

Guanghong Zhou

List of Publications by Year in Descending Order

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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	Exploring the underlying mechanisms on NaCl-induced reduction in digestibility of myoglobin.. <i>Food Chemistry</i> , 2022 , 380, 132183	8.5	1
380	Effects of quercetin on tenderness, apoptotic and autophagy signalling in chickens during post-mortem ageing.. <i>Food Chemistry</i> , 2022 , 383, 132409	8.5	1
379	Effect of oxidation on the process of thermal gelation of chicken breast myofibrillar protein.. <i>Food Chemistry</i> , 2022 , 384, 132368	8.5	2
378	Effect of stewing time on fatty acid composition, textural properties and microstructure of porcine subcutaneous fat from various anatomical locations. <i>Journal of Food Composition and Analysis</i> , 2022 , 105, 104240	4.1	1
377	Effect of high-pressure treatment on the heat-induced emulsion gelation of rabbit myosin. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112719	5.4	1
376	Interplay between transglutaminase treatment and changes in digestibility of dietary proteins. <i>Food Chemistry</i> , 2022 , 373, 131446	8.5	1
375	Synergistic effects of polysaccharide addition-ultrasound treatment on the emulsified properties of low-salt myofibrillar protein. <i>Food Hydrocolloids</i> , 2022 , 123, 107143	10.6	6
374	Repurposing fish waste into gelatin as a potential alternative for mammalian sources: A review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 , 21, 942-963	16.4	2
373	Proteomic Analysis of the Protective Effect of Eriodictyol on Benzo(a)pyrene-Induced Caco-2 Cytotoxicity.. <i>Frontiers in Nutrition</i> , 2022 , 9, 839364	6.2	
372	New insights into the ultrasound impact on covalent reactions of myofibrillar protein.. <i>Ultrasonics Sonochemistry</i> , 2022 , 84, 105973	8.9	4
371	Reconsidering Meat Intake and Human Health: A Review of Current Research.. <i>Molecular Nutrition and Food Research</i> , 2022 , e2101066	5.9	1
370	Real meat and plant-based meat analogues have different in vitro protein digestibility properties.. <i>Food Chemistry</i> , 2022 , 387, 132917	8.5	5
369	Recent developments in off-odor formation mechanism and the potential regulation by starter cultures in dry-cured ham.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-15	11.5	0
368	Influence of transglutaminase treatment on the digestibility of pork longissimus dorsi proteins. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113378	5.4	0
367	The effects of high pressure treatment on the structural and digestive properties of myoglobin. <i>Food Research International</i> , 2022 , 156, 111193	7	0
366	Effect of gastrointestinal alterations mimicking elderly conditions on in vitro digestion of meat and soy proteins.. <i>Food Chemistry</i> , 2022 , 383, 132465	8.5	2
365	Phenolic modification of myofibrillar protein enhanced by ultrasound: The structure of phenol matters.. <i>Food Chemistry</i> , 2022 , 386, 132662	8.5	2

