

Guanghong Zhou

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

381
papers

8,936
citations

48
h-index

69
g-index

388
ext. papers

12,115
ext. citations

5.7
avg, IF

6.68
L-index

#	Paper	IF	Citations
381	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	7	205
380	Rheological and microstructural properties of porcine myofibrillar protein-lipid emulsion composite gels. <i>Journal of Food Science</i> , 2009 , 74, E207-17	3.4	162
379	Raman spectroscopic study of heat-induced gelation of pork myofibrillar proteins and its relationship with textural characteristic. <i>Meat Science</i> , 2011 , 87, 159-64	6.4	149
378	Effects of power ultrasound on oxidation and structure of beef proteins during curing processing. <i>Ultrasonics Sonochemistry</i> , 2016 , 33, 47-53	8.9	136
377	Effect of multiple freeze-thaw cycles on the quality of chicken breast meat. <i>Food Chemistry</i> , 2015 , 173, 808-14	8.5	134
376	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	3.4	132
375	A Review of Antioxidant Peptides Derived from Meat Muscle and By-Products. <i>Antioxidants</i> , 2016 , 5,	7.1	122
374	The mechanism of high pressure-induced gels of rabbit myosin. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 41-46	6.8	110
373	Evaluation of structural changes in raw and heated meat batters prepared with different lipids using Raman spectroscopy. <i>Food Research International</i> , 2011 , 44, 2955-2961	7	110
372	Meat, dairy and plant proteins alter bacterial composition of rat gut bacteria. <i>Scientific Reports</i> , 2015 , 5, 15220	4.9	98
371	Effects of ultrasound on the beef structure and water distribution during curing through protein degradation and modification. <i>Ultrasonics Sonochemistry</i> , 2017 , 38, 317-325	8.9	95
370	Redox Regulation in Cancer Stem Cells. <i>Oxidative Medicine and Cellular Longevity</i> , 2015 , 2015, 750798	6.7	95
369	Effects of Characteristics Changes of Collagen on Meat Physicochemical Properties of Beef Semitendinosus Muscle during Ultrasonic Processing. <i>Food and Bioprocess Technology</i> , 2012 , 5, 285-297	5.1	85
368	Effect of ultrasound treatment on functional properties of reduced-salt chicken breast meat batter. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2622-33	3.3	79
367	Evaluation of the spoilage potential of bacteria isolated from chilled chicken in vitro and in situ. <i>Food Microbiology</i> , 2017 , 63, 139-146	6	79
366	Changes in flavor compounds of dry-cured Chinese Jinhua ham during processing. <i>Meat Science</i> , 2005 , 71, 291-9	6.4	79
365	Purification and identification of antioxidative peptides from dry-cured Xuanwei ham. <i>Food Chemistry</i> , 2016 , 194, 951-8	8.5	78

