

Xing Chen

List of Publications by Year in descending order

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147
papers

5,625
citations

66234

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110170

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docs citations

147
times ranked

2598
citing authors

#	ARTICLE	IF	CITATIONS
1	Low-field NMR study of heat-induced gelation of pork myofibrillar proteins and its relationship with microstructural characteristics. <i>Food Research International</i> , 2014, 62, 1175-1182.	2.9	298
2	Effect of microbial transglutaminase on NMR relaxometry and microstructure of pork myofibrillar protein gel. <i>European Food Research and Technology</i> , 2009, 228, 665-670.	1.6	157
3	Effects of high pressure processing on the thermal gelling properties of chicken breast myosin containing I ⁹ -carrageenan. <i>Food Hydrocolloids</i> , 2014, 40, 262-272.	5.6	131
4	Potential of high pressure homogenization to solubilize chicken breast myofibrillar proteins in water. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 170-179.	2.7	131
5	The mechanism of high pressure-induced gels of rabbit myosin. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 41-46.	2.7	130
6	Structural modification by high-pressure homogenization for improved functional properties of freeze-dried myofibrillar proteins powder. <i>Food Research International</i> , 2017, 100, 193-200.	2.9	124
7	Conformational changes induced by high-pressure homogenization inhibit myosin filament formation in low ionic strength solutions. <i>Food Research International</i> , 2016, 85, 1-9.	2.9	110
8	Rheological behavior, conformational changes and interactions of water-soluble myofibrillar protein during heating. <i>Food Hydrocolloids</i> , 2018, 77, 524-533.	5.6	101
9	Preparation, characterization, physicochemical property and potential application of porous starch: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1169-1181.	3.6	101
10	Solubilisation of myosin in a solution of low ionic strength l -histidine: Significance of the imidazole ring. <i>Food Chemistry</i> , 2016, 196, 42-49.	4.2	100
11	Solubilization of myofibrillar proteins in water or low ionic strength media: Classical techniques, basic principles, and novel functionalities. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3260-3280.	5.4	96
12	In vitro protein digestibility of pork products is affected by the method of processing. <i>Food Research International</i> , 2017, 92, 88-94.	2.9	92
13	Effect of Cooking on <i>in Vitro</i> Digestion of Pork Proteins: A Peptidomic Perspective. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 250-261.	2.4	88
14	Dose-dependent effects of rosmarinic acid on formation of oxidatively stressed myofibrillar protein emulsion gel at different NaCl concentrations. <i>Food Chemistry</i> , 2018, 243, 50-57.	4.2	88
15	Emulsifying Properties of Oxidatively Stressed Myofibrillar Protein Emulsion Gels Prepared with (âˆ“) -Epigallocatechin-3-gallate and NaCl. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2816-2826.	2.4	86
16	Effect of sodium alginate with three molecular weight forms on the water holding capacity of chicken breast myosin gel. <i>Food Chemistry</i> , 2018, 239, 1134-1142.	4.2	81
17	Structural modification of myofibrillar proteins by high-pressure processing for functionally improved, value-added, and healthy muscle gelled foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2981-3003.	5.4	80
18	Enhanced heat stability and antioxidant activity of myofibrillar protein-dextran conjugate by the covalent adduction of polyphenols. <i>Food Chemistry</i> , 2021, 352, 129376.	4.2	78

