Guanghong Zhou

List of Publications by Year
in descending order

386 papers	14,984 citations	17429 63 h-index	45285 90 g-index
388 all docs	388 docs citations	388 times ranked	8417 citing authors

#	Article	IF	Citations
1	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
2	Rheological and Microstructural Properties of Porcine Myofibrillar Proteinâ€"Lipid Emulsion Composite Gels. Journal of Food Science, 2009, 74, E207-17.	1.5	210
3	Effects of power ultrasound on oxidation and structure of beef proteins during curing processing. Ultrasonics Sonochemistry, 2016, 33, 47-53.	3.8	206
4	Effect of multiple freezeâ€"thaw cycles on the quality of chicken breast meat. Food Chemistry, 2015, 173, 808-814.	4.2	205
5	Raman spectroscopic study of heat-induced gelation of pork myofibrillar proteins and its relationship with textural characteristic. Meat Science, 2011, 87, 159-164.	2.7	196
6	Effects of ultrasound on the beef structure and water distribution during curing through protein degradation and modification. Ultrasonics Sonochemistry, 2017, 38, 317-325.	3.8	174
7	A Review of Antioxidant Peptides Derived from Meat Muscle and By-Products. Antioxidants, 2016, 5, 32.	2.2	171
8	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
9	Effects of ultrasonic assisted cooking on the chemical profiles of taste and flavor of spiced beef. Ultrasonics Sonochemistry, 2018, 46, 36-45.	3.8	150
10	Insight into the mechanism of myofibrillar protein gel improved by insoluble dietary fiber. Food Hydrocolloids, 2018, 74, 219-226.	5.6	143
11	Evaluation of structural changes in raw and heated meat batters prepared with different lipids using Raman spectroscopy. Food Research International, 2011, 44, 2955-2961.	2.9	139
12	The mechanism of high pressure-induced gels of rabbit myosin. Innovative Food Science and Emerging Technologies, 2012, 16, 41-46.	2.7	130
13	Meat, dairy and plant proteins alter bacterial composition of rat gut bacteria. Scientific Reports, 2015, 5, 15220.	1.6	130
14	Stress Effects on Meat Quality: A Mechanistic Perspective. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 380-401.	5.9	126
15	Redox Regulation in Cancer Stem Cells. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-11.	1.9	124
16	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
17	Evaluation of the spoilage potential of bacteria isolated from chilled chicken inÂvitro and in situ. Food Microbiology, 2017, 63, 139-146.	2.1	120
18	Effect of pre-emulsification of plant lipid treated by pulsed ultrasound on the functional properties of chicken breast myofibrillar protein composite gel. Food Research International, 2014, 58, 98-104.	2.9	117

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19	Effect of ultrasound treatment on functional properties of reduced-salt chicken breast meat batter. Journal of Food Science and Technology, 2015, 52, 2622-2633.	1.4	114
20	Purification and identification of antioxidative peptides from dry-cured Xuanwei ham. Food Chemistry, 2016, 194, 951-958.	4.2	112
21	Effects of the sugarcane dietary fiber and pre-emulsified sesame oil on low-fat meat batter physicochemical property, texture, and microstructure. Meat Science, 2016, 113, 107-115.	2.7	111
22	Characteristic Flavor of Traditional Soup Made by Stewing Chinese Yellowâ€Feather Chickens. Journal of Food Science, 2017, 82, 2031-2040.	1.5	111
23	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. Carbohydrate Polymers, 2020, 229, 115449.	5.1	111
24	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
25	Effects of Characteristics Changes of Collagen on Meat Physicochemical Properties of Beef Semitendinosus Muscle during Ultrasonic Processing. Food and Bioprocess Technology, 2012, 5, 285-297.	2.6	108
26	Effects of nanoemulsion-based edible coatings with composite mixture of rosemary extract and Îµ-poly-l-lysine on the shelf life of ready-to-eat carbonado chicken. Food Hydrocolloids, 2020, 102, 105576.	5.6	106
27	Changes in flavor compounds of dry-cured Chinese Jinhua ham during processing. Meat Science, 2005, 71, 291-299.	2.7	103
28	Stability of an antioxidant peptide extracted from Jinhua ham. Meat Science, 2014, 96, 783-789.	2.7	102
29	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
30	Use of High-Intensity Ultrasound to Improve Functional Properties of Batter Suspensions Prepared from PSE-like Chicken Breast Meat. Food and Bioprocess Technology, 2014, 7, 3466-3477.	2.6	99
31	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
32	Changes in taste compounds of duck during processing. Food Chemistry, 2007, 102, 22-26.	4.2	95
33	Effect of protein structure on water and fat distribution during meat gelling. Food Chemistry, 2016, 204, 239-245.	4.2	94
34	Changes in calpain activity, protein degradation and microstructure of beef M. semitendinosus by the application of ultrasound. Food Chemistry, 2018, 245, 724-730.	4.2	94
35	Maintaining bovine satellite cells stemness through p38 pathway. Scientific Reports, 2018, 8, 10808.	1.6	94
36	In vitro protein digestibility of pork products is affected by the method of processing. Food Research International, 2017, 92, 88-94.	2.9	92

