (<i>Salvia officinalis</i>) extract in a liposome system. <i>Food Chemistry</i> , 2017, 222, 74-83.	8.2	29
116	Changes in functional properties of common carp (<i>Cyprinus carpio</i>) myofibrillar protein as affected by ultrasound-assisted freezing. <i>Journal of Food Science</i> , 2020, 85, 2879-2888.	3.1	29
117	Influence of Gender and Spawning on Meat Quality of Australian Red Claw Crayfish (<i>Cherax</i>) Tj ETQq1 1 0.784314 ggBT /Overlock 10	3.1	28
118	Short-term retrogradation behaviour of corn starch is inhibited by the addition of porcine plasma protein hydrolysates. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 393-400.	7.5	28
119	Purification and biochemical characteristics of the extracellular protease from <i>Pediococcus pentosaceus</i> isolated from Harbin dry sausages. <i>Meat Science</i> , 2019, 156, 156-165.	5.5	28
120	Elucidation of interaction mechanisms between myofibrillar proteins and ethyl octanoate by SPME-GC-MS, molecular docking and dynamics simulation. <i>LWT - Food Science and Technology</i> , 2022, 154, 112787.	5.2	28
121	Interaction between protease from <i>Staphylococcus epidermidis</i> and pork myofibrillar protein: Flavor and molecular simulation. <i>Food Chemistry</i> , 2022, 386, 132830.	8.2	28
122	Changes in the thermal stability and structure of myofibrillar protein from quick-frozen pork patties with different fat addition under freeze-thaw cycles. <i>Meat Science</i> , 2021, 175, 108420.	5.5	27
123	The succession and correlation of the bacterial community and flavour characteristics of Harbin dry sausages during fermentation. <i>LWT - Food Science and Technology</i> , 2021, 138, 110689.	5.2	26
124	Effect of different types of smoking materials on the flavor, heterocyclic aromatic amines, and sensory property of smoked chicken drumsticks. <i>Food Chemistry</i> , 2022, 367, 130680.	8.2	26
125	Combination of high-intensity ultrasound and hydrogen peroxide treatment suppresses thermal aggregation behaviour of myofibrillar protein in water. <i>Food Chemistry</i> , 2022, 367, 130756.	8.2	26
126	Enhanced physical and oxidative stability of porcine plasma protein hydrolysates based oil-in-water emulsions by adding oxidized chlorogenic acid. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 558, 330-337.	4.7	25

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127	Purification and biochemical characteristics of the microbial extracellular protease from <i>Lactobacillus curvatus</i> isolated from Harbin dry sausages. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 987-997.	7.5	25
128	Protective effect of whey protein hydrolysates against oxidative stress in d-galactose-induced ageing rats. <i>International Dairy Journal</i> , 2014, 34, 80-85.	3.0	24
129	Influence of lard-based diacylglycerol on the rheological and physicochemical properties of thermally induced pork myofibrillar protein gels at different pH levels. <i>LWT - Food Science and Technology</i> , 2020, 117, 108708.	5.2	24
130	Ultrasonic Freezing Reduces Protein Oxidation and Myofibrillar Gel Quality Loss of Common Carp (<i>Cyprinus carpio</i>) during Long-Time Frozen Storage. <i>Foods</i> , 2021, 10, 629.	4.3	24
131	Application of ultrasound treatment in chicken gizzards tenderization: Effects on muscle fiber and connective tissue. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105786.	8.2	24
132	Comparison of the quality of beef jerky processed by traditional and modern drying methods from different districts in Inner Mongolia. <i>Meat Science</i> , 2020, 163, 108080.	5.5	23
133	Metabolomics profiling reveals defense strategies of <i>Pediococcus pentosaceus</i> R1 isolated from Harbin dry sausages under oxidative stress. <i>LWT - Food Science and Technology</i> , 2021, 135, 110041.	5.2	23
134	The prediction of specific spoilage organisms in Harbin red sausage stored at room temperature by multivariate statistical analysis. <i>Food Control</i> , 2021, 123, 107701.	5.5	23
135	Improving the taste profile of reduced-salt dry sausage by inoculating different lactic acid bacteria. <i>Food Research International</i> , 2021, 145, 110391.	6.2	23
136	The potential correlations between the fungal communities and volatile compounds of traditional dry sausages from Northeast China. <i>Food Microbiology</i> , 2021, 98, 103787.	4.2	23
137	Changes of in vitro digestion rate and antioxidant activity of digestion products of ethanol-modified whey protein isolates. <i>Food Hydrocolloids</i> , 2022, 131, 107756.	10.7	23
138	Effect of high-pressure processing enzymatic hydrolysates of soy protein isolate on the emulsifying and oxidative stability of myofibrillar protein-prepared oil-in-water emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3910-3919.	3.5	22
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147	Dynamics of heat transfer and moisture in beef jerky during hot air drying. <i>Meat Science</i> , 2021, 182, 108638.	5.5	20
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