

# Daoying Wang

## List of Publications by Year in descending order

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98  
papers

2,407  
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172207

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276539

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docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Mitigation of heterocyclic amines by phenolic compounds in allspice and perilla frutescens seed extract: The correlation between antioxidant capacities and mitigating activities. <i>Food Chemistry</i> , 2022, 368, 130845.	4.2	23
2	Heterocyclic amines in cooked meat products, shortcomings during evaluation, factors influencing formation, risk assessment and mitigation strategies. <i>Meat Science</i> , 2022, 184, 108693.	2.7	23
3	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. <i>Food Chemistry</i> , 2022, 373, 131439.	4.2	34
4	Development of a food packaging antibacterial hydrogel based on gelatin, chitosan, and 3-phenyllactic acid for the shelf-life extension of chilled chicken. <i>Food Hydrocolloids</i> , 2022, 127, 107546.	5.6	48
5	Exploring the regulating mechanism of heat induced gelation of myosin by binding with Mb hemin prosthetic group. <i>Food Chemistry</i> , 2022, 382, 132354.	4.2	6
6	Mono- and dioleoyl p-coumarate phenolipids and their antioxidant activity in a muscle food model system. <i>Food Production Processing and Nutrition</i> , 2022, 4, .	1.1	2
7	Evaluation of ultrasound-assisted L-histidine marination on beef <i>M. semitendinosus</i> : Insight into meat quality and actomyosin properties. <i>Ultrasonics Sonochemistry</i> , 2022, 85, 105987.	3.8	11
8	An electrochemical platform for guanosine-5'-monophosphate detection using gold doped polypyrrole nanocomposite embedded on graphitic carbon nitride. <i>Electrochimica Acta</i> , 2022, 415, 140271.	2.6	2
9	Evaluation of partial salt-replacement with konjac glucomannan on chicken batters: Edible quality and physicochemical properties of heat-set gel. <i>Food Chemistry</i> , 2022, 387, 132952.	4.2	11
10	Dielectric barrier discharge cold plasma treatment of pork loin: Effects on muscle physicochemical properties and emulsifying properties of pork myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2022, 162, 113484.	2.5	16
11	Carvacrol oil inhibits biofilm formation and exopolysaccharide production of <i>Enterobacter cloacae</i> . <i>Food Control</i> , 2021, 119, 107473.	2.8	30
12	Structural and antimicrobial properties of Maillard reaction products in chicken liver protein hydrolysate after sonication. <i>Food Chemistry</i> , 2021, 343, 128417.	4.2	18
13	Preparation and characterization of gelatin/chitosan/3-phenylacetic acid food-packaging nanofiber antibacterial films by electrospinning. <i>International Journal of Biological Macromolecules</i> , 2021, 169, 161-170.	3.6	65
14	Novel sample treatment method for the determination of free 4-hydroxy-2-nonenal in meat products by liquid chromatography/tandem mass spectrometry using 4-hydroxy-2-nonenal-d <sub>3</sub> as internal standard. <i>Rapid Communications in Mass Spectrometry</i> , 2021, 35, e9023.	0.7	1
15	The synergistic effects of phenyllactic acid and slightly acid electrolyzed water to effectively inactivate <i>Klebsiella oxytoca</i> planktonic and biofilm cells. <i>Food Control</i> , 2021, 125, 107804.	2.8	21
16	An electrochemical platform based on a hemin-rGO-cMWCNTs modified aptasensor for sensitive detection of kanamycin. <i>RSC Advances</i> , 2021, 11, 15817-15824.	1.7	8
17	iTRAQ-based proteomic analysis of duck muscle related to lipid oxidation. <i>Poultry Science</i> , 2021, 100, 101029.	1.5	11
18	Evaluation of antioxidant property of heat shock protein 90 from duck muscle. <i>Animal Bioscience</i> , 2021, 34, 724-733.	0.8	5

