

Xue Zhao

List of Publications by Year in descending order

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papers

682
citations

430874

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all docs

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docs citations

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times ranked

440
citing authors

#	ARTICLE	IF	CITATIONS
1	Trace the difference driven by unfolding-refolding pathway of myofibrillar protein: Emphasizing the changes on structural and emulsion properties. <i>Food Chemistry</i> , 2022, 367, 130688.	8.2	37
2	Synergistic effects of polysaccharide addition-ultrasound treatment on the emulsified properties of low-salt myofibrillar protein. <i>Food Hydrocolloids</i> , 2022, 123, 107143.	10.7	48
3	An optimized approach to recovering O/W interfacial myofibrillar protein: Emphasizing on interface-induced structural changes. <i>Food Hydrocolloids</i> , 2022, 124, 107194.	10.7	21
4	Interfacial rheology of alkali pH-shifted myofibrillar protein at O/W interface and impact of Tween 20 displacement. <i>Food Hydrocolloids</i> , 2022, 124, 107275.	10.7	19
5	Insight into the oil polarity impact on interfacial properties of myofibrillar protein. <i>Food Hydrocolloids</i> , 2022, 128, 107563.	10.7	38
6	Comparison of the interfacial properties of native and refolded myofibrillar proteins subjected to pH-shifting. <i>Food Chemistry</i> , 2022, 380, 131734.	8.2	24
7	Enhanced cytokine expression and upregulation of inflammatory signaling pathways in broiler chickens affected by wooden breast myopathy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 279-286.	3.5	7
8	Temperature-dependent in vitro digestion properties of isoelectric solubilization/precipitation (ISP)-isolated PSE-like chicken protein. <i>Food Chemistry</i> , 2021, 343, 128501.	8.2	13
9	Covalent chemical modification of myofibrillar proteins to improve their gelation properties: A systematic review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 924-959.	11.7	34
10	Effect of high intensity ultrasound on the gelation properties of wooden breast meat with different NaCl contents. <i>Food Chemistry</i> , 2021, 347, 129031.	8.2	28
11	Cold non-enzymatic browning of glucosamine in the presence of metmyoglobin induces glucosone and deoxymyoglobin formation. <i>Food Chemistry</i> , 2020, 305, 125504.	8.2	4
12	Effects of different ultrasound frequencies on the structure, rheological and functional properties of myosin: Significance of quorum sensing. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105268.	8.2	35
13	Influence of extreme alkaline pH induced unfolding and aggregation on PSE-like chicken protein edible film formation. <i>Food Chemistry</i> , 2020, 319, 126574.	8.2	37
14	Physiochemical properties, protein and metabolite profiles of muscle exudate of chicken meat affected by wooden breast myopathy. <i>Food Chemistry</i> , 2020, 316, 126271.	8.2	32
15	Phosphoproteome analysis of sarcoplasmic and myofibrillar proteins in stress-induced dysfunctional broiler pectoralis major muscle. <i>Food Chemistry</i> , 2020, 319, 126531.	8.2	9
16	Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat. <i>Food Chemistry</i> , 2019, 287, 1-10.	8.2	15
17	Oxidative stability of isoelectric solubilization/precipitation-isolated PSE-like chicken protein. <i>Food Chemistry</i> , 2019, 283, 646-655.	8.2	24
18	Structural and solubility properties of pale, soft and exudative (PSE)-like chicken breast myofibrillar protein: Effect of glycosylation. <i>LWT - Food Science and Technology</i> , 2018, 95, 209-215.	5.2	36

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19	Use of an isoelectric solubilization/precipitation process to modify the functional properties of PSE (pale, soft, exudative)-like chicken meat protein: A mechanistic approach. <i>Food Chemistry</i> , 2018, 248, 201-209.	8.2	30
20	Gelation properties of goose liver protein recovered by isoelectric solubilisation/precipitation process. <i>International Journal of Food Science and Technology</i> , 2018, 53, 356-364.	2.7	12
21	Negative impacts of <i>in-vitro</i> oxidative stress on the quality of heat-induced myofibrillar protein gelation during refrigeration. <i>International Journal of Food Properties</i> , 2018, 21, 2205-2217.	3.0	9
22	Proteome Analysis Using Isobaric Tags for Relative and Absolute Analysis Quantitation (iTRAQ) Reveals Alterations in Stress-Induced Dysfunctional Chicken Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2913-2922.	5.2	43
23	Changes of Molecular Forces During Thermo-Gelling of Protein Isolated from PSE-Like Chicken Breast by Various Isoelectric Solubilization/Precipitation Extraction Strategies. <i>Food and Bioprocess Technology</i> , 2017, 10, 1240-1247.	4.7	16
24	Effect of salt content on gelation of normal and wooden breast myopathy chicken <i>pectoralis major</i> meat batters. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2068-2077.	2.7	27
25	A comparative study of functional properties of normal and wooden breast broiler chicken meat with NaCl addition. <i>Poultry Science</i> , 2017, 96, 3473-3481.	3.4	37
26	Comparison of the Acidic and Alkaline Treatment on Emulsion Composite Gel Properties of the Proteins Recovered from Chicken Breast by Isoelectric Solubilization/Precipitation Process. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12884.	2.0	7
27	Application of isoelectric solubilization/precipitation processing to improve gelation properties of protein isolated from pale, soft, exudative (PSE)-like chicken breast meat. <i>LWT - Food Science and Technology</i> , 2016, 72, 141-148.	5.2	40