Xing Chen

List of Publications by Year
in descending order

147 papers	5,625 citations	66234 42 h-index	110170 64 g-index
147 all docs	147 docs citations	147 times ranked	2598 citing authors

#	Article	IF	Citations
1	Healthy benefits and edible delivery systems of resveratrol: a review. Food Reviews International, 2023, 39, 3879-3905.	4.3	2
2	Insight Into the Effect of Carnosine on the Dispersibility of Myosin Under a Low-salt Condition and its Mechanism. Food Biophysics, 2023, 18, 71-81.	1.4	1
3	Impact of Phytophenols on Myofibrillar Proteins: Revisit the Interaction Scenarios Inspired for Meat Products Innovation. Food Reviews International, 2023, 39, 5637-5665.	4.3	2
4	Stabilization of O/W emulsions via interfacial protein concentrating induced by thermodynamic incompatibility between sarcoplasmic proteins and xanthan gum. Food Hydrocolloids, 2022, 124, 107242.	5.6	22
5	Trace the difference driven by unfolding-refolding pathway of myofibrillar protein: Emphasizing the changes on structural and emulsion properties. Food Chemistry, 2022, 367, 130688.	4.2	37
6	Optimizing 3D printing of chicken meat by response surface methodology and genetic algorithm: Feasibility study of 3D printed chicken product. LWT - Food Science and Technology, 2022, 154, 112693.	2.5	20
7	Effect of high-pressure treatment on the heat-induced emulsion gelation of rabbit myosin. LWT - Food Science and Technology, 2022, 154, 112719.	2.5	4
8	Interfacial rheology of alkali pH-shifted myofibrillar protein at O/W interface and impact of Tween 20 displacement. Food Hydrocolloids, 2022, 124, 107275.	5.6	19
9	Characterization and bioactivity of phlorotannin loaded protein-polysaccharide nanocomplexes. LWT - Food Science and Technology, 2022, 155, 112998.	2.5	14
10	Structural basis for high-intensity ultrasound treatment in the rheology of myofibrillar protein extracted from White Croaker in relation to their solubility. LWT - Food Science and Technology, 2022, 156, 112979.	2.5	18
11	Chemical Stability of Ascorbic Acid Integrated into Commercial Products: A Review on Bioactivity and Delivery Technology. Antioxidants, 2022, 11, 153.	2.2	73
12	Sequential changes in antioxidant activity and structure of curcumin-myofibrillar protein nanocomplex during in vitro digestion. Food Chemistry, 2022, 382, 132331.	4.2	9
13	Comparison of the interfacial properties of native and refolded myofibrillar proteins subjected to pH-shifting. Food Chemistry, 2022, 380, 131734.	4.2	24
14	Improving physicochemical properties of myofibrillar proteins from wooden breast of broiler by diverse glycation strategies. Food Chemistry, 2022, 382, 132328.	4.2	23
15	Soluble Aggregates of Myofibrillar Proteins Engineered by Gallic Acid: Colloidal Structure and Resistance to <i>In Vitro</i> Gastric Digestion. Journal of Agricultural and Food Chemistry, 2022, 70, 4066-4075.	2.4	26
16	New insights into the ultrasound impact on covalent reactions of myofibrillar protein. Ultrasonics Sonochemistry, 2022, 84, 105973.	3.8	26
17	Freeze-Thawing Treatment as a Simple Way to Tune the Gel Property and Digestibility of Minced Meat from Red Swamp Crayfish (Procambarus clarkiix). Foods, 2022, 11, 837.	1.9	2
18	Real meat and plant-based meat analogues have different in vitro protein digestibility properties. Food Chemistry, 2022, 387, 132917.	4.2	45

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19	Tailoring protein intrinsic charge by enzymatic deamidation for solubilizing chicken breast myofibrillar protein in water. Food Chemistry, 2022, 385, 132512.	4.2	21
20	Phenolic modification of myofibrillar protein enhanced by ultrasound: The structure of phenol matters. Food Chemistry, 2022, 386, 132662.	4.2	34
21	Comparative study on the in vitro digestibility of chicken protein after different modifications. Food Chemistry, 2022, 385, 132652.	4.2	10