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19	Values-added utilization of protein and hydrolysates from animal processing by-product livers: A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 432-442.	7.8	23
20	Techniques for postmortem tenderisation in meat processing: effectiveness, application and possible mechanisms. <i>Food Production Processing and Nutrition</i> , 2021, 3, .	1.1	14
21	Effect of myoglobin, hemin, and ferric iron on quality of chicken breast meat. <i>Animal Bioscience</i> , 2021, 34, 1382-1391.	0.8	10
22	Effects of combined ultrasound and low-temperature short-time heating pretreatment on proteases inactivation and textural quality of meat of yellow-feathered chickens. <i>Food Chemistry</i> , 2021, 355, 129645.	4.2	32
23	Stability and stabilization of omega-3 oils: A review. <i>Trends in Food Science and Technology</i> , 2021, 118, 17-35.	7.8	26
24	Effects of the structure and gel properties of myofibrillar protein on chicken breast quality treated with ultrasound-assisted potassium alginate. <i>Food Chemistry</i> , 2021, 358, 129873.	4.2	37
25	The combination of ultrasound and chlorogenic acid to inactivate <i>Staphylococcus aureus</i> under planktonic, biofilm, and food systems. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105801.	3.8	23
26	Preparation and characterization of polylactic acid nanofiber films loading <i>Perilla</i> essential oil for antibacterial packaging of chilled chicken. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 379-388.	3.6	29
27	Effect of ultrasound assisted konjac glucomannan treatment on properties of chicken plasma protein gelation. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105821.	3.8	15
28	Inhibition of biofilm formation and exopolysaccharide synthesis of <i>Enterococcus faecalis</i> by phenyllactic acid. <i>Food Microbiology</i> , 2020, 86, 103344.	2.1	63
29	A novel photoelectrochemical sensor based on tailoring printable mesoscopic chip for fast and real-time phospholipids oxidation detection. <i>Food Chemistry</i> , 2020, 314, 126173.	4.2	2
30	Hydrolysis of oxidized phosphatidylcholines by crude enzymes from chicken, pork and beef muscles. <i>Food Chemistry</i> , 2020, 313, 125956.	4.2	6
31	Antibacterial and antibiofilm activities of thyme oil against foodborne multiple antibiotics-resistant <i>Enterococcus faecalis</i> . <i>Poultry Science</i> , 2020, 99, 5127-5136.	1.5	22
32	Preparation and antibacterial properties of $\beta$ -polylysine-containing gelatin/chitosan nanofiber films. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3376-3387.	3.6	77
33	Conjugated Fatty Acids in Muscle Food Products and Their Potential Health Benefits: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13530-13540.	2.4	9
34	Evaluation of the postmortem ageing process of beef <i>M. semitendinosus</i> based on ultrasound-assisted l-histidine treatment. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105265.	3.8	10
35	How ultrasound combined with potassium alginate marination tenderizes old chicken breast meat: Possible mechanisms from tissue to protein. <i>Food Chemistry</i> , 2020, 328, 127144.	4.2	58
36	Effects of ultrasound pretreatment on the extent of Maillard reaction and the structure, taste and volatile compounds of chicken liver protein. <i>Food Chemistry</i> , 2020, 331, 127369.	4.2	36

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37	Antioxidant potential of chrysanthemum <i>morifolium</i> flower extract on lipid and protein oxidation in goat meat patties during refrigerated storage. <i>Journal of Food Science</i> , 2020, 85, 618-627.	1.5	28
38	Lipid oxidation induced by heating in chicken meat and the relationship with oxidants and antioxidant enzymes activities. <i>Poultry Science</i> , 2020, 99, 1761-1767.	1.5	38
39	Chemo-enzymatic synthesis, characterization, in vitro antioxidant capacity and oxidative stability studies of novel phosphatidylcholines with 3-6 PUFAs and phenolic acids. <i>Food Research International</i> , 2020, 131, 109010.	2.9	4
40	Effect of ultrasound power on extraction kinetic model, and physicochemical and structural characteristics of collagen from chicken lung. <i>Food Production Processing and Nutrition</i> , 2020, 2, .	1.1	10
41	Development of indirect competitive ELISA for determination of dehydroabiatic acid in duck skin and comparison with the HPLC method. <i>Poultry Science</i> , 2020, 99, 3280-3285.	1.5	6
42	Myosin affects the structure and volatile flavour compounds binding of $\text{Ca}^{2+}$ -actin in grass carp. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3235-3245.	1.3	8
43	Comparative proteomic analysis of proteins associated with water holding capacity in goose muscles. <i>Food Research International</i> , 2019, 116, 354-361.	2.9	39
44	Modifying the structure, emulsifying and rheological properties of water-soluble protein from chicken liver by low-frequency ultrasound treatment. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 810-817.	3.6	31
45	Combined effect of ultrasound and sodium bicarbonate marination on chicken breast tenderness and its molecular mechanism. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104735.	3.8	49
46	The Antibacterial Activity and Mechanism of Chlorogenic Acid Against Foodborne Pathogen <i>Pseudomonas aeruginosa</i> . <i>Foodborne Pathogens and Disease</i> , 2019, 16, 823-830.	0.8	44
47	Changes of hydroxyl-linoleic acids during Chinese-style sausage processing and their relationships with lipids oxidation. <i>Food Chemistry</i> , 2019, 296, 63-68.	4.2	23
48	The influence of ultrasound and adenosine 5'-monophosphate marination on tenderness and structure of myofibrillar proteins of beef. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 1611-1620.	2.4	15
49	Effects of different ultrasound power on physicochemical property and functional performance of chicken actomyosin. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 640-647.	3.6	85
50	Protein hydrolysate from turkey meat and optimization of its antioxidant potential by response surface methodology. <i>Poultry Science</i> , 2018, 97, 1824-1831.	1.5	17
51	Class III bacteriocin Helveticin-M causes sublethal damage on target cells through impairment of cell wall and membrane. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2018, 45, 213-227.	1.4	53
52	Graphite-like g-C <sub>3</sub> N <sub>4</sub> -F <sub>127</sub> -Au nanosheets used for sensitive monitoring of heat shock protein 90. <i>Sensors and Actuators B: Chemical</i> , 2018, 256, 160-166.	4.0	10
53	Optimization and physicochemical properties of nutritional protein isolate from pork liver with ultrasound-assisted alkaline extraction. <i>Animal Science Journal</i> , 2018, 89, 456-466.	0.6	25
54	Interaction of heat shock protein 90 B1 (Hsp90B1) with liposome reveals its potential role in protection the integrity of lipid membranes. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 1250-1257.	3.6	10

