

Xueming Liu

List of Publications by Year in descending order

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Version: 2024-02-01

7
papers

377
citations

1307594
7
h-index

1720034
7
g-index

7
all docs

7
docs citations

7
times ranked

376
citing authors

#	ARTICLE	IF	CITATIONS
1	Quantification and Purification of Mulberry Anthocyanins with Macroporous Resins. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 326-331.	3.0	128
2	Insight into the conformational and functional properties of myofibrillar protein modified by mulberry polyphenols. <i>Food Chemistry</i> , 2020, 308, 125592.	8.2	101
3	Effects of mulberry polyphenols on oxidation stability of sarcoplasmic and myofibrillar proteins in dried minced pork slices during processing and storage. <i>Meat Science</i> , 2020, 160, 107973.	5.5	48
4	The dose-dependent effects of polyphenols and malondialdehyde on the emulsifying and gel properties of myofibrillar protein-mulberry polyphenol complex. <i>Food Chemistry</i> , 2021, 360, 130005.	8.2	30
5	Regulation of protein oxidation in Cantonese sausages by rutin, quercetin and caffeic acid. <i>Meat Science</i> , 2021, 175, 108422.	5.5	26
6	Effect of <i>Flammulina velutipes</i> on the physicochemical and sensory characteristics of Cantonese sausages. <i>Meat Science</i> , 2019, 154, 22-28.	5.5	25
7	Effects of mulberry pomace on physicochemical and textural properties of stirred-type flavored yogurt. <i>Journal of Dairy Science</i> , 2021, 104, 12403-12414.	3.4	19