

Jinfeng Pan

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effect of cooking temperatures on meat quality, protein carbonylation and protein cross-linking of beef packed in high oxygen atmosphere. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112633	5.4	3
29	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation.. <i>Meat Science</i> , 2022 , 189, 108826	6.4	2
28	Critical review on the use of essential oils against spoilage in chilled stored fish: A quantitative meta-analyses. <i>Trends in Food Science and Technology</i> , 2021 , 111, 175-190	15.3	10
27	Effect of pH and mixing ratio on interpolymer complexation of scallop (<i>Patinopecten yessoensis</i>) male gonad hydrolysates and κ -carrageenan. <i>Food Chemistry</i> , 2021 , 336, 127687	8.5	7
26	Post-mortem quality changes of common carp (<i>Cyprinus carpio</i>) during chilled storage from two culture systems. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 91-100	4.3	1
25	Effect of κ -carrageenan on quality improvement of 3D printed <i>Hypophthalmichthys molitrix</i> -sea cucumber compound surimi product. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112279	5.4	3
24	Physicochemical properties of Chinese giant salamander (<i>Andrias davidianus</i>) skin gelatin as affected by extraction temperature and in comparison with fish and bovine gelatin. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2656-2666	2.8	8
23	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. <i>Food Chemistry</i> , 2020 , 320, 126637	8.5	28
22	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius</i> surimi. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109123	5.4	24
21	Effects of L-Lysine on the physicochemical properties and sensory characteristics of salt-reduced reconstructed ham. <i>Meat Science</i> , 2020 , 166, 108133	6.4	10
20	Dose affected the role of gallic acid on mediating gelling properties of oxidatively stressed Japanese seerfish myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108849	5.4	13
19	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (<i>Andrias Davidianus</i>) Skin. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 861-876	1.6	10
18	Physicochemical and rheological properties of oxidized Japanese seerfish (<i>Scomberomorus niphonius</i>) myofibrillar protein. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13079	3.3	4
17	Combined effects of aging and low temperature, long time heating on pork toughness. <i>Meat Science</i> , 2019 , 150, 33-39	6.4	9
16	Effects of deodorization by powdered activated carbon, β -cyclodextrin and yeast on odor and functional properties of tiger puffer (<i>Takifugu rubripes</i>) skin gelatin. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 116-123	7.9	13
15	Physicochemical and functional properties of tiger puffer (<i>Takifugu rubripes</i>) skin gelatin as affected by extraction conditions. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 1045-1053	7.9	9
14	Structural characterization and osteogenic bioactivity of a sulfated polysaccharide from pacific abalone (<i>Haliotis discus hannai</i> Ino). <i>Carbohydrate Polymers</i> , 2018 , 182, 207-214	10.3	33

13	Physiochemical properties and tastes of gels from Japanese Spanish mackerel (<i>Scomberomorus niphonius</i>) surimi by different washing processes. <i>Journal of Texture Studies</i> , 2018 , 49, 578-585	3.6	11
12	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp (<i>Cyprinus carpio</i>). <i>International Journal of Food Properties</i> , 2017 , 20, 946-955	3	7
11	Physiochemical and functional properties of chum salmon (<i>Oncorhynchus keta</i>) skin gelatin extracted at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 5406-5413	4.3	15
10	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 (<i>Cyprinus carpio</i>). <i>Journal of Food Engineering</i> , 2017 , 212, 226-233	6	25
9	Post-thawing quality changes of common carp (<i>Cyprinus carpio</i>) cubes treated by high voltage electrostatic field (HVEF) during chilled storage. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 42, 25-32	6.8	29
8	Sodium alginate coating with plant extract affected microbial communities, biogenic amine formation and quality properties of abalone (<i>Haliotis discus hannai</i> Ito) during chill storage. <i>LWT - Food Science and Technology</i> , 2017 , 81, 1-9	5.4	26
7	Quality changes and predictive models of radial basis function neural networks for brined common carp (<i>Cyprinus carpio</i>) fillets during frozen storage. <i>Food Chemistry</i> , 2016 , 201, 327-333	8.5	38
6	Sea urchin (<i>Strongylocentrotus intermedius</i>) polysaccharide enhanced BMP-2 induced osteogenic differentiation and its structural analysis. <i>Journal of Functional Foods</i> , 2015 , 14, 519-528	5.1	6
5	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 (<i>Oncorhynchus mykiss</i>). <i>Aquaculture International</i> , 2013 , 21, 843-859	2.6	29
4	Changes in Physicochemical Properties of Bighead Carp (<i>Aristichthys mobilis</i>) Actomyosin by Thermal Treatment. <i>International Journal of Food Properties</i> , 2012 , 15, 1276-1285	3	12
3	CHANGES IN PHYSIOCHEMICAL PROPERTIES OF MYOFIBRILLAR PROTEIN FROM SILVER CARP (<i>HYPOPHTHALMICHTHYS MOLLITRIX</i>) DURING HEAT TREATMENT. <i>Journal of Food Biochemistry</i> , 2011 , 35, 939-952	3.3	22
2	CRYOPROTECTIVE EFFECTS OF TREHALOSE ON GRASS CARP (<i>CTENOPHARYNGODON IDELLUS</i>) SURIMI DURING FROZEN STORAGE. <i>Journal of Food Processing and Preservation</i> , 2010 , 34, no-no	2.1	7
1	CHANGES IN SALT EXTRACTABLE PROTEIN AND CA ²⁺ -ATPASE ACTIVITY OF MINCE FROM SILVER CARP (<i>HYPOPHTHALMICHTHYS MOLLITRIX</i>) DURING FROZEN STORAGE: A KINETIC STUDY. <i>Journal of Muscle Foods</i> , 2010 , 21, 834-847		5