364	Comparative study on the in vitro digestibility of chicken protein after different modifications.. <i>Food Chemistry</i> , 2022 , 385, 132652	8.5	1
363	Desmin as molecular chaperone for myofibrillar degradation during freeze-thaw cycles.. <i>Food Chemistry</i> , 2022 , 386, 132691	8.5	0
362	Interactions between the protein-epigallocatechin gallate complex and nanocrystalline cellulose: A systematic study.. <i>Food Chemistry</i> , 2022 , 387, 132791	8.5	1
361	Synergistic Effect of Static Magnetic Field and Modified Atmosphere Packaging in Controlling Blown Pack Spoilage in Meatballs. <i>Foods</i> , 2022 , 11, 1374	4.9	0
360	An injectable antibacterial chitosan-based cryogel with high absorbency and rapid shape recovery for noncompressible hemorrhage and wound healing.. <i>Biomaterials</i> , 2022 , 285, 121546	15.6	1
359	Insights into ultrasonic treatment on the mechanism of proteolysis and taste improvement of defective dry-cured ham.. <i>Food Chemistry</i> , 2022 , 388, 133059	8.5	0
358	Charactering the spoilage mechanism of Three sticks of Jinhua ham. <i>Food Science and Human Wellness</i> , 2022 , 11, 1322-1330	8.3	0
357	Protein Glycosylation and Gut Microbiota Utilization Can Limit the in vitro and in vivo Metabolic Cellular Incorporation of Neu5Gc.. <i>Molecular Nutrition and Food Research</i> , 2021 , e2100615	5.9	
356	Dietary soy, pork and chicken proteins induce distinct nitrogen metabolism in rat liver.. <i>Food Chemistry Molecular Sciences</i> , 2021 , 3, 100050	1	1
355	Effect of Sous-vide cooking on the quality and digestion characteristics of braised pork. <i>Food Chemistry</i> , 2021 , 375, 131683	8.5	7
354	Evaluation of the effect of smooth muscle cells on the quality of cultured meat in a model for cultured meat. <i>Food Research International</i> , 2021 , 150, 110786	7	1
353	Effect of <i>Listeria monocytogenes</i> on intestinal stem cells in the co-culture model of small intestinal organoids. <i>Microbial Pathogenesis</i> , 2021 , 153, 104776	3.8	4
352	Assessment of quality characteristics and bacterial community of modified atmosphere packaged chilled pork loins using 16S rRNA amplicon sequencing analysis. <i>Food Research International</i> , 2021 , 145, 110412	7	5
351	Chicken-eaters and pork-eaters have different gut microbiota and tryptophan metabolites. <i>Scientific Reports</i> , 2021 , 11, 11934	4.9	2
350	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	6.4	5
349	A comprehensive review on molecular mechanism of defective dry-cured ham with excessive pastiness, adhesiveness, and bitterness by proteomics insights. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3838-3857	16.4	10
348	Effect of MTGase on silver carp myofibrillar protein gelation behavior after peroxidation induced by peroxy radicals. <i>Food Chemistry</i> , 2021 , 349, 129066	8.5	7
347	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	5.4	5

346	The gelation properties of myofibrillar proteins prepared with malondialdehyde and (-)-epigallocatechin-3-gallate. <i>Food Chemistry</i> , 2021 , 340, 127817	8.5	8
345	Insight into the mechanism of myofibrillar protein gel influenced by konjac glucomannan: Moisture stability and phase separation behavior. <i>Food Chemistry</i> , 2021 , 339, 127941	8.5	17
344	Temperature-dependent in vitro digestion properties of isoelectric solubilization/precipitation (ISP)-isolated PSE-like chicken protein. <i>Food Chemistry</i> , 2021 , 343, 128501	8.5	4
343	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	16.4	10
342	The effects of thermal treatment on the bacterial community and quality characteristics of meatballs during storage. <i>Food Science and Nutrition</i> , 2021 , 9, 564-573	3.2	0
341	Evaluating the effect of cooking temperature and time on collagen characteristics and the texture of hog maw. <i>Journal of Texture Studies</i> , 2021 , 52, 207-218	3.6	2
340	Glutaredoxin1 knockout promotes high-fat diet-induced obesity in male mice but not in female ones. <i>Food and Function</i> , 2021 , 12, 7415-7427	6.1	2
339	Effects of partial NaCl substitution with high-temperature ripening on proteolysis and volatile compounds during process of Chinese dry-cured lamb ham. <i>Food Research International</i> , 2021 , 140, 110001	7	11
338	Dual role (promotion and inhibition) of transglutaminase in mediating myofibrillar protein gelation under malondialdehyde-induced oxidative stress. <i>Food Chemistry</i> , 2021 , 353, 129453	8.5	6
337	Dietary Protein From Different Sources Exerted a Great Impact on Lipid Metabolism and Mitochondrial Oxidative Phosphorylation in Rat Liver. <i>Frontiers in Nutrition</i> , 2021 , 8, 719144	6.2	2
336	¹ H NMR-based metabolomics and sensory evaluation characterize taste substances of Jinhua ham with traditional and modern processing procedures. <i>Food Control</i> , 2021 , 126, 107873	6.2	8
335	Combined application of high-throughput sequencing and UHPLC-Q/TOF-MS-based metabolomics in the evaluation of microorganisms and metabolites of dry-cured ham of different origins. <i>International Journal of Food Microbiology</i> , 2021 , 359, 109422	5.8	2
334	Enhanced flavor strength of broth prepared from chicken following short-term frozen storage. <i>Food Chemistry</i> , 2021 , 356, 129678	8.5	6
333	Improvement of ultrasound-assisted thermal treatment on organoleptic quality, rheological behavior and flavor of defective dry-cured ham. <i>Food Bioscience</i> , 2021 , 43, 101310	4.9	2
332	Changes in the structure and digestibility of myoglobin treated with sodium chloride. <i>Food Chemistry</i> , 2021 , 363, 130284	8.5	4
331	Evaluation of spoilage indexes and bacterial community dynamics of modified atmosphere packaged super-chilled pork loins. <i>Food Control</i> , 2021 , 130, 108383	6.2	3
330	Structural basis for high-pressure improvement in depolymerization of interfacial protein from RFRS meat batters in relation to their solubility. <i>Food Research International</i> , 2021 , 139, 109834	7	1
329	Effects of gellan gum and inulin on mixed-gel properties and molecular structure of gelatin. <i>Food Science and Nutrition</i> , 2021 , 9, 1336-1346	3.2	3

