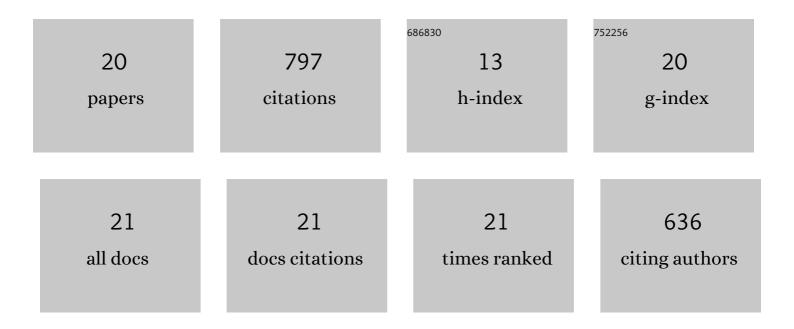
Yulong Bao

List of Publications by Year in descending order

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YULONG BAO

#	Article	IF	CITATIONS
1	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
2	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
3	Protein changes in shrimp (<i>Metapenaeus ensis</i>) 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
4	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
5	Protein degradation of black carp (Mylopharyngodon piceus) muscle during cold storage. Food Chemistry, 2020, 308, 125576.	4.2	49
6	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
7	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
8	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
9	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
10	Myofibrillar protein oxidation affects filament charges, aggregation and water-holding. Meat Science, 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. Meat Science, 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>C arassius auratus gibelio</i>) during Chilling Storage. Journal of Food Processing and Preservation, 2015, 39, 167-174.	0.9	10
13	Relationship between oxygen concentration, shear force and protein oxidation in modified atmosphere packaged pork. Meat Science, 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. Journal of Aquatic Food Product Technology, 2015, 24, 752-761.	0.6	7
15	Effects of Salt Concentration on Biogenic Amine Formation and Quality Changes in Grass Carp (Ctenopharyngodon idellus) Fillets Stored at 4 and 20°C. Journal of Food Protection, 2014, 77, 796-804.	0.8	16
16	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
17	Biogenic amine and quality changes in lightly salt- and sugar-salted black carp (Mylopharyngodon) Tj ETQq1 1	0.784314 r 4.2	gBT /Overloc 110
18	Modelling quality changes in <scp>S</scp> ongpu mirror carp (<i><scp>C</scp>yprinus carpio</i>) 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

#	Article	IF	CITATIONS
19	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
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