Jinfeng Pan

List of Publications by Year
in descending order

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33	839	430754	501076
papers	citations	18	28
		h-index	g-index

33	33	33	796
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. Food Chemistry, 2020, 320, 126637.	4.2	69
2	Impact of microbial transglutaminase on 3D printing quality of Scomberomorus niphonius surimi. LWT - Food Science and Technology, 2020, 124, 109123.	2.5	58
3	Quality changes and predictive models of radial basis function neural networks for brined common carp (Cyprinus carpio) fillets during frozen storage. Food Chemistry, 2016, 201, 327-333.	4.2	48
4	Post-thawing quality changes of common carp (Cyprinus carpio) cubes treated by high voltage electrostatic field (HVEF) during chilled storage. Innovative Food Science and Emerging Technologies, 2017, 42, 25-32.	2.7	47
5	Structural characterization and osteogenic bioactivity of a sulfated polysaccharide from pacific abalone (Haliotis discus hannai Ino). Carbohydrate Polymers, 2018, 182, 207-214.	5.1	46
6	Sodium alginate coating with plant extract affected microbial communities, biogenic amine formation and quality properties of abalone (Haliotis discus hannai Ino) during chill storage. LWT - Food Science and Technology, 2017, 81, 1-9.	2.5	44
7	Effect of using a high voltage electrostatic field on microbial communities, degradation of adenosine triphosphate, and water loss when thawing lightly-salted, frozen common carp (Cyprinus carpio). Journal of Food Engineering, 2017, 212, 226-233.	2.7	38
8	Critical review on the use of essential oils against spoilage in chilled stored fish: A quantitative meta-analyses. Trends in Food Science and Technology, 2021, 111, 175-190.	7.8	38
9	Effect of Î¹-carrageenan on quality improvement of 3D printed Hypophthalmichthys molitrix-sea cucumber compound surimi product. LWT - Food Science and Technology, 2022, 154, 112279.	2.5	36
10	The effect of combining linseed oil and sesamin on the fatty acid composition in white muscle and on expression of lipid-related genes in white muscle and liver of rainbow trout (Oncorhynchus mykiss). Aquaculture International, 2013, 21, 843-859.	1.1	32
11	Dose affected the role of gallic acid on mediating gelling properties of oxidatively stressed Japanese seerfish myofibrillar protein. LWT - Food Science and Technology, 2020, 118, 108849.	2.5	30
12	CHANGES IN PHYSIOCHEMICAL PROPERTIES OF MYOFIBRILLAR PROTEIN FROM SILVER CARP (HYPOPHTHALMICHTHYS MOLLITRIX) DURING HEAT TREATMENT. Journal of Food Biochemistry, 2011, 35, 939-952.	1.2	29
13	Effects of deodorization by powdered activated carbon, Î²-cyclodextrin and yeast on odor and functional properties of tiger puffer (Takifugu rubripes) skin gelatin. International Journal of Biological Macromolecules, 2018, 118, 116-123.	3.6	27
14	Effects of l-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. Meat Science, 2020, 166, 108133.	2.7	27
15	Physiochemical and functional properties of chum salmon (Oncorhynchus keta) skin gelatin extracted at different temperatures. Journal of the Science of Food and Agriculture, 2017, 97, 5406-5413.	1.7	24
16	Physiochemical properties and tastes of gels from Japanese Spanish mackerel (Scomberomorus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.1	22
17	Physiochemical and functional properties of tiger puffer (Takifugu rubripes) skin gelatin as affected by extraction conditions. International Journal of Biological Macromolecules, 2018, 109, 1045-1053.	3.6	20
18	Effect of pH and mixing ratio on interpolymer complexation of scallop (Patinopecten yessoensis) male gonad hydrolysates and Î¹-carrageenan. Food Chemistry, 2021, 336, 127687.	4.2	20

#	Article	IF	Citations
19	Combined effects of aging and low temperature, long time heating on pork toughness. Meat Science, 2019, 150, 33-39.	2.7	18
20	Effect of cooking temperatures on meat quality, protein carbonylation and protein cross-linking of beef packed in high oxygen atmosphere. LWT - Food Science and Technology, 2022, 154, 112633.	2.5	18
21	CRYOPROTECTIVE EFFECTS OF TREHALOSE ON GRASS CARP (CTENOPHARYNGODON IDELLUS) SURIMI DURING FROZEN STORAGE. Journal of Food Processing and Preservation, 2010, 34, no-no.	0.9	16
22	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (Andrias Davidianus) Skin. Journal of Aquatic Food Product Technology, 2019, 28, 861-876.	0.6	16
23	Physicochemical properties of Chinese giant salamander (Andrias davidianus) skin gelatin as affected by extraction temperature and in comparison with fish and bovine gelatin. Journal of Food Measurement and Characterization, 2020, 14, 2656-2666.	1.6	16
24	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp (Cyprinus carpio). International Journal of Food Properties, 2017, 20, 946-955.	1.3	14
25	Icy affairs: Understanding recent advancements in the freezing and frozen storage of fish. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1383-1408.	5.9	14
26	Changes in Physicochemical Properties of Bighead Carp (Aristichthys mobilis) Actomyosin by Thermal Treatment. International Journal of Food Properties, 2012, 15, 1276-1285.	1.3	13
27	Physiochemical and rheological properties of oxidized Japanese seerfish (Scomberomorus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.2	12
28	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation. Meat Science, 2022, 189, 108826.	2.7	12
29	Postâ€mortem quality changes of common carp (<scp>Cyprinus carpio</scp>) during chilled storage from two culture systems. Journal of the Science of Food and Agriculture, 2021, 101, 91-100.	1.7	11
30	Sea urchin (Strongylocentrotus intermedius) polysaccharide enhanced BMP-2 induced osteogenic differentiation and its structural analysis. Journal of Functional Foods, 2015, 14, 519-528.	1.6	8
31	The Solubility and Structures of Porcine Myofibrillar Proteins under Low-Salt Processing Conditions as Affected by the Presence of L-Lysine. Foods, 2022, 11, 855.	1.9	7
32	CHANGES IN SALT EXTRACTABLE PROTEIN AND CA²⁺â€ATPASE ACTIVITY OF MINCE FROM SILVER CARP (HYPOPHTHALMICHTHYS MOLLITRIX) DURING FROZEN STORAGE: A KINETIC STUDY. Journal of Muscle Foods, 2010, 21, 834-847.	0.5	5
33	<scp>UV</scp> irradiation improved gel properties and chillâ€stored stability of surimi gel. International Journal of Food Science and Technology, 2022, 57, 5973-5981.	1.3	4