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37	Discrimination of in vitro and in vivo digestion products of meat proteins from pork, beef, chicken, and fish. Proteomics, 2015, 15, 3688-3698.	1.3	90
38	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
39	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
40	Emulsifying Properties of Oxidatively Stressed Myofibrillar Protein Emulsion Gels Prepared with (âˆ’)-Epigallocatechin-3-gallate and NaCl. Journal of Agricultural and Food Chemistry, 2017, 65, 2816-2826.	2.4	86
41	1H NMR-based metabolic characterization of Chinese Wuding chicken meat. Food Chemistry, 2019, 274, 574-582.	4.2	84
42	China's meat industry revolution: Challenges and opportunities for the future. Meat Science, 2012, 92, 188-196.	2.7	82
43	Differences in Physicochemical and Nutritional Properties of Breast and Thigh Meat from Crossbred Chickens, Commercial Broilers, and Spent Hens. Asian-Australasian Journal of Animal Sciences, 2016, 29, 855-864.	2.4	81
44	Changes in apoptotic factors and caspase activation pathways during the postmortem aging of beef muscle. Food Chemistry, 2016, 190, 110-114.	4.2	80
45	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
46	Effect of plant polyphenols and ascorbic acid on lipid oxidation, residual nitrite and Nâ€nitrosamines formation in dryâ€cured sausage. International Journal of Food Science and Technology, 2013, 48, 1157-1164.	1.3	78
47	The effects of insoluble dietary fiber on myofibrillar protein gelation: Microstructure and molecular conformations. Food Chemistry, 2019, 275, 770-777.	4.2	78
48	Power ultrasonic on mass transport of beef: Effects of ultrasound intensity and NaCl concentration. Innovative Food Science and Emerging Technologies, 2016, 35, 36-44.	2.7	77
49	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. Food Hydrocolloids, 2020, 105, 105852.	5.6	77
50	Effects of regenerated cellulose on oil-in-water emulsions stabilized by sodium caseinate. Food Hydrocolloids, 2016, 52, 38-46.	5.6	76
51	Insight into the mechanism of myofibrillar protein gel influenced by konjac glucomannan: Moisture stability and phase separation behavior. Food Chemistry, 2021, 339, 127941.	4.2	75
52	Influence of sugarcane dietary fiber on water states and microstructure of myofibrillar protein gels. Food Hydrocolloids, 2016, 57, 253-261.	5.6	74
53	Effects of Oxidation <i>in Vitro</i> on Structures and Functions of Myofibrillar Protein from Beef Muscles. Journal of Agricultural and Food Chemistry, 2019, 67, 5866-5873.	2.4	74
54	Changes in meat quality of ovine longissimus dorsi muscle in response to repeated freeze and thaw. Meat Science, 2012, 92, 619-626.	2.7	71

