

Baohua Kong

List of Publications by Year in descending order

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224
papers

10,700
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23567

58
h-index

46799

89
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all docs

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docs citations

224
times ranked

5592
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	l-glycine and l-glutamic acid protect <i>Pediococcus pentosaceus</i> R1 against oxidative damage induced by hydrogen peroxide. <i>Food Microbiology</i> , 2022, 101, 103897.	4.2	14
4	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
5	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
6	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
7	Influence of different ratios of sucrose and green tea leaves on heterocyclic aromatic amine formation and quality characteristics of smoked chicken drumsticks. <i>Food Control</i> , 2022, 133, 108613.	5.5	11
8	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
9	Comparative study of protein-lipid co-oxidation in whey protein isolate-stabilised oil-in-water emulsions prepared by different homogenisation methods. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 633, 127916.	4.7	11
10	Reduction of phosphate content in frankfurters by up to 50% using micronized cold-pressed sesame seed cake. <i>Meat Science</i> , 2022, 185, 108708.	5.5	16
11	Technological properties and flavour formation potential of yeast strains isolated from traditional dry fermented sausages in Northeast China. <i>LWT - Food Science and Technology</i> , 2022, 154, 112853.	5.2	10
12	Understanding interactions among aldehyde compounds and porcine myofibrillar proteins by spectroscopy and molecular dynamics simulations. <i>Journal of Molecular Liquids</i> , 2022, 349, 118190.	4.9	16
13	Influence of Partial Replacements of NaCl by KCl on Quality Characteristics and the Heterocyclic Aromatic Amine Contents of Bacon. <i>Foods</i> , 2022, 11, 143.	4.3	8
14	Effects of Modified Atmosphere Packaging with Various CO ₂ Concentrations on the Bacterial Community and Shelf-Life of Smoked Chicken Legs. <i>Foods</i> , 2022, 11, 559.	4.3	10
15	Flavour Compensation Role of Yeast Strains in Reduced-Salt Dry Sausages: Taste and Odour Profiles. <i>Foods</i> , 2022, 11, 650.	4.3	5
16	Fabrication and Characterisation of Poly(vinyl alcohol)/Deacetylated Crab-Shell Particles Biocomposites with Excellent Thermomechanical and Antibacterial Properties as Active Food Packaging Material. <i>Food Biophysics</i> , 2022, 17, 484-494.	3.0	5
17	Physicochemical properties and antioxidant activity of polysaccharides obtained from sea cucumber gonads via ultrasound-assisted enzymatic techniques. <i>LWT - Food Science and Technology</i> , 2022, 160, 113307.	5.2	21
18	Effect of woodchip types on heterocyclic aromatic amine formation and quality characteristics of smoked bacon. <i>Food Bioscience</i> , 2022, 47, 101709.	4.4	12

