

Dacheng Kang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6175981/publications.pdf>

Version: 2024-02-01

9
papers

512
citations

1162367
8
h-index

1473754
9
g-index

9
all docs

9
docs citations

9
times ranked

451
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultrasonic assisted cooking on the chemical profiles of taste and flavor of spiced beef. <i>Ultrasonics Sonochemistry</i> , 2018, 46, 36-45.	3.8	150
2	Changes in calpain activity, protein degradation and microstructure of beef <i>M. semitendinosus</i> by the application of ultrasound. <i>Food Chemistry</i> , 2018, 245, 724-730.	4.2	94
3	Improvement of tenderness and water holding capacity of spiced beef by the application of ultrasound during cooking. <i>International Journal of Food Science and Technology</i> , 2018, 53, 828-836.	1.3	67
4	Structural and functional modification of food proteins by high power ultrasound and its application in meat processing. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1914-1933.	5.4	58
5	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Bacillus cereus</i> by power ultrasound during the curing processing in brining liquid and beef. <i>Food Research International</i> , 2017, 102, 717-727.	2.9	56
6	Effect of Flavourzyme on proteolysis, antioxidant activity and sensory qualities of Cantonese bacon. <i>Food Chemistry</i> , 2017, 237, 779-785.	4.2	35
7	Effects of ultrasound-assisted vacuum tumbling on the oxidation and physicochemical properties of pork myofibrillar proteins. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105582.	3.8	31
8	Regulation of calpain-1 activity and protein proteolysis by protein nitrosylation in postmortem beef. <i>Meat Science</i> , 2018, 141, 44-49.	2.7	19
9	A functional analysis of the effects of the molecular weight of dextran on β -polylysine-dextran conjugate created through the maillard reaction. <i>Food Chemistry</i> , 2022, 390, 133212.	4.2	2