Daoying Wang

List of Publications by Year
in descending order

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98 papers	2,407 citations	172207 29 h-index	276539 41 g-index
98 all docs	98 docs citations	98 times ranked	2211 citing authors

#	Article	IF	Citations
1	Antibacterial and antibiofilm activity of phenyllactic acid against Enterobacter cloacae. Food Control, 2018, 84, 442-448.	2.8	86
2	Effects of different ultrasound power on physicochemical property and functional performance of chicken actomyosin. International Journal of Biological Macromolecules, 2018, 113, 640-647.	3.6	85
3	Preparation and antibacterial properties of Îµ-polylysine-containing gelatin/chitosan nanofiber films. International Journal of Biological Macromolecules, 2020, 164, 3376-3387.	3.6	77
4	Effect of ultrasound assisted extraction on the physicochemical and functional properties of collagen from soft-shelled turtle calipash. International Journal of Biological Macromolecules, 2017, 105, 1602-1610.	3.6	69
5	Changes of intramuscular phospholipids and free fatty acids during the processing of Nanjing dry-cured duck. Food Chemistry, 2008, 110, 279-284.	4.2	67
6	Effect of final cooked temperature on tenderness, protein solubility and microstructure of duck breast muscle. LWT - Food Science and Technology, 2013, 51, 266-274.	2.5	65
7	Effects of ultrasound assisted extraction on the physiochemical, structural and functional characteristics of duck liver protein isolate. Process Biochemistry, 2017, 52, 174-182.	1.8	65
8	Preparation and characterization of gelatin/chitosan/3-phenylacetic acid food-packaging nanofiber antibacterial films by electrospinning. International Journal of Biological Macromolecules, 2021, 169, 161-170.	3.6	65
9	Inhibition of biofilm formation and exopolysaccharide synthesis of Enterococcus faecalis by phenyllactic acid. Food Microbiology, 2020, 86, 103344.	2.1	63
10	How ultrasound combined with potassium alginate marination tenderizes old chicken breast meat: Possible mechanisms from tissue to protein. Food Chemistry, 2020, 328, 127144.	4.2	58
11	Class III bacteriocin Helveticin-M causes sublethal damage on target cells through impairment of cell wall and membrane. Journal of Industrial Microbiology and Biotechnology, 2018, 45, 213-227.	1.4	53
12	1H NMR and multivariate data analysis of the differences of metabolites in five types of dry-cured hams. Food Research International, 2018, 113, 140-148.	2.9	49
13	Combined effect of ultrasound and sodium bicarbonate marination on chicken breast tenderness and its molecular mechanism. Ultrasonics Sonochemistry, 2019, 59, 104735.	3.8	49
14	Development of a food packaging antibacterial hydrogel based on gelatin, chitosan, and 3-phenyllactic acid for the shelf-life extension of chilled chicken. Food Hydrocolloids, 2022, 127, 107546.	5.6	48
15	Changes in actomyosin dissociation and endogenous enzyme activities during heating and their relationship with duck meat tenderness. Food Chemistry, 2013, 141, 675-679.	4.2	47
16	Apoptosis during postmortem conditioning and its relationship to duck meat quality. Food Chemistry, 2013, 138, 96-100.	4.2	45
17	The Antibacterial Activity and Mechanism of Chlorogenic Acid Against Foodborne Pathogen Pseudomonas aeruginosa. Foodborne Pathogens and Disease, 2019, 16, 823-830.	0.8	44
18	Postmortem changes in actomyosin dissociation, myofibril fragmentation and endogenous enzyme activities of grass carp (Ctenopharyngodon idellus) muscle. Food Chemistry, 2016, 197, 340-344.	4.2	41

