

Wang Ying

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Characterization of Key Aroma Compounds in Beijing Roasted Duck by Gas Chromatography-Olfactometry-Mass Spectrometry, Odor-Activity Values, and Aroma-Recombination Experiments. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5847-5856.	2.4	135
2	Changes in apoptotic factors and caspase activation pathways during the postmortem aging of beef muscle. <i>Food Chemistry</i> , 2016, 190, 110-114.	4.2	80
3	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. <i>Meat Science</i> , 2020, 167, 108172.	2.7	79
4	Phosphorylation of myofibrillar proteins in postmortem ovine muscle with different tenderness. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1474-1483.	1.7	72
5	Association between meat color of DFD beef and other quality attributes. <i>Meat Science</i> , 2020, 161, 107954.	2.7	60
6	Effects of protein phosphorylation on color stability of ground meat. <i>Food Chemistry</i> , 2017, 219, 304-310.	4.2	51
7	Phosphorylation prevents in vitro myofibrillar proteins degradation by $\frac{1}{4}$ -calpain. <i>Food Chemistry</i> , 2017, 218, 455-462.	4.2	51
8	Generation of key aroma compounds in Beijing roasted duck induced via Maillard reaction and lipid pyrolysis reaction. <i>Food Research International</i> , 2020, 136, 109328.	2.9	46
9	Effects of protein posttranslational modifications on meat quality: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 289-331.	5.9	42
10	Characterization of key lipids for binding and generating aroma compounds in roasted mutton by UPLC-ESI-MS/MS and Orbitrap Exploris GC. <i>Food Chemistry</i> , 2022, 374, 131723.	4.2	40
11	Comparison of protein differences between high- and low-quality goat and bovine parts based on iTRAQ technology. <i>Food Chemistry</i> , 2019, 289, 240-249.	4.2	39
12	Dephosphorylation enhances postmortem degradation of myofibrillar proteins. <i>Food Chemistry</i> , 2018, 245, 233-239.	4.2	38
13	Effect of pre- and post-rigor on texture, flavor, heterocyclic aromatic amines and sensory evaluation of roasted lamb. <i>Meat Science</i> , 2020, 169, 108220.	2.7	37
14	Cleavage of the calpain inhibitor, calpastatin, during postmortem ageing of beef skeletal muscle. <i>Food Chemistry</i> , 2014, 148, 1-6.	4.2	36
15	Proteomic analysis of goat Longissimus dorsi muscles with different drip loss values related to meat quality traits. <i>Food Science and Biotechnology</i> , 2016, 25, 425-431.	1.2	35
16	Quantitative phosphoproteomic analysis among muscles of different color stability using tandem mass tag labeling. <i>Food Chemistry</i> , 2018, 249, 8-15.	4.2	35
17	Quantitative phosphoproteomic analysis of ovine muscle with different postmortem glycolytic rates. <i>Food Chemistry</i> , 2019, 280, 203-209.	4.2	33
18	Effects of roasting by charcoal, electric, microwave and superheated steam methods on (non)volatile compounds in oyster cuts of roasted lamb. <i>Meat Science</i> , 2021, 172, 108324.	2.7	33