364	Effect of pre-emulsification of plant lipid treated by pulsed ultrasound on the functional properties of chicken breast myofibrillar protein composite gel. <i>Food Research International</i> , 2014 , 58, 98-104	7	78
363	Stability of an antioxidant peptide extracted from Jinhua ham. <i>Meat Science</i> , 2014 , 96, 783-9	6.4	76
362	Changes in taste compounds of duck during processing. <i>Food Chemistry</i> , 2007 , 102, 22-26	8.5	76
361	Effects of the sugarcane dietary fiber and pre-emulsified sesame oil on low-fat meat batter physicochemical property, texture, and microstructure. <i>Meat Science</i> , 2016 , 113, 107-15	6.4	74
360	Use of High-Intensity Ultrasound to Improve Functional Properties of Batter Suspensions Prepared from PSE-like Chicken Breast Meat. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3466-3477	5.1	73
359	Insight into the mechanism of myofibrillar protein gel improved by insoluble dietary fiber. <i>Food Hydrocolloids</i> , 2018 , 74, 219-226	10.6	72
358	Effect of protein structure on water and fat distribution during meat gelling. <i>Food Chemistry</i> , 2016 , 204, 239-245	8.5	70
357	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	7	70
356	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	7	70
355	Effects of ultrasonic assisted cooking on the chemical profiles of taste and flavor of spiced beef. <i>Ultrasonics Sonochemistry</i> , 2018 , 46, 36-45	8.9	68
354	Discrimination of in vitro and in vivo digestion products of meat proteins from pork, beef, chicken, and fish. <i>Proteomics</i> , 2015 , 15, 3688-98	4.8	63
353	Emulsifying Properties of Oxidatively Stressed Myofibrillar Protein Emulsion Gels Prepared with (-)-Epigallocatechin-3-gallate and NaCl. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2816-2826	5.7	62
352	Effects of regenerated cellulose on oil-in-water emulsions stabilized by sodium caseinate. <i>Food Hydrocolloids</i> , 2016 , 52, 38-46	10.6	61
351	China's meat industry revolution: challenges and opportunities for the future. <i>Meat Science</i> , 2012 , 92, 188-96	6.4	60
350	In vitro protein digestibility of pork products is affected by the method of processing. <i>Food Research International</i> , 2017 , 92, 88-94	7	59
349	Effect of cooking on in vitro digestion of pork proteins: a peptidomic perspective. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 250-61	5.7	59
348	Solubilisation of myosin in a solution of low ionic strength L-histidine: Significance of the imidazole ring. <i>Food Chemistry</i> , 2016 , 196, 42-9	8.5	59
347	Stress Effects on Meat Quality: A Mechanistic Perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 380-401	16.4	59

346	Changes in calpain activity, protein degradation and microstructure of beef M. semitendinosus by the application of ultrasound. <i>Food Chemistry</i> , 2018 , 245, 724-730	8.5	59
345	Characteristic Flavor of Traditional Soup Made by Stewing Chinese Yellow-Feather Chickens. <i>Journal of Food Science</i> , 2017 , 82, 2031-2040	3.4	58
344	Effect of plant polyphenols and ascorbic acid on lipid oxidation, residual nitrite and N-nitrosamines formation in dry-cured sausage. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1157-1164	2.8	56
343	Changes in apoptotic factors and caspase activation pathways during the postmortem aging of beef muscle. <i>Food Chemistry</i> , 2016 , 190, 110-114	8.5	55
342	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	8.5	53
341	Identification and characterization of antioxidant peptides from enzymatic hydrolysates of duck meat. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3437-44	5.7	51
340	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	6.4	51
339	Prevalence, genetic diversity and antimicrobial resistance of <i>Listeria monocytogenes</i> isolated from ready-to-eat meat products in Nanjing, China. <i>Food Control</i> , 2015 , 50, 202-208	6.2	51
338	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	3.4	51
337	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. <i>Carbohydrate Polymers</i> , 2020 , 229, 115449	10.3	51
336	Effects of nanoemulsion-based edible coatings with composite mixture of rosemary extract and β -poly-L-lysine on the shelf life of ready-to-eat carbonado chicken. <i>Food Hydrocolloids</i> , 2020 , 102, 105576	10.6	50
335	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	11.5	49
334	Effect of Flavourzyme on proteolysis, antioxidant capacity and sensory attributes of Chinese sausage. <i>Meat Science</i> , 2014 , 98, 34-40	6.4	48
333	Effect of fasting on energy metabolism and tenderizing enzymes in chicken breast muscle early postmortem. <i>Meat Science</i> , 2013 , 93, 865-72	6.4	48
332	Power ultrasonic on mass transport of beef: Effects of ultrasound intensity and NaCl concentration. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 35, 36-44	6.8	48
331	¹ H NMR-based metabolic characterization of Chinese Wuding chicken meat. <i>Food Chemistry</i> , 2019 , 274, 574-582	8.5	47
330	Influence of sugarcane dietary fiber on water states and microstructure of myofibrillar protein gels. <i>Food Hydrocolloids</i> , 2016 , 57, 253-261	10.6	46
329	Effects of Ultrasound Treatment on Connective Tissue Collagen and Meat Quality of Beef Semitendinosus Muscle. <i>Journal of Food Quality</i> , 2015 , 38, 256-267	2.7	46