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55	Effects of Ultrasound Treatment on Connective Tissue Collagen and Meat Quality of Beef Semitendinosus Muscle. Journal of Food Quality, 2015, 38, 256-267.	1.4	71
56	Effects of High Oxygen Packaging on Tenderness and Water Holding Capacity of Pork Through Protein Oxidation. Food and Bioprocess Technology, 2015, 8, 2287-2297.	2.6	70
57	Influence of RosA-protein adducts formation on myofibrillar protein gelation properties under oxidative stress. Food Hydrocolloids, 2017, 67, 197-205.	5.6	70
58	Effects of regenerated cellulose fiber on the characteristics of myofibrillar protein gels. Carbohydrate Polymers, 2019, 209, 276-281.	5.1	70
59	Transcriptome analysis of cattle muscle identifies potential markers for skeletal muscle growth rate and major cell types. BMC Genomics, 2015, 16, 177.	1.2	69
60	Beef, Chicken, and Soy Proteins in Diets Induce Different Gut Microbiota and Metabolites in Rats. Frontiers in Microbiology, 2017, 8, 1395.	1.5	69
61	Purification and identification of antioxidant peptides from duck plasma proteins. Food Chemistry, 2020, 319, 126534.	4.2	69
62	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
63	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
64	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.	1.3	67
65	Identification and Characterization of Antioxidant Peptides from Enzymatic Hydrolysates of Duck Meat. Journal of Agricultural and Food Chemistry, 2015, 63, 3437-3444.	2.4	66
66	Effect of Flavourzyme on proteolysis, antioxidant capacity and sensory attributes of Chinese sausage. Meat Science, 2014, 98, 34-40.	2.7	65
67	Prevalence, genetic diversity and antimicrobial resistance of Listeria monocytogenes isolated from ready-to-eat meat products in Nanjing, China. Food Control, 2015, 50, 202-208.	2.8	65
68	Characterization and isolation of highly purified porcine satellite cells. Cell Death Discovery, 2017, 3, 17003.	2.0	62
69	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. LWT - Food Science and Technology, 2020, 117, 108664.	2.5	62
70	Improved gel functionality of myofibrillar proteins incorporation with sugarcane dietary fiber. Food Research International, 2017, 100, 586-594.	2.9	61
71	Technological demands of meat processingâ€"An Asian perspective. Meat Science, 2017, 132, 35-44.	2.7	60
72	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

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73	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
74	Effect of Tea Marinades on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled chicken wings. Food Control, 2018, 93, 325-333.	2.8	59
75	The proteomics homology of antioxidant peptides extracted from dry-cured Xuanwei and Jinhua ham. Food Chemistry, 2018, 266, 420-426.	4.2	58
76	Thermal degradation of gelatin enhances its ability to bind aroma compounds: Investigation of underlying mechanisms. Food Hydrocolloids, 2018, 83, 497-510.	5.6	57
77	Dietary Pattern, Gut Microbiota, and Alzheimerâ€™s Disease. Journal of Agricultural and Food Chemistry, 2020, 68, 12800-12809.	2.4	57
78	High post-mortem temperature combined with rapid glycolysis induces phosphorylase denaturation and produces pale and exudative characteristics in broiler Pectoralis major muscles. Meat Science, 2011, 89, 181-188.	2.7	56
79	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.	2.9	56
80	The effect of meat processing methods on changes in disulfide bonding and alteration of protein structures: impact on protein digestion products. RSC Advances, 2018, 8, 17595-17605.	1.7	56
81	Label-free proteomics reveals the mechanism of bitterness and adhesiveness in Jinhua ham. Food Chemistry, 2019, 297, 125012.	4.2	56
82	(-)-Epigallocatechin-3-gallate-mediated formation of myofibrillar protein emulsion gels under malondialdehyde-induced oxidative stress. Food Chemistry, 2019, 285, 139-146.	4.2	55
83	Effect of fasting on energy metabolism and tenderizing enzymes in chicken breast muscle early postmortem. Meat Science, 2013, 93, 865-872.	2.7	53
84	Combination of Îº-Carrageenan and Soy Protein Isolate Effects on Functional Properties of Chopped Low-Fat Pork Batters During Heat-Induced Gelation. Food and Bioprocess Technology, 2015, 8, 1524-1531.	2.6	53
85	pH-shifting encapsulation of curcumin in egg white protein isolate for improved dispersity, antioxidant capacity and thermal stability. Food Research International, 2020, 137, 109366.	2.9	53
86	Influence of flaxseed gum and NaCl concentrations on the stability of oil-in-water emulsions. Food Hydrocolloids, 2018, 79, 371-381.	5.6	52
87	Effects of ultrasonic processing on caspase-3, calpain expression and myofibrillar structure of chicken during post-mortem ageing. Food Chemistry, 2015, 177, 280-287.	4.2	51
88	Influence of oxidation on myofibrillar proteins degradation from bovine via Î¼-calpain. Food Chemistry, 2012, 134, 106-112.	4.2	50
89	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
90	Evaluation of the taste-active and volatile compounds in stewed meat from the Chinese yellow-feather chicken breed. International Journal of Food Properties, 2017, 20, S2579-S2595.	1.3	50

