Cunliu Zhou

List of Publications by Year
in descending order

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Version: 2024-02-01

		394421	454955
40	985	19	30
papers	citations	h-index	g-index

40	40	40	544
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	l-Lysine and l-arginine inhibit myosin aggregation and interact with acidic amino acid residues of myosin: The role in increasing myosin solubility. Food Chemistry, 2018, 242, 22-28.	8.2	84
2	Conformational and charge changes induced by l-Arginine and l-lysine increase the solubility of chicken myosin. Food Hydrocolloids, 2019, 89, 330-336.	10.7	82
3	Effects of l-Arginine on water holding capacity and texture of heat-induced gel of salt-soluble proteins from breast muscle. LWT - Food Science and Technology, 2015, 63, 912-918.	5.2	64
4	Effect of l-lysine on the physicochemical properties of pork sausage. Food Science and Biotechnology, 2014, 23, 775-780.	2.6	60
5	L-lysine and L-arginine inhibit the oxidation of lipids and proteins of emulsion sausage by chelating iron ion and scavenging radical. Asian-Australasian Journal of Animal Sciences, 2018, 31, 905-913.	2.4	59
6	lâ€“Arginine/lâ€“lysine improves emulsion stability of chicken sausage by increasing electrostatic repulsion of emulsion droplet and decreasing the interfacial tension of soybean oil-water. Food Hydrocolloids, 2019, 89, 492-502.	10.7	58
7	Effect of high pressure processing on the gel properties of salt-soluble meat protein containing CaCl2 and Iº-carrageenan. Meat Science, 2013, 95, 22-26.	5.5	57
8	Effects of <scp>l</scp>â€lysine/<scp>l</scp>â€arginine on the emulsion stability, textural, rheological and microstructural characteristics of chicken sausages. International Journal of Food Science and Technology, 2018, 53, 88-96.	2.7	50
9	l-Lysine/l-arginine/l-cysteine synergistically improves the color of cured sausage with NaNO2 by hindering myoglobin oxidation and promoting nitrosylmyoglobin formation. Food Chemistry, 2019, 284, 219-226.	8.2	41
10	Feasibility of combining spectra with texture data of multispectral imaging to predict heme and non-heme iron contents in pork sausages. Food Chemistry, 2016, 190, 142-149.	8.2	33
11	lâ€“Arginine and lâ€“Lysine improve the physical stability of soybean oilâ€“myosin emulsions by changing penetration and unfolding behaviors of interfacial myosin. Food Hydrocolloids, 2020, 98, 105265.	10.7	32
12	Effects of L-Arginine on Physicochemical and Sensory Characteristics of Pork Sausage. Advance Journal of Food Science and Technology, 2014, 6, 660-667.	0.1	31
13	Effects of l -arginine on the physicochemical and gel properties of chicken actomyosin. International Journal of Biological Macromolecules, 2016, 92, 1258-1265.	7.5	28
14	Gelling properties of myosin as affected by L-lysine and L-arginine by changing the main molecular forces and microstructure. International Journal of Food Properties, 2017, 20, S884-S898.	3.0	27
15	Role of ultrasound and l-lysine/l-argnine in improving the physical stability of myosin-soybean oil emulsion. Food Hydrocolloids, 2021, 111, 106367.	10.7	27
16	Effects of basic amino acid on the tenderness, water binding capacity and texture of cooked marinated chicken breast. LWT - Food Science and Technology, 2020, 129, 109524.	5.2	25
17	L-arginine and L-lysine degrade troponin-T, and L-arginine dissociates actomyosin: Their roles in improving the tenderness of chicken breast. Food Chemistry, 2020, 318, 126516.	8.2	24
18	<scp>l</scp>-Arginine and <scp>l</scp>-Lysine Alleviate Myosin from Oxidation: Their Role in Maintaining Myosinâ€™s Emulsifying Properties. Journal of Agricultural and Food Chemistry, 2021, 69, 3189-3198.	5.2	22