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19	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. <i>Food Hydrocolloids</i> , 2020, 105, 105852.	5.6	77
20	Description of a Natural Infection with Decapod Iridescent Virus 1 in Farmed Giant Freshwater Prawn, <i>Macrobrachium rosenbergii</i> . <i>Viruses</i> , 2019, 11, 354.	1.5	74
21	Effects of high-intensity ultrasound, high-pressure processing, and high-pressure homogenization on the physicochemical and functional properties of myofibrillar proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 354-360.	2.7	73
22	Chemical Stability of Ascorbic Acid Integrated into Commercial Products: A Review on Bioactivity and Delivery Technology. <i>Antioxidants</i> , 2022, 11, 153.	2.2	73
23	Influence of Various Levels of Flaxseed Gum Addition on the Water Holding Capacities of Heat-Induced Porcine Myofibrillar Protein. <i>Journal of Food Science</i> , 2011, 76, C472-8.	1.5	68
24	Changes of intramuscular phospholipids and free fatty acids during the processing of Nanjing dry-cured duck. <i>Food Chemistry</i> , 2008, 110, 279-284.	4.2	67
25	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. <i>LWT - Food Science and Technology</i> , 2020, 117, 108664.	2.5	62
26	Gallic Acid-Aided Cross-Linking of Myofibrillar Protein Fabricated Soluble Aggregates for Enhanced Thermal Stability and a Tunable Colloidal State. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11535-11544.	2.4	62
27	Thermal gelling properties and mechanism of porcine myofibrillar protein containing flaxseed gum at different NaCl concentrations. <i>LWT - Food Science and Technology</i> , 2018, 87, 361-367.	2.5	61
28	Physicochemical and structural properties of myofibrillar proteins isolated from pale, soft, exudative (PSE)-like chicken breast meat: Effects of pulsed electric field (PEF). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102277.	2.7	60
29	High pressure processing alters water distribution enabling the production of reduced-fat and reduced-salt pork sausages. <i>Meat Science</i> , 2015, 102, 69-78.	2.7	59
30	High-pressure homogenization combined with sulfhydryl blockage by hydrogen peroxide enhance the thermal stability of chicken breast myofibrillar protein aqueous solution. <i>Food Chemistry</i> , 2019, 285, 31-38.	4.2	58
31	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
32	Influence of caspase3 selective inhibitor on proteolysis of chicken skeletal muscle proteins during post mortem aging. <i>Food Chemistry</i> , 2009, 115, 181-186.	4.2	56
33	High pressure/thermal combinations on texture and water holding capacity of chicken batters. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 30, 8-14.	2.7	56
34	Effects of ultrasound frequency mode on myofibrillar protein structure and emulsifying properties. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1768-1779.	3.6	55
35	Susceptibility of <i>Exopalaemon carinicauda</i> to the Infection with Shrimp Hemocyte Iridescent Virus (SHIV 20141215), a Strain of Decapod Iridescent Virus 1 (DIV1). <i>Viruses</i> , 2019, 11, 387.	1.5	52
36	Water-soluble myofibrillar protein-pectin complex for enhanced physical stability near the isoelectric point: Fabrication, rheology and thermal property. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 615-623.	3.6	52

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37	Modification of myofibrillar protein functional properties prepared by various strategies: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 458-500.	5.9	52
38	Contribution of Three Ionic Types of Polysaccharides to the Thermal Gelling Properties of Chicken Breast Myosin. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2655-2662.	2.4	50
39	Effects of high-pressure treatments on water characteristics and juiciness of rabbit meat sausages: Role of microstructure and chemical interactions. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 150-159.	2.7	50
40	Overheating induced structural changes of type I collagen and impaired the protein digestibility. <i>Food Research International</i> , 2020, 134, 109225.	2.9	47
41	Ultrasound-assisted covalent reaction of myofibrillar protein: The improvement of functional properties and its potential mechanism. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105652.	3.8	45
42	Real meat and plant-based meat analogues have different in vitro protein digestibility properties. <i>Food Chemistry</i> , 2022, 387, 132917.	4.2	45
43	Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3788-3817.	5.9	44
44	Effects of ultrafine comminution treatment on gelling properties of myofibrillar proteins from chicken breast. <i>Food Hydrocolloids</i> , 2019, 97, 105199.	5.6	43
45	Effects of High-Pressure Processing on the Cooking Loss and Gel Strength of Chicken Breast Actomyosin Containing Sodium Alginate. <i>Food and Bioprocess Technology</i> , 2014, 7, 3608-3617.	2.6	41
46	L-histidine improves water retention of heat-induced gel of chicken breast myofibrillar proteins in low ionic strength solution. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1195-1203.	1.3	41
47	Application of isoelectric solubilization/precipitation processing to improve gelation properties of protein isolated from pale, soft, exudative (PSE)-like chicken breast meat. <i>LWT - Food Science and Technology</i> , 2016, 72, 141-148.	2.5	40
48	Borate suppresses the scavenging activity of gallic acid and plant polyphenol extracts on DPPH radical: A potential interference to DPPH assay. <i>LWT - Food Science and Technology</i> , 2020, 131, 109769.	2.5	40
49	Generation of bioactive peptides from duck meat during post-mortem aging. <i>Food Chemistry</i> , 2017, 237, 408-415.	4.2	39
50	Manipulating interfacial behavior and emulsifying properties of myosin through alkali-heat treatment. <i>Food Hydrocolloids</i> , 2018, 85, 69-74.	5.6	39
51	Fucoxanthin activities motivate its nano/micro-encapsulation for food or nutraceutical application: a review. <i>Food and Function</i> , 2020, 11, 9338-9358.	2.1	39
52	Effect of high pressure on cooking losses and functional properties of reduced-fat and reduced-salt pork sausage emulsions. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 125-133.	2.7	38
53	Effects of inulin on the gel properties and molecular structure of porcine myosin: A underlying mechanisms study. <i>Food Hydrocolloids</i> , 2020, 108, 105974.	5.6	38
54	A comparative study of functional properties of normal and wooden breast broiler chicken meat with NaCl addition. <i>Poultry Science</i> , 2017, 96, 3473-3481.	1.5	37

