

Wang Zhenyu

List of Publications by Year in descending order

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63
papers

1,501
citations

304602

22
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360920

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63
docs citations

63
times ranked

1057
citing authors

#	ARTICLE	IF	CITATIONS
1	Food phenolics stimulate adipocyte browning via regulating gut microecology. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4026-4052.	5.4	4
2	Alkaloids from lotus (<i>Nelumbo nucifera</i>): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4867-4900.	5.4	12
3	Chlorogenic acid and Epicatechin: An efficient inhibitor of heterocyclic amines in charcoal roasted lamb meats. <i>Food Chemistry</i> , 2022, 368, 130865.	4.2	20
4	Effects of chilling rate on progression of rigor mortis in postmortem lamb meat. <i>Food Chemistry</i> , 2022, 373, 131463.	4.2	11
5	The formation of key aroma compounds in roasted mutton during the traditional charcoal process. <i>Meat Science</i> , 2022, 184, 108689.	2.7	25
6	The inhibitory effects of yellow mustard (<i>Brassica juncea</i>) and its characteristic pungent ingredient allyl isothiocyanate (AITC) on PhIP formation: Focused on the inhibitory pathways of AITC. <i>Food Chemistry</i> , 2022, 373, 131398.	4.2	6
7	Characterization of key lipids for binding and generating aroma compounds in roasted mutton by UPLC-ESI-MS/MS and Orbitrap Exploris GC. <i>Food Chemistry</i> , 2022, 374, 131723.	4.2	40
8	Differences in eating quality and electronic sense of meat samples as a function of goat breed and postmortem rigor state. <i>Food Research International</i> , 2022, 152, 110923.	2.9	15
9	Release mechanism between sarcoplasmic protein-bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model. <i>Food Chemistry</i> , 2022, 377, 131993.	4.2	5
10	Effect of Protein Thermal Denaturation on the Texture Profile Evolution of Beijing Roast Duck. <i>Foods</i> , 2022, 11, 664.	1.9	3
11	Semi-Quantitative and Qualitative Distinction of Aromatic and Flavour Compounds in Charcoal Grilled, Electric Barbecue Grilled, Infrared Grilled and Superheated-Steam Roasted Lamb Meat Patties Using GC/MS, E-nose and E-tongue. <i>Separations</i> , 2022, 9, 71.	1.1	5
12	Effects of dietary fibre and soybean oil on the digestion of extruded and roller-dried maize starch. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3783-3794.	1.3	3
13	Release profiles of beef myofibril protein-bound heterocyclic amines and effects of dietary components on in vitro digestion. <i>Food Research International</i> , 2022, 155, 111006.	2.9	2
14	Characterizing changes in Maillard reaction indicators in whole milk powder and reconstituted low-temperature pasteurized milk under different preheating conditions. <i>Journal of Food Science</i> , 2022, 87, 193-205.	1.5	9
15	Effects of roasting by charcoal, electric, microwave and superheated steam methods on (non)volatile compounds in oyster cuts of roasted lamb. <i>Meat Science</i> , 2021, 172, 108324.	2.7	33
16	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. <i>Food Research International</i> , 2021, 140, 110088.	2.9	26
17	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1441-1454.	2.4	65
18	Significant inhibition of garlic essential oil on benzo[a]pyrene formation in charcoal-grilled pork sausages relates to sulfide compounds. <i>Food Research International</i> , 2021, 141, 110127.	2.9	22

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19	Ferulic acid ameliorates intrahepatic triglyceride accumulation in vitro but not in high fat diet-fed C57BL/6 mice. <i>Food and Chemical Toxicology</i> , 2021, 149, 111978.	1.8	11
20	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gut-Brain-Liver Axis: A Review of Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3585-3600.	2.4	25
21	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3232-3246.	2.4	17
22	New insight into the formation mechanism of 2-furfurylthiol in the glucose-cysteine reaction with ribose. <i>Food Research International</i> , 2021, 143, 110295.	2.9	15
23	Potential Alternative to Nitrite in Roasted Lamb for Sensory Attributes: Atmospheric Nonthermal Plasma Treatment. <i>Foods</i> , 2021, 10, 1234.	1.9	12
24	Comprehensive Evaluation of Volatile and Nonvolatile Compounds in Oyster Cuts of Roasted Lamb at Different Processing Stages Using Traditional Nang Roasting. <i>Foods</i> , 2021, 10, 1508.	1.9	8
25	Lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf: A narrative review of its Phytoconstituents, health benefits and food industry applications. <i>Trends in Food Science and Technology</i> , 2021, 112, 631-650.	7.8	33
26	Effect of Postmortem Phases on Lamb Meat Quality: A Physicochemical, Microstructural and Water Mobility Approach. <i>Food Science of Animal Resources</i> , 2021, 41, 802-815.	1.7	8
27	Phosphorylation of myosin regulatory light chain at Ser17 regulates actomyosin dissociation. <i>Food Chemistry</i> , 2021, 356, 129655.	4.2	12
28	Characterization and Discrimination of Key Aroma Compounds in Pre- and Postgrigor Roasted Mutton by GC-O-MS, GC E-Nose and Aroma Recombination Experiments. <i>Foods</i> , 2021, 10, 2387.	1.9	23
29	Characterization of sheep tail fat dry fractionation at the pilot scale. <i>International Journal of Food Engineering</i> , 2021, 17, 319-325.	0.7	0
30	Comprehensive Evaluation of Flavor in Charcoal and Electric-Roasted Tamarix Lamb by HS-SPME/GC-MS Combined with Electronic Tongue and Electronic Nose. <i>Foods</i> , 2021, 10, 2676.	1.9	15
31	Formation and Prediction of PhIP, Harman, and Norharman in Chemical Model Systems Containing Epicatechin under Various Reaction Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14975-14984.	2.4	15
32	Impact of Chilling Rate on the Evolution of Volatile and Non-Volatile Compounds in Raw Lamb Meat during Refrigeration. <i>Foods</i> , 2021, 10, 2792.	1.9	11
33	Mechanical properties, thermal stability, and solubility of sheep bone collagen-chitosan films. <i>Journal of Food Process Engineering</i> , 2020, 43, e13086.	1.5	7
34	Frying oils with lower levels of saturated fatty acids induce less heterocyclic amine formation in meat floss (boiled, shredded and fried pork). <i>International Journal of Food Science and Technology</i> , 2020, 55, 823-832.	1.3	18
35	Comparative analysis of charcoal grilling, infrared grilling and superheated steam roasting on the colour, textural quality and heterocyclic aromatic amines of lamb patties. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1057-1068.	1.3	32
36	Formation of crust of dried meat and its relationship to moisture migration during air drying. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14255.	0.9	5

