

Yulong Bao

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

797
citations

686830

13
h-index

752256

20
g-index

21
all docs

21
docs citations

21
times ranked

636
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of protein oxidation in meat and exudates on the water holding capacity in bighead carp (<i>Hypophthalmichthys nobilis</i>) subjected to frozen storage. <i>Food Chemistry</i> , 2022, 370, 131079.	4.2	46
2	Incorporation of gelatin and Fe ²⁺ increases the pH-sensitivity of zein-anthocyanin complex films used for milk spoilage detection. <i>Current Research in Food Science</i> , 2022, 5, 677-686.	2.7	24
3	Protein changes in shrimp (<i>Metapenaeus ensis</i>) frozen stored at different temperatures and the relation to water holding capacity. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3924-3937.	1.3	21
4	Freezing of meat and aquatic food: Underlying mechanisms and implications on protein oxidation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5548-5569.	5.9	55
5	Protein degradation of black carp (<i>Mylopharyngodon piceus</i>) muscle during cold storage. <i>Food Chemistry</i> , 2020, 308, 125576.	4.2	49
6	Steam-assisted roasting inhibits formation of heterocyclic aromatic amines and alters volatile flavour profile of beef steak. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3061-3072.	1.3	4
7	Effects of stepwise steaming treatments at different temperatures on the eating quality of fish: A case study of large-mouth bass (<i>Micropterus salmoides</i>). <i>LWT - Food Science and Technology</i> , 2020, 132, 109844.	2.5	14
8	Effects of protein oxidation on the texture and water-holding of meat: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3564-3578.	5.4	110
9	Fabrication of Gel-Like Emulsions with Whey Protein Isolate Using Microfluidization: Rheological Properties and 3D Printing Performance. <i>Food and Bioprocess Technology</i> , 2019, 12, 1967-1979.	2.6	64
10	Myofibrillar protein oxidation affects filament charges, aggregation and water-holding. <i>Meat Science</i> , 2018, 135, 102-108.	2.7	120
11	Effect of oxygen concentration in modified atmosphere packaging on color and texture of beef patties cooked to different temperatures. <i>Meat Science</i> , 2016, 121, 189-195.	2.7	30
12	Establishment of Kinetic Models Based on Electrical Conductivity and Global Stability Index for Predicting the Quality of Allogynogenetic Crucian Carps (<i>Carrasius auratus gibelio</i>) during Chilling Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 167-174.	0.9	10
13	Relationship between oxygen concentration, shear force and protein oxidation in modified atmosphere packaged pork. <i>Meat Science</i> , 2015, 110, 174-179.	2.7	67
14	Comparison of Postmortem Changes in Blunt-Snout Bream (<i>Megalobrama amblycephala</i>) During Short-Term Storage at Chilled and Partial Freezing Temperatures. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 752-761.	0.6	7
15	Effects of Salt Concentration on Biogenic Amine Formation and Quality Changes in Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets Stored at 4 and 20°C. <i>Journal of Food Protection</i> , 2014, 77, 796-804.	0.8	16
16	The Quality Changes of Songpu Mirror Carp (<i>Cyprinus carpio</i>) during Partial Freezing and Chilled Storage. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 948-954.	0.9	19
17	Biogenic amine and quality changes in lightly salt- and sugar-salted black carp (<i>Mylopharyngodon</i>)	4.2	110
18	Modelling quality changes in songpu mirror carp (<i>Cyprinus carpio</i>) fillets stored at chilled temperatures: comparison between Arrhenius model and logistic model. <i>International Journal of Food Science and Technology</i> , 2013, 48, 387-393.	1.3	14

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19	Application of the global stability index method to predict the quality deterioration of blunt-snout bream (<i>Megalobrama amblycephala</i>) during chilled storage. <i>Food Science and Biotechnology</i> , 2013, 22, 1-5.	1.2	7
20	Effect of Core Temperature on the Oxidation of Lipids and Proteins During Steam Cooking of Large-Mouth Bass (<i>Micropterus salmoides</i>). <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , .	0.6	2