Cunliu Zhou

List of Publications by Year
in descending order

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		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	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
2	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
3	Effects of manual washing with three alkaline sterilizing agent solutions on egg quality during storage. Food Chemistry, 2022, 396, 133733.	8.2	3
4	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
5	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
6	<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
7	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
8	Quality of frozen porcine Longissimus lumborum muscles injected with l-arginine and l-lysine solution. Meat Science, 2021, 179, 108530.	5.5	19
9	<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
10	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
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	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	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
20	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
21	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
22	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
23	Effects of l-lysine on thermal gelation properties of chicken breast actomyosin. Food Science and Biotechnology, 2017, 26, 549-556.	2.6	8
24	The role of monoxide hemoglobin in color improvement of chicken sausage. Food Science and Biotechnology, 2016, 25, 409-414.	2.6	7
25	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
26	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
27	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
28	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
29	Coordination of l-arginine and iron cation improves stability of hemoglobin concentrates. European Food Research and Technology, 2015, 240, 743-751.	3.3	5
30	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
31	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
32	A novel method to stabilize meat colour: ligand coordinating with hemin. Journal of Food Science and Technology, 2014, 51, 1213-1217.	2.8	14
33	Effect of l-lysine on the physicochemical properties of pork sausage. Food Science and Biotechnology, 2014, 23, 775-780.	2.6	60
34	l-Histidine enhances stability of hemoglobin concentrates by coordinating with free iron. Food Research International, 2014, 62, 637-643.	6.2	5
35	Effect of high pressure processing on the gel properties of salt-soluble meat protein containing CaCl2 and lº-carrageenan. Meat Science, 2013, 95, 22-26.	5.5	57
36	Evaluation of Strawberry Pigments as Pork Sausage Colorant. Food Science and Technology Research, 2013, 19, 583-589.	0.6	1

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37	Selective extraction of berberine and palmatine from Huangbai powder. Pakistan Journal of Pharmaceutical Sciences, 2013, 26, 1023-5.	0.2	1
38	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
39	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
40	Effect of carboxy-hemoglobin on color stability of cooked pork sausage. Food Science and Biotechnology, 2012, 21, 267-272.	2.6	7