

# Fang

## List of Publications by Year in descending order

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27  
papers

1,554  
citations

361413

20  
h-index

526287

27  
g-index

27  
all docs

27  
docs citations

27  
times ranked

1212  
citing authors

#	ARTICLE	IF	CITATIONS
1	Continuous cyclic wet heating glycation to prepare myofibrillar protein-glucose conjugates: A study on the structures, solubility and emulsifying properties. <i>Food Chemistry</i> , 2022, 388, 133035.	8.2	23
2	Interactions of water-soluble myofibrillar protein with chitosan: Phase behavior, microstructure and rheological properties. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 103013.	5.6	18
3	Modification of myofibrillar protein functional properties prepared by various strategies: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 458-500.	11.7	52
4	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. <i>LWT - Food Science and Technology</i> , 2020, 117, 108664.	5.2	62
5	Physicochemical and structural properties of myofibrillar proteins isolated from pale, soft, exudative (PSE)-like chicken breast meat: Effects of pulsed electric field (PEF). <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102277.	5.6	60
6	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. <i>Food Hydrocolloids</i> , 2020, 105, 105852.	10.7	77
7	Phosphoproteome analysis of sarcoplasmic and myofibrillar proteins in stress-induced dysfunctional broiler pectoralis major muscle. <i>Food Chemistry</i> , 2020, 319, 126531.	8.2	9
8	(-)-Epigallocatechin-3-gallate-mediated formation of myofibrillar protein emulsion gels under malondialdehyde-induced oxidative stress. <i>Food Chemistry</i> , 2019, 285, 139-146.	8.2	55
9	Stress Effects on Meat Quality: A Mechanistic Perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 380-401.	11.7	126
10	Improved gelation functionalities of myofibrillar protein from pale, soft and exudative chicken breast meat by nonenzymatic glycation with glucosamine. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2006-2014.	2.7	21
11	Rheological behavior, conformational changes and interactions of water-soluble myofibrillar protein during heating. <i>Food Hydrocolloids</i> , 2018, 77, 524-533.	10.7	101
12	Transcriptome Analysis of the Global Response of <i>Pseudomonas fragi</i> NMC25 to Modified Atmosphere Packaging Stress. <i>Frontiers in Microbiology</i> , 2018, 9, 1277.	3.5	12
13	Inhibition of Epigallocatechin-3-gallate/Protein Interaction by Methyl- $\beta$ -cyclodextrin in Myofibrillar Protein Emulsion Gels under Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8094-8103.	5.2	30
14	Modified atmosphere packaging decreased <i>Pseudomonas fragi</i> cell metabolism and extracellular proteolytic activities on meat. <i>Food Microbiology</i> , 2018, 76, 443-449.	4.2	39
15	Solubilization of myofibrillar proteins in water or low ionic strength media: Classical techniques, basic principles, and novel functionalities. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3260-3280.	10.3	96
16	Emulsifying Properties of Oxidatively Stressed Myofibrillar Protein Emulsion Gels Prepared with ( $\hat{\alpha}$ )-Epigallocatechin-3-gallate and NaCl. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2816-2826.	5.2	86
17	Incorporated glucosamine adversely affects the emulsifying properties of whey protein isolate polymerized by transglutaminase. <i>Journal of Dairy Science</i> , 2017, 100, 3413-3423.	3.4	12
18	Proteome Analysis Using Isobaric Tags for Relative and Absolute Analysis Quantitation (iTRAQ) Reveals Alterations in Stress-Induced Dysfunctional Chicken Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2913-2922.	5.2	43

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19	Characterization of Extracellular Polymeric Substances Produced by <i>Pseudomonas fragi</i> Under Air and Modified Atmosphere Packaging. <i>Journal of Food Science</i> , 2017, 82, 2151-2157.	3.1	14
20	Structural modification by high-pressure homogenization for improved functional properties of freeze-dried myofibrillar proteins powder. <i>Food Research International</i> , 2017, 100, 193-200.	6.2	124
21	Effect of transportation and pre-slaughter water shower spray with resting on AMP-activated protein kinase, glycolysis and meat quality of broilers during summer. <i>Animal Science Journal</i> , 2016, 87, 299-307.	1.4	29
22	Potential of high pressure homogenization to solubilize chicken breast myofibrillar proteins in water. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 170-179.	5.6	131
23	Phosphorproteome Changes of Myofibrillar Proteins at Early Post-mortem Time in Relation to Pork Quality As Affected by Season. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10287-10294.	5.2	20
24	High CO <sub>2</sub> -modified atmosphere packaging for extension of shelf-life of chilled yellow-feather broiler meat: A special breed in Asia. <i>LWT - Food Science and Technology</i> , 2015, 64, 1123-1129.	5.2	50
25	Effect of fasting on energy metabolism and tenderizing enzymes in chicken breast muscle early postmortem. <i>Meat Science</i> , 2013, 93, 865-872.	5.5	53
26	Biofilm Formation of Salmonella Serotypes in Simulated Meat Processing Environments and Its Relationship to Cell Characteristics. <i>Journal of Food Protection</i> , 2013, 76, 1784-1789.	1.7	54
27	Effect of microbial transglutaminase on NMR relaxometry and microstructure of pork myofibrillar protein gel. <i>European Food Research and Technology</i> , 2009, 228, 665-670.	3.3	157