

Lujuan Xing

List of Publications by Year in descending order

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papers

686
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567281

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672
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#	ARTICLE	IF	CITATIONS
1	A Review of Antioxidant Peptides Derived from Meat Muscle and By-Products. <i>Antioxidants</i> , 2016, 5, 32.	5.1	171
2	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.	2.7	64
3	Fabrication and application of electrochemical sensor for analyzing hydrogen peroxide in food system and biological samples. <i>Food Chemistry</i> , 2022, 385, 132555.	8.2	63
4	The proteomics homology of antioxidant peptides extracted from dry-cured Xuanwei and Jinhua ham. <i>Food Chemistry</i> , 2018, 266, 420-426.	8.2	58
5	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Bacillus cereus</i> by power ultrasound during the curing processing in brining liquid and beef. <i>Food Research International</i> , 2017, 102, 717-727.	6.2	56
6	Effects of ultrasound-assisted vacuum tumbling on the oxidation and physicochemical properties of pork myofibrillar proteins. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105582.	8.2	31
7	Effects of ultrasound on the taste components from aqueous extract of unsmoked bacon. <i>Food Chemistry</i> , 2021, 365, 130411.	8.2	27
8	What is meat in China?. <i>Animal Frontiers</i> , 2017, 7, 53-56.	1.7	25
9	Effects of protein S-nitrosylation on the glycogen metabolism in postmortem pork. <i>Food Chemistry</i> , 2019, 272, 613-618.	8.2	23
10	Influence of Rice Flour, Glutinous Rice Flour, and Tapioca Starch on the Functional Properties and Quality of an Emulsion-Type Cooked Sausage. <i>Foods</i> , 2020, 9, 9.	4.3	22
11	The anti-inflammatory effects of dry-cured ham derived peptides in RAW264.7 macrophage cells. <i>Journal of Functional Foods</i> , 2021, 87, 104827.	3.4	19
12	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.	5.5	18
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.	3.0	18
14	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. <i>Microorganisms</i> , 2020, 8, 1833.	3.6	17
15	Electrochemical sensor using gold nanoparticles and plasma pretreated graphene based on the complexes of calcium and Troponin C to detect Ca ²⁺ in meat. <i>Food Chemistry</i> , 2020, 307, 125645.	8.2	16
16	The antioxidant activity and transcellular pathway of <i>Asp¹Leu²Glu³Glu</i> in a Caco-2 cell monolayer. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2405-2414.	2.7	12
17	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.	5.5	11
18	Dry-Cured Ham-Derived Peptide (Asp¹Leu²Glu³Glu) Exerts Cytoprotective Capacity in Human Intestinal Epithelial Caco-2 Cells. <i>Antioxidants</i> , 2021, 10, 1354.	5.1	9

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19	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.	4.1	9
20	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.	8.2	8
21	Xuanwei ham derived peptides exert the anti-inflammatory effect in the dextran sulfate sodium-induced C57BL/6 mice model. <i>Food Bioscience</i> , 2022, 48, 101800.	4.4	6
22	The stability of dry-cured ham-derived peptides and its anti-inflammatory effect in RAW264.7 macrophage cells. <i>International Journal of Food Science and Technology</i> , 2023, 58, 1575-1585.	2.7	3