22	Recovery of emulsifying and gelling protein from waste chicken exudate by using a sustainable pH-shifting treatment. Food Chemistry, 2022, 387, 132886.	4.2	4
23	Interactions between the protein-epigallocatechin gallate complex and nanocrystalline cellulose: A systematic study. Food Chemistry, 2022, 387, 132791.	4.2	8
24	Continuous cyclic wet heating glycation to prepare myofibrillar protein-glucose conjugates: A study on the structures, solubility and emulsifying properties. Food Chemistry, 2022, 388, 133035.	4.2	23
25	Interactions of water-soluble myofibrillar protein with chitosan: Phase behavior, microstructure and rheological properties. Innovative Food Science and Emerging Technologies, 2022, 78, 103013.	2.7	18
26	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. Ultrasonics Sonochemistry, 2022, 86, 106030.	3.8	18
27	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. Food Chemistry, 2021, 342, 128306.	4.2	32
28	Synergistic effects of UVA irradiation and phlorotannin extracts of Laminaria japonica on properties of grass carp myofibrillar protein gel. Journal of the Science of Food and Agriculture, 2021, 101, 2659-2667.	1.7	8
29	Changes of myofibrillar protein structure improved the stability and distribution of baicalein in emulsion. LWT - Food Science and Technology, 2021, 137, 110404.	2.5	9
30	Modification of myofibrillar protein functional properties prepared by various strategies: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 458-500.	5.9	52
31	Effects of oxidation on the structure of collagen fibers of sea cucumber (Apostichopus japonicus) body wall during thermal processing. LWT - Food Science and Technology, 2021, 138, 110528.	2.5	14
32	Resistance of detached-cells of biofilm formed by Staphylococcus aureus to ultra high pressure homogenization. Food Research International, 2021, 139, 109954.	2.9	5
33	Temperature-dependent in vitro digestion properties of isoelectric solubilization/precipitation (ISP)-isolated PSE-like chicken protein. Food Chemistry, 2021, 343, 128501.	4.2	13
34	Covalent chemical modification of myofibrillar proteins to improve their gelation properties: A systematic review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 924-959.	5.9	34
35	Antioxidant activity and stability of Î±â€tocopherol, resveratrol and epigallocatechinâ€3â€gallate in mixture and complexation with bovine serum albumin. International Journal of Food Science and Technology, 2021, 56, 1788-1800.	1.3	13
36	Quality and microbial community of high pressure shucked crab (<i>Eriocheir sinensis</i>) meat stored at 4Â°C. Journal of Food Processing and Preservation, 2021, 45, e15330.	0.9	12

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37	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. LWT - Food Science and Technology, 2021, 138, 110786.	2.5	8
38	Quality characteristics of shucked crab meat (<i>Eriocheir sinensis</i>) processed by high pressure during superchilled storage. Journal of Food Biochemistry, 2021, 45, e13708.	1.2	8
39	Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3788-3817.	5.9	44
40	Effect of high intensity ultrasound on the gelation properties of wooden breast meat with different NaCl contents. Food Chemistry, 2021, 347, 129031.	4.2	28
41	Stability improvement of reduced-fat reduced-salt meat batter through modulation of secondary and tertiary protein structures by means of high pressure processing. Meat Science, 2021, 176, 108439.	2.7	19
42	Loss of immobilized water and intense protein aggregation responsible for quality deterioration of ready to eat firm tofu. Journal of Texture Studies, 2021, 52, 492-500.	1.1	3
43	Effects of high hydrostatic pressure treatment on the emulsifying behavior of myosin and its underlying mechanism. LWT - Food Science and Technology, 2021, 146, 111397.	2.5	24
44	Insight into the effect of charge regulation on the binding mechanism of curcumin to myofibrillar protein. Food Chemistry, 2021, 352, 129395.	4.2	11