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55	Influence of extreme alkaline pH induced unfolding and aggregation on PSE-like chicken protein edible film formation. <i>Food Chemistry</i> , 2020, 319, 126574.	4.2	37
56	Trace the difference driven by unfolding-refolding pathway of myofibrillar protein: Emphasizing the changes on structural and emulsion properties. <i>Food Chemistry</i> , 2022, 367, 130688.	4.2	37
57	Structural and solubility properties of pale, soft and exudative (PSE)-like chicken breast myofibrillar protein: Effect of glycosylation. <i>LWT - Food Science and Technology</i> , 2018, 95, 209-215.	2.5	36
58	Chicken breast quality "normal, pale, soft and exudative (PSE) and woody" influences the functional properties of meat batters. <i>International Journal of Food Science and Technology</i> , 2018, 53, 654-664.	1.3	36
59	Different physicochemical, structural and digestibility characteristics of myofibrillar protein from PSE and normal pork before and after oxidation. <i>Meat Science</i> , 2016, 121, 228-237.	2.7	35
60	Effects of different ultrasound frequencies on the structure, rheological and functional properties of myosin: Significance of quorum sensing. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105268.	3.8	35
61	Covalent chemical modification of myofibrillar proteins to improve their gelation properties: A systematic review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 924-959.	5.9	34
62	Phenolic modification of myofibrillar protein enhanced by ultrasound: The structure of phenol matters. <i>Food Chemistry</i> , 2022, 386, 132662.	4.2	34
63	Advances in converting of meat protein into functional ingredient via engineering modification of high pressure homogenization. <i>Trends in Food Science and Technology</i> , 2020, 106, 12-29.	7.8	32
64	Isolation of novel ACE-inhibitory peptide from naked oat globulin hydrolysates <i>in silico</i> approach: Molecular docking, <i>in vivo</i> antihypertension and effects on renin and intracellular endothelin-1. <i>Journal of Food Science</i> , 2020, 85, 1328-1337.	1.5	32
65	Effects of pulsed electric fields on the conformation and gelation properties of myofibrillar proteins isolated from pale, soft, exudative (PSE)-like chicken breast meat: A molecular dynamics study. <i>Food Chemistry</i> , 2021, 342, 128306.	4.2	32
66	A TaqMan probe based real-time PCR for the detection of Decapod iridescent virus 1. <i>Journal of Invertebrate Pathology</i> , 2020, 173, 107367.	1.5	31
67	High-pressure processing-induced conformational changes during heating affect water holding capacity of myosin gel. <i>International Journal of Food Science and Technology</i> , 2017, 52, 724-732.	1.3	30
68	Inhibition of Epigallocatechin-3-gallate/Protein Interaction by Methyl- β -cyclodextrin in Myofibrillar Protein Emulsion Gels under Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8094-8103.	2.4	30
69	Myofibrillar protein-curcumin nanocomplexes prepared at different ionic strengths to improve oxidative stability of marinated chicken meat products. <i>LWT - Food Science and Technology</i> , 2019, 99, 69-76.	2.5	29
70	Applications of high pressure to pre-rigor rabbit muscles affect the water characteristics of myosin gels. <i>Food Chemistry</i> , 2018, 240, 59-66.	4.2	28
71	Structural changes and emulsion properties of goose liver proteins obtained by isoelectric solubilisation/precipitation processes. <i>LWT - Food Science and Technology</i> , 2019, 102, 190-196.	2.5	28
72	Physicochemical and microstructural attributes of marinated chicken breast influenced by breathing ultrasonic tumbling. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105022.	3.8	28