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19	Effect of ultrasound pre-treatment on the characterization and properties of collagen extracted from soft-shelled turtle (Pelodiscus sinensis). LWT - Food Science and Technology, 2017, 82, 72-81.	2.5	39
20	Effect of heat shock protein 90 against ROS-induced phospholipid oxidation. Food Chemistry, 2018, 240, 642-647.	4.2	39
21	Comparative proteomic analysis of proteins associated with water holding capacity in goose muscles. Food Research International, 2019, 116, 354-361.	2.9	39
22	Lipid oxidation induced by heating in chicken meat and the relationship with oxidants and antioxidant enzymes activities. Poultry Science, 2020, 99, 1761-1767.	1.5	38
23	Determination of intramuscular phospholipid classes and molecular species in Gaoyou duck. Food Chemistry, 2009, 112, 150-155.	4.2	37
24	Effects of the structure and gel properties of myofibrillar protein on chicken breast quality treated with ultrasound-assisted potassium alginate. Food Chemistry, 2021, 358, 129873.	4.2	37
25	Effects of ultrasound pretreatment on the extent of Maillard reaction and the structure, taste and volatile compounds of chicken liver protein. Food Chemistry, 2020, 331, 127369.	4.2	36
26	Preparation and characterization of gelatin/zein nanofiber films loaded with perillaldehyde, thymol, or E›-polylysine and evaluation of their effects on the preservation of chilled chicken breast. Food Chemistry, 2022, 373, 131439.	4.2	34
27	The level of heat shock protein 90 in pig Longissimus dorsi muscle and its relationship with meat pH and quality. Food Chemistry, 2014, 165, 337-341.	4.2	33
28	Effects of combined ultrasound and low-temperature short-time heating pretreatment on proteases inactivation and textural quality of meat of yellow-feathered chickens. Food Chemistry, 2021, 355, 129645.	4.2	32
29	Modifying the structure, emulsifying and rheological properties of water-soluble protein from chicken liver by low-frequency ultrasound treatment. International Journal of Biological Macromolecules, 2019, 139, 810-817.	3.6	31
30	Carvacrol oil inhibits biofilm formation and exopolysaccharide production of Enterobacter cloacae. Food Control, 2021, 119, 107473.	2.8	30
31	Novel <scp>l</scp>-lactic acid biosensors based on conducting polypyrrole-block copolymer nanoparticles. Analyst, The, 2015, 140, 797-802.	1.7	29
32	Rapid tenderizing of goose breast muscle based on actomyosin dissociation by low-frequency ultrasonication. Process Biochemistry, 2018, 65, 115-122.	1.8	29
33	Preparation and characterization of polylactic acid nanofiber films loading Perilla essential oil for antibacterial packaging of chilled chicken. International Journal of Biological Macromolecules, 2021, 192, 379-388.	3.6	29
34	Antioxidant potential of chrysanthemum morifolium flower extract on lipid and protein oxidation in goat meat patties during refrigerated storage. Journal of Food Science, 2020, 85, 618-627.	1.5	28
35	Biocompatible polypyrrole-block copolymer-gold nanoparticles platform for determination of inosine monophosphate with bi-enzyme biosensor. Sensors and Actuators B: Chemical, 2016, 230, 521-527.	4.0	26
36	Stability and stabilization of omega-3 oils: A review. Trends in Food Science and Technology, 2021, 118, 17-35.	7.8	26

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37	Optimization and physicochemical properties of nutritional protein isolate from pork liver with ultrasoundâ€assisted alkaline extraction. Animal Science Journal, 2018, 89, 456-466.	0.6	25
38	Interaction of Hsp90 with phospholipid model membranes. Biochimica Et Biophysica Acta - Biomembranes, 2018, 1860, 611-616.	1.4	23