45	Dual role (promotion and inhibition) of transglutaminase in mediating myoï¬brillar protein gelation under malondialdehyde-induced oxidative stress. Food Chemistry, 2021, 353, 129453.	4.2	17
46	Ultrasound-assisted covalent reaction of myofibrillar protein: The improvement of functional properties and its potential mechanism. Ultrasonics Sonochemistry, 2021, 76, 105652.	3.8	45
47	Enhanced heat stability and antioxidant activity of myofibrillar protein-dextran conjugate by the covalent adduction of polyphenols. Food Chemistry, 2021, 352, 129376.	4.2	78
48	Characterization of whey protein-based nanocomplex to load fucoxanthin and the mechanism of action on glial cells PC12. LWT - Food Science and Technology, 2021, 151, 112208.	2.5	13
49	Effect of high-pressure homogenization on structural changes and emulsifying properties of chicken liver proteins isolated by isoelectric solubilization/precipitation. LWT - Food Science and Technology, 2021, 151, 112092.	2.5	10
50	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.	5.4	58
51	Self-powered, ultra-high detectivity and high-speed near-infrared photodetectors from stackedâ€“layered MoSe₂/Si heterojunction. Nanotechnology, 2021, 32, 075201.	1.3	20
52	Water-soluble myofibrillar proteinâ€“pectin complex for enhanced physical stability near the isoelectric point: Fabrication, rheology and thermal property. International Journal of Biological Macromolecules, 2020, 142, 615-623.	3.6	52
53	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. LWT - Food Science and Technology, 2020, 117, 108664.	2.5	62
54	Conformational and rheological changes of high-pressure processing treated rabbit myosin subfragments during heating. LWT - Food Science and Technology, 2020, 122, 108994.	2.5	4

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55	Physicochemical and structural properties of myofibrillar proteins isolated from pale, soft, exudative (PSE)-like chicken breast meat: Effects of pulsed electric field (PEF). Innovative Food Science and Emerging Technologies, 2020, 59, 102277.	2.7	60
56	Advances in converting of meat protein into functional ingredient via engineering modification of high pressure homogenization. Trends in Food Science and Technology, 2020, 106, 12-29.	7.8	32
57	High intake of chicken and pork proteins aggravates high-fat-diet-induced inflammation and disorder of hippocampal glutamatergic system. Journal of Nutritional Biochemistry, 2020, 85, 108487.	1.9	7
58	Effects of different ultrasound frequencies on the structure, rheological and functional properties of myosin: Significance of quorum sensing. Ultrasonics Sonochemistry, 2020, 69, 105268.	3.8	35
59	Effects of ultrasound frequency mode on myofibrillar protein structure and emulsifying properties. International Journal of Biological Macromolecules, 2020, 163, 1768-1779.	3.6	55
60	Gallic Acid-Aided Cross-Linking of Myofibrillar Protein Fabricated Soluble Aggregates for Enhanced Thermal Stability and a Tunable Colloidal State. Journal of Agricultural and Food Chemistry, 2020, 68, 11535-11544.	2.4	62
61	Fucoxanthin activities motivate its nano/micro-encapsulation for food or nutraceutical application: a review. Food and Function, 2020, 11, 9338-9358.	2.1	39
62	Effect of wooden breast myopathy on water-holding capacity and rheological and gelling properties of chicken broiler breast batters. Poultry Science, 2020, 99, 3742-3751.	1.5	18
63	Processing Properties and Improvement of Pale, Soft, and Exudative-Like Chicken Meat: a Review. Food and Bioprocess Technology, 2020, 13, 1280-1291.	2.6	15
64	Fabrication and characterisation of whey protein isolateâ€“propolisâ€“alginate complex particles for stabilising Î±-tocopherol-contained emulsions. International Dairy Journal, 2020, 109, 104756.	1.5	17