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91	Effect of regenerated cellulose fiber on the physicochemical properties and sensory characteristics of fat-reduced emulsified sausage. LWT - Food Science and Technology, 2018, 97, 157-163.	2.5	50
92	Effect of sodium chloride or sodium bicarbonate in the chicken batters: A physico-chemical and Raman spectroscopy study. Food Hydrocolloids, 2018, 83, 222-228.	5.6	50
93	Effect of intensifying highâ€temperature ripening on proteolysis, lipolysis and flavor of Jinhua ham. Journal of the Science of Food and Agriculture, 2009, 89, 834-842.	1.7	48
94	Phospholipase A2 and antioxidant enzyme activities in normal and PSE pork. Meat Science, 2010, 84, 143-146.	2.7	48
95	The effect of active caspase-3 on degradation of chicken myofibrillar proteins and structure of myofibrils. Food Chemistry, 2011, 128, 22-27.	4.2	48
96	Rheological and physical properties of O/W protein emulsions stabilized by isoelectric solubilization/precipitation isolated protein: The underlying effects of varying protein concentrations. Food Hydrocolloids, 2019, 95, 580-589.	5.6	48
97	Synergistic effects of polysaccharide addition-ultrasound treatment on the emulsified properties of low-salt myofibrillar protein. Food Hydrocolloids, 2022, 123, 107143.	5.6	48
98	Effect of protein S-nitrosylation on autolysis and catalytic ability of Î¼-calpain. Food Chemistry, 2016, 213, 470-477.	4.2	47
99	Phenolic compounds in beer inhibit formation of polycyclic aromatic hydrocarbons from charcoal-grilled chicken wings. Food Chemistry, 2019, 294, 578-586.	4.2	47
100	Purification and characterization of novel antioxidant peptides from duck breast protein hydrolysates. LWT - Food Science and Technology, 2020, 125, 109215.	2.5	47
101	Overheating induced structural changes of type I collagen and impaired the protein digestibility. Food Research International, 2020, 134, 109225.	2.9	47
102	Traceability technologies for farm animals and their products in China. Food Control, 2017, 79, 35-43.	2.8	46
103	The effect of cooking temperature on the aggregation and digestion rate of myofibrillar proteins in Jinhua ham. Journal of the Science of Food and Agriculture, 2018, 98, 3563-3570.	1.7	46
104	Improvement of color, texture and food safety of ready-to-eat high pressure-heat treated duck breast. Food Chemistry, 2019, 277, 646-654.	4.2	46
105	Improved duck meat quality by application of high pressure and heat: A study of water mobility and compartmentalization, protein denaturation and textural properties. Food Research International, 2014, 62, 926-933.	2.9	45
106	Effects of Different Packaging Systems on Beef Tenderness Through Protein Modifications. Food and Bioprocess Technology, 2015, 8, 580-588.	2.6	45
107	Dietary soy and meat proteins induce distinct physiological and gene expression changes in rats. Scientific Reports, 2016, 6, 20036.	1.6	45
108	Application of high-pressure treatment improves the in vitro protein digestibility of gel-based meat product. Food Chemistry, 2020, 306, 125602.	4.2	45