39	Changes of hydroxyl-linoleic acids during Chinese-style sausage processing and their relationships with lipids oxidation. Food Chemistry, 2019, 296, 63-68.	4.2	23
40	Values-added utilization of protein and hydrolysates from animal processing by-product livers: A review. Trends in Food Science and Technology, 2021, 110, 432-442.	7.8	23
41	Mitigation of heterocyclic amines by phenolic compounds in allspice and perilla frutescens seed extract: The correlation between antioxidant capacities and mitigating activities. Food Chemistry, 2022, 368, 130845.	4.2	23
42	Heterocyclic amines in cooked meat products, shortcomings during evaluation, factors influencing formation, risk assessment and mitigation strategies. Meat Science, 2022, 184, 108693.	2.7	23
43	The combination of ultrasound and chlorogenic acid to inactivate Staphylococcus aureus under planktonic, biofilm, and food systems. Ultrasonics Sonochemistry, 2021, 80, 105801.	3.8	23
44	Antibacterial and antibiofilm activities of thyme oil against foodborne multiple antibiotics-resistant Enterococcus faecalis. Poultry Science, 2020, 99, 5127-5136.	1.5	22
45	One-step green synthesis of a polypyrroleâ€“Au nanocomposite and its application in myoglobin aptasensor. Analytical Methods, 2015, 7, 5262-5268.	1.3	21
46	Synergistic antibacterial mechanism of the Lactobacillus crispatus surface layer protein and nisin on Staphylococcus saprophyticus. Scientific Reports, 2017, 7, 265.	1.6	21
47	The synergistic effects of phenyllactic acid and slightly acid electrolyzed water to effectively inactivate Klebsiella oxytoca planktonic and biofilm cells. Food Control, 2021, 125, 107804.	2.8	21
48	Heterologous Expression and Characterization of Tyrosine Decarboxylase from Enterococcus faecalis R612Z1 and Enterococcus faecium R615Z1. Journal of Food Protection, 2014, 77, 592-598.	0.8	20
49	A label-free and high sensitive aptamer biosensor based on hyperbranched polyester microspheres for thrombin detection. Analytica Chimica Acta, 2014, 850, 33-40.	2.6	18
50	The effect of adenosine 5â€²â€monophosphate (<scp>AMP</scp>) on tenderness, microstructure and chemicalâ€“physical index of duck breast meat. Journal of the Science of Food and Agriculture, 2016, 96, 1467-1473.	1.7	18
51	Structural and antimicrobial properties of Maillard reaction products in chicken liver protein hydrolysate after sonication. Food Chemistry, 2021, 343, 128417.	4.2	18
52	Diversity of the Predominant Spoilage Bacteria in Waterâ€Boiled Salted Duck during Storage. Journal of Food Science, 2010, 75, M317-21.	1.5	17
53	Effects of different cooking regimes on the microstructure and tenderness of duck breast muscle. Journal of the Science of Food and Agriculture, 2013, 93, 1979-1985.	1.7	17
54	Changes of phospholipase A2 and C activities during dry-cured duck processing and their relationship with intramuscular phospholipid degradation. Food Chemistry, 2014, 145, 997-1001.	4.2	17

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55	Synergistic Antibacterial Effect of the Combination of É›-Polylysine and Nisin against Enterococcus faecalis. Journal of Food Protection, 2015, 78, 2200-2206.	0.8	17
56	Protein hydrolysate from turkey meat and optimization of its antioxidant potential by response surface methodology. Poultry Science, 2018, 97, 1824-1831.	1.5	17
57	Dielectric barrier discharge cold plasma treatment of pork loin: Effects on muscle physicochemical properties and emulsifying properties of pork myofibrillar protein. LWT - Food Science and Technology, 2022, 162, 113484.	2.5	16
