

Lu Wang

List of Publications by Year in descending order

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14
papers

634
citations

1040018

9
h-index

1058452

14
g-index

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all docs

14
docs citations

14
times ranked

517
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of superchilling on quality of crayfish (<i>Procambarus clarkii</i>): water migration, biogenic amines accumulation, and nucleotides catabolism. <i>International Journal of Food Science and Technology</i> , 2022, 57, 506-515.	2.7	6
2	Contribution of mixed commercial starter cultures to the quality improvement of fish-chili paste, a Chinese traditional fermented condiment. <i>Food Bioscience</i> , 2022, 46, 101559.	4.4	10
3	Physicochemical and microbiological changes in postmortem crayfish (<i>Procambarus clarkii</i>) stored at 4°C and 25°C. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2992-3000.	2.7	3
4	Effect of acidification and thermal treatment on quality characteristics of high-moisture laver (<i>Enteromorpha linza</i>) Tj ETQq0 0 0 rgBTj/Overlock 10 Tf 50 6	2.0	3
5	Bacterial community succession and biogenic amine changes during fermentation of fish-chili paste inoculated with different commercial starter cultures. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6752-6764.	2.7	4
6	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. <i>LWT - Food Science and Technology</i> , 2020, 122, 109016.	5.2	30
7	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rgBTj/Overlock 166	8.2	166
8	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13694.	2.0	8
9	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Science and Technology</i> , 2016, 51, 1630-1637.	2.7	69
10	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. <i>Food Control</i> , 2013, 33, 344-351.	5.5	83
11	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. <i>Food Control</i> , 2013, 30, 590-595.	5.5	74
12	Changes of biogenic amines in Chinese low-salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , 2013, 48, 685-692.	2.7	37
13	Physical and chemical changes of silver carp sausages during fermentation with <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , 2010, 122, 633-637.	8.2	58
14	Changes in biogenic amines in fermented silver carp sausages inoculated with mixed starter cultures. <i>Food Chemistry</i> , 2007, 104, 188-195.	8.2	83