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109	High-Meat-Protein High-Fat Diet Induced Dysbiosis of Gut Microbiota and Tryptophan Metabolism in Wistar Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 6333-6346.	2.4	45
110	Real meat and plant-based meat analogues have different in vitro protein digestibility properties. Food Chemistry, 2022, 387, 132917.	4.2	45
111	Effect of Heat-Induced Changes of Connective Tissue and Collagen on Meat Texture Properties of Beef<i>Semitendinosus</i>Muscle. International Journal of Food Properties, 2011, 14, 381-396.	1.3	44
112	Effects of glutinous rice flour on the physiochemical and sensory qualities of ground pork patties. LWT - Food Science and Technology, 2014, 58, 135-141.	2.5	44
113	Effect of Nitric Oxide on Î¼-Calpain Activation, Protein Proteolysis, and Protein Oxidation of Pork during Post-Mortem Aging. Journal of Agricultural and Food Chemistry, 2014, 62, 5972-5977.	2.4	43
114	Effect of beating processing, as a means of reducing salt content in frankfurters: A physico-chemical and Raman spectroscopic study. Meat Science, 2014, 98, 171-177.	2.7	43
115	Identification of antioxidant peptides of Jinhua ham generated in the products and through the simulated gastrointestinal digestion system. Journal of the Science of Food and Agriculture, 2016, 96, 99-108.	1.7	43
116	Proteome Analysis Using Isobaric Tags for Relative and Absolute Analysis Quantitation (iTRAQ) Reveals Alterations in Stress-Induced Dysfunctional Chicken Muscle. Journal of Agricultural and Food Chemistry, 2017, 65, 2913-2922.	2.4	43
117	Bacterial Community and Spoilage Profiles Shift in Response to Packaging in Yellow-Feather Broiler, a Highly Popular Meat in Asia. Frontiers in Microbiology, 2017, 8, 2588.	1.5	43
118	The Changes of the Volatile Compounds Derived from Lipid Oxidation of Boneless Dryâ€Cured Hams During Processing. European Journal of Lipid Science and Technology, 2019, 121, 1900135.	1.0	43
119	EFFECTS OF COOKED TEMPERATURES AND ADDITION OF ANTIOXIDANTS ON FORMATION OF HETEROCYCLIC AROMATIC AMINES IN PORK FLOSS. Journal of Food Processing and Preservation, 2009, 33, 159-175.	0.9	42
120	Potential Biomarker of Myofibrillar Protein Oxidation in Raw and Cooked Ham: 3-Nitrotyrosine Formed by Nitrosation. Journal of Agricultural and Food Chemistry, 2015, 63, 10957-10964.	2.4	42
121	Protein degradation and peptide formation with antioxidant activity in pork protein extracts inoculated with Lactobacillus plantarum and Staphylococcus simulans. Meat Science, 2020, 160, 107958.	2.7	42
122	L-Glutamate Supplementation Improves Small Intestinal Architecture and Enhances the Expressions of Jejunal Mucosa Amino Acid Receptors and Transporters in Weaning Piglets. PLoS ONE, 2014, 9, e111950.	1.1	42
123	INFLUENCE OF WEAK ORGANIC ACIDS AND SODIUM CHLORIDE MARINATION ON CHARACTERISTICS OF CONNECTIVE TISSUE COLLAGEN AND TEXTURAL PROPERTIES OF BEEF SEMITENDINOSUS MUSCLE. Journal of Texture Studies, 2010, 41, 279-301.	1.1	41
124	<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
125	Contribution of nitric oxide and protein S-nitrosylation to variation in fresh meat quality. Meat Science, 2018, 144, 135-148.	2.7	41
126	Influence of stewing time on the texture, ultrastructure and <i>inÂvitro</i> digestibility of meat from the yellowâ€feathered chicken breed. Animal Science Journal, 2018, 89, 474-482.	0.6	41

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127	1H NMR-based metabolomics profiling and taste of boneless dry-cured hams during processing. Food Research International, 2019, 122, 114-122.	2.9	41
128	The effect of insoluble dietary fiber on myofibrillar protein emulsion gels: Oil particle size and protein network microstructure. LWT - Food Science and Technology, 2019, 101, 534-542.	2.5	41
129	The effects of three polysaccharides on the gelation properties of myofibrillar protein: Phase behaviour and moisture stability. Meat Science, 2020, 170, 108228.	2.7	41
130	Comparative study of volatile compounds in traditional Chinese Nanjing marinated duck by different extraction techniques. International Journal of Food Science and Technology, 2007, 42, 543-550.	1.3	40
131	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
132	Thermal gelation and microstructural properties of myofibrillar protein gel with the incorporation of regenerated cellulose. LWT - Food Science and Technology, 2017, 86, 14-19.	2.5	40
133	Generation of bioactive peptides from duck meat during post-mortem aging. Food Chemistry, 2017, 237, 408-415.	4.2	39
134	Antihypertensive Effects in Vitro and in Vivo of Novel Angiotensin-Converting Enzyme Inhibitory Peptides from Bovine Bone Gelatin Hydrolysate. Journal of Agricultural and Food Chemistry, 2020, 68, 759-768.	2.4	39
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	Effects of regenerated cellulose emulsion on the quality of emulsified sausage. LWT - Food Science and Technology, 2016, 70, 315-321.	2.5	38
137	Characterizing the effect of free amino acids and volatile compounds on excessive bitterness and sourness in defective dry-cured ham. LWT - Food Science and Technology, 2020, 123, 109071.	2.5	38
138	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
139	Changes in protein structures to improve the rheology and texture of reduced-fat sausages using high pressure processing. Meat Science, 2016, 121, 79-87.	2.7	37
140	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
141	Comparing the proteomic profile of proteins and the sensory characteristics in Jinhua ham with different processing procedures. Food Control, 2019, 106, 106694.	2.8	37
142	Effects of Lactobacillus plantarum NJAU-01 on the protein oxidation of fermented sausage. Food Chemistry, 2019, 295, 361-367.	4.2	37
143	Isorhamnetin, Hispidulin, and Cirsimaritin Identified in Tamarix ramosissima Barks from Southern Xinjiang and Their Antioxidant and Antimicrobial Activities. Molecules, 2019, 24, 390.	1.7	37
144	Evaluating endogenous protease of salting exudates during the salting process of Jinhua ham. LWT - Food Science and Technology, 2019, 101, 76-82.	2.5	37

