

Shengjie

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18
papers

216
citations

9
h-index

14
g-index

22
ext. papers

397
ext. citations

4.9
avg, IF

3.41
L-index

#	Paper	IF	Citations
18	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	5.4	48
17	Ultrasound treatment modified the functional mode of gallic acid on properties of fish myofibrillar protein. <i>Food Chemistry</i> , 2020 , 320, 126637	8.5	28
16	Effects of salt concentration on microbial diversity and volatile compounds during suancai fermentation. <i>Food Microbiology</i> , 2020 , 91, 103537	6	26
15	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	5.8	19
14	Stability, microstructure, and digestibility of whey protein isolate β -Tremella fuciformis polysaccharide complexes. <i>Food Hydrocolloids</i> , 2019 , 89, 379-385	10.6	14
13	Effects of temperature on microbial succession and quality of sour meat during fermentation. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108391	5.4	13
12	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	3.8	11
11	Effects of L-Lysine on the physicochemical properties and sensory characteristics of salt-reduced reconstructed ham. <i>Meat Science</i> , 2020 , 166, 108133	6.4	10
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	5.7	9
9	Combined effects of aging and low temperature, long time heating on pork toughness. <i>Meat Science</i> , 2019 , 150, 33-39	6.4	9
8	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	5.8	7
7	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	3.4	6
6	Physicochemical and rheological properties of oxidized Japanese seerfish (<i>Scomberomorus niphonius</i>) myofibrillar protein. <i>Journal of Food Biochemistry</i> , 2019 , 43, e13079	3.3	4
5	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	5.4	3
4	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	2.8	3
3	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	3.8	3
2	Effects of oxygen concentrations in modified atmosphere packaging on pork quality and protein oxidation.. <i>Meat Science</i> , 2022 , 189, 108826	6.4	2

- 1 Effects of Temperature on Bacterial Biodiversity and Qualities of Fermented Yucha Products. *Journal of Aquatic Food Product Technology*, **2020**, 29, 43-54 1.6 1