

Wangang Zhang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/914173/publications.pdf>

Version: 2024-02-01

67
papers

3,491
citations

304602

22
h-index

143943

57
g-index

67
all docs

67
docs citations

67
times ranked

3503
citing authors

#	ARTICLE	IF	CITATIONS
1	Meat tenderness: advances in biology, biochemistry, molecular mechanisms and new technologies. <i>Meat Science</i> , 2022, 185, 108657.	2.7	71
2	Anthropogenic impacts on the biodiversity and anti-interference ability of microbial communities in lakes. <i>Science of the Total Environment</i> , 2022, 820, 153264.	3.9	8
3	Protein S-nitrosylation regulates the energy metabolism of early postmortem pork using the <i>in vitro</i> model. , 2022, 2, 1-8.		3
4	Marine Products As a Promising Resource of Bioactive Peptides: Update of Extraction Strategies and Their Physiological Regulatory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3081-3095.	2.4	19
5	The Anti-Inflammatory Effect of Bovine Bone-Gelatin-Derived Peptides in LPS-Induced RAW264.7 Macrophages Cells and Dextran Sulfate Sodium-Induced C57BL/6 Mice. <i>Nutrients</i> , 2022, 14, 1479.	1.7	9
6	Protein S-Nitrosylation Regulates Postmortem Beef Apoptosis through the Intrinsic Mitochondrial Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1252-1260.	2.4	7
7	Variation of bacterial community and alkane monooxygenase gene abundance in diesel n-alkane contaminated subsurface environment under seasonal water table fluctuation. <i>Journal of Contaminant Hydrology</i> , 2022, 248, 104017.	1.6	3
8	Piezoelectric Effect of Antibacterial Biomimetic Hydrogel Promotes Osteochondral Defect Repair. <i>Biomedicines</i> , 2022, 10, 1165.	1.4	12
9	A comparative study of S-nitrosylated myofibrillar proteins between red, firm and non-exudative (RFN) and pale, soft and exudative (PSE) pork by iodoTMT-based proteomics assay. <i>Food Chemistry</i> , 2022, 395, 133577.	4.2	8
10	Proteomics identification of differential S-nitrosylated proteins between the beef with intermediate and high ultimate pH using isobaric iodoTMT switch assay. <i>Meat Science</i> , 2021, 172, 108321.	2.7	11
11	Deep illumina miRNA sequencing provides insights into the mechanism underlying grass carp reovirus infection. <i>Aquaculture Research</i> , 2021, 52, 463-470.	0.9	0
12	High-pressure processing in inactivation of <i>Salmonella</i> spp. in food products. <i>Trends in Food Science and Technology</i> , 2021, 107, 31-37.	7.8	34
13	The physiological activity of bioactive peptides obtained from meat and meat by-products. <i>Advances in Food and Nutrition Research</i> , 2021, 97, 147-185.	1.5	18
14	Self-Assembly of Polymeric Nanovesicles into Hierarchical Supervesicles and Its Application in Selectable Multicompartmental Encapsulation. <i>Macromolecules</i> , 2021, 54, 1905-1911.	2.2	4
15	By Endowing Polyglutamic Acid/Polylysine Composite Hydrogel with Super Intrinsic Characteristics to Enhance its Wound Repair Potential. <i>Macromolecular Bioscience</i> , 2021, 21, e2000367.	2.1	12
16	Antioxidant activity of <i>Lactobacillus plantarum</i> NJAU-01 in an animal model of aging. <i>BMC Microbiology</i> , 2021, 21, 182.	1.3	30
17	Effects of bromelain on the quality of smoked salted duck. <i>Food Science and Nutrition</i> , 2021, 9, 4473-4483.	1.5	4
18	Influence of ultrasound-assisted tumbling on NaCl transport and the quality of pork. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105759.	3.8	24