65	Borate suppresses the scavenging activity of gallic acid and plant polyphenol extracts on DPPH radical: A potential interference to DPPH assay. LWT - Food Science and Technology, 2020, 131, 109769.	2.5	40
66	Isolation of novel ACEâ€‑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 endothelinâ€‑1. Journal of Food Science, 2020, 85, 1328-1337.	1.5	32
67	Influence of extreme alkaline pH induced unfolding and aggregation on PSE-like chicken protein edible film formation. Food Chemistry, 2020, 319, 126574.	4.2	37
68	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. Food Hydrocolloids, 2020, 105, 105852.	5.6	77
69	Preparation, characterization, physicochemical property and potential application of porous starch: A review. International Journal of Biological Macromolecules, 2020, 148, 1169-1181.	3.6	101
70	A staining method for detection of Enterocytozoon hepatopenaei (EHP) spores with calcofluor white. Journal of Invertebrate Pathology, 2020, 172, 107347.	1.5	15
71	Physicochemical and microstructural attributes of marinated chicken breast influenced by breathing ultrasonic tumbling. Ultrasonics Sonochemistry, 2020, 64, 105022.	3.8	28
72	A TaqMan probe based real-time PCR for the detection of Decapod iridescent virus 1. Journal of Invertebrate Pathology, 2020, 173, 107367.	1.5	31

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73	Overheating induced structural changes of type I collagen and impaired the protein digestibility. Food Research International, 2020, 134, 109225.	2.9	47
74	Effects of inulin on the gel properties and molecular structure of porcine myosin: A underlying mechanisms study. Food Hydrocolloids, 2020, 108, 105974.	5.6	38
75	Effects of ultrafine comminution treatment on gelling properties of myofibrillar proteins from chicken breast. Food Hydrocolloids, 2019, 97, 105199.	5.6	43
76	High-pressure homogenization combined with sulfhydryl blockage by hydrogen peroxide enhance the thermal stability of chicken breast myofibrillar protein aqueous solution. Food Chemistry, 2019, 285, 31-38.	4.2	58
77	Antioxidant activity of peptides in postmortem aged duck meat as affected by cooking and <i>in vitro</i> digestion. International Journal of Food Properties, 2019, 22, 727-736.	1.3	14
78	Impact of gum Arabic on the partition and stability of resveratrol in sunflower oil emulsions stabilized by whey protein isolate. Colloids and Surfaces B: Biointerfaces, 2019, 181, 749-755.	2.5	27
79	Description of a Natural Infection with Decapod Iridescent Virus 1 in Farmed Giant Freshwater Prawn, Macrobrachium rosenbergii. Viruses, 2019, 11, 354.	1.5	74
80	Susceptibility of Exopalaemon carinicauda to the Infection with Shrimp Hemocyte Iridescent Virus (SHIV 20141215), a Strain of Decapod Iridescent Virus 1 (DIV1). Viruses, 2019, 11, 387.	1.5	52
81	Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat. Food Chemistry, 2019, 287, 1-10.	4.2	15
82	Effect of the disruption chamber geometry on the physicochemical and structural properties of water-soluble myofibrillar proteins prepared by high pressure homogenization (HPH). LWT - Food Science and Technology, 2019, 105, 215-223.	2.5	17
83	Myofibrillar proteinâ€“curcumin nanocomplexes prepared at different ionic strengths to improve oxidative stability of marinated chicken meat products. LWT - Food Science and Technology, 2019, 99, 69-76.	2.5	29
84	Structural changes and emulsion properties of goose liver proteins obtained by isoelectric solubilisation/precipitation processes. LWT - Food Science and Technology, 2019, 102, 190-196.	2.5	28
85	The case for thyroid disruption in early life stage exposures to thiram in zebrafish (Danio rerio). General and Comparative Endocrinology, 2019, 271, 73-81.	0.8	24
86	Oxidative stability of isoelectric solubilization/precipitation-isolated PSE-like chicken protein. Food Chemistry, 2019, 283, 646-655.	4.2	24