328	Dietary Proteins Regulate Serotonin Biosynthesis and Catabolism by Specific Gut Microbes. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5880-5890	5.7	6
327	Processing Properties and Improvement of Pale, Soft, and Exudative-Like Chicken Meat: a Review. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1280-1291	5.1	5
326	pH-shifting encapsulation of curcumin in egg white protein isolate for improved dispersity, antioxidant capacity and thermal stability. <i>Food Research International</i> , 2020 , 137, 109366	7	13
325	The comparative research of structural and textural characteristics of six kinds of collagen-based sauce braised meat products. <i>Journal of Food Science</i> , 2020 , 85, 1675-1680	3.4	2
324	High-Meat-Protein High-Fat Diet Induced Dysbiosis of Gut Microbiota and Tryptophan Metabolism in Wistar Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6333-6346	5.7	14
323	"Rigid" structure is a key determinant for the low digestibility of myoglobin. <i>Food Chemistry: X</i> , 2020 , 7, 100094	4.7	8
322	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. <i>Food Hydrocolloids</i> , 2020 , 105, 105852	10.6	25
321	Sensory characteristics of low sodium dry-cured beef and their relation to odor intensity and electronic nose signals. <i>International Journal of Food Properties</i> , 2020 , 23, 116-126	3	3
320	Dietary Pattern, Gut Microbiota, and Alzheimer's Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12800-12809	5.7	27
319	Purification and characterization of novel antioxidant peptides from duck breast protein hydrolysates. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109215	5.4	19
318	The effect of different degrees of superchilling on shelf life and quality of pork during storage. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14394	2.1	8
317	Purification and identification of antioxidant peptides from duck plasma proteins. <i>Food Chemistry</i> , 2020 , 319, 126534	8.5	31
316	Characterizing the effect of free amino acids and volatile compounds on excessive bitterness and sourness in defective dry-cured ham. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109071	5.4	14
315	Insights into the evolution of myosin light chain isoforms and its effect on sensory defects of dry-cured ham. <i>Food Chemistry</i> , 2020 , 315, 126318	8.5	11
314	Comparison of activity, expression and S-nitrosylation of glycolytic enzymes between pale, soft and exudative and red, firm and non-exudative pork during post-mortem aging. <i>Food Chemistry</i> , 2020 , 314, 126203	8.5	7
313	Isorhamnetin and Hispidulin from Inhibit 2-Amino-1-Methyl-6-Phenylimidazo[4,5]Pyridine (PhIP) Formation by Trapping Phenylacetaldehyde as a Key Mechanism. <i>Foods</i> , 2020 , 9,	4.9	4
312	Pork Meat Proteins Alter Gut Microbiota and Lipid Metabolism Genes in the Colon of Adaptive Immune-Deficient Mice. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e1901105	5.9	10
311	Quality of fat-reduced frankfurter formulated with unripe banana by-products and pre-emulsified sunflower oil. <i>International Journal of Food Properties</i> , 2020 , 23, 420-433	3	13

