

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

1163117

8

h-index

1474206

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. Ultrasonics Sonochemistry, 2018, 46, 36-45.	8.2	150
2	Changes in calpain activity, protein degradation and microstructure of beef M. semitendinosus by the application of ultrasound. Food Chemistry, 2018, 245, 724-730.	8.2	94
3	Improvement of tenderness and water holding capacity of spiced beef by the application of ultrasound during cooking. International Journal of Food Science and Technology, 2018, 53, 828-836.	2.7	67
4	Structural and functional modification of food proteins by high power ultrasound and its application in meat processing. Critical Reviews in Food Science and Nutrition, 2021, 61, 1914-1933.	10.3	58
5	Inactivation of Escherichia coli O157:H7 and Bacillus cereus by power ultrasound during the curing processing in brining liquid and beef. Food Research International, 2017, 102, 717-727.	6.2	56
6	Effect of Flavourzyme on proteolysis, antioxidant activity and sensory qualities of Cantonese bacon. Food Chemistry, 2017, 237, 779-785.	8.2	35
7	Effects of ultrasound-assisted vacuum tumbling on the oxidation and physicochemical properties of pork myofibrillar proteins. Ultrasonics Sonochemistry, 2021, 74, 105582.	8.2	31
8	Regulation of calpain-1 activity and protein proteolysis by protein nitrosylation in postmortem beef. Meat Science, 2018, 141, 44-49.	5.5	19
9	A functional analysis of the effects of the molecular weight of dextran on β -polylysine-dextran conjugate created through the maillard reaction. Food Chemistry, 2022, 390, 133212.	8.2	2