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145	Assessment of quality characteristics and bacterial community of modified atmosphere packaged chilled pork loins using 16S rRNA amplicon sequencing analysis. Food Research International, 2021, 145, 110412.	2.9	37
146	Use of low-field nuclear magnetic resonance to characterize water properties in frozen chicken breasts thawed under high pressure. European Food Research and Technology, 2014, 239, 183-188.	1.6	36
147	Emulsion stability, thermoâ€rheology and quality characteristics of ground pork patties prepared with soy protein isolate and carrageenan. Journal of the Science of Food and Agriculture, 2015, 95, 2832-2837.	1.7	36
148	Comparative Proteomics Provides Insights into Metabolic Responses in Rat Liver to Isolated Soy and Meat Proteins. Journal of Proteome Research, 2016, 15, 1135-1142.	1.8	36
149	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
150	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
151	The influence of natural antioxidants on polycyclic aromatic hydrocarbon formation in charcoal-grilled chicken wings. Food Control, 2019, 98, 34-41.	2.8	36
152	Application of sensory evaluation, GC-ToF-MS, and E-nose to discriminate the flavor differences among five distinct parts of the Chinese blanched chicken. Food Research International, 2020, 137, 109669.	2.9	36
153	Electron microscopy of contractile bands in low voltage electrical stimulation beef. Meat Science, 2008, 80, 948-951.	2.7	35
154	Effect of a beating process, as a means of reducing salt content in Chinese-style meatballs (kung-wan): A dynamic rheological and Raman spectroscopy study. Meat Science, 2014, 96, 669-674.	2.7	35
155	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
156	Evaluating the effect of protein modifications and water distribution on bitterness and adhesiveness of Jinhua ham. Food Chemistry, 2019, 293, 103-111.	4.2	35
157	Peptidomic Investigation of the Interplay between Enzymatic Tenderization and the Digestibility of Beef Semimembranosus Proteins. Journal of Agricultural and Food Chemistry, 2020, 68, 1136-1146.	2.4	35
158	Intake of Meat Proteins Substantially Increased the Relative Abundance of Genus Lactobacillus in Rat Feces. PLoS ONE, 2016, 11, e0152678.	1.1	35
159	Development and validation of a molecular predictive model to describe the growth of Listeria monocytogenes in vacuum-packaged chilled pork. Food Control, 2013, 32, 246-254.	2.8	34
160	Phosphoproteome analysis of sarcoplasmic and myofibrillar proteins in bovine longissimus muscle in response to postmortem electrical stimulation. Food Chemistry, 2015, 175, 197-202.	4.2	34
161	Distinct physiological, plasma amino acid, and liver transcriptome responses to purified dietary beef, chicken, fish, and pork proteins in young rats. Molecular Nutrition and Food Research, 2016, 60, 1199-1205.	1.5	34
162	Inhibition of interaction between epigallocatechin-3-gallate and myofibrillar protein by cyclodextrin derivatives improves gel quality under oxidative stress. Food Research International, 2018, 108, 8-17.	2.9	34

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163	Chronic heat stress alters hypothalamus integrity, the serum indexes and attenuates expressions of hypothalamic appetite genes in broilers. Journal of Thermal Biology, 2019, 81, 110-117.	1.1	34
164	Specific Microbiota Dynamically Regulate the Bidirectional Gutâ€"Brain Axis Communications in Mice Fed Meat Protein Diets. Journal of Agricultural and Food Chemistry, 2019, 67, 1003-1017.	2.4	34
165	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
166	Phenolic modification of myofibrillar protein enhanced by ultrasound: The structure of phenol matters. Food Chemistry, 2022, 386, 132662.	4.2	34
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