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19	Comparative analysis of charcoal grilling, infrared grilling and superheated steam roasting on the colour, textural quality and heterocyclic aromatic amines of lamb patties. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1057-1068.	1.3	32
20	LF-NMR to explore water migration and water-protein interaction of lamb meat being air-dried at 35°C. <i>Drying Technology</i> , 2018, 36, 366-373.	1.7	31
21	Influence of adding cinnamon bark oil on meat quality of ground lamb during storage at 4°C. <i>Meat Science</i> , 2021, 171, 108269.	2.7	31
22	Comparative profiling of sarcoplasmic phosphoproteins in ovine muscle with different color stability. <i>Food Chemistry</i> , 2018, 240, 104-111.	4.2	30
23	Microstructural, protein denaturation and water holding properties of lamb under pulse vacuum brining. <i>Meat Science</i> , 2016, 113, 132-138.	2.7	28
24	Phosphorylation inhibits the activity of γ -calpain at different incubation temperatures and Ca ²⁺ concentrations in vitro. <i>Food Chemistry</i> , 2017, 228, 649-655.	4.2	28
25	Simultaneous determination of twenty heterocyclic amines in cooking oil using dispersive solid phase extraction (QuEChERS) and high performance liquid chromatography-electrospray-tandem mass spectrometry. <i>Journal of Chromatography A</i> , 2019, 1585, 82-91.	1.8	27
26	The effect of temperature in the range of 0.8 to 4 °C on lamb meat color stability. <i>Meat Science</i> , 2017, 134, 28-33.	2.7	26
27	Phosphorylation regulated by protein kinase A and alkaline phosphatase play positive roles in γ -calpain activity. <i>Food Chemistry</i> , 2018, 252, 33-39.	4.2	26
28	Effects of protein phosphorylation on glycolysis through the regulation of enzyme activity in ovine muscle. <i>Food Chemistry</i> , 2019, 293, 537-544.	4.2	26
29	Effects of Different Storage Temperatures on the Physicochemical Properties and Bacterial Community Structure of Fresh Lamb Meat. <i>Food Science of Animal Resources</i> , 2021, 41, 509-526.	1.7	26
30	The formation of key aroma compounds in roasted mutton during the traditional charcoal process. <i>Meat Science</i> , 2022, 184, 108689.	2.7	25
31	Antemortem stress regulates protein acetylation and glycolysis in postmortem muscle. <i>Food Chemistry</i> , 2016, 202, 94-98.	4.2	24
32	Postmortem ageing influences the thawed meat quality of frozen lamb loins. <i>Food Chemistry</i> , 2019, 275, 105-112.	4.2	24
33	The effect of sarcoplasmic protein phosphorylation on glycolysis in postmortem ovine muscle. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2714-2722.	1.3	23
34	Characterization and Discrimination of Key Aroma Compounds in Pre- and Postgrigor Roasted Mutton by GC-O-MS, GC E-Nose and Aroma Recombination Experiments. <i>Foods</i> , 2021, 10, 2387.	1.9	23
35	Effects of traditional chinese cooking methods on formation of heterocyclic aromatic amines in lamb patties. <i>Food Science and Biotechnology</i> , 2014, 23, 747-753.	1.2	22
36	Quantitative phosphoproteomic analysis of caprine muscle with high and low meat quality. <i>Meat Science</i> , 2018, 141, 103-111.	2.7	22

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37	Significant inhibition of garlic essential oil on benzo[a]pyrene formation in charcoal-grilled pork sausages relates to sulfide compounds. <i>Food Research International</i> , 2021, 141, 110127.	2.9	22
38	Alternatives to carcinogenic preservatives in Chinese Sausage - Sorbic acid-loaded chitosan/tripolyphosphate nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 28-33.	3.6	20
39	Chlorogenic acid and Epicatechin: An efficient inhibitor of heterocyclic amines in charcoal roasted lamb meats. <i>Food Chemistry</i> , 2022, 368, 130865.	4.2	20
40	A comparative analysis of phosphoproteome in ovine muscle at early postmortem in relationship to tenderness. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4571-4579.	1.7	19
41	Effect of inhibition of calpain on the myofibril structure and myofibrillar protein degradation in postmortem ovine muscle. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2122-2131.	1.7	19
42	Effects of temperature on protein phosphorylation in postmortem muscle. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 551-559.	1.7	19
43	Effect of protein thermal stability and protein secondary structure on the roasted mutton texture and colour from different cuts. <i>Meat Science</i> , 2019, 156, 52-58.	2.7	18
44	Frying oils with lower levels of saturated fatty acids induce less heterocyclic amine formation in meat floss (boiled, shredded and fried pork). <i>International Journal of Food Science and Technology</i> , 2020, 55, 823-832.	1.3	18
45	Phosphoproteomic profiling of myofibrillar and sarcoplasmic proteins of muscle in response to salting. <i>Food Science and Biotechnology</i> , 2016, 25, 993-1001.	1.2	17
46	Role of the ubiquitin-proteasome pathway on proteolytic activity in postmortem proteolysis and tenderisation of sheep skeletal muscle. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2353-2359.	1.3	17
47	Dephosphorylation of myosin regulatory light chain modulates actin-myosin interaction adverse to meat tenderness. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1400-1407.	1.3	17
48	Colour characteristics of beef longissimus thoracis during early 72h postmortem. <i>Meat Science</i> , 2020, 170, 108245.	2.7	17
49	Histone acetyltransferase inhibitors antagonize AMP-activated protein kinase in postmortem glycolysis. <i>Asian-Australasian Journal of Animal Sciences</i> , 2017, 30, 857-864.	2.4	17
50	Comparative analysis of muscle phosphoproteome induced by salt curing. <i>Meat Science</i> , 2017, 133, 19-25.	2.7	16
51	Application of QuEChERS Coupled with HPLC-DAD-ESI-MS/MS for Determination of Heterocyclic Amines in Commercial Meat Products. <i>Food Analytical Methods</i> , 2018, 11, 3243-3256.	1.3	16
52	Effects of ultrasound and thermal treatment on the ultrastructure of collagen fibers from bovine tendon using atomic force microscopy. <i>Food Chemistry</i> , 2021, 347, 128985.	4.2	16
53	Dynamic changes of bacteria and screening of potential spoilage markers of lamb in aerobic and vacuum packaging. <i>Food Microbiology</i> , 2022, 104, 103996.	2.1	16
54	Effects of breeds on the formation of heterocyclic aromatic amines in smoked lamb. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2661-2669.	1.3	15