87	Structural and solubility properties of pale, soft and exudative (PSE)-like chicken breast myofibrillar protein: Effect of glycosylation. LWT - Food Science and Technology, 2018, 95, 209-215.	2.5	36
88	Effects of high-intensity ultrasound, high-pressure processing, and high-pressure homogenization on the physicochemical and functional properties of myofibrillar proteins. Innovative Food Science and Emerging Technologies, 2018, 45, 354-360.	2.7	73
89	Structural modification of myofibrillar proteins by high-pressure processing for functionally improved, value-added, and healthy muscle gelled foods. Critical Reviews in Food Science and Nutrition, 2018, 58, 2981-3003.	5.4	80
90	Applications of high pressure to pre-rigor rabbit muscles affect the water characteristics of myosin gels. Food Chemistry, 2018, 240, 59-66.	4.2	28

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91	Effect of sodium alginate with three molecular weight forms on the water holding capacity of chicken breast myosin gel. Food Chemistry, 2018, 239, 1134-1142.	4.2	81
92	Chicken breast quality â€" normal, pale, soft and exudative (<scp>PSE</scp>) and woody â€" influences the functional properties of meat batters. International Journal of Food Science and Technology, 2018, 53, 654-664.	1.3	36
93	Rheological behavior, conformational changes and interactions of water-soluble myofibrillar protein during heating. Food Hydrocolloids, 2018, 77, 524-533.	5.6	101
94	Dose-dependent effects of rosmarinic acid on formation of oxidatively stressed myofibrillar protein emulsion gel at different NaCl concentrations. Food Chemistry, 2018, 243, 50-57.	4.2	88
95	Gelation properties of goose liver protein recovered by isoelectric solubilisation/precipitation process. International Journal of Food Science and Technology, 2018, 53, 356-364.	1.3	12
96	Thermal gelling properties and mechanism of porcine myofibrillar protein containing flaxseed gum at different NaCl concentrations. LWT - Food Science and Technology, 2018, 87, 361-367.	2.5	61
97	Alkaline pH-dependent thermal aggregation of chicken breast myosin: formation of soluble aggregates. CYTA - Journal of Food, 2018, 16, 765-775.	0.9	17
98	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. Langmuir, 2018, 34, 8848-8856.	1.6	10
99	Manipulating interfacial behavior and emulsifying properties of myosin through alkali-heat treatment. Food Hydrocolloids, 2018, 85, 69-74.	5.6	39
100	Inhibition of Epigallocatechin-3-gallate/Protein Interaction by Methyl-Î²-cyclodextrin in Myofibrillar Protein Emulsion Gels under Oxidative Stress. Journal of Agricultural and Food Chemistry, 2018, 66, 8094-8103.	2.4	30
101	High-pressure effects on myosin in relation to heat gelation: A micro-perspective study. Food Hydrocolloids, 2018, 84, 219-228.	5.6	14
102	Effects of chicken myofibrillar protein concentration on protein oxidation and water holding capacity of its heat-induced gels. Journal of Food Measurement and Characterization, 2018, 12, 2302-2312.	1.6	17
103	Solubilization of myofibrillar proteins in water or low ionic strength media: Classical techniques, basic principles, and novel functionalities. Critical Reviews in Food Science and Nutrition, 2017, 57, 3260-3280.	5.4	96
104	Effect of Sodium Chloride on the Properties of Readyâ€toâ€Eat Pressureâ€Induced Gelâ€Type Chicken Meat Products. Journal of Food Process Engineering, 2017, 40, e12299.	1.5	7
105	Emulsifying Properties of Oxidatively Stressed Myofibrillar Protein Emulsion Gels Prepared with (â^')-Epigallocatechin-3-gallate and NaCl. Journal of Agricultural and Food Chemistry, 2017, 65, 2816-2826.	2.4	86
106	Applications of high pressure to pre-rigor rabbit muscles affect the functional properties associated with heat-induced gelation. Meat Science, 2017, 129, 176-184.	2.7	26