310	Processing Method Altered Mouse Intestinal Morphology and Microbial Composition by Affecting Digestion of Meat Proteins. <i>Frontiers in Microbiology</i> , 2020 , 11, 511	5.7	10
309	Effect of Reconstituted Broth on the Taste-Active Metabolites and Sensory Quality of Stewed and Roasted Pork-Hock. <i>Foods</i> , 2020 , 9,	4.9	6
308	Formation and Inhibition of Lipid Alkyl Radicals in Roasted Meat. <i>Foods</i> , 2020 , 9,	4.9	5
307	The Role of Meat Protein in Generation of Oxidative Stress and Pathophysiology of Metabolic Syndromes. <i>Food Science of Animal Resources</i> , 2020 , 40, 1-10	3.2	5
306	Effects of inulin on the gel properties and molecular structure of porcine myosin: A underlying mechanisms study. <i>Food Hydrocolloids</i> , 2020 , 108, 105974	10.6	16
305	Protein degradation and peptide formation with antioxidant activity in pork protein extracts inoculated with <i>Lactobacillus plantarum</i> and <i>Staphylococcus simulans</i> . <i>Meat Science</i> , 2020 , 160, 107958	6.4	13
304	High fat diet incorporated with meat proteins changes biomarkers of lipid metabolism, antioxidant activities, and the serum metabolomic profile in Glrx1 mice. <i>Food and Function</i> , 2020 , 11, 236-252	6.1	11
303	Heterocyclic amines in braised chicken may mainly infiltrate from reused marinade during braising, instead of thermic generation. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1867-1874	4.3	4
302	Emulsification of oil-in-water emulsions with eggplant (<i>Solanum melongena</i> L.). <i>Journal of Colloid and Interface Science</i> , 2020 , 563, 17-26	9.3	9
301	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
300	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
299	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
298	Peptidomic Investigation of the Interplay between Enzymatic Tenderization and the Digestibility of Beef Semimembranosus Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1136-1146	5.7	17
297	The effects of three polysaccharides on the gelation properties of myofibrillar protein: Phase behaviour and moisture stability. <i>Meat Science</i> , 2020 , 170, 108228	6.4	12
296	Gut inflammation exacerbates hepatic injury in C57BL/6J mice gut-vascular barrier dysfunction with high-fat-incorporated meat protein diets. <i>Food and Function</i> , 2020 , 11, 9168-9176	6.1	3
295	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	6.3	4
294	Influence of proteolytic enzyme treatment on the changes in volatile compounds and odors of beef longissimus dorsi. <i>Food Chemistry</i> , 2020 , 333, 127549	8.5	11
293	Long-Term Intake of Pork Meat Proteins Altered the Composition of Gut Microbiota and Host-Derived Proteins in the Gut Contents of Mice. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000291	5.0	7

292	Application of sensory evaluation, GC-ToF-MS, and E-nose to discriminate the flavor differences among five distinct parts of the Chinese blanched chicken. <i>Food Research International</i> , 2020 , 137, 109669	7	10
291	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 492-504	2.8	12
290	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
289	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. <i>Carbohydrate Polymers</i> , 2020 , 229, 115449	10.3	51
288	Electrochemical sensor using gold nanoparticles and plasma pretreated graphene based on the complexes of calcium and Troponin C to detect Ca in meat. <i>Food Chemistry</i> , 2020 , 307, 125645	8.5	10
287	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
286	Role of protein S-nitrosylation in regulating beef tenderness. <i>Food Chemistry</i> , 2020 , 306, 125616	8.5	5
285	Quality changes of pork during frozen storage: comparison of immersion solution freezing and air blast freezing. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 109-118	3.8	10
284	Overheating induced structural changes of type I collagen and impaired the protein digestibility. <i>Food Research International</i> , 2020 , 134, 109225	7	15
283	Lipolytic degradation, water and flavor properties of low sodium dry cured beef. <i>International Journal of Food Properties</i> , 2019 , 22, 1322-1339	3	8
282	Expression of Pork Plectin during Postmortem Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11718-11727	5.7	6
281	Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. <i>Scientific Reports</i> , 2019 , 9, 13793	4.9	16
280	(-)-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
279	Effects of regenerated cellulose fiber on the characteristics of myofibrillar protein gels. <i>Carbohydrate Polymers</i> , 2019 , 209, 276-281	10.3	23
278	Antioxidant activity of peptides in postmortem aged duck meat as affected by cooking and in vitro digestion. <i>International Journal of Food Properties</i> , 2019 , 22, 727-736	3	6
277	Label-free proteomics reveals the mechanism of bitterness and adhesiveness in Jinhua ham. <i>Food Chemistry</i> , 2019 , 297, 125012	8.5	28
276	Comparing the proteomic profile of proteins and the sensory characteristics in Jinhua ham with different processing procedures. <i>Food Control</i> , 2019 , 106, 106694	6.2	15
275	Influence of protein and vitamin B2 as nutrients of chicken meat on staphylococcal enterotoxin genes expression via virulence regulators. <i>LWT - Food Science and Technology</i> , 2019 , 111, 688-693	5.4	1