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55	Antibacterial and antibiofilm activity of phenyllactic acid against <i>Enterobacter cloacae</i> . <i>Food Control</i> , 2018, 84, 442-448.	2.8	86
56	Interaction of Hsp90 with phospholipid model membranes. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2018, 1860, 611-616.	1.4	23
57	Rapid tenderizing of goose breast muscle based on actomyosin dissociation by low-frequency ultrasonication. <i>Process Biochemistry</i> , 2018, 65, 115-122.	1.8	29
58	Effect of heat shock protein 90 against ROS-induced phospholipid oxidation. <i>Food Chemistry</i> , 2018, 240, 642-647.	4.2	39
59	Antimicrobial Activity of Phenyllactic Acid Against <i>Enterococcus faecalis</i> and Its Effect on Cell Membrane. <i>Foodborne Pathogens and Disease</i> , 2018, 15, 645-652.	0.8	11
60	Optimization of goose breast meat tenderness by rapid ultrasound treatment using response surface methodology and artificial neural network. <i>Animal Science Journal</i> , 2018, 89, 1339-1347.	0.6	3
61	<sup>1</sup> H NMR and multivariate data analysis of the differences of metabolites in five types of dry-cured hams. <i>Food Research International</i> , 2018, 113, 140-148.	2.9	49
62	Optimization of Flavourzyme Hydrolysis Condition for the Preparation of Antioxidant Peptides from Duck Meat using Response Surface Methodology. <i>Journal of Poultry Science</i> , 2018, 55, 217-223.	0.7	10
63	Construction of Chitosan-Zn-Based Electrochemical Biosensing Platform for Rapid and Accurate Assay of Actin. <i>Sensors</i> , 2018, 18, 1865.	2.1	9
64	Effect of ultrasound assisted extraction on the physicochemical and functional properties of collagen from soft-shelled turtle calipash. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1602-1610.	3.6	69
65	Lipolysis and Lipid Oxidation during Processing of Chinese Traditional Dry-Cured White Amur Bream ( <i>Parabramis pekinensis</i> ). <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 719-730.	0.6	13
66	Effect of ultrasound pre-treatment on the characterization and properties of collagen extracted from soft-shelled turtle ( <i>Pelodiscus sinensis</i> ). <i>LWT - Food Science and Technology</i> , 2017, 82, 72-81.	2.5	39
67	Synergistic antibacterial mechanism of the <i>Lactobacillus crispatus</i> surface layer protein and nisin on <i>Staphylococcus saprophyticus</i> . <i>Scientific Reports</i> , 2017, 7, 265.	1.6	21
68	Effects of ultrasound assisted extraction on the physicochemical, structural and functional characteristics of duck liver protein isolate. <i>Process Biochemistry</i> , 2017, 52, 174-182.	1.8	65
69	Differential expression of heat shock protein 90, 70, 60 in chicken muscles postmortem and its relationship with meat quality. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017, 30, 94-99.	2.4	9
70	Application and optimization of the tenderization of pig <i>Longissimus dorsi</i> muscle by adenosine 5' monophosphate (AMP) using the response surface methodology. <i>Animal Science Journal</i> , 2016, 87, 439-448.	0.6	2
71	Simultaneous determination of Ltx and Ltxd in cured meat products by LC/MS/MS. <i>Food Chemistry</i> , 2016, 210, 338-343.	4.2	6
72	Simultaneous Determination of 13-HODE, 9,10-DHODE, and 9,10,13-THODE in Cured Meat Products by LC-MS/MS. <i>Food Analytical Methods</i> , 2016, 9, 2832-2841.	1.3	9

