

# Qian Chen

## List of Publications by Year in descending order

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48  
papers

2,214  
citations

236925

25  
h-index

223800

46  
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48  
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48  
docs citations

48  
times ranked

1179  
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in myofibrillar protein gel quality of porcine longissimus muscle induced by its structural modification under different thawing methods. <i>Meat Science</i> , 2019, 147, 108-115.	5.5	149
2	Influence of ultrasound-assisted immersion freezing on the freezing rate and quality of porcine longissimus muscles. <i>Meat Science</i> , 2018, 136, 1-8.	5.5	129
3	Effects of ultrasound-assisted freezing at different power levels on the structure and thermal stability of common carp ( <i>Cyprinus carpio</i> ) proteins. <i>Ultrasonics Sonochemistry</i> , 2019, 54, 311-320.	8.2	116
4	Effect of NaCl substitutes on lipid and protein oxidation and flavor development of Harbin dry sausage. <i>Meat Science</i> , 2019, 156, 33-43.	5.5	115
5	Solubilization and stable dispersion of myofibrillar proteins in water through the destruction and inhibition of the assembly of filaments using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105160.	8.2	113
6	The potential correlation between bacterial diversity and the characteristic volatile flavour of traditional dry sausages from Northeast China. <i>Food Microbiology</i> , 2020, 91, 103505.	4.2	100
7	Role of lactic acid bacteria in flavor development in traditional Chinese fermented foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2741-2755.	10.3	99
8	Structural and Gel Textural Properties of Soy Protein Isolate When Subjected to Extreme Acid pH-Shifting and Mild Heating Processes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4853-4861.	5.2	97
9	Changes in microstructure, quality and water distribution of porcine longissimus muscles subjected to ultrasound-assisted immersion freezing during frozen storage. <i>Meat Science</i> , 2019, 151, 24-32.	5.5	94
10	The role of bacterial fermentation in the hydrolysis and oxidation of sarcoplasmic and myofibrillar proteins in Harbin dry sausages. <i>Meat Science</i> , 2016, 121, 196-206.	5.5	83
11	Potato starch oxidation induced by sodium hypochlorite and its effect on functional properties and digestibility. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 410-417.	7.5	82
12	Antioxidant potential of a unique LAB culture isolated from Harbin dry sausage: In vitro and in a sausage model. <i>Meat Science</i> , 2015, 110, 180-188.	5.5	81
13	Characterization of selected Harbin red sausages on the basis of their flavour profiles using HS-SPME-GC/MS combined with electronic nose and electronic tongue. <i>Meat Science</i> , 2021, 172, 108345.	5.5	74
14	Effect of NaCl substitutes on the physical, microbial and sensory characteristics of Harbin dry sausage. <i>Meat Science</i> , 2019, 156, 205-213.	5.5	67
15	Quality characteristics and flavor profile of Harbin dry sausages inoculated with lactic acid bacteria and <i>Staphylococcus xylosum</i> . <i>LWT - Food Science and Technology</i> , 2019, 114, 108392.	5.2	58
16	The effectiveness of clove extracts in the inhibition of hydroxyl radical oxidation-induced structural and rheological changes in porcine myofibrillar protein. <i>Meat Science</i> , 2016, 111, 60-66.	5.5	54
17	High-intensity ultrasound improves the physical stability of myofibrillar protein emulsion at low ionic strength by destroying and suppressing myosin molecular assembly. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105554.	8.2	53
18	Evaluation of flavor characteristics of bacon smoked with different woodchips by HS-SPME-GC-MS combined with an electronic tongue and electronic nose. <i>Meat Science</i> , 2021, 182, 108626.	5.5	51