#	ARTICLE	IF	CITATIONS
19	Cell Culture-Derived Tilapia Lake Virus-Inactivated Vaccine Containing Montanide Adjuvant Provides High Protection against Viral Challenge for Tilapia. <i>Vaccines</i> , 2021, 9, 86.	2.1	25
20	Integration of black phosphorus and hollow-core anti-resonant fiber enables two-order magnitude enhancement of sensitivity for bisphenol A detection. <i>Biosensors and Bioelectronics</i> , 2020, 149, 111821.	5.3	22
21	Development of a real-time reverse transcription recombinase polymerase amplification assay for rapid detection of spring viremia of carp virus. <i>Molecular and Cellular Probes</i> , 2020, 50, 101494.	0.9	13
22	Antihypertensive Effects in Vitro and in Vivo of Novel Angiotensin-Converting Enzyme Inhibitory Peptides from Bovine Bone Gelatin Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 759-768.	2.4	39
23	In Vitro Susceptibility of Oxidized Myosin by $\hat{1}/4$ -Calpain or Caspase-3 and the Determination of the Oxidation Sites of Myosin Heavy Chains. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8629-8636.	2.4	15
24	Insights into Digestibility and Peptide Profiling of Beef Muscle Proteins with Different Cooking Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14243-14251.	2.4	49
25	Involvement of protein S-nitrosylation in regulating beef apoptosis during postmortem aging. <i>Food Chemistry</i> , 2020, 326, 126975.	4.2	16
26	Comparison of activity, expression and S-nitrosylation of glycolytic enzymes between pale, soft and exudative and red, firm and non-exudative pork during post-mortem aging. <i>Food Chemistry</i> , 2020, 314, 126203.	4.2	17
27	Structure and physical properties of gelatin from bovine bone collagen influenced by acid pretreatment and pepsin. <i>Food and Bioproducts Processing</i> , 2020, 121, 213-223.	1.8	43
28	Quality of fat-reduced frankfurter formulated with unripe banana by-products and pre-emulsified sunflower oil. <i>International Journal of Food Properties</i> , 2020, 23, 420-433.	1.3	23
29	$\hat{1}/3$ -Glutamylvaline Prevents Low-Grade Chronic Inflammation via Activation of a Calcium-Sensing Receptor Pathway in 3T3-L1 Mouse Adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8361-8369.	2.4	19
30	A Comprehensive Review on Lipid Oxidation in Meat and Meat Products. <i>Antioxidants</i> , 2019, 8, 429.	2.2	824
31	Establishment of a cell line from egg of rare minnow <i>Gobiocypris rarus</i> for propagation of grass carp reovirus genotype II. <i>Microbial Pathogenesis</i> , 2019, 136, 103715.	1.3	9
32	Expression of Pork Plectin during Postmortem Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11718-11727.	2.4	11
33	Effects of Oxidation <i>in Vitro</i> on Structures and Functions of Myofibrillar Protein from Beef Muscles. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5866-5873.	2.4	74
34	Meat protein based bioactive peptides and their potential functional activity: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1956-1966.	1.3	64
35	Nitric oxide synthase in beef semimembranosus muscle during postmortem aging. <i>Food Chemistry</i> , 2019, 288, 187-192.	4.2	11
36	A dynamic-coupling-reaction-based autonomous self-healing hydrogel with ultra-high stretching and adhesion properties. <i>Journal of Materials Chemistry B</i> , 2019, 7, 3044-3052.	2.9	15