274	Effects of <i>Lactobacillus plantarum</i> NJAU-01 on the protein oxidation of fermented sausage. <i>Food Chemistry</i> , 2019 , 295, 361-367	8.5	13
273	Screening of lactic acid bacteria with high protease activity from fermented sausages and antioxidant activity assessment of its fermented sausages. <i>CYTA - Journal of Food</i> , 2019 , 17, 347-354	2.3	15
272	Dietary taurine supplementation decreases fat synthesis by suppressing the liver X receptor β pathway and alleviates lipid accumulation in the liver of chronic heat-stressed broilers. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5631-5637	4.3	14
271	Protein degradation, color and textural properties of low sodium dry cured beef. <i>International Journal of Food Properties</i> , 2019 , 22, 487-498	3	7
270	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
269	Content, causes and analysis of heterocyclic amines in Chinese traditional braised chicken. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 1032-1041	3.2	9
268	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
267	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
266	Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat. <i>Food Chemistry</i> , 2019 , 287, 1-10	8.5	11
265	Nitric oxide synthase in beef semimembranosus muscle during postmortem aging. <i>Food Chemistry</i> , 2019 , 288, 187-192	8.5	5
264	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
263	Effects of Phenolic Acid Marinades on the Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Chicken Wings. <i>Journal of Food Protection</i> , 2019 , 82, 684-690	2.5	10
262	Effects of ultrasound-assisted frying on the physiochemical properties and microstructure of fried meatballs. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2915-2926	3.8	16
261	Evaluation of the secondary structure and digestibility of myofibrillar proteins in cooked ham. <i>CYTA - Journal of Food</i> , 2019 , 17, 78-86	2.3	6
260	Technological and safety characterization of coagulase-negative staphylococci with high protease activity isolated from Traditional Chinese fermented sausages. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108371	5.4	11
259	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
258	Processed Meat Protein Promoted Inflammation and Hepatic Lipogenesis by Upregulating Nrf2/Keap1 Signaling Pathway in Glrx-Deficient Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8794-8809	5.7	20
257	Influence of hydrothermal treatment on the structural and digestive changes of actomyosin. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6209-6218	4.3	9