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73	Effect of high intensity ultrasound on the gelation properties of wooden breast meat with different NaCl contents. <i>Food Chemistry</i> , 2021, 347, 129031.	4.2	28
74	Effect of salt content on gelation of normal and wooden breast myopathy chicken <i>pectoralis major</i> meat batters. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2068-2077.	1.3	27
75	Impact of gum Arabic on the partition and stability of resveratrol in sunflower oil emulsions stabilized by whey protein isolate. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 181, 749-755.	2.5	27
76	Effect of pH on heat-induced gelation of duck blood plasma protein. <i>Food Hydrocolloids</i> , 2014, 35, 324-331.	5.6	26
77	Applications of high pressure to pre-rigor rabbit muscles affect the functional properties associated with heat-induced gelation. <i>Meat Science</i> , 2017, 129, 176-184.	2.7	26
78	Soluble Aggregates of Myofibrillar Proteins Engineered by Gallic Acid: Colloidal Structure and Resistance to <i>In Vitro</i> Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4066-4075.	2.4	26
79	New insights into the ultrasound impact on covalent reactions of myofibrillar protein. <i>Ultrasonics Sonochemistry</i> , 2022, 84, 105973.	3.8	26
80	The case for thyroid disruption in early life stage exposures to thiram in zebrafish (<i>Danio rerio</i>). <i>General and Comparative Endocrinology</i> , 2019, 271, 73-81.	0.8	24
81	Oxidative stability of isoelectric solubilization/precipitation-isolated PSE-like chicken protein. <i>Food Chemistry</i> , 2019, 283, 646-655.	4.2	24
82	Effects of high hydrostatic pressure treatment on the emulsifying behavior of myosin and its underlying mechanism. <i>LWT - Food Science and Technology</i> , 2021, 146, 111397.	2.5	24
83	Comparison of the interfacial properties of native and refolded myofibrillar proteins subjected to pH-shifting. <i>Food Chemistry</i> , 2022, 380, 131734.	4.2	24
84	Comparative study of extraction efficiency and composition of protein recovered from chicken liver by acidâ€“alkaline treatment. <i>Process Biochemistry</i> , 2016, 51, 1629-1635.	1.8	23
85	Improving physicochemical properties of myofibrillar proteins from wooden breast of broiler by diverse glycation strategies. <i>Food Chemistry</i> , 2022, 382, 132328.	4.2	23
86	Continuous cyclic wet heating glycation to prepare myofibrillar protein-glucose conjugates: A study on the structures, solubility and emulsifying properties. <i>Food Chemistry</i> , 2022, 388, 133035.	4.2	23
87	Stabilization of O/W emulsions via interfacial protein concentrating induced by thermodynamic incompatibility between sarcoplasmic proteins and xanthan gum. <i>Food Hydrocolloids</i> , 2022, 124, 107242.	5.6	22
88	Tailoring protein intrinsic charge by enzymatic deamidation for solubilizing chicken breast myofibrillar protein in water. <i>Food Chemistry</i> , 2022, 385, 132512.	4.2	21
89	Self-powered, ultra-high detectivity and high-speed near-infrared photodetectors from stackedâ€“layered MoSe₂/Si heterojunction. <i>Nanotechnology</i> , 2021, 32, 075201.	1.3	20
90	Optimizing 3D printing of chicken meat by response surface methodology and genetic algorithm: Feasibility study of 3D printed chicken product. <i>LWT - Food Science and Technology</i> , 2022, 154, 112693.	2.5	20