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19	Micronized cold-pressed hemp seed cake could potentially replace 50% of the phosphates in frankfurters. <i>Meat Science</i> , 2022, 189, 108823.	5.5	7
20	Pre-dried mealworm larvae flour could partially replace lean meat in frankfurters: Effect of pre-drying methods and replacement ratios. <i>Meat Science</i> , 2022, 188, 108802.	5.5	19
21	Impact of different ionic strengths on protein-lipid co-oxidation in whey protein isolate-stabilized oil-in-water emulsions. <i>Food Chemistry</i> , 2022, 385, 132700.	8.2	12
22	Synergistic effect and disinfection mechanism of combined treatment with ultrasound and slightly acidic electrolyzed water and associated preservation of mirror carp (<i>Cyprinus carpio</i> L.) during refrigeration storage. <i>Food Chemistry</i> , 2022, 386, 132858.	8.2	18
23	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
24	Effects of ethanol pre-treated whey protein isolates on the physical stability and protein-lipid co-oxidation in oil-in-water emulsions. <i>Food Chemistry</i> , 2022, 385, 132733.	8.2	4
25	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
26	Mechanisms of Change in Emulsifying Capacity Induced by Protein Denaturation and Aggregation in Quick-Frozen Pork Patties with Different Fat Levels and Freeze-Thaw Cycles. <i>Foods</i> , 2022, 11, 44.	4.3	21
27	Purification and Characterization of the Protease from <i>Staphylococcus xylosus</i> A2 Isolated from Harbin Dry Sausages. <i>Foods</i> , 2022, 11, 1094.	4.3	6
28	Effect of the protease from <i>Staphylococcus carnosus</i> on the proteolysis, quality characteristics, and flavor development of Harbin dry sausage. <i>Meat Science</i> , 2022, 189, 108827.	5.5	20
29	Heterocyclic aromatic amine contents and quality characteristics of bacon as influenced by NaCl concentration of brine. <i>Journal of Food Science</i> , 2022, , .	3.1	2
30	Impact of Ultrasound-assisted Saline Thawing on the Technological Properties of mirror carp (<i>Cyprinus carpio</i> L.). <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106014.	8.2	14
31	Unraveling the difference in flavor characteristics of dry sausages inoculated with different autochthonous lactic acid bacteria. <i>Food Bioscience</i> , 2022, 47, 101778.	4.4	13
32	Effect of microwave heating time on the gel properties of chicken myofibrillar proteins and their formation mechanism. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5024-5035.	2.7	6
33	Changes in flavor, heterocyclic aromatic amines, and quality characteristics of roasted chicken drumsticks at different processing stages. <i>Food Control</i> , 2022, 139, 109104.	5.5	7
34	Flavour formation from hydrolysis of pork meat protein extract by the protease from <i>Staphylococcus carnosus</i> isolated from Harbin dry sausage. <i>LWT - Food Science and Technology</i> , 2022, 163, 113525.	5.2	12
35	Role of partial replacement of NaCl by KCl combined with other components on structure and gel properties of porcine myofibrillar protein. <i>Meat Science</i> , 2022, 190, 108832.	5.5	10
36	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

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37	Effects of different pH conditions on interfacial composition and protein-lipid co-oxidation of whey protein isolate-stabilised O/W emulsions. <i>Food Hydrocolloids</i> , 2022, 131, 107752.	10.7	15
38	Technological characterization and flavor-producing potential of lactic acid bacteria isolated from traditional dry fermented sausages in northeast China. <i>Food Microbiology</i> , 2022, 106, 104059.	4.2	16
39	Changes in muscle quality and physicochemical characteristics of chicken breast subjected to ultrasound-assisted immersion freezing during long-term frozen storage. <i>International Journal of Refrigeration</i> , 2022, 142, 10-18.	3.4	5
40	Exploration of interaction between porcine myofibrillar proteins and selected ketones by GC-MS, multiple spectroscopy, and molecular docking approaches. <i>Food Research International</i> , 2022, 160, 111624.	6.2	17
41	Improving the solubility of myofibrillar proteins in water by destroying and suppressing myosin molecular assembly via glycation. <i>Food Chemistry</i> , 2022, 395, 133590.	8.2	21
42	Inhibitory effects of hydrocolloids on the formation of heterocyclic aromatic amines in smoked chicken drumsticks and the underlying mechanism. <i>Food Hydrocolloids</i> , 2022, 133, 107940.	10.7	4
43	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
44	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
45	Effects of tyrosine decarboxylase negative strains from Harbin dry sausage on the growth and tyramine production of foodborne pathogens. <i>Food Control</i> , 2021, 121, 107600.	5.5	5
46	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
47	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
48	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
49	Tannic acid-induced changes in water distribution and protein structural properties of bacon during the curing process. <i>LWT - Food Science and Technology</i> , 2021, 137, 110381.	5.2	8
50	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
51	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
52	<i>In vitro</i> digestion of emulsified lard-based diacylglycerols. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3386-3393.	3.5	13
53	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
54	Heterocyclic aromatic amine level and quality characteristics of selected Harbin red sausages in the northern Chinese market. <i>Meat Science</i> , 2021, 172, 108360.	5.5	14