107	Yield, thermal denaturation, and microstructure of proteins isolated from pale, soft, exudative chicken breast meat by using isoelectric solubilization/precipitation. Process Biochemistry, 2017, 58, 167-173.	1.8	15
108	Generation of bioactive peptides from duck meat during post-mortem aging. Food Chemistry, 2017, 237, 408-415.	4.2	39

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109	Effects of high-pressure treatments on water characteristics and juiciness of rabbit meat sausages: Role of microstructure and chemical interactions. Innovative Food Science and Emerging Technologies, 2017, 41, 150-159.	2.7	50
110	Changes of Molecular Forces During Thermo-Gelling of Protein Isolated from PSE-Like Chicken Breast by Various Isoelectric Solubilization/Precipitation Extraction Strategies. Food and Bioprocess Technology, 2017, 10, 1240-1247.	2.6	16
111	Highâ€pressure processingâ€induced conformational changes during heating affect water holding capacity of myosin gel. International Journal of Food Science and Technology, 2017, 52, 724-732.	1.3	30
112	In vitro protein digestibility of pork products is affected by the method of processing. Food Research International, 2017, 92, 88-94.	2.9	92
113	Changes in <i>inÂvitro</i> protein digestion of retortâ€pouched pork belly during 120â€day storage. International Journal of Food Science and Technology, 2017, 52, 2684-2694.	1.3	7
114	Waterâ€soluble myofibrillar proteins prepared by highâ€pressure homogenisation: a comparison study on the composition and functionality. International Journal of Food Science and Technology, 2017, 52, 2334-2342.	1.3	11
115	Stability of antioxidant peptides from duck meat after postâ€mortem ageing. International Journal of Food Science and Technology, 2017, 52, 2513-2521.	1.3	7
116	Influence of biofilm surface layer protein A (<scp>BslA</scp>) on the gel structure of myofibril protein from chicken breast. Journal of the Science of Food and Agriculture, 2017, 97, 4712-4720.	1.7	14
117	Effect of salt content on gelation of normal and wooden breast myopathy chicken <i>pectoralis major</i> meat batters. International Journal of Food Science and Technology, 2017, 52, 2068-2077.	1.3	27
118	High-pressure effects on the molecular aggregation and physicochemical properties of myosin in relation to heat gelation. Food Research International, 2017, 99, 413-418.	2.9	17
119	A comparative study of functional properties of normal and wooden breast broiler chicken meat with NaCl addition. Poultry Science, 2017, 96, 3473-3481.	1.5	37
120	Structural modification by high-pressure homogenization for improved functional properties of freeze-dried myofibrillar proteins powder. Food Research International, 2017, 100, 193-200.	2.9	124
121	Comparison of the Acidic and Alkaline Treatment on Emulsion Composite Gel Properties of the Proteins Recovered from Chicken Breast by Isoelectric Solubilization/Precipitation Process. Journal of Food Processing and Preservation, 2017, 41, e12884.	0.9	7
122	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. Poultry Science, 2017, 96, 1504-1512.	1.5	7
123	<scp>l</scp>â€histidine improves water retention of heatâ€induced gel of chicken breast myofibrillar proteins in low ionic strength solution. International Journal of Food Science and Technology, 2016, 51, 1195-1203.	1.3	41
124	Thermal gelling properties and mechanism of porcine myofibrillar protein containing flaxseed gum at various pH values. CYTA - Journal of Food, 2016, 14, 547-554.	0.9	13
125	Potential of high pressure homogenization to solubilize chicken breast myofibrillar proteins in water. Innovative Food Science and Emerging Technologies, 2016, 33, 170-179.	2.7	131
126	Conformational changes induced by high-pressure homogenization inhibit myosin filament formation in low ionic strength solutions. Food Research International, 2016, 85, 1-9.	2.9	110