256	The effect of coating incorporated with black pepper essential oil on the lipid deterioration and aroma quality of Jinhua ham. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2740-2750	2.8	6
255	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
254	A Short-Term Feeding of Dietary Casein Increases Abundance of and Upregulates Gene Expression Involving Obesity Prevention in Cecum of Young Rats Compared With Dietary Chicken Protein. <i>Frontiers in Microbiology</i> , 2019 , 10, 2411	5.7	8
253	Effect of processing conditions and simulated gastrointestinal digestion on the activity of angiotensin I-converting enzyme (ACE) inhibitory peptide derived from duck meat hydrolysate. <i>CYTA - Journal of Food</i> , 2019 , 17, 393-399	2.3	7
252	Stabilization of soybean oil by flaxseed gum and NMR characterization of its oil-water interface. <i>CYTA - Journal of Food</i> , 2019 , 17, 892-899	2.3	0
251	The Effect of Coating Incorporated with Black Pepper Essential Oil on the Taste Quality of Jinhua Ham After Storage for Four Months. <i>Journal of Food Science</i> , 2019 , 84, 3109-3116	3.4	5
250	Effect of fermented blueberry on the oxidative stability and volatile molecule profiles of emulsion-type sausage during refrigerated storage. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019 , 812-824	2.4	5
249	Influence of Rice Flour, Glutinous Rice Flour, and Tapioca Starch on the Functional Properties and Quality of an Emulsion-Type Cooked Sausage. <i>Foods</i> , 2019 , 9,	4.9	11
248	Chronic heat stress alters hypothalamus integrity, the serum indexes and attenuates expressions of hypothalamic appetite genes in broilers. <i>Journal of Thermal Biology</i> , 2019 , 81, 110-117	2.9	18
247	Comparison of Activity, Expression, and S-Nitrosylation of Calcium Transfer Proteins between Pale, Soft, and Exudative and Red, Firm, and Non-exudative Pork during Post-Mortem Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3242-3248	5.7	12
246	Isorhamnetin, Hispidulin, and Cirsimaritin Identified in <i>Tamarix ramosissima</i> Barks from Southern Xinjiang and Their Antioxidant and Antimicrobial Activities. <i>Molecules</i> , 2019 , 24,	4.8	15
245	Effect of fatty acid on the formation of polycyclic aromatic hydrocarbons (PAHs) and the proposed formation mechanism during electric roasting. <i>British Food Journal</i> , 2019 , 121, 3193-3207	2.8	2
244	Effect of nitric oxide and calpastatin on the inhibition of μ -calpain activity, autolysis and proteolysis of myofibrillar proteins. <i>Food Chemistry</i> , 2019 , 275, 77-84	8.5	13
243	A bioinformatics study on characteristics, metabolic pathways, and cellular functions of the identified S-nitrosylated proteins in postmortem pork muscle. <i>Food Chemistry</i> , 2019 , 274, 407-414	8.5	4
242	Effects of protein S-nitrosylation on the glycogen metabolism in postmortem pork. <i>Food Chemistry</i> , 2019 , 272, 613-618	8.5	13
241	¹ H NMR-based metabolic characterization of Chinese Wuding chicken meat. <i>Food Chemistry</i> , 2019 , 274, 574-582	8.5	47
240	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
239	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	5.4	14

238	Specific Microbiota Dynamically Regulate the Bidirectional Gut-Brain Axis Communications in Mice Fed Meat Protein Diets. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1003-1017	5.7	17
237	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
236	Hydrophobic-assembled curcumin-porcine plasma protein complex affected by pH. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 891-897	3.8	5
235	The influence of natural antioxidants on polycyclic aromatic hydrocarbon formation in charcoal-grilled chicken wings. <i>Food Control</i> , 2019 , 98, 34-41	6.2	17
234	Effects of <i>Lactobacillus plantarum</i> NJAU-01 from Jinhua ham on the quality of dry-cured fermented sausage. <i>LWT - Food Science and Technology</i> , 2019 , 101, 513-518	5.4	15
233	Oxidative stability of isoelectric solubilization/precipitation-isolated PSE-like chicken protein. <i>Food Chemistry</i> , 2019 , 283, 646-655	8.5	18
232	iTRAQ-based quantitative proteomic characterizes the salting exudates of Jinhua ham during the salting process. <i>Food Control</i> , 2019 , 100, 189-197	6.2	10
231	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
230	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
229	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
228	Effect of nitric oxide on myofibrillar proteins and the susceptibility to calpain-1 proteolysis. <i>Food Chemistry</i> , 2019 , 276, 63-70	8.5	9
227	Rheological and physical properties of O/W protein emulsions stabilized by isoelectric solubilization/precipitation isolated protein: The underlying effects of varying protein concentrations. <i>Food Hydrocolloids</i> , 2019 , 95, 580-589	10.6	19
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225	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
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223	The postmortem calpain activity, protein degradation and tenderness of sheep meat from Duolang and Hu breeds. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 904-912	3.8	3
222	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
221	Regulation of calpain-1 activity and protein proteolysis by protein nitrosylation in postmortem beef. <i>Meat Science</i> , 2018 , 141, 44-49	6.4	16

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216	Pathogenicity and antibiotic resistance of coagulase-negative staphylococci isolated from retailing chicken meat. <i>LWT - Food Science and Technology</i> , 2018 , 90, 152-156	5.4	8
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211	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
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206	Prevalence, genetic characterization and biofilm formation in vitro of staphylococcus aureus isolated from raw chicken meat at retail level in Nanjing, China. <i>Food Control</i> , 2018 , 86, 11-18	6.2	18
205	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
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83	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
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