Yulong Bao

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8575290/publications.pdf

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20	797	686830 13	752256 20
papers	citations	h-index	g-index

21	21	21	636
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Myofibrillar protein oxidation affects filament charges, aggregation and water-holding. Meat Science, 2018, 135, 102-108.	2.7	120
2	Biogenic amine and quality changes in lightly salt- and sugar-salted black carp (Mylopharyngodon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	110
3	Effects of protein oxidation on the texture and water-holding of meat: a review. Critical Reviews in Food Science and Nutrition, 2019, 59, 3564-3578.	5.4	110
4	Relationship between oxygen concentration, shear force and protein oxidation in modified atmosphere packaged pork. Meat Science, 2015, 110, 174-179.	2.7	67
5	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. Food and Bioprocess Technology, 2019, 12, 1967-1979.	2.6	64
6	Freezing of meat and aquatic food: Underlying mechanisms and implications on protein oxidation. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5548-5569.	5.9	55
7	Protein degradation of black carp (Mylopharyngodon piceus) muscle during cold storage. Food Chemistry, 2020, 308, 125576.	4.2	49
8	Effect of protein oxidation in meat and exudates on the water holding capacity in bighead carp (Hypophthalmichthys nobilis) subjected to frozen storage. Food Chemistry, 2022, 370, 131079.	4.2	46
9	Effect of oxygen concentration in modified atmosphere packaging on color and texture of beef patties cooked to different temperatures. Meat Science, 2016, 121, 189-195.	2.7	30
10	Incorporation of gelatin and Fe2+ increases the pH-sensitivity of zein-anthocyanin complex films used for milk spoilage detection. Current Research in Food Science, 2022, 5, 677-686.	2.7	24
11	Protein changes in shrimp (Metapenaeus ensis) frozen stored at different temperatures and the relation to waterâ€holding capacity. International Journal of Food Science and Technology, 2021, 56, 3924-3937.	1.3	21
12	The Quality Changes of Songpu Mirror Carp (Cyprinus carpio) during Partial Freezing and Chilled Storage. Journal of Food Processing and Preservation, 2014, 38, 948-954.	0.9	19
13	Effects of Salt Concentration on Biogenic Amine Formation and Quality Changes in Grass Carp (Ctenopharyngodon idellus) Fillets Stored at 4 and 20Â°C. Journal of Food Protection, 2014, 77, 796-804.	0.8	16
14	Modelling quality changes in <scp>S</scp>ongpu mirror carp (<scp>C</scp>yprinus carpio) fillets stored at chilled temperatures: comparison between <scp>A</scp>rrhenius model and logâ€logistic model. International Journal of Food Science and Technology, 2013, 48, 387-393.	1.3	14
15	Effects of stepwise steaming treatments at different temperatures on the eating quality of fish: A case study of large-mouth bass (Micropterus salmoides). LWT - Food Science and Technology, 2020, 132, 109844.	2.5	14
16	Establishment of Kinetic Models Based on Electrical Conductivity and Global Stability Index for Predicting the Quality of Allogynogenetic Crucian Carps (C arassius auratus gibelio) during Chilling Storage. Journal of Food Processing and Preservation, 2015, 39, 167-174.	0.9	10
17	Application of the global stability index method to predict the quality deterioration of blunt-snout bream (Megalobrama amblycephala) during chilled storage. Food Science and Biotechnology, 2013, 22, 1-5.	1.2	7
18	Comparison of Postmortem Changes in Blunt-Snout Bream (Megalobrama amblycephala) During Short-Term Storage at Chilled and Partial Freezing Temperatures. Journal of Aquatic Food Product Technology, 2015, 24, 752-761.	0.6	7

#	Article	IF	Citations
19	Steamâ€assisted roasting inhibits formation of heterocyclic aromatic amines and alters volatile flavour profile of beef steak. International Journal of Food Science and Technology, 2020, 55, 3061-3072.	1.3	4
20	Effect of Core Temperature on the Oxidation of Lipids and Proteins During Steam Cooking of Large-Mouth Bass (Micropterus salmoides). Polish Journal of Food and Nutrition Sciences, 0, , .	0.6	2