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55	New insight into the formation mechanism of 2-furfurylthiol in the glucose-cysteine reaction with ribose. <i>Food Research International</i> , 2021, 143, 110295.	2.9	15
56	Comprehensive Evaluation of Flavor in Charcoal and Electric-Roasted Tamarix Lamb by HS-SPME/GC-MS Combined with Electronic Tongue and Electronic Nose. <i>Foods</i> , 2021, 10, 2676.	1.9	15
57	Formation and Prediction of PhIP, Harman, and Norharman in Chemical Model Systems Containing Epicatechin under Various Reaction Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14975-14984.	2.4	15
58	Differences in eating quality and electronic sense of meat samples as a function of goat breed and postmortem rigor state. <i>Food Research International</i> , 2022, 152, 110923.	2.9	15
59	Changes in degradation and phosphorylation level of titin in three ovine muscles during postmortem. <i>International Journal of Food Science and Technology</i> , 2018, 53, 913-920.	1.3	14
60	Purification and Identification of Antioxidant Alcalase-Derived Peptides from Sheep Plasma Proteins. <i>Antioxidants</i> , 2019, 8, 592.	2.2	14
61	Effect of Chinese Cinnamon Powder on the Quality and Storage Properties of Ground Lamb Meat during Refrigerated Storage. <i>Food Science of Animal Resources</i> , 2020, 40, 311-322.	1.7	13
62	Potential Alternative to Nitrite in Roasted Lamb for Sensory Attributes: Atmospheric Nonthermal Plasma Treatment. <i>Foods</i> , 2021, 10, 1234.	1.9	12
63	Phosphorylation of myosin regulatory light chain at Ser17 regulates actomyosin dissociation. <i>Food Chemistry</i> , 2021, 356, 129655.	4.2	12
64	Effects of chilling rate on progression of rigor mortis in postmortem lamb meat. <i>Food Chemistry</i> , 2022, 373, 131463.	4.2	11
65	Impact of Chilling Rate on the Evolution of Volatile and Non-Volatile Compounds in Raw Lamb Meat during Refrigeration. <i>Foods</i> , 2021, 10, 2792.	1.9	11
66	Effects of phosphorylation on γ -calpain activity at different incubation temperature. <i>Food Research International</i> , 2017, 100, 318-324.	2.9	10
67	Utilization of Asian spices as a mitigation strategy to control heterocyclic aromatic amines in charcoal grilled lamb patties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14182.	0.9	10
68	Role of phosphorylation on characteristics of glycogen phosphorylase in lamb with different glycolytic rates post-mortem. <i>Meat Science</i> , 2020, 164, 108096.	2.7	10
69	Heterocyclic aromatic amines in meat products consumed in China. <i>Food Science and Biotechnology</i> , 2014, 23, 2089-2095.	1.2	9
70	Effects of Drying Methods and Ash Contents on Heat-Induced Gelation of Porcine Plasma Protein Powder. <i>Foods</i> , 2019, 8, 140.	1.9	9
71	Phosphorylation of myosin regulatory light chain affects actomyosin dissociation and myosin degradation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2246-2255.	1.3	9
72	Orthogonal Optimization and Physicochemical Characterization of Water-Soluble Gelatin-Chitosan Nanoparticles with Encapsulated Alcohol-Soluble Eugenol. <i>Food and Bioprocess Technology</i> , 2020, 13, 1024-1034.	2.6	9