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55	High-throughput sequencing approach to reveal the bacterial diversity of traditional yak jerky from the Tibetan regions. <i>Meat Science</i> , 2021, 172, 108348.	5.5	12
56	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
57	Ultrasonic-assisted extraction of polyphenol from the seeds of <i>Allium senescens</i> L. and its antioxidative role in Harbin dry sausage. <i>Meat Science</i> , 2021, 172, 108351.	5.5	22
58	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
59	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
60	Effects of temperature and pH on the structure of a metalloprotease from <i>Lactobacillus fermentum</i> R6 isolated from Harbin dry sausages and molecular docking between protease and meat protein. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5016-5027.	3.5	4
61	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
62	Comparative Study of Oxidative Structural Modifications of Unadsorbed and Adsorbed Proteins in Whey Protein Isolate-Stabilized Oil-in-Water Emulsions under the Stress of Primary and Secondary Lipid Oxidation Products. <i>Foods</i> , 2021, 10, 593.	4.3	15
63	Transglutaminase crosslinking promotes physical and oxidative stability of filled hydrogel particles based on biopolymer phase separation. <i>International Journal of Biological Macromolecules</i> , 2021, 172, 429-438.	7.5	14
64	Effectiveness of ultrasound-assisted immersion thawing on the thawing rate and physicochemical properties of chicken breast muscle. <i>Journal of Food Science</i> , 2021, 86, 1692-1703.	3.1	16
65	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
66	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
67	Biochemical properties of extracellular protease from <i>Staphylococcus carnosus</i> RT6 isolated from Harbin dry sausages, and its hydrolysis of meat proteins. <i>Journal of Food Science</i> , 2021, 86, 1642-1655.	3.1	6
68	How to Efficiently Remove tert-butylhydroquinone from Commercial Soybean Oils to Obtain Stripped Oils: Eliminating tert-butylhydroquinone's Influence on Oxidative Stabilities of Model Oil-in-Water Emulsions. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000385.	1.5	7
69	Physiological, Morphological and Antioxidant Responses of <i>Pediococcus pentosaceus</i> R1 and <i>Lactobacillus fermentum</i> R6 Isolated from Harbin Dry Sausages to Oxidative Stress. <i>Foods</i> , 2021, 10, 1203.	4.3	12
70	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
71	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
72	Impacts of pH and temperature on the conformation of a protease from <i>Pediococcus pentosaceus</i> R1 isolated from Harbin dry sausage. <i>LWT - Food Science and Technology</i> , 2021, 142, 111056.	5.2	10

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73	Effects of Sodium Chloride on the Physical and Oxidative Stability of Filled Hydrogel Particles Fabricated with Phase Separation Behavior. <i>Foods</i> , 2021, 10, 1027.	4.3	2
74	Evaluation the potential of lactic acid bacteria isolates from traditional beef jerky as starter cultures and their effects on flavor formation during fermentation. <i>LWT - Food Science and Technology</i> , 2021, 142, 110982.	5.2	21
75	Influences of Smoking in Traditional and Industrial Conditions on Flavour Profile of Harbin Red Sausages by Comprehensive Two-Dimensional Gas Chromatography Mass Spectrometry. <i>Foods</i> , 2021, 10, 1180.	4.3	5
76	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
77	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
78	Textural and gel properties of frankfurters as influenced by various κ -carrageenan incorporation methods. <i>Meat Science</i> , 2021, 176, 108483.	5.5	46
79	Composite Gel Fabricated with Konjac Glucomannan and Carrageenan Could Be Used as a Cube Fat Substitute to Partially Replace Pork Fat in Harbin Dry Sausages. <i>Foods</i> , 2021, 10, 1460.	4.3	13
80	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
81	Influence of Soy Protein Isolate Hydrolysates Obtained under High Hydrostatic Pressure on Pasting and Short-Term Retrogradation Behavior of Maize Starch. <i>Food Biophysics</i> , 2021, 16, 395-405.	3.0	4
82	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
83	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
84	Comparative study on the formation of heterocyclic aromatic amines in different sugar smoking time. <i>Food Control</i> , 2021, 124, 107905.	5.5	22
85	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
86	Effects of acetylated cassava starch on the physical and rheological properties of multicomponent protein emulsions. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1459-1474.	7.5	9
87	Influence of repeated freeze-thaw treatments on the functional and structural properties of myofibrillar protein from mirror carp (<i>Cyprinus carpio</i> L.). <i>Food Biophysics</i> , 2021, 16, 492-501.	3.0	10
88	Effects of temperature and pH on the structure of a protease from <i>Lactobacillus brevis</i> R4 isolated from Harbin dry sausage and molecular docking of the protease to the meat proteins. <i>Food Bioscience</i> , 2021, 42, 101099.	4.4	18
89	Biochemical properties of extracellular protease from <i>Staphylococcus epidermidis</i> isolated from Harbin dry sausages and its hydrolysis of meat protein. <i>Food Bioscience</i> , 2021, 42, 101130.	4.4	14
90	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

