

Jun He

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

125
citations

1306789

7
h-index

1588620

8
g-index

8
all docs

8
docs citations

8
times ranked

141
citing authors

#	ARTICLE	IF	CITATIONS
1	Heat stress induces various oxidative damages to myofibrillar proteins in ducks. Food Chemistry, 2022, 390, 133209.	4.2	13
2	Ultrasound treatment on the structure of goose liver proteins and antioxidant activities of its enzymatic hydrolysate. Journal of Food Biochemistry, 2020, 44, e13091.	1.2	15
3	Volatile flavor changes responding to heat stress-induced lipid oxidation in duck meat. Animal Science Journal, 2020, 91, e13461.	0.6	13
4	The comparative research of structural and textural characteristics of six kinds of collagen-based sauce braised meat products. Journal of Food Science, 2020, 85, 1675-1680.	1.5	10
5	NMR-based metabolomics profiling of no-added nitrite Chinese bacon (unsmoked) during processing. Journal of Food Science, 2020, 85, 1027-1036.	1.5	4
6	Myosin affects the structure and volatile flavour compounds binding of Ca^{2+} actin in grass carp. International Journal of Food Science and Technology, 2020, 55, 3235-3245.	1.3	8
7	^1H NMR-based metabolomics profiling and taste of boneless dry-cured hams during processing. Food Research International, 2019, 122, 114-122.	2.9	41
8	Potential mechanism of nitrite degradation by <i>Lactobacillus fermentum</i> RC4 based on proteomic analysis. Journal of Proteomics, 2019, 194, 70-78.	1.2	21