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73	Quantitative phosphoproteomics analysis of actomyosin dissociation affected by specific site phosphorylation of myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2020, 126, 109269.	2.5	9
74	Dense Phase Carbon Dioxide Combined with Mild Heating Induced Myosin Denaturation, Texture Improvement and Gel Properties of Sausage. <i>Journal of Food Process Engineering</i> , 2017, 40, e12404.	1.5	8
75	Calpastatin inhibits the activity of phosphorylated 1/4-calpain in vitro. <i>Food Chemistry</i> , 2019, 274, 743-749.	4.2	8
76	Effects of phosphorylation on the activity of glycogen phosphorylase in mutton during incubation at 4°C in vitro. <i>Food Chemistry</i> , 2020, 313, 126162.	4.2	8
77	Comprehensive Evaluation of Volatile and Nonvolatile Compounds in Oyster Cuts of Roasted Lamb at Different Processing Stages Using Traditional Nang Roasting. <i>Foods</i> , 2021, 10, 1508.	1.9	8
78	Effect of Postmortem Phases on Lamb Meat Quality: A Physicochemical, Microstructural and Water Mobility Approach. <i>Food Science of Animal Resources</i> , 2021, 41, 802-815.	1.7	8
79	Effects of acetylation on dissociation and phosphorylation of actomyosin in postmortem ovine muscle during incubation at 4°C in vitro. <i>Food Chemistry</i> , 2021, 356, 129696.	4.2	8
80	Adaptation response of <i>Pseudomonas fragi</i> on refrigerated solid matrix to a moderate electric field. <i>BMC Microbiology</i> , 2017, 17, 32.	1.3	7
81	Mechanical properties, thermal stability, and solubility of sheep bone collagen-chitosan films. <i>Journal of Food Process Engineering</i> , 2020, 43, e13086.	1.5	7
82	Acetylation of Sarcoplasmic and Myofibrillar Proteins were Associated with Ovine Meat Quality Attributes at Early Postmortem. <i>Food Science of Animal Resources</i> , 2021, 41, 650-663.	1.7	7
83	Sarcoplasmic and myofibrillar phosphoproteins profile of beef <i>M. longissimus thoracis</i> with different pH _u at different days postmortem. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2464-2471.	1.7	7
84	Formation of crust of dried meat and its relationship to moisture migration during air drying. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14255.	0.9	5
85	The Effect of Age on the Myosin Thermal Stability and Gel Quality of Beijing Duck Breast. <i>Food Science of Animal Resources</i> , 2020, 40, 588-600.	1.7	5
86	Semi-Quantitative and Qualitative Distinction of Aromatic and Flavour Compounds in Charcoal Grilled, Electric Barbecue Grilled, Infrared Grilled and Superheated-Steam Roasted Lamb Meat Patties Using GC/MS, E-nose and E-tongue. <i>Separations</i> , 2022, 9, 71.	1.1	5
87	Sheep Plasma Hydrolysate Inhibits Lipid and Protein Oxidation to Improve Color Stability in Mutton Patties. <i>Food Science and Technology Research</i> , 2018, 24, 661-668.	0.3	4
88	Effect of Protein Thermal Denaturation on the Texture Profile Evolution of Beijing Roast Duck. <i>Foods</i> , 2022, 11, 664.	1.9	3
89	Insights from proteome to phosphorylated proteome: deciphering different regulatory mechanisms in goat muscles with high and low meat quality. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3532-3543.	1.3	3
90	Rapid Nondestructive Simultaneous Detection for Physicochemical Properties of Different Types of Sheep Meat Cut Using Portable Vis/NIR Reflectance Spectroscopy System. <i>Foods</i> , 2021, 10, 1975.	1.9	2

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91	Phosphorylation plays positive roles in regulating the inhibitory ability of calpastatin to calpain. International Journal of Food Science and Technology, 2022, 57, 370-378.	1.3	2
92	Ultrastructure of longissimus dorsi myofibrillar proteins and heat-induced gels as observed with atomic force microscopy: effects of pH values and sodium ions. International Journal of Food Properties, 2019, 22, 34-41.	1.3	1
93	Arginine improves the color stability of hemoglobin powder during freeze-drying and storage. Food Science and Nutrition, 2019, 7, 1677-1684.	1.5	1
94	Effects of different ATP contents on phosphorylation level of glycogen phosphorylase and its activity in lamb during incubation at 4 °C <i>in vitro</i> . International Journal of Food Science and Technology, 2020, 55, 3000-3007.	1.3	1
95	Characterization of dry aged lamb eating quality at different aging conditions and cooking methods. Journal of Food Processing and Preservation, 2022, 46, .	0.9	1
96	Effect of chilling rate on heat shock proteins abundance, myofibrils degradation and caspase-3 activity in postmortem muscles. International Journal of Food Science and Technology, 0, , .	1.3	1
97	Characterization of sheep tail fat dry fractionation at the pilot scale. International Journal of Food Engineering, 2021, 17, 319-325.	0.7	0