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19	Properties and oxidative stability of emulsions prepared with myofibrillar protein and lard diacylglycerols. <i>Meat Science</i> , 2016, 115, 16-23.	5.5	50
20	Future trends of processed meat products concerning perceived healthiness: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4739-4778.	11.7	47
21	Influence of lard-based diacylglycerol on rheological and physicochemical properties of thermally induced gels of porcine myofibrillar protein at different NaCl concentrations. <i>Food Research International</i> , 2020, 127, 108723.	6.2	42
22	Impacts of different altitudes and natural drying times on lipolysis, lipid oxidation and flavour profile of traditional Tibetan yak jerky. <i>Meat Science</i> , 2020, 162, 108030.	5.5	41
23	Characterisation of flavour profile of beef jerky inoculated with different autochthonous lactic acid bacteria using electronic nose and gas chromatography-ion mobility spectrometry. <i>Meat Science</i> , 2022, 183, 108658.	5.5	31
24	Effects of ultrasound-assisted immersion freezing on the muscle quality and physicochemical properties of chicken breast. <i>International Journal of Refrigeration</i> , 2020, 117, 247-255.	3.4	30
25	Purification and biochemical characteristics of the extracellular protease from <i>Pediococcus pentosaceus</i> isolated from Harbin dry sausages. <i>Meat Science</i> , 2019, 156, 156-165.	5.5	28
26	Interaction between protease from <i>Staphylococcus epidermidis</i> and pork myofibrillar protein: Flavor and molecular simulation. <i>Food Chemistry</i> , 2022, 386, 132830.	8.2	28
27	Effect of different types of smoking materials on the flavor, heterocyclic aromatic amines, and sensory property of smoked chicken drumsticks. <i>Food Chemistry</i> , 2022, 367, 130680.	8.2	26
28	Combination of high-intensity ultrasound and hydrogen peroxide treatment suppresses thermal aggregation behaviour of myofibrillar protein in water. <i>Food Chemistry</i> , 2022, 367, 130756.	8.2	26
29	Improving the taste profile of reduced-salt dry sausage by inoculating different lactic acid bacteria. <i>Food Research International</i> , 2021, 145, 110391.	6.2	23
30	The potential correlations between the fungal communities and volatile compounds of traditional dry sausages from Northeast China. <i>Food Microbiology</i> , 2021, 98, 103787.	4.2	23
31	Investigation of molecular mechanisms of interaction between myofibrillar proteins and 1-heptanol by multiple spectroscopy and molecular docking methods. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 672-680.	7.5	22
32	Fungal community succession and volatile compound dynamics in Harbin dry sausage during fermentation. <i>Food Microbiology</i> , 2021, 99, 103764.	4.2	17
33	Effectiveness of ultrasound-assisted immersion thawing on the thawing rate and physicochemical properties of chicken breast muscle. <i>Journal of Food Science</i> , 2021, 86, 1692-1703.	3.1	16
34	High hydrostatic pressure combined with moisture regulators improves the tenderness and quality of beef jerky. <i>Meat Science</i> , 2021, 181, 108617.	5.5	16
35	Reduction of phosphate content in frankfurters by up to 50% using micronized cold-pressed sesame seed cake. <i>Meat Science</i> , 2022, 185, 108708.	5.5	16
36	Comparative Study of Oxidative Structural Modifications of Unadsorbed and Adsorbed Proteins in Whey Protein Isolate-Stabilized Oil-in-Water Emulsions under the Stress of Primary and Secondary Lipid Oxidation Products. <i>Foods</i> , 2021, 10, 593.	4.3	15

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37	Heterocyclic aromatic amine level and quality characteristics of selected Harbin red sausages in the northern Chinese market. <i>Meat Science</i> , 2021, 172, 108360.	5.5	14
38	l-glycine and l-glutamic acid protect <i>Pediococcus pentosaceus</i> R1 against oxidative damage induced by hydrogen peroxide. <i>Food Microbiology</i> , 2022, 101, 103897.	4.2	14
39	High-throughput sequencing approach to reveal the bacterial diversity of traditional yak jerky from the Tibetan regions. <i>Meat Science</i> , 2021, 172, 108348.	5.5	12
40	Physiological, Morphological and Antioxidant Responses of <i>Pediococcus pentosaceus</i> R1 and <i>Lactobacillus fermentum</i> R6 Isolated from Harbin Dry Sausages to Oxidative Stress. <i>Foods</i> , 2021, 10, 1203.	4.3	12
41	Effects of Modified Atmosphere Packaging with Various CO <sub>2</sub> Concentrations on the Bacterial Community and Shelf-Life of Smoked Chicken Legs. <i>Foods</i> , 2022, 11, 559.	4.3	10
42	Role of partial replacement of NaCl by KCl combined with other components on structure and gel properties of porcine myofibrillar protein. <i>Meat Science</i> , 2022, 190, 108832.	5.5	10
43	Influence of Partial Replacements of NaCl by KCl on Quality Characteristics and the Heterocyclic Aromatic Amine Contents of Bacon. <i>Foods</i> , 2022, 11, 143.	4.3	8
44	Influences of Smoking in Traditional and Industrial Conditions on Flavour Profile of Harbin Red Sausages by Comprehensive Two-Dimensional Gas Chromatography Mass Spectrometry. <i>Foods</i> , 2021, 10, 1180.	4.3	5
45	Flavour Compensation Role of Yeast Strains in Reduced-Salt Dry Sausages: Taste and Odour Profiles. <i>Foods</i> , 2022, 11, 650.	4.3	5
46	Fabrication and Characterisation of Poly(vinyl alcohol)/Deacetylated Crab-Shell Particles Biocomposites with Excellent Thermomechanical and Antibacterial Properties as Active Food Packaging Material. <i>Food Biophysics</i> , 2022, 17, 484-494.	3.0	5
47	Changes in muscle quality and physicochemical characteristics of chicken breast subjected to ultrasound-assisted immersion freezing during long-term frozen storage. <i>International Journal of Refrigeration</i> , 2022, 142, 10-18.	3.4	5
48	Heterocyclic aromatic amine contents and quality characteristics of bacon as influenced by NaCl concentration of brine. <i>Journal of Food Science</i> , 2022, , .	3.1	2