328	Effects of High Oxygen Packaging on Tenderness and Water Holding Capacity of Pork Through Protein Oxidation. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2287-2297	5.1	46
327	Changes in meat quality of ovine longissimus dorsi muscle in response to repeated freeze and thaw. <i>Meat Science</i> , 2012 , 92, 619-26	6.4	46
326	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	11.5	45
325	High post-mortem temperature combined with rapid glycolysis induces phosphorylase denaturation and produces pale and exudative characteristics in broiler Pectoralis major muscles. <i>Meat Science</i> , 2011 , 89, 181-8	6.4	43
324	Changes of intramuscular phospholipids and free fatty acids during the processing of Nanjing dry-cured duck. <i>Food Chemistry</i> , 2008 , 110, 279-84	8.5	43
323	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	3.8	42
322	The proteomics homology of antioxidant peptides extracted from dry-cured Xuanwei and Jinhua ham. <i>Food Chemistry</i> , 2018 , 266, 420-426	8.5	42
321	Influence of RosA-protein adducts formation on myofibrillar protein gelation properties under oxidative stress. <i>Food Hydrocolloids</i> , 2017 , 67, 197-205	10.6	40
320	Beef, Chicken, and Soy Proteins in Diets Induce Different Gut Microbiota and Metabolites in Rats. <i>Frontiers in Microbiology</i> , 2017 , 8, 1395	5.7	40
319	Inactivation of Escherichia coli O157:H7 and Bacillus cereus by power ultrasound during the curing processing in brining liquid and beef. <i>Food Research International</i> , 2017 , 102, 717-727	7	38
318	Transcriptome analysis of cattle muscle identifies potential markers for skeletal muscle growth rate and major cell types. <i>BMC Genomics</i> , 2015 , 16, 177	4.5	38
317	Phospholipase A2 and antioxidant enzyme activities in normal and PSE pork. <i>Meat Science</i> , 2010 , 84, 1436-4	6.4	38
316	The effect of active caspase-3 on degradation of chicken myofibrillar proteins and structure of myofibrils. <i>Food Chemistry</i> , 2011 , 128, 22-7	8.5	38
315	Technological demands of meat processing-An Asian perspective. <i>Meat Science</i> , 2017 , 132, 35-44	6.4	37
314	Differences in Physicochemical and Nutritional Properties of Breast and Thigh Meat from Crossbred Chickens, Commercial Broilers, and Spent Hens. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016 , 29, 855-64	2.4	37
313	Influence of oxidation on myofibrillar proteins degradation from bovine via Etalpain. <i>Food Chemistry</i> , 2012 , 134, 106-112	8.5	36
312	Effect of intensifying high-temperature ripening on proteolysis, lipolysis and flavor of Jinhua ham. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 834-842	4.3	36
311	The effects of insoluble dietary fiber on myofibrillar protein gelation: Microstructure and molecular conformations. <i>Food Chemistry</i> , 2019 , 275, 770-777	8.5	36