58	The influence of ultrasound and adenosine 5â€™-monophosphate marination on tenderness and structure of myofibrillar proteins of beef. Asian-Australasian Journal of Animal Sciences, 2019, 32, 1611-1620.	2.4	15
59	Effect of ultrasound assisted konjac glucomannan treatment on properties of chicken plasma protein gelation. Ultrasonics Sonochemistry, 2021, 80, 105821.	3.8	15
60	Techniques for postmortem tenderisation in meat processing: effectiveness, application and possible mechanisms. Food Production Processing and Nutrition, 2021, 3, .	1.1	14
61	Lipolysis and Lipid Oxidation during Processing of Chinese Traditional Dry-Cured White Amur Bream (Parabramis pekinensis). Journal of Aquatic Food Product Technology, 2017, 26, 719-730.	0.6	13
62	Production of Tyramine by Enterococcus faecalis Strains in Water-Boiled Salted Duck. Journal of Food Protection, 2013, 76, 854-859.	0.8	12
63	Determination of Deoxynivalenol-3-Glucoside in Cereals by Hydrophilic Interaction Chromatography with Ultraviolet Detection. Food Analytical Methods, 2014, 7, 1139-1146.	1.3	11
64	Antimicrobial Activity of Phenyllactic Acid AgainstEnterococcus faecalisand Its Effect on Cell Membrane. Foodborne Pathogens and Disease, 2018, 15, 645-652.	0.8	11
65	iTRAQ-based proteomic analysis of duck muscle related to lipid oxidation. Poultry Science, 2021, 100, 101029.	1.5	11
66	Evaluation of ultrasound-assisted L-histidine marination on beef M. semitendinosus: Insight into meat quality and actomyosin properties. Ultrasonics Sonochemistry, 2022, 85, 105987.	3.8	11
67	Evaluation of partial salt-replacement with konjac glucomannan on chicken batters: Edible quality and physicochemical properties of heat-set gel. Food Chemistry, 2022, 387, 132952.	4.2	11
68	Graphite-like g-C3N4-F127-Au nanosheets used for sensitive monitoring of heat shock protein 90. Sensors and Actuators B: Chemical, 2018, 256, 160-166.	4.0	10
69	Interaction of heat shock protein 90 B1 (Hsp90B1) with liposome reveals its potential role in protection the integrity of lipid membranes. International Journal of Biological Macromolecules, 2018, 106, 1250-1257.	3.6	10
70	Optimization of Flavourzyme Hydrolysis Condition for the Preparation of Antioxidant Peptides from Duck Meat using Response Surface Methodology. Journal of Poultry Science, 2018, 55, 217-223.	0.7	10
71	Evaluation of the postmortem ageing process of beef M. semitendinosus based on ultrasound-assisted l-histidine treatment. Ultrasonics Sonochemistry, 2020, 69, 105265.	3.8	10
72	Effect of ultrasound power on extraction kinetic model, and physicochemical and structural characteristics of collagen from chicken lung. Food Production Processing and Nutrition, 2020, 2, .	1.1	10

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73	Effect of myoglobin, hemin, and ferric iron on quality of chicken breast meat. Animal Bioscience, 2021, 34, 1382-1391.	0.8	10
74	Changes in Chemical-Physical Index and Microstructure During Dry-cured Duck Processing. Journal of Poultry Science, 2014, 51, 220-226.	0.7	9
75	Simultaneous Determination of 13-HODE, 9,10-DHODE, and 9,10,13-THODE in Cured Meat Products by LC-MS/MS. Food Analytical Methods, 2016, 9, 2832-2841.	1.3	9
76	Construction of Chitosan-Zn-Based Electrochemical Biosensing Platform for Rapid and Accurate Assay of Actin. Sensors, 2018, 18, 1865.	2.1	9
77	Conjugated Fatty Acids in Muscle Food Products and Their Potential Health Benefits: A Review. Journal of Agricultural and Food Chemistry, 2020, 68, 13530-13540.	2.4	9
78	Differential expression of heat shock protein 90, 70, 60 in chicken muscles postmortem and its relationship with meat quality. Asian-Australasian Journal of Animal Sciences, 2017, 30, 94-99.	2.4	9