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73	The effect of adenosine 5â€²â€³monophosphate (<sc>AMP</sc>) on tenderness, microstructure and chemicalâ€³physical index of duck breast meat. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1467-1473.	1.7	18
74	Postmortem changes in actomyosin dissociation, myofibril fragmentation and endogenous enzyme activities of grass carp ( <i>Ctenopharyngodon idellus</i> ) muscle. <i>Food Chemistry</i> , 2016, 197, 340-344.	4.2	41
75	Biocompatible polypyrrole-block copolymer-gold nanoparticles platform for determination of inosine monophosphate with bi-enzyme biosensor. <i>Sensors and Actuators B: Chemical</i> , 2016, 230, 521-527.	4.0	26
76	Optimization of the Tenderization of Duck Breast Meat by Adenosine 5â€²-Monophosphate (AMP) using Response Surface Methodology. <i>Journal of Poultry Science</i> , 2015, 53, 93-101.	0.7	4
77	One-step green synthesis of a polypyrroleâ€³Au nanocomposite and its application in myoglobin aptasensor. <i>Analytical Methods</i> , 2015, 7, 5262-5268.	1.3	21
78	Synergistic Antibacterial Effect of the Combination of É-Polylysine and Nisin against <i>Enterococcus faecalis</i> . <i>Journal of Food Protection</i> , 2015, 78, 2200-2206.	0.8	17
79	Effect of NaCl Treatments on Tyramine Biosynthesis of <i>Enterococcus faecalis</i> . <i>Journal of Food Protection</i> , 2015, 78, 940-945.	0.8	6
80	Novel <sc></sc>-lactic acid biosensors based on conducting polypyrrole-block copolymer nanoparticles. <i>Analyst</i> , 2015, 140, 797-802.	1.7	29
81	Changes in Chemical-Physical Index and Microstructure During Dry-cured Duck Processing. <i>Journal of Poultry Science</i> , 2014, 51, 220-226.	0.7	9
82	Analysis of abietic acid and dehydroabietic acid residues in raw ducks and cooked ducks. <i>Poultry Science</i> , 2014, 93, 2663-2667.	1.5	6
83	Effects of Storage Temperature on Tyramine Production by <i>Enterococcus faecalis</i> R612Z1 in Water-Boiled Salted Ducks. <i>Journal of Food Protection</i> , 2014, 77, 1804-1808.	0.8	4
84	Heterologous Expression and Characterization of Tyrosine Decarboxylase from <i>Enterococcus faecalis</i> R612Z1 and <i>Enterococcus faecium</i> R615Z1. <i>Journal of Food Protection</i> , 2014, 77, 592-598.	0.8	20
85	Determination of Deoxynivalenol-3-Glucoside in Cereals by Hydrophilic Interaction Chromatography with Ultraviolet Detection. <i>Food Analytical Methods</i> , 2014, 7, 1139-1146.	1.3	11
86	A label-free and high sensitive aptamer biosensor based on hyperbranched polyester microspheres for thrombin detection. <i>Analytica Chimica Acta</i> , 2014, 850, 33-40.	2.6	18
87	Changes of phospholipase A2 and C activities during dry-cured duck processing and their relationship with intramuscular phospholipid degradation. <i>Food Chemistry</i> , 2014, 145, 997-1001.	4.2	17
88	Simultaneous Determination of Abietic Acid and Dehydroabietic Acid Residues in Duck Meat by HPLC-PAD-FLD. <i>Food Analytical Methods</i> , 2014, 7, 1627-1633.	1.3	4
89	The level of heat shock protein 90 in pig <i>Longissimus dorsi</i> muscle and its relationship with meat pH and quality. <i>Food Chemistry</i> , 2014, 165, 337-341.	4.2	33
90	Effects of different cooking regimes on the microstructure and tenderness of duck breast muscle. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1979-1985.	1.7	17

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91	Apoptosis during postmortem conditioning and its relationship to duck meat quality. Food Chemistry, 2013, 138, 96-100.	4.2	45
92	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
93	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
94	Production of Tyramine by Enterococcus faecalis Strains in Water-Boiled Salted Duck. Journal of Food Protection, 2013, 76, 854-859.	0.8	12
95	Diversity of the Predominant Spoilage Bacteria in Water-Boiled Salted Duck during Storage. Journal of Food Science, 2010, 75, M317-21.	1.5	17
96	Sensory, Physicochemical and Microbiological Changes in Water-cooked Salted Duck during Storage at 4°C. Asian-Australasian Journal of Animal Sciences, 2010, 23, 960-964.	2.4	2
97	Determination of intramuscular phospholipid classes and molecular species in Gaoyou duck. Food Chemistry, 2009, 112, 150-155.	4.2	37
98	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