310	Effects of ultrasonic processing on caspase-3, calpain expression and myofibrillar structure of chicken during post-mortem ageing. <i>Food Chemistry</i> , 2015 , 177, 280-7	8.5	35
309	Improved duck meat quality by application of high pressure and heat: A study of water mobility and compartmentalization, protein denaturation and textural properties. <i>Food Research International</i> , 2014 , 62, 926-933	7	35
308	Effects of Oxidation in Vitro on Structures and Functions of Myofibrillar Protein from Beef Muscles. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 5866-5873	5.7	34
307	Effects of Different Packaging Systems on Beef Tenderness Through Protein Modifications. <i>Food and Bioprocess Technology</i> , 2015 , 8, 580-588	5.1	34
306	Maintaining bovine satellite cells stemness through p38 pathway. <i>Scientific Reports</i> , 2018 , 8, 10808	4.9	34
305	EFFECTS OF COOKED TEMPERATURES AND ADDITION OF ANTIOXIDANTS ON FORMATION OF HETEROCYCLIC AROMATIC AMINES IN PORK FLOSS. <i>Journal of Food Processing and Preservation</i> , 2009 , 33, 159-175	2.1	34
304	Effect of protein S-nitrosylation on autolysis and catalytic ability of calpain. <i>Food Chemistry</i> , 2016 , 213, 470-477	8.5	34
303	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	6.8	33
302	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	6.8	33
301	Thermal degradation of gelatin enhances its ability to bind aroma compounds: Investigation of underlying mechanisms. <i>Food Hydrocolloids</i> , 2018 , 83, 497-510	10.6	33
300	Effect of Tea Marinades on the formation of polycyclic aromatic hydrocarbons in charcoal-grilled chicken wings. <i>Food Control</i> , 2018 , 93, 325-333	6.2	33
299	The effect of meat processing methods on changes in disulfide bonding and alteration of protein structures: impact on protein digestion products.. <i>RSC Advances</i> , 2018 , 8, 17595-17605	3.7	33
298	Effect of regenerated cellulose fiber on the physicochemical properties and sensory characteristics of fat-reduced emulsified sausage. <i>LWT - Food Science and Technology</i> , 2018 , 97, 157-163	5.4	33
297	Characterization and isolation of highly purified porcine satellite cells. <i>Cell Death Discovery</i> , 2017 , 3, 17063	6.3	32
296	Combination of Carrageenan and Soy Protein Isolate Effects on Functional Properties of Chopped Low-Fat Pork Batters During Heat-Induced Gelation. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1524-1531	5.1	32
295	Identification of antioxidant peptides of Jinhua ham generated in the products and through the simulated gastrointestinal digestion system. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 99-108	4.3	32
294	Effects of glutinous rice flour on the physicochemical and sensory qualities of ground pork patties. <i>LWT - Food Science and Technology</i> , 2014 , 58, 135-141	5.4	32
293	(-)-Epigallocatechin-3-gallate-mediated formation of myofibrillar protein emulsion gels under malondialdehyde-induced oxidative stress. <i>Food Chemistry</i> , 2019 , 285, 139-146	8.5	31

292	Phosphoproteome analysis of sarcoplasmic and myofibrillar proteins in bovine longissimus muscle in response to postmortem electrical stimulation. <i>Food Chemistry</i> , 2015 , 175, 197-202	8.5	31
291	Purification and identification of antioxidant peptides from duck plasma proteins. <i>Food Chemistry</i> , 2020 , 319, 126534	8.5	31
290	Effect of nitric oxide on calpain activation, protein proteolysis, and protein oxidation of pork during post-mortem aging. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 5972-7	5.7	31
289	Potential Biomarker of Myofibrillar Protein Oxidation in Raw and Cooked Ham: 3-Nitrotyrosine Formed by Nitrosation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10957-64	5.7	31
288	Comparative study of volatile compounds in traditional Chinese Nanjing marinated duck by different extraction techniques. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 543-550 ^{3.8}		31
287	L-Glutamate supplementation improves small intestinal architecture and enhances the expressions of jejunal mucosa amino acid receptors and transporters in weaning piglets. <i>PLoS ONE</i> , 2014 , 9, e111950 ^{3.7}		31
286	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	6.8	31
285	The effect of cooking temperature on the aggregation and digestion rate of myofibrillar proteins in Jinhua ham. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3563-3570	4.3	30
284	Electron microscopy of contractile bands in low voltage electrical stimulation beef. <i>Meat Science</i> , 2008 , 80, 948-51	6.4	30
283	Effects of regenerated cellulose emulsion on the quality of emulsified sausage. <i>LWT - Food Science and Technology</i> , 2016 , 70, 315-321	5.4	30
282	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	5.4	30
281	¹ H NMR-based metabolomics profiling and taste of boneless dry-cured hams during processing. <i>Food Research International</i> , 2019 , 122, 114-122	7	29
280	Influence of flaxseed gum and NaCl concentrations on the stability of oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2018 , 79, 371-381	10.6	29
279	Dietary soy and meat proteins induce distinct physiological and gene expression changes in rats. <i>Scientific Reports</i> , 2016 , 6, 20036	4.9	29
278	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108664	5.4	29
277	Traceability technologies for farm animals and their products in China. <i>Food Control</i> , 2017 , 79, 35-43	6.2	28
276	Label-free proteomics reveals the mechanism of bitterness and adhesiveness in Jinhua ham. <i>Food Chemistry</i> , 2019 , 297, 125012	8.5	28
275	Changes in protein structures to improve the rheology and texture of reduced-fat sausages using high pressure processing. <i>Meat Science</i> , 2016 , 121, 79-87	6.4	28