79	Myosin affects the structure and volatile flavour compounds binding of Gâ€actin in grass carp. International Journal of Food Science and Technology, 2020, 55, 3235-3245.	1.3	8
80	An electrochemical platform based on a heminâ€“rGOâ€“cMWCNTs modified aptasensor for sensitive detection of kanamycin. RSC Advances, 2021, 11, 15817-15824.	1.7	8
81	Analysis of abietic acid and dehydroabietic acid residues in raw ducks and cooked ducks. Poultry Science, 2014, 93, 2663-2667.	1.5	6
82	Effect of NaCl Treatments on Tyramine Biosynthesis of Enterococcus faecalis. Journal of Food Protection, 2015, 78, 940-945.	0.8	6
83	Simultaneous determination of Ltx and Ltxd in cured meat products by LC/MS/MS. Food Chemistry, 2016, 210, 338-343.	4.2	6
84	Hydrolysis of oxidized phosphatidylcholines by crude enzymes from chicken, pork and beef muscles. Food Chemistry, 2020, 313, 125956.	4.2	6
85	Development of indirect competitive ELISA for determination of dehydroabietic acid in duck skin and comparison with the HPLC method. Poultry Science, 2020, 99, 3280-3285.	1.5	6
86	Exploring the regulating mechanism of heat induced gelation of myosin by binding with Mb hemin prosthetic group. Food Chemistry, 2022, 382, 132354.	4.2	6
87	Evaluation of antioxidant property of heat shock protein 90 from duck muscle. Animal Bioscience, 2021, 34, 724-733.	0.8	5
88	Effects of Storage Temperature on Tyramine Production by Enterococcus faecalis R612Z1 in Water-Boiled Salted Ducks. Journal of Food Protection, 2014, 77, 1804-1808.	0.8	4
89	Simultaneous Determination of Abietic Acid and Dehydroabietic Acid Residues in Duck Meat by HPLC-PAD-FLD. Food Analytical Methods, 2014, 7, 1627-1633.	1.3	4
90	Optimization of the Tenderization of Duck Breast Meat by Adenosine 5â€²-Monophosphate (AMP) using Response Surface Methodology. Journal of Poultry Science, 2015, 53, 93-101.	0.7	4

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91	Chemo-enzymatic synthesis, characterization, in vitro antioxidant capacity and oxidative stability studies of novel phosphatidylcholines with Ï‰-3/Ï‰-6 PUFAs and phenolic acids. Food Research International, 2020, 131, 109010.	2.9	4
92	Optimization of goose breast meat tenderness by rapid ultrasound treatment using response surface methodology and artificial neural network. Animal Science Journal, 2018, 89, 1339-1347.	0.6	3
93	Application and optimization of the tenderization of pig Longissimus dorsi muscle by adenosine 5'â€monophosphate (AMP) using the response surface methodology. Animal Science Journal, 2016, 87, 439-448.	0.6	2
94	A novel photoelectrochemical sensor based on tailoring printable mesoscopic chip for fast and real-time phospholipids oxidation detection. Food Chemistry, 2020, 314, 126173.	4.2	2
95	Sensory, Physicochemical and Microbiological Changes in Water-cooked Salted Duck during Storage at 4Â°C. Asian-Australasian Journal of Animal Sciences, 2010, 23, 960-964.	2.4	2
96	Mono- and dioleyl p-coumarate phenolipids and their antioxidant activity in a muscle food model system. Food Production Processing and Nutrition, 2022, 4, .	1.1	2
97	An electrochemical platform for guanosine-5â€™-monophosphate detection using gold doped polypyrrole nanocomposite embedded on graphitic carbon nitride. Electrochimica Acta, 2022, 415, 140271.	2.6	2
98	Novel sample treatment method for the determination of free (E)â€4â€hydroxyâ€2â€nonenal in meat products by liquid chromatography/tandem mass spectrometry using 4â€hydroxyâ€2â€nonenalâ€d₃ as internal standard. Rapid Communications in Mass Spectrometry, 2021, 35, e9023.	0.7	1