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37	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. <i>Food Research International</i> , 2020, 137, 109668.	2.9	8
38	Non-precursors amino acids can inhibit Î²-carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. <i>Meat Science</i> , 2020, 169, 108203.	2.7	31
39	Review of Distribution, Extraction Methods, and Health Benefits of Bound Phenolics in Food Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3330-3343.	2.4	139
40	Anti-obesity effect of trans-cinnamic acid on HepG2 cells and HFD-fed mice. <i>Food and Chemical Toxicology</i> , 2020, 137, 111148.	1.8	28
41	Dietary polyphenols turn fat "brown": A narrative review of the possible mechanisms. <i>Trends in Food Science and Technology</i> , 2020, 97, 221-232.	7.8	27
42	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. <i>Meat Science</i> , 2020, 167, 108172.	2.7	79
43	Generation of key aroma compounds in Beijing roasted duck induced via Maillard reaction and lipid pyrolysis reaction. <i>Food Research International</i> , 2020, 136, 109328.	2.9	46
44	The Effect of Age on the Myosin Thermal Stability and Gel Quality of Beijing Duck Breast. <i>Food Science of Animal Resources</i> , 2020, 40, 588-600.	1.7	5
45	Utilization of Asian spices as a mitigation strategy to control heterocyclic aromatic amines in charcoal grilled lamb patties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14182.	0.9	10
46	Bound phenolics from fresh lotus seeds exert anti-obesity effects in 3T3-L1 adipocytes and high-fat diet-fed mice by activation of AMPK. <i>Journal of Functional Foods</i> , 2019, 58, 74-84.	1.6	29
47	Effect of protein thermal stability and protein secondary structure on the roasted mutton texture and colour from different cuts. <i>Meat Science</i> , 2019, 156, 52-58.	2.7	18
48	Characterization of Key Aroma Compounds in Beijing Roasted Duck by Gas Chromatography-Olfactometry-Mass Spectrometry, Odor-Activity Values, and Aroma-Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5847-5856.	2.4	135
49	Phosphorylation of myosin regulatory light chain affects actomyosin dissociation and myosin degradation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2246-2255.	1.3	9
50	Purification and Identification of Antioxidant Alcalase-Derived Peptides from Sheep Plasma Proteins. <i>Antioxidants</i> , 2019, 8, 592.	2.2	14
51	Simultaneous determination of twenty heterocyclic amines in cooking oil using dispersive solid phase extraction (QuEChERS) and high performance liquid chromatography-electrospray-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1585, 82-91.	1.8	27
52	n-Butanol Extract of Lotus Seeds Exerts Antiobesity Effects in 3T3-L1 Preadipocytes and High-Fat Diet-Fed Mice via Activating Adenosine Monophosphate-Activated Protein Kinase. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1092-1103.	2.4	25
53	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. <i>Food Chemistry</i> , 2019, 276, 195-201.	4.2	53
54	LF-NMR to explore water migration and water-protein interaction of lamb meat being air-dried at 35°C. <i>Drying Technology</i> , 2018, 36, 366-373.	1.7	31

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55	Application of QuEChERS Coupled with HPLC-DAD-ESI-MS/MS for Determination of Heterocyclic Amines in Commercial Meat Products. <i>Food Analytical Methods</i> , 2018, 11, 3243-3256.	1.3	16
56	Dense Phase Carbon Dioxide Combined with Mild Heating Induced Myosin Denaturation, Texture Improvement and Gel Properties of Sausage. <i>Journal of Food Process Engineering</i> , 2017, 40, e12404.	1.5	8
57	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4493-4499.	2.4	43
58	Comparative analysis of muscle phosphoproteome induced by salt curing. <i>Meat Science</i> , 2017, 133, 19-25.	2.7	16
59	Effects of breeds on the formation of heterocyclic aromatic amines in smoked lamb. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2661-2669.	1.3	15
60	Histone acetyltransferase inhibitors antagonize AMP-activated protein kinase in postmortem glycolysis. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017, 30, 857-864.	2.4	17
61	Antemortem stress regulates protein acetylation and glycolysis in postmortem muscle. <i>Food Chemistry</i> , 2016, 202, 94-98.	4.2	24
62	Microstructural, protein denaturation and water holding properties of lamb under pulse vacuum brining. <i>Meat Science</i> , 2016, 113, 132-138.	2.7	28
63	Effect of Six Chinese Spices on Heterocyclic Amine Profiles in Roast Beef Patties by Ultra Performance Liquid Chromatography-Tandem Mass Spectrometry and Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9908-9915.	2.4	47