

# Shengjie

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/928610/publications.pdf>

Version: 2024-02-01

22  
papers

550  
citations

758635

12  
h-index

713013

21  
g-index

22  
all docs

22  
docs citations

22  
times ranked

445  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of different temperatures on bacterial diversity and volatile flavor compounds during the fermentation of suancai, a traditional fermented vegetable food from northeastern China. <i>LWT - Food Science and Technology</i> , 2020, 118, 108773.	2.5	96
2	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. <i>Food Chemistry</i> , 2020, 320, 126637.	4.2	69
3	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. <i>Food Microbiology</i> , 2020, 91, 103537.	2.1	64
4	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , 2019, 307, 108286.	2.1	44
5	Stability, microstructure, and digestibility of whey protein isolate " Tremella fuciformis polysaccharide complexes. <i>Food Hydrocolloids</i> , 2019, 89, 379-385.	5.6	38
6	Effects of flavourzyme addition on physicochemical properties, volatile compound components and microbial community succession of Suanzhayu. <i>International Journal of Food Microbiology</i> , 2020, 334, 108839.	2.1	30
7	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3327-3333.	1.3	30
8	Effects of L-Lysine on the physicochemical properties and sensory characteristics of salt-reduced reconstructed ham. <i>Meat Science</i> , 2020, 166, 108133.	2.7	27
9	Effects of temperature on microbial succession and quality of sour meat during fermentation. <i>LWT - Food Science and Technology</i> , 2019, 114, 108391.	2.5	26
10	Enhancement of Torularhodin Production in <i>Rhodospiridium toruloides</i> by <i>Agrobacterium tumefaciens</i> -Mediated Transformation and Culture Condition Optimization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1156-1164.	2.4	18
11	Combined effects of aging and low temperature, long time heating on pork toughness. <i>Meat Science</i> , 2019, 150, 33-39.	2.7	18
12	Effect of cooking temperatures on meat quality, protein carbonylation and protein cross-linking of beef packed in high oxygen atmosphere. <i>LWT - Food Science and Technology</i> , 2022, 154, 112633.	2.5	18
13	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. <i>Journal of Food Science</i> , 2019, 84, 1138-1144.	1.5	13
14	Physicochemical and rheological properties of oxidized Japanese seerfish ( <i>Scomberomorus</i> ) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 222	1.2	12
15	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation. <i>Meat Science</i> , 2022, 189, 108826.	2.7	12
16	Relationships between the bacterial diversity and metabolites of a Chinese fermented pork product, sour meat. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2742-2750.	1.3	11
17	The Solubility and Structures of Porcine Myofibrillar Proteins under Low-Salt Processing Conditions as Affected by the Presence of L-Lysine. <i>Foods</i> , 2022, 11, 855.	1.9	7
18	Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 43-54.	0.6	5

#	ARTICLE	IF	CITATIONS
19	Analysis of carotenoid profile changes and carotenogenic genes transcript levels in <i>Rhodospiridium toruloides</i> mutants from an optimized <i>Agrobacterium tumefaciens</i> -mediated transformation method. <i>Biotechnology and Applied Biochemistry</i> , 2021, 68, 71-81.	1.4	4
20	UV irradiation improved gel properties and chill-stored stability of surimi gel. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5973-5981.	1.3	4
21	Complexation behavior of <i>Auricularia auricula</i> polysaccharide and whey protein isolate: Characterization and potential beverage application. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	2
22	Effects of papain, <i>Lactiplantibacillus plantarum</i> and their combinations on bacterial community changes and flavour improvement in <i>Suanzhayu</i> , a Chinese traditional fish. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5366-5375.	1.3	2