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127	Application of isoelectric solubilization/precipitation processing to improve gelation properties of protein isolated from pale, soft, exudative (PSE)-like chicken breast meat. LWT - Food Science and Technology, 2016, 72, 141-148.	2.5	40
128	Effects of sodium tripolyphosphate on functional properties of lowâ€salt singleâ€step highâ€pressure processed chicken breast sausage. International Journal of Food Science and Technology, 2016, 51, 2106-2113.	1.3	12
129	Comparative study of extraction efficiency and composition of protein recovered from chicken liver by acidâ€"alkaline treatment. Process Biochemistry, 2016, 51, 1629-1635.	1.8	23
130	Different physicochemical, structural and digestibility characteristics of myofibrillar protein from PSE and normal pork before and after oxidation. Meat Science, 2016, 121, 228-237.	2.7	35
131	Optimization of textural properties of reduced-fat and reduced-salt emulsion-type sausages treated with high pressure using a response surface methodology. Innovative Food Science and Emerging Technologies, 2016, 33, 162-169.	2.7	13
132	Solubilisation of myosin in a solution of low ionic strength l -histidine: Significance of the imidazole ring. Food Chemistry, 2016, 196, 42-49.	4.2	100
133	Effects of Heat-oxidized Soy Protein Isolate on Growth Performance and Digestive Function of Broiler Chickens at Early Age. Asian-Australasian Journal of Animal Sciences, 2015, 28, 544-550.	2.4	14
134	High pressure/thermal combinations on texture and water holding capacity of chicken batters. Innovative Food Science and Emerging Technologies, 2015, 30, 8-14.	2.7	56
135	Effect of high pressure on cooking losses and functional properties of reduced-fat and reduced-salt pork sausage emulsions. Innovative Food Science and Emerging Technologies, 2015, 29, 125-133.	2.7	38
136	Effect of Cooking on <i>in Vitro</i> Digestion of Pork Proteins: A Peptidomic Perspective. Journal of Agricultural and Food Chemistry, 2015, 63, 250-261.	2.4	88
137	High pressure processing alters water distribution enabling the production of reduced-fat and reduced-salt pork sausages. Meat Science, 2015, 102, 69-78.	2.7	59
138	Effects of High-Pressure Processing on the Cooking Loss and Gel Strength of Chicken Breast Actomyosin Containing Sodium Alginate. Food and Bioprocess Technology, 2014, 7, 3608-3617.	2.6	41
139	Contribution of Three Ionic Types of Polysaccharides to the Thermal Gelling Properties of Chicken Breast Myosin. Journal of Agricultural and Food Chemistry, 2014, 62, 2655-2662.	2.4	50
140	Effect of pH on heat-induced gelation of duck blood plasma protein. Food Hydrocolloids, 2014, 35, 324-331.	5.6	26
141	Effects of high pressure processing on the thermal gelling properties of chicken breast myosin containing Îº-carrageenan. Food Hydrocolloids, 2014, 40, 262-272.	5.6	131
142	Low-field NMR study of heat-induced gelation of pork myofibrillar proteins and its relationship with microstructural characteristics. Food Research International, 2014, 62, 1175-1182.	2.9	298
143	The mechanism of high pressure-induced gels of rabbit myosin. Innovative Food Science and Emerging Technologies, 2012, 16, 41-46.	2.7	130
144	Influence of Various Levels of Flaxseed Gum Addition on the Waterâ€Holding Capacities of Heatâ€Induced Porcine Myofibrillar Protein. Journal of Food Science, 2011, 76, C472-8.	1.5	68

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145	Effect of microbial transglutaminase on NMR relaxometry and microstructure of pork myofibrillar protein gel. European Food Research and Technology, 2009, 228, 665-670.	1.6	157
146	Influence of caspase3 selective inhibitor on proteolysis of chicken skeletal muscle proteins during post mortem aging. Food Chemistry, 2009, 115, 181-186.	4.2	56
147	Changes of intramuscular phospholipids and free fatty acids during the processing of Nanjing dry-cured duck. Food Chemistry, 2008, 110, 279-284.	4.2	67