274	Effect of beating processing, as a means of reducing salt content in frankfurters: a physico-chemical and Raman spectroscopic study. <i>Meat Science</i> , 2014 , 98, 171-7	6.4	28
273	Improved gel functionality of myofibrillar proteins incorporation with sugarcane dietary fiber. <i>Food Research International</i> , 2017 , 100, 586-594	7	28
272	Effect of Heat-Induced Changes of Connective Tissue and Collagen on Meat Texture Properties of Beef Semitendinosus Muscle. <i>International Journal of Food Properties</i> , 2011 , 14, 381-396	3	28
271	Dietary Pattern, Gut Microbiota, and Alzheimer's Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12800-12809	5.7	27
270	Contribution of nitric oxide and protein S-nitrosylation to variation in fresh meat quality. <i>Meat Science</i> , 2018 , 144, 135-148	6.4	27
269	Effect of sodium chloride or sodium bicarbonate in the chicken batters: A physico-chemical and Raman spectroscopy study. <i>Food Hydrocolloids</i> , 2018 , 83, 222-228	10.6	27
268	Enhanced texture, yield and safety of a ready-to-eat salted duck meat product using a high pressure-heat process. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 50-57	6.8	27
267	Use of low-field nuclear magnetic resonance to characterize water properties in frozen chicken breasts thawed under high pressure. <i>European Food Research and Technology</i> , 2014 , 239, 183-188	3.4	27
266	Bacterial Community and Spoilage Profiles Shift in Response to Packaging in Yellow-Feather Broiler, a Highly Popular Meat in Asia. <i>Frontiers in Microbiology</i> , 2017 , 8, 2588	5.7	27
265	Development and validation of a molecular predictive model to describe the growth of <i>Listeria monocytogenes</i> in vacuum-packaged chilled pork. <i>Food Control</i> , 2013 , 32, 246-254	6.2	27
264	Intake of Meat Proteins Substantially Increased the Relative Abundance of Genus <i>Lactobacillus</i> in Rat Feces. <i>PLoS ONE</i> , 2016 , 11, e0152678	3.7	27
263	Proteome Analysis Using Isobaric Tags for Relative and Absolute Analysis Quantitation (iTRAQ) Reveals Alterations in Stress-Induced Dysfunctional Chicken Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2913-2922	5.7	26
262	Evaluating the effect of protein modifications and water distribution on bitterness and adhesiveness of Jinhua ham. <i>Food Chemistry</i> , 2019 , 293, 103-111	8.5	26
261	A novel and simple cell-based electrochemical biosensor for evaluating the antioxidant capacity of <i>Lactobacillus plantarum</i> strains isolated from Chinese dry-cured ham. <i>Biosensors and Bioelectronics</i> , 2018 , 99, 555-563	11.8	26
260	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	6.4	26
259	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. <i>Meat Science</i> , 2014 , 96, 669-74	6.4	26
258	Emulsion stability, thermo-rheology and quality characteristics of ground pork patties prepared with soy protein isolate and carrageenan. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2832-7	4.3	25
257	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. <i>Food Hydrocolloids</i> , 2020 , 105, 105852	10.6	25