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91	Stability improvement of reduced-fat reduced-salt meat batter through modulation of secondary and tertiary protein structures by means of high pressure processing. <i>Meat Science</i> , 2021, 176, 108439.	2.7	19
92	Interfacial rheology of alkali pH-shifted myofibrillar protein at O/W interface and impact of Tween 20 displacement. <i>Food Hydrocolloids</i> , 2022, 124, 107275.	5.6	19
93	Effect of wooden breast myopathy on water-holding capacity and rheological and gelling properties of chicken broiler breast batters. <i>Poultry Science</i> , 2020, 99, 3742-3751.	1.5	18
94	Structural basis for high-intensity ultrasound treatment in the rheology of myofibrillar protein extracted from White Croaker in relation to their solubility. <i>LWT - Food Science and Technology</i> , 2022, 156, 112979.	2.5	18
95	Interactions of water-soluble myofibrillar protein with chitosan: Phase behavior, microstructure and rheological properties. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 103013.	2.7	18
96	Synergistic effect of preheating and different power output high-intensity ultrasound on the physicochemical, structural, and gelling properties of myofibrillar protein from chicken wooden breast. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106030.	3.8	18
97	High-pressure effects on the molecular aggregation and physicochemical properties of myosin in relation to heat gelation. <i>Food Research International</i> , 2017, 99, 413-418.	2.9	17
98	Alkaline pH-dependent thermal aggregation of chicken breast myosin: formation of soluble aggregates. <i>CYTA - Journal of Food</i> , 2018, 16, 765-775.	0.9	17
99	Effects of chicken myofibrillar protein concentration on protein oxidation and water holding capacity of its heat-induced gels. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2302-2312.	1.6	17
100	Effect of the disruption chamber geometry on the physicochemical and structural properties of water-soluble myofibrillar proteins prepared by high pressure homogenization (HPH). <i>LWT - Food Science and Technology</i> , 2019, 105, 215-223.	2.5	17
101	Fabrication and characterisation of whey protein isolate- α -tocopherol-contained emulsions. <i>International Dairy Journal</i> , 2020, 109, 104756.	1.5	17
102	Dual role (promotion and inhibition) of transglutaminase in mediating myofibrillar protein gelation under malondialdehyde-induced oxidative stress. <i>Food Chemistry</i> , 2021, 353, 129453.	4.2	17
103	Changes of Molecular Forces During Thermo-Gelling of Protein Isolated from PSE-Like Chicken Breast by Various Isoelectric Solubilization/Precipitation Extraction Strategies. <i>Food and Bioprocess Technology</i> , 2017, 10, 1240-1247.	2.6	16
104	Yield, thermal denaturation, and microstructure of proteins isolated from pale, soft, exudative chicken breast meat by using isoelectric solubilization/precipitation. <i>Process Biochemistry</i> , 2017, 58, 167-173.	1.8	15
105	Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat. <i>Food Chemistry</i> , 2019, 287, 1-10.	4.2	15
106	Processing Properties and Improvement of Pale, Soft, and Exudative-Like Chicken Meat: a Review. <i>Food and Bioprocess Technology</i> , 2020, 13, 1280-1291.	2.6	15
107	A staining method for detection of <i>Enterocytozoon hepatopenaei</i> (EHP) spores with calcofluor white. <i>Journal of Invertebrate Pathology</i> , 2020, 172, 107347.	1.5	15
108	Effects of Heat-oxidized Soy Protein Isolate on Growth Performance and Digestive Function of Broiler Chickens at Early Age. <i>Asian-Australasian Journal of Animal Sciences</i> , 2015, 28, 544-550.	2.4	14

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109	Influence of biofilm surface layer protein A (<sc>BslA</sc>) on the gel structure of myofibril protein from chicken breast. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4712-4720.	1.7	14
110	High-pressure effects on myosin in relation to heat gelation: A micro-perspective study. <i>Food Hydrocolloids</i> , 2018, 84, 219-228.	5.6	14
111	Antioxidant activity of peptides in postmortem aged duck meat as affected by cooking and <i>in vitro</i> digestion. <i>International Journal of Food Properties</i> , 2019, 22, 727-736.	1.3	14
112	Effects of oxidation on the structure of collagen fibers of sea cucumber (<i>Apostichopus japonicus</i>) body wall during thermal processing. <i>LWT - Food Science and Technology</i> , 2021, 138, 110528.	2.5	14
113	Characterization and bioactivity of phlorotannin loaded protein-polysaccharide nanocomplexes. <i>LWT - Food Science and Technology</i> , 2022, 155, 112998.	2.5	14
114	Thermal gelling properties and mechanism of porcine myofibrillar protein containing flaxseed gum at various pH values. <i>CYTA - Journal of Food</i> , 2016, 14, 547-554.	0.9	13
115	Optimization of textural properties of reduced-fat and reduced-salt emulsion-type sausages treated with high pressure using a response surface methodology. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 162-169.	2.7	13
116	Temperature-dependent <i>in vitro</i> digestion properties of isoelectric solubilization/precipitation (ISP)-isolated PSE-like chicken protein. <i>Food Chemistry</i> , 2021, 343, 128501.	4.2	13
117	Antioxidant activity and stability of Î±-tocopherol, resveratrol and epigallocatechinâ€³gallate in mixture and complexation with bovine serum albumin. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1788-1800.	1.3	13
118	Characterization of whey protein-based nanocomplex to load fucoxanthin and the mechanism of action on glial cells PC12. <i>LWT - Food Science and Technology</i> , 2021, 151, 112208.	2.5	13
119	Effects of sodium tripolyphosphate on functional properties of lowâ€³salt singleâ€³step highâ€³pressure processed chicken breast sausage. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2106-2113.	1.3	12
120	Gelation properties of goose liver protein recovered by isoelectric solubilisation/precipitation process. <i>International Journal of Food Science and Technology</i> , 2018, 53, 356-364.	1.3	12
121	Quality and microbial community of high pressure shucked crab (<i>Eriocheir sinensis</i>) meat stored at 4Â°C. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15330.	0.9	12
122	Waterâ€³soluble myofibrillar proteins prepared by highâ€³pressure homogenisation: a comparison study on the composition and functionality. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2334-2342.	1.3	11
123	Insight into the effect of charge regulation on the binding mechanism of curcumin to myofibrillar protein. <i>Food Chemistry</i> , 2021, 352, 129395.	4.2	11
124	Inhibition of Heat-Induced Flocculation of Myosin-Based Emulsions through Steric Repulsion by Conformational Adaptation-Enhanced Interfacial Protein with an Alkaline pH-Shifting-Driven Method. <i>Langmuir</i> , 2018, 34, 8848-8856.	1.6	10
125	Effect of high-pressure homogenization on structural changes and emulsifying properties of chicken liver proteins isolated by isoelectric solubilization/precipitation. <i>LWT - Food Science and Technology</i> , 2021, 151, 112092.	2.5	10
126	Comparative study on the <i>in vitro</i> digestibility of chicken protein after different modifications. <i>Food Chemistry</i> , 2022, 385, 132652.	4.2	10

