

Meili Shao

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Effectiveness of ice structuring protein on the myofibrillar protein from mirror carp (<i>Cyprinus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T properties. <i>International Journal of Refrigeration</i> , 2022, 133, 1-8.	1.8	19
2	Effect of CaCl ₂ on 2 heat-induced whey protein concentrate fibrillation pathways: Spontaneous and nuclear induction. <i>Journal of Dairy Science</i> , 2022, 105, 5573-5586.	1.4	6
3	Investigation on the interaction of acrylamide with soy protein isolate: Exploring the binding mechanism in vitro. <i>Journal of Food Science</i> , 2021, 86, 2766-2777.	1.5	1
4	Covalent Interaction between High Hydrostatic Pressure-Pretreated Rice Bran Protein Hydrolysates and Ferulic Acid: Focus on Antioxidant Activities and Emulsifying Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7777-7785.	2.4	38
5	Influence of repeated freeze-thaw treatments on the functional and structural properties of myofibrillar protein from mirror carp (<i>Cyprinus carpio</i> L.). <i>Food Biophysics</i> , 2021, 16, 492-501.	1.4	10
6	An aptamer-exonuclease III (Exo III)-assisted amplification-based lateral flow assay for sensitive detection of <i>Escherichia coli</i> O157:H7 in milk. <i>Journal of Dairy Science</i> , 2021, 104, 8517-8529.	1.4	28
7	Protective effect of <i>Lactobacillus plantarum</i> ATCC8014 on acrylamide-induced oxidative damage in rats. <i>Applied Biological Chemistry</i> , 2020, 63, .	0.7	7
8	Protective effect of seabuckthorn berry juice against acrylamide-induced oxidative damage in rats. <i>Journal of Food Science</i> , 2020, 85, 2245-2254.	1.5	11
9	Comparative experiments of electrical conductivity from whey protein concentrates conventional film and nanofibril film. <i>Journal of Dairy Research</i> , 2020, 87, 103-109.	0.7	2
10	In vitro adsorption mechanism of acrylamide by lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2019, 100, 119-125.	2.5	33
11	Safety evaluation of soybean protein isolate oxidized by a hydroxyl radical-generating system. <i>Food and Chemical Toxicology</i> , 2017, 103, 102-110.	1.8	4
12	Butenolide derivatives from the plant endophytic fungus <i>Aspergillus terreus</i> . <i>Fä-toterapÄ-t</i> , 2016, 113, 44-50.	1.1	53
13	Paenibacillin A, a new 2(1H)-pyrazinone ring-containing natural product from the endophytic bacterium <i>Paenibacillus</i> sp. Xy-2. <i>Natural Product Research</i> , 2016, 30, 125-130.	1.0	5