Lujuan Xing

List of Publications by Year
in descending order

22	686	567281 15	713466 21
papers	citations	h-index	g-index

22	22	22	672
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The stability of dryâ€cured hamâ€derived peptides and its antiâ€inflammatory effect in RAW264.7 macrophage cells. International Journal of Food Science and Technology, 2023, 58, 1575-1585.	2.7	3
2	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. Nutrients, 2022, 14, 1479.	4.1	9
3	Fabrication and application of electrochemical sensor for analyzing hydrogen peroxide in food system and biological samples. Food Chemistry, 2022, 385, 132555.	8.2	63
4	Xuanwei ham derived peptides exert the anti-inflammatory effect in the dextran sulfate sodium-induced C57BL/6 mice model. Food Bioscience, 2022, 48, 101800.	4.4	6
5	Proteomics identification of differential S-nitrosylated proteins between the beef with intermediate and high ultimate pH using isobaric iodoTMT switch assay. Meat Science, 2021, 172, 108321.	5.5	11
6	The physiological activity of bioactive peptides obtained from meat and meat by-products. Advances in Food and Nutrition Research, 2021, 97, 147-185.	3.0	18
7	Effects of ultrasound-assisted vacuum tumbling on the oxidation and physicochemical properties of pork myofibrillar proteins. Ultrasonics Sonochemistry, 2021, 74, 105582.	8.2	31
8	Dry-Cured Ham-Derived Peptide (Aspâ€“Leuâ€“Gluâ€“Glu) Exerts Cytoprotective Capacity in Human Intestinal Epithelial Caco-2 Cells. Antioxidants, 2021, 10, 1354.	5.1	9
9	Effects of ultrasound on the taste components from aqueous extract of unsmoked bacon. Food Chemistry, 2021, 365, 130411.	8.2	27
10	The anti-inflammatory effects of dry-cured ham derived peptides in RAW264.7 macrophage cells. Journal of Functional Foods, 2021, 87, 104827.	3.4	19
11	Electrochemical sensor using gold nanoparticles and plasma pretreated graphene based on the complexes of calcium and Troponin C to detect Ca2+ in meat. Food Chemistry, 2020, 307, 125645.	8.2	16
12	Influence of Rice Flour, Glutinous Rice Flour, and Tapioca Starch on the Functional Properties and Quality of an Emulsion-Type Cooked Sausage. Foods, 2020, 9, 9.	4.3	22
13	Autochthonous Probiotics in Meat Products: Selection, Identification, and Their Use as Starter Culture. Microorganisms, 2020, 8, 1833.	3.6	17
14	Meat protein based bioactive peptides and their potential functional activity: a review. International Journal of Food Science and Technology, 2019, 54, 1956-1966.	2.7	64
15	A bioinformatics study on characteristics, metabolic pathways, and cellular functions of the identified S-nitrosylated proteins in postmortem pork muscle. Food Chemistry, 2019, 274, 407-414.	8.2	8
16	Effects of protein S-nitrosylation on the glycogen metabolism in postmortem pork. Food Chemistry, 2019, 272, 613-618.	8.2	23
17	The antioxidant activity and transcellular pathway of Aspâ€Leuâ€Gluâ€Glu in a Caco2 cell monolayer. International Journal of Food Science and Technology, 2018, 53, 2405-2414.	2.7	12
18	The proteomics homology of antioxidant peptides extracted from dry-cured Xuanwei and Jinhua ham. Food Chemistry, 2018, 266, 420-426.	8.2	58

#	Article	IF	Citations
19	Identification of S-nitrosylated proteins in postmortem pork muscle using modified biotin switch method coupled with isobaric tags. Meat Science, 2018, 145, 431-439.	5.5	18
20	Inactivation of Escherichia coli O157:H7 and Bacillus cereus by power ultrasound during the curing processing in brining liquid and beef. Food Research International, 2017, 102, 717-727.	6.2	56
21	What is meat in China?. Animal Frontiers, 2017, 7, 53-56.	1.7	25
22	A Review of Antioxidant Peptides Derived from Meat Muscle and By-Products. Antioxidants, 2016, 5, 32.	5.1	171