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91	Physiology and antioxidant activity of <i>Pediococcus pentosaceus</i> R1 and <i>Lactobacillus fermentum</i> R6 in response to lactic acid stress. <i>LWT - Food Science and Technology</i> , 2021, 149, 111878.	5.2	2
92	Proteomic response strategies of <i>Pediococcus pentosaceus</i> R1 isolated from Harbin dry sausages to oxidative stress. <i>Food Bioscience</i> , 2021, 44, 101364.	4.4	7
93	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
94	Effect of hot air gradient drying on quality and appearance of beef jerky. <i>LWT - Food Science and Technology</i> , 2021, 150, 111974.	5.2	15
95	Fungal community succession and volatile compound dynamics in Harbin dry sausage during fermentation. <i>Food Microbiology</i> , 2021, 99, 103764.	4.2	17
96	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
97	High hydrostatic pressure combined with moisture regulators improves the tenderness and quality of beef jerky. <i>Meat Science</i> , 2021, 181, 108617.	5.5	16
98	Changes in moisture, colour, residual nitrites and N-nitrosamine accumulation of bacon induced by nitrite levels and dry-frying temperatures. <i>Meat Science</i> , 2021, 181, 108604.	5.5	14
99	Dynamics of heat transfer and moisture in beef jerky during hot air drying. <i>Meat Science</i> , 2021, 182, 108638.	5.5	20
100	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
101	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
102	Investigation of molecular mechanisms of interaction between myofibrillar proteins and 1-heptanol by multiple spectroscopy and molecular docking methods. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 672-680.	7.5	22
103	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
104	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
105	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
106	Physical properties and stability of filled hydrogel particles based on biopolymer phase separation: Influence of the ratio of protein to polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 803-810.	7.5	11
107	Effects of edible chitosan coating on Harbin red sausage storage stability at room temperature. <i>Meat Science</i> , 2020, 159, 107919.	5.5	50
108	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

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109	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
110	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
111	Production, purification and biochemical characterization of the microbial protease produced by <i>Lactobacillus fermentum</i> R6 isolated from Harbin dry sausages. <i>Process Biochemistry</i> , 2020, 89, 37-45.	3.7	19
112	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
113	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
114	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
115	An eco-friendly extraction method for adsorbed proteins from emulsions stabilized by whey protein isolate by using Tween 20. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 604, 125332.	4.7	14
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	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
118	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
119	<i>In vitro</i> growth performance, antioxidant activity and cell surface physiological characteristics of <i>Pediococcus pentosaceus</i> R1 and <i>Lactobacillus fermentum</i> R6 stressed at different NaCl concentrations. <i>Food and Function</i> , 2020, 11, 6376-6386.	4.6	13
120	Enhancing physical properties of chitosan/pullulan electrospinning nanofibers via green crosslinking strategies. <i>Carbohydrate Polymers</i> , 2020, 247, 116734.	10.2	64
121	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
122	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
123	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
124	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
125	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
126	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