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127	Changes of myofibrillar protein structure improved the stability and distribution of baicalein in emulsion. <i>LWT - Food Science and Technology</i> , 2021, 137, 110404.	2.5	9
128	Sequential changes in antioxidant activity and structure of curcumin-myofibrillar protein nanocomplex during in vitro digestion. <i>Food Chemistry</i> , 2022, 382, 132331.	4.2	9
129	Synergistic effects of UVA irradiation and phlorotannin extracts of <i>Laminaria japonica</i> on properties of grass carp myofibrillar protein gel. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2659-2667.	1.7	8
130	Robustness of protein: Using pH shifting and low speed shearing to partially recover conformation and dispersibility of myosin from pale, soft, exudative (PSE)-like chicken breast. <i>LWT - Food Science and Technology</i> , 2021, 138, 110786.	2.5	8
131	Quality characteristics of shucked crab meat (<i>Eriocheir sinensis</i>) processed by high pressure during superchilled storage. <i>Journal of Food Biochemistry</i> , 2021, 45, e13708.	1.2	8
132	Interactions between the protein-epigallocatechin gallate complex and nanocrystalline cellulose: A systematic study. <i>Food Chemistry</i> , 2022, 387, 132791.	4.2	8
133	Effect of Sodium Chloride on the Properties of Ready-to-Eat Pressure-Induced Gel-type Chicken Meat Products. <i>Journal of Food Process Engineering</i> , 2017, 40, e12299.	1.5	7
134	Changes in in vitro protein digestion of retort-pouched pork belly during 120-day storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2684-2694.	1.3	7
135	Stability of antioxidant peptides from duck meat after post-mortem ageing. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2513-2521.	1.3	7
136	Comparison of the Acidic and Alkaline Treatment on Emulsion Composite Gel Properties of the Proteins Recovered from Chicken Breast by Isoelectric Solubilization/Precipitation Process. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12884.	0.9	7
137	Precipitation and ultimate pH effect on chemical and gelation properties of protein prepared by isoelectric solubilization/precipitation process from pale, soft, exudative (PSE)-like chicken breast meat. <i>Poultry Science</i> , 2017, 96, 1504-1512.	1.5	7
138	High intake of chicken and pork proteins aggravates high-fat-diet-induced inflammation and disorder of hippocampal glutamatergic system. <i>Journal of Nutritional Biochemistry</i> , 2020, 85, 108487.	1.9	7
139	Resistance of detached-cells of biofilm formed by <i>Staphylococcus aureus</i> to ultra high pressure homogenization. <i>Food Research International</i> , 2021, 139, 109954.	2.9	5
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144	Freeze-Thawing Treatment as a Simple Way to Tune the Gel Property and Digestibility of Minced Meat from Red Swamp Crayfish (<i>Procambarus clarkii</i>). <i>Foods</i> , 2022, 11, 837.	1.9	2

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