Jinfeng Pan

List of Publications by Citations

30 papers	420 citations	12 h-index	19 g-index
33 ext. papers	623 ext. citations	5.8 avg, IF	3.79 L-index

#	Paper	IF	Citations
30	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, 327-33	8.5	38
29	Structural characterization and osteogenic bioactivity of a sulfated polysaccharide from pacific abalone (Haliotis discus hannai Ino). *Carbohydrate Polymers*, **2018**, 182, 207-214	10.3	33
28	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	6.8	29
27	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	2.6	29
26	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. *Food Chemistry*, **2020**, 320, 126637	8.5	28
25	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	5.4	26
24	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	6	25
23	Impact of microbial transglutaminase on 3D printing quality of Scomberomorus niphonius surimi. *LWT - Food Science and Technology*, **2020**, 124, 109123	5.4	24
22	CHANGES IN PHYSIOCHEMICAL PROPERTIES OF MYOFIBRILLAR PROTEIN FROM SILVER CARP (HYPOPHTHALMICHTHYS MOLLITRIX) DURING HEAT TREATMENT. *Journal of Food Biochemistry*, **2011**, 35, 939-952	3.3	22
21	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	4.3	15
20	Effects of deodorization by powdered activated carbon, □cyclodextrin and yeast on odor and functional properties of tiger puffer (Takifugu rubripes) skin gelatin. *International Journal of Biological Macromolecules*, **2018**, 118, 116-123	7.9	13
19	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	5.4	13
18	Changes in Physicochemical Properties of Bighead Carp (Aristichthys mobilis) Actomyosin by Thermal Treatment. *International Journal of Food Properties*, **2012**, 15, 1276-1285	3	12
17	Physiochemical properties and tastes of gels from Japanese Spanish mackerel (Scomberomorus niphonius) surimi by different washing processes. *Journal of Texture Studies*, **2018**, 49, 578-585	3.6	11
16	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (Andrias Davidianus) Skin. *Journal of Aquatic Food Product Technology*, **2019**, 28, 861-876	1.6	10
15	Effects of l-Lysine on the physiochemical properties and sensory characteristics of salt-reduced reconstructed ham. *Meat Science*, **2020**, 166, 108133	6.4	10
14	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	15.3	10

13	Combined effects of aging and low temperature, long time heating on pork toughness. *Meat Science*, **2019**, 150, 33-39	6.4	9
12	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	7.9	9
11	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	2.8	8
10	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp (Cyprinus carpio). *International Journal of Food Properties*, **2017**, 20, 946-955	3	7
9	CRYOPROTECTIVE EFFECTS OF TREHALOSE ON GRASS CARP (CTENOPHARYNGODON IDELLUS) SURIMI DURING FROZEN STORAGE. *Journal of Food Processing and Preservation*, **2010**, 34, no-no	2.1	7
8	Effect of pH and mixing ratio on interpolymer complexation of scallop (Patinopecten yessoensis) male gonad hydrolysates and κ-carrageenan. *Food Chemistry*, **2021**, 336, 127687	8.5	7
7	Sea urchin (Strongylocentrotus intermedius) polysaccharide enhanced BMP-2 induced osteogenic differentiation and its structural analysis. *Journal of Functional Foods*, **2015**, 14, 519-528	5.1	6
6	CHANGES IN SALT EXTRACTABLE PROTEIN AND CA2+-ATPASE ACTIVITY OF MINCE FROM SILVER CARP (HYPOPHTHALMICHTHYS MOLLITRIX) DURING FROZEN STORAGE: A KINETIC STUDY. *Journal of Muscle Foods*, **2010**, 21, 834-847		5
5	Physiochemical and rheological properties of oxidized Japanese seerfish (Scomberomorus niphonius) myofibrillar protein. *Journal of Food Biochemistry*, **2019**, 43, e13079	3.3	4
4	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	5.4	3
3	Effect of κ-carrageenan on quality improvement of 3D printed Hypophthalmichthys molitrix-sea cucumber compound surimi product. *LWT - Food Science and Technology*, **2021**, 154, 112279	5.4	3
2	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation.. *Meat Science*, **2022**, 189, 108826	6.4	2
1	Post-mortem quality changes of common carp (Cyprinus carpio) during chilled storage from two culture systems. *Journal of the Science of Food and Agriculture*, **2021**, 101, 91-100	4.3	1