

Baohua Kong

List of Publications by Year in descending order

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224
papers

10,700
citations

23500

58
h-index

46693

89
g-index

224
all docs

224
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.	4.2	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.	4.2	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.	2.1	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.	2.7	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.	5.4	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.	2.5	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.	2.8	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.	2.5	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.	2.3	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.	2.7	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.	2.5	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.	2.3	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.	1.9	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.	1.9	10
15	Flavour Compensation Role of Yeast Strains in Reduced-Salt Dry Sausages: Taste and Odour Profiles. <i>Foods</i> , 2022, 11, 650.	1.9	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.	1.4	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.	2.5	21
18	Effect of woodchip types on heterocyclic aromatic amine formation and quality characteristics of smoked bacon. <i>Food Bioscience</i> , 2022, 47, 101709.	2.0	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.	2.7	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.	2.7	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.	4.2	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.	4.2	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.	4.2	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.	4.2	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.	5.6	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.	1.9	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.	1.9	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.	2.7	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, , .	1.5	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.	3.8	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.	2.0	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.	1.3	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.	2.8	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.	2.5	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.	2.7	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.	5.6	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.	5.6	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.	2.1	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.	1.8	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.	2.9	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.	4.2	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.	5.6	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.	2.5	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.	2.7	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.	2.8	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.	2.7	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.	2.7	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.	2.5	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.	2.5	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.	2.5	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.	5.6	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.	1.7	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.	2.8	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.	2.7	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.	2.7	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.	3.8	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.	2.7	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.	2.5	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.	2.7	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.	1.7	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.	1.9	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.	1.9	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.	3.6	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.	1.5	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.	2.5	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.	2.5	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.	1.5	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.	1.0	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.	1.9	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.	2.7	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.	3.6	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.	2.5	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.	1.9	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.	2.5	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.	1.9	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.	2.5	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.	2.5	33
78	Textural and gel properties of frankfurters as influenced by various κ -carrageenan incorporation methods. <i>Meat Science</i> , 2021, 176, 108483.	2.7	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.	1.9	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.	7.8	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.	1.4	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.	3.8	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.	2.7	32
84	Comparative study on the formation of heterocyclic aromatic amines in different sugar smoking time. <i>Food Control</i> , 2021, 124, 107905.	2.8	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.	2.9	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.	3.6	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.	1.4	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.	2.0	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.	2.0	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.	5.9	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.	2.5	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.	2.0	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.	2.1	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.	2.5	15
95	Fungal community succession and volatile compound dynamics in Harbin dry sausage during fermentation. <i>Food Microbiology</i> , 2021, 99, 103764.	2.1	17
96	Prospects of artificial meat: Opportunities and challenges around consumer acceptance. <i>Trends in Food Science and Technology</i> , 2021, 116, 434-444.	7.8	62
97	High hydrostatic pressure combined with moisture regulators improves the tenderness and quality of beef jerky. <i>Meat Science</i> , 2021, 181, 108617.	2.7	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.	2.7	14
99	Dynamics of heat transfer and moisture in beef jerky during hot air drying. <i>Meat Science</i> , 2021, 182, 108638.	2.7	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.	2.8	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.	2.7	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.	3.6	22
103	Application of ultrasound treatment in chicken gizzards tenderization: Effects on muscle fiber and connective tissue. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105786.	3.8	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.	2.5	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.	2.9	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.	3.6	11
107	Effects of edible chitosan coating on Harbin red sausage storage stability at room temperature. <i>Meat Science</i> , 2020, 159, 107919.	2.7	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.	1.8	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.	3.8	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.	2.7	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.	1.8	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.	4.2	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.	2.7	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.	3.3	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.	2.3	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.	1.5	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.	1.8	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.	3.8	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.	2.1	13
120	Enhancing physical properties of chitosan/pullulan electrospinning nanofibers via green crosslinking strategies. <i>Carbohydrate Polymers</i> , 2020, 247, 116734.	5.1	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.	2.7	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.	2.5	63
123	Fabrication and characterization of a novel polysaccharide based composite nanofiber films with tunable physical properties. <i>Carbohydrate Polymers</i> , 2020, 236, 116054.	5.1	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.	2.5	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.	2.9	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.	4.2	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.	1.7	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.	2.7	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.	2.1	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.	3.8	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.	2.3	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.	5.6	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.	2.5	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.	5.6	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.	3.8	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.	2.5	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.	2.7	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.	2.7	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.	2.7	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.	3.6	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.	2.5	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.	5.6	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.	1.7	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.	2.7	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.	1.8	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.	2.8	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.	2.7	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.	2.7	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.	3.8	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.	3.6	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.	1.4	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.	1.0	3
153	Effect of porcine plasma protein hydrolysates on long-term retrogradation of corn starch. <i>Food Chemistry</i> , 2018, 239, 172-179.	4.2	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.	2.7	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.	4.2	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.	4.2	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.	2.3	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.	3.8	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.	2.8	63
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162	Changes in the structural and gel properties of pork myofibrillar protein induced by catechin modification. <i>Meat Science</i> , 2017, 127, 45-50.	2.7	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.	2.7	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.	0.9	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.	5.6	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.	4.2	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.	2.5	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.	2.8	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.	1.8	49
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174	Physicochemical and structural properties of composite gels prepared with myofibrillar protein and lard diacylglycerols. <i>Meat Science</i> , 2016, 121, 333-341.	2.7	53
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176	Properties and oxidative stability of emulsions prepared with myofibrillar protein and lard diacylglycerols. <i>Meat Science</i> , 2016, 115, 16-23.	2.7	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.	3.6	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.	2.5	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.	3.6	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.	1.3	17

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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.	2.4	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.	1.6	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.	2.7	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.	2.7	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.	1.3	44
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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.	2.4	20
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