#	ARTICLE	IF	CITATIONS
37	Comparison of Activity, Expression, and S-Nitrosylation of Calcium Transfer Proteins between Pale, Soft, and Exudative and Red, Firm, and Non-exudative Pork during Post-Mortem Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3242-3248.	2.4	19
38	Effect of nitric oxide and calpastatin on the inhibition of μ -calpain activity, autolysis and proteolysis of myofibrillar proteins. <i>Food Chemistry</i> , 2019, 275, 77-84.	4.2	23
39	A bioinformatics study on characteristics, metabolic pathways, and cellular functions of the identified S-nitrosylated proteins in postmortem pork muscle. <i>Food Chemistry</i> , 2019, 274, 407-414.	4.2	8
40	Effects of protein S-nitrosylation on the glycogen metabolism in postmortem pork. <i>Food Chemistry</i> , 2019, 272, 613-618.	4.2	23
41	Oral delivery of <i>Bacillus subtilis</i> spores expressing grass carp reovirus VP4 protein produces protection against grass carp reovirus infection. <i>Fish and Shellfish Immunology</i> , 2019, 84, 768-780.	1.6	39
42	Regulation of calpain-1 activity and protein proteolysis by protein nitrosylation in postmortem beef. <i>Meat Science</i> , 2018, 141, 44-49.	2.7	19
43	Contribution of nitric oxide and protein S-nitrosylation to variation in fresh meat quality. <i>Meat Science</i> , 2018, 144, 135-148.	2.7	41
44	Use of high-resolution melting curve analysis to differentiate vaccine and wild type strains of grass carp reovirus genotype II. <i>Journal of Virological Methods</i> , 2018, 256, 111-115.	1.0	4
45	A multiple watermarking algorithm for vector geographic data based on coordinate mapping and domain subdivision. <i>Multimedia Tools and Applications</i> , 2018, 77, 19261-19279.	2.6	10
46	Development of a VP38 recombinant protein-based indirect ELISA for detection of antibodies against grass carp reovirus genotype II (iELISA for detection of antibodies) <i>Tj ETQq0 0 0 qBT /Overlock 10 Tf</i>		
47	The proteomics homology of antioxidant peptides extracted from dry-cured Xuanwei and Jinhua ham. <i>Food Chemistry</i> , 2018, 266, 420-426.	4.2	58
48	Identification of S-nitrosylated proteins in postmortem pork muscle using modified biotin switch method coupled with isobaric tags. <i>Meat Science</i> , 2018, 145, 431-439.	2.7	18
49	Comparison of microbial communities from different Jinhua ham factories. <i>AMB Express</i> , 2017, 7, 37.	1.4	20
50	Molecular detection of genotype II grass carp reovirus based on nucleic acid sequence-based amplification combined with enzyme-linked immunosorbent assay (NASBA-ELISA). <i>Journal of Virological Methods</i> , 2017, 243, 92-97.	1.0	14
51	A Novel and Fast Purification Method for Nucleoside Transporters. <i>Frontiers in Molecular Biosciences</i> , 2016, 3, 23.	1.6	1
52	Immunogenicity of a cell culture-derived inactivated vaccine against a common virulent isolate of grass carp reovirus. <i>Fish and Shellfish Immunology</i> , 2016, 54, 473-480.	1.6	46
53	Hybrid use of combined and sequential delivery of growth factors and ultrasound stimulation in porous multilayer composite scaffolds to promote both vascularization and bone formation in bone tissue engineering. <i>Journal of Biomedical Materials Research - Part A</i> , 2016, 104, 195-208.	2.1	11
54	Disorder of endoplasmic reticulum calcium channel components is associated with the increased apoptotic potential in pale, soft, exudative pork. <i>Meat Science</i> , 2016, 115, 34-40.	2.7	28

#	ARTICLE	IF	CITATIONS
55	NITRATE DEPENDENT DEGRADATION OF XYLENE ISOMERS BY PSEUDOMONAS CHLORORAPHIS UNDER ANAEROBIC CONDITIONS. <i>Environmental Engineering and Management Journal</i> , 2016, 15, 817-826.	0.2	1
56	Transcriptome analysis of cattle muscle identifies potential markers for skeletal muscle growth rate and major cell types. <i>BMC Genomics</i> , 2015, 16, 177.	1.2	69
57	A highly sensitive dual-readout assay based on poly(A) and gold nanoparticles for palmitate hydrochloride. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 122, 198-203.	2.0	8
58	New Insight into the Decomposition Mechanism of Formic Acid on Pd(111): Competing Formation of CO ₂ and CO. <i>Journal of Physical Chemistry C</i> , 2014, 118, 2067-2076.	1.5	83
59	Study of bilineage differentiation of human-bone-marrow-derived mesenchymal stem cells in oxidized sodium alginate/N-succinyl chitosan hydrogels and synergistic effects of RGD modification and low-intensity pulsed ultrasound. <i>Acta Biomaterialia</i> , 2014, 10, 2518-2528.	4.1	51
60	A higher frequency of CD4+CXCR5+ T follicular helper cells in patients with newly diagnosed IgA nephropathy. <i>Immunology Letters</i> , 2014, 158, 101-108.	1.1	28
61	A one-step duplex rRT-PCR assay for the simultaneous detection of grass carp reovirus genotypes I and II. <i>Journal of Virological Methods</i> , 2014, 210, 32-35.	1.0	19
62	Breast meat quality of broiler chickens can be affected by managing the level of nitric oxide. <i>Poultry Science</i> , 2013, 92, 3044-3049.	1.5	52
63	Protein Oxidation: Basic Principles and Implications for Meat Quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 1191-1201.	5.4	490
64	Consumption of Oxidized Oil Increases Oxidative Stress in Broilers and Affects the Quality of Breast Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 969-974.	2.4	144
65	Biochemistry of postmortem muscle " Lessons on mechanisms of meat tenderization. <i>Meat Science</i> , 2010, 86, 184-195.	2.7	570
66	Dynamic wetting of plasma-treated polypropylene nonwovens. <i>Journal of Applied Polymer Science</i> , 2007, 104, 2157-2160.	1.3	9
67	Fabrication of Active Horseradish Peroxidase Micropatterns with a High Resolution by Scanning Electrochemical Microscopy. <i>Electroanalysis</i> , 2007, 19, 1734-1740.	1.5	8