256	Thermal gelation and microstructural properties of myofibrillar protein gel with the incorporation of regenerated cellulose. <i>LWT - Food Science and Technology</i> , 2017 , 86, 14-19	5.4	25
255	Generation of bioactive peptides from duck meat during post-mortem aging. <i>Food Chemistry</i> , 2017 , 237, 408-415	8.5	24
254	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	3.8	24
253	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	3.9	24
252	INFLUENCE OF WEAK ORGANIC ACIDS AND SODIUM CHLORIDE MARINATION ON CHARACTERISTICS OF CONNECTIVE TISSUE COLLAGEN AND TEXTURAL PROPERTIES OF BEEF SEMITENDINOSUS MUSCLE. <i>Journal of Texture Studies</i> , 2010 , 41, 279-301	3.6	24
251	Evaluating endogenous protease of salting exudates during the salting process of Jinhua ham. <i>LWT - Food Science and Technology</i> , 2019 , 101, 76-82	5.4	24
250	Improvement of color, texture and food safety of ready-to-eat high pressure-heat treated duck breast. <i>Food Chemistry</i> , 2019 , 277, 646-654	8.5	24
249	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	6.4	23
248	Effects of regenerated cellulose fiber on the characteristics of myofibrillar protein gels. <i>Carbohydrate Polymers</i> , 2019 , 209, 276-281	10.3	23
247	Phenolic compounds in beer inhibit formation of polycyclic aromatic hydrocarbons from charcoal-grilled chicken wings. <i>Food Chemistry</i> , 2019 , 294, 578-586	8.5	23
246	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	3.8	23
245	The protective effect of rosmarinic acid on hyperthermia-induced C2C12 muscle cells damage. <i>Molecular Biology Reports</i> , 2014 , 41, 5525-31	2.8	23
244	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	3.8	23
243	The effect of insoluble dietary fiber on myofibrillar protein emulsion gels: Oil particle size and protein network microstructure. <i>LWT - Food Science and Technology</i> , 2019 , 101, 534-542	5.4	23
242	Inhibition of interaction between epigallocatechin-3-gallate and myofibrillar protein by cyclodextrin derivatives improves gel quality under oxidative stress. <i>Food Research International</i> , 2018 , 108, 8-17	7	22
241	Effects of Dietary Energy Sources on Post Mortem Glycolysis, Meat Quality and Muscle Fibre Type Transformation of Finishing Pigs. <i>PLoS ONE</i> , 2015 , 10, e0131958	3.7	22
240	Preliminary study on the effect of caspase-6 and calpain inhibitors on postmortem proteolysis of myofibrillar proteins in chicken breast muscle. <i>Meat Science</i> , 2012 , 90, 536-42	6.4	22
239	Rapid detection of viable <i>Listeria monocytogenes</i> in chilled pork by real-time reverse-transcriptase PCR. <i>Food Control</i> , 2012 , 25, 117-124	6.2	22

238	Application of high-pressure treatment improves the in vitro protein digestibility of gel-based meat product. <i>Food Chemistry</i> , 2020 , 306, 125602	8.5	22
237	Prevalence, antimicrobial resistance and genetic diversity of <i>Listeria monocytogenes</i> isolated from chilled pork in Nanjing, China. <i>LWT - Food Science and Technology</i> , 2015 , 64, 905-910	5.4	21
236	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	5.4	21
235	The Changes of the Volatile Compounds Derived from Lipid Oxidation of Boneless Dry-Cured Hams During Processing. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1900135	3	21
234	Dietary Protein Sources Differentially Affect the Growth of <i>Akkermansia muciniphila</i> and Maintenance of the Gut Mucus Barrier in Mice. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900589	5.9	21
233	Effect of pH on heat-induced gelation of duck blood plasma protein. <i>Food Hydrocolloids</i> , 2014 , 35, 324-331	6.6	21
232	Changes in the volatile flavour components of Jinhua ham during the traditional ageing process. <i>International Journal of Food Science and Technology</i> , 2006 , 41, 1033-1039	3.8	21
231	Antihypertensive Effects in Vitro and in Vivo of Novel Angiotensin-Converting Enzyme Inhibitory Peptides from Bovine Bone Gelatin Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 759-768	5.7	21
230	A comparative study of chemical composition, color, and thermal gelling properties of normal and PSE-like chicken breast meat. <i>CYTA - Journal of Food</i> , 2015 , 13, 213-219	2.3	20
229	Effect of sodium butyrate on intestinal inflammatory response to lipopolysaccharide in broiler chickens. <i>Canadian Journal of Animal Science</i> , 2015 , 95, 389-395	0.9	20
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