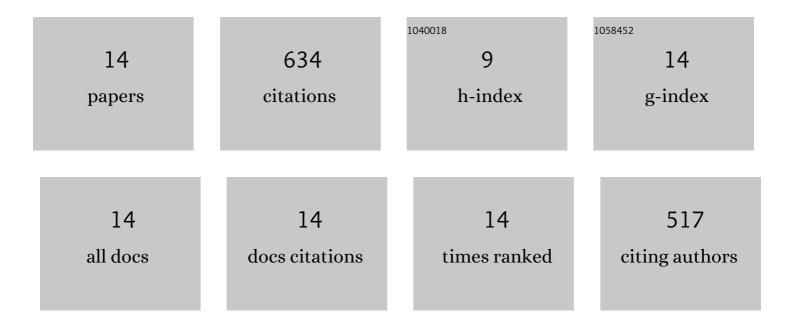
## Lu Wang

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6688500/publications.pdf

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#	Article	IF	CITATIONS
1	Effects of superchilling on quality of crayfish ( <i>Procambarus clarkii</i> ): water migration, biogenic amines accumulation, and nucleotides catabolism. International Journal of Food Science and Technology, 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. Food Bioscience, 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. International Journal of Food Science and Technology, 2022, 57, 2992-3000	.2.7	3
4	Effect of acidification and thermal treatment on quality characteristics of highâ€noisture laver () Tj ETQq0 0 0 rgE	3T /Overlo 2.0	ckg 10 Tf 50

5	Bacterial community succession and biogenic amine changes during fermentation of fishâ€chili paste inoculated with different commercial starter cultures. International Journal of Food Science and Technology, 2021, 56, 6752-6764.	2.7	4
6	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. LWT - Food Science and Technology, 2020, 122, 109016.	5.2	30
7	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (Ctenopharyngodon) Tj ETQq1 1	0.784314 8.2	rgBT /Ove
8	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. Journal of Food Processing and Preservation, 2018, 42, e13694.	2.0	8
9	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). International Journal of Food Science and Technology, 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. Food Control, 2013, 33, 344-351.	5.5	83
11	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. Food Control, 2013, 30, 590-595.	5.5	74
12	Changes of biogenic amines in <scp>C</scp> hinese lowâ€salt fermented fish pieces ( <scp>S</scp> uan yu) inoculated with mixed starter cultures. International Journal of Food Science and Technology, 2013, 48, 685-692.	2.7	37
13	Physical and chemical changes of silver carp sausages during fermentation with Pediococcus pentosaceus. Food Chemistry, 2010, 122, 633-637.	8.2	58
14	Changes in biogenic amines in fermented silver carp sausages inoculated with mixed starter cultures. Food Chemistry, 2007, 104, 188-195.	8.2	83