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19	l-Arginine and l-lysine retard aggregation and polar residue modifications of myofibrillar proteins: Their roles in solubility of myofibrillar proteins in frozen porcine Longissimus lumborum. Food Chemistry, 2022, 393, 133347.	8.2	21
20	Quality of frozen porcine Longissimus lumborum muscles injected with l-arginine and l-lysine solution. Meat Science, 2021, 179, 108530.	5.5	19
21	Study of polycyclic aromatic hydrocarbons generated from fatty acids by a model system. Journal of the Science of Food and Agriculture, 2019, 99, 3548-3554.	3.5	15
22	A novel method to stabilize meat colour: ligand coordinating with hemin. Journal of Food Science and Technology, 2014, 51, 1213-1217.	2.8	14
23	Reduction and coordination properties of l-Lysine/l-arginine/l-cysteine for the improvement of the color of cured sausage. Food Chemistry, 2020, 312, 126122.	8.2	14
24	Effect of l-cysteine and lactose on color stability of porcine red blood cell during freeze-drying and powder storage. Food Science and Biotechnology, 2012, 21, 669-674.	2.6	11
25	Combination effects of ultrasonic and basic amino acid treatments on physicochemical properties of emulsion sausage. Journal of Food Measurement and Characterization, 2021, 15, 2088-2097.	3.2	11
26	Individual effects of rosemary extract and green tea polyphenols on the physicochemical properties of soybean oilâ€“myosin emulsion with l-arginine or l-lysine. Food Chemistry, 2022, 395, 133582.	8.2	10
27	Improving quality attributes of refrigerated prepared pork chops by injecting l-arginine and l-lysine solution. LWT - Food Science and Technology, 2022, 153, 112423.	5.2	9
28	Rapid and Non-destructive Detection of Iron Porphyrin Content in Pork Using Multispectral Imaging Approach. Food Analytical Methods, 2016, 9, 1180-1187.	2.6	8
29	Effects of l-lysine on thermal gelation properties of chicken breast actomyosin. Food Science and Biotechnology, 2017, 26, 549-556.	2.6	8
30	Effect of carboxy-hemoglobin on color stability of cooked pork sausage. Food Science and Biotechnology, 2012, 21, 267-272.	2.6	7
31	The role of monoxide hemoglobin in color improvement of chicken sausage. Food Science and Biotechnology, 2016, 25, 409-414.	2.6	7
32	l-Histidine enhances stability of hemoglobin concentrates by coordinating with free iron. Food Research International, 2014, 62, 637-643.	6.2	5
33	Coordination of l-arginine and iron cation improves stability of hemoglobin concentrates. European Food Research and Technology, 2015, 240, 743-751.	3.3	5
34	Individual effects of <scp>l</scp>â€arginine or <scp>l</scp>â€lysine on stability of pork or chicken emulsion sausages with partial replacement of porcine backfat by soybean oil. International Journal of Food Science and Technology, 2021, 56, 6742-6751.	2.7	5
35	Combined effects of blood plasma powder, agar, and microbial transglutaminase on physicochemical and textural properties of pork muscle gels. Food Science and Biotechnology, 2012, 21, 941-950.	2.6	3
36	Effects of manual washing with three alkaline sterilizing agent solutions on egg quality during storage. Food Chemistry, 2022, 396, 133733.	8.2	3

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37	Combined Effect of Monoxide Hemoglobin and Sodium Nitrite on Physicochemical, Microbiological and Sensory Properties of Pork Sausage. Advance Journal of Food Science and Technology, 2014, 6, 417-423.	0.1	2
38	<scp>l</scp>-Arginine/<scp>l</scp>-Lysine Alleviated the Deterioration of Emulsion Sausages with Partial Replacement of Porcine Backfat by Soybean Oil by Hindering Hydroxyl Radical Stressed Oxidation of Meat Proteins. ACS Food Science & Technology, 2021, 1, 967-974.	2.7	2
39	Evaluation of Strawberry Pigments as Pork Sausage Colorant. Food Science and Technology Research, 2013, 19, 583-589.	0.6	1
40	Selective extraction of berberine and palmatine from Huangbai powder. Pakistan Journal of Pharmaceutical Sciences, 2013, 26, 1023-5.	0.2	1