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127	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
128	Nitrosylmyoglobin formation in meat by <i>Lactobacillus fermentum</i> AS1.1880 is due to its nitric oxide synthase activity. <i>Meat Science</i> , 2020, 166, 108122.	5.5	10
129	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
130	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
131	Physical and rheological properties of mixed-component emulsion-based products: Influence of flaxseed gum concentration and pH on the aggregation of lipid droplets. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 597, 124818.	4.7	5
132	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
133	Quality characteristics and flavor profile of Harbin dry sausages inoculated with lactic acid bacteria and <i>Staphylococcus xylosus</i> . <i>LWT - Food Science and Technology</i> , 2019, 114, 108392.	5.2	58
134	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
135	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
136	Purification and biochemical characteristics of the protease from <i>Lactobacillus brevis</i> R4 isolated from Harbin dry sausages. <i>LWT - Food Science and Technology</i> , 2019, 113, 108287.	5.2	12
137	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
138	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
139	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
140	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
141	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
142	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
143	Textural and sensorial quality protection in frozen dumplings through the inhibition of lipid and protein oxidation with clove and rosemary extracts. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4739-4747.	3.5	17
144	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

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145	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
146	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
147	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
148	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
149	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
150	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
151	Effect of Porcine Plasma Protein with Limited Hydrolyzation Coupled with Tween 20 on the Physical and Oxidative Stability of Oil-in-Water Emulsions. <i>Food Biophysics</i> , 2018, 13, 60-70.	3.0	13
152	Stability of Oil-in-Water Emulsions Fortified with Enzymatic Hydrolysates from Porcine Plasma Protein. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700501.	1.5	3
153	Effect of porcine plasma protein hydrolysates on long-term retrogradation of corn starch. <i>Food Chemistry</i> , 2018, 239, 172-179.	8.2	103
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155	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
156	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
157	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
158	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
159	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
160	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
161	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
162	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

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163	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
164	Changes in enzymatic activities during <i>Aspergillus oryzae</i> incubation and natural fermentation of soybean paste. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13302.	2.0	12
165	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
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167	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
168	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
169	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
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171	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
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175	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
176	Properties and oxidative stability of emulsions prepared with myofibrillar protein and lard diacylglycerols. <i>Meat Science</i> , 2016, 115, 16-23.	5.5	50
177	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
178	Formation of red myoglobin derivatives and inhibition of spoilage bacteria in raw meat batters by lactic acid bacteria and <i>Staphylococcus xylosus</i> . <i>LWT - Food Science and Technology</i> , 2016, 68, 251-257.	5.2	49
179	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
180	Effect of the Reactant Ratio on the Characteristics and Antioxidant Activities of Maillard Reaction Products in a Porcine Plasma Protein Hydrolysate-Galactose Model System. <i>International Journal of Food Properties</i> , 2016, 19, 99-110.	3.0	17

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182	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
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184	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
185	Sulforaphane protects human umbilical vein cells against lipotoxicity by stimulating autophagy via an AMPK-mediated pathway. <i>Journal of Functional Foods</i> , 2015, 15, 23-34.	3.4	11
186	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
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188	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
189	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
190	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
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195	Contributions of Fat Content and Oxidation to the Changes in Physicochemical and Sensory Attributes of Pork Dumpling Filler during Frozen Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6390-6399.	5.2	20
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202	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
203	Effect of Glycosylated Nitrosohemoglobin on Quality of Cooked Meat Batters during Chill Storage. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 19-23.	0.1	5
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205	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
206	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
207	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
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211	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
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218	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
219	Fat reduction in emulsion sausage using an enzyme-modified potato starch. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1632-1637.	3.5	17
220	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
221	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
222	Influence of gender and spawning on thermal stability and proteolytic degradation of proteins in Australian red claw crayfish (<i>Cherax quadricarinatus</i>) muscle stored at 2°C. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1073-1079.	2.7	12
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