Wang Ying

List of Publications by Year
in descending order

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97	2,067	236612	329751
papers	citations	25 h-index	37 g-index

97	97	97	1226
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chlorogenic acid and Epicatechin: An efficient inhibitor of heterocyclic amines in charcoal roasted lamb meats. Food Chemistry, 2022, 368, 130865.	4.2	20
2	Sarcoplasmic and myofibrillar phosphoproteins profile of beef <scp>M. longissimus thoracis</scp> with different <scp>pH_u</scp> at different days postmortem. Journal of the Science of Food and Agriculture, 2022, 102, 2464-2471.	1.7	7
3	Effects of chilling rate on progression of rigor mortis in postmortem lamb meat. Food Chemistry, 2022, 373, 131463.	4.2	11
4	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
5	The formation of key aroma compounds in roasted mutton during the traditional charcoal process. Meat Science, 2022, 184, 108689.	2.7	25
6	Characterization of key lipids for binding and generating aroma compounds in roasted mutton by UPLC-ESI-MS/MS and Orbitrap Exploris GC. Food Chemistry, 2022, 374, 131723.	4.2	40
7	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
8	Differences in eating quality and electronic sense of meat samples as a function of goat breed and postmortem rigor state. Food Research International, 2022, 152, 110923.	2.9	15
9	Dynamic changes of bacteria and screening of potential spoilage markers of lamb in aerobic and vacuum packaging. Food Microbiology, 2022, 104, 103996.	2.1	16
10	Effect of Protein Thermal Denaturation on the Texture Profile Evolution of Beijing Roast Duck. Foods, 2022, 11, 664.	1.9	3
11	Insights from proteome to phosphorylated proteome: deciphering different regulatory mechanisms in goat muscles with highâ€•and lowâ€•meat quality. International Journal of Food Science and Technology, 2022, 57, 3532-3543.	1.3	3
12	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/MC, E-nose and E-tongue. Separations, 2022, 9, 71.	1.1	5
13	Influence of adding cinnamon bark oil on meat quality of ground lamb during storage at 4ÂÂ°C. Meat Science, 2021, 171, 108269.	2.7	31
14	Effects of roasting by charcoal, electric, microwave and superheated steam methods on (non)volatile compounds in oyster cuts of roasted lamb. Meat Science, 2021, 172, 108324.	2.7	33
15	Effects of protein posttranslational modifications on meat quality: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 289-331.	5.9	42
16	Significant inhibition of garlic essential oil on benzo[a]pyrene formation in charcoal-grilled pork sausages relates to sulfide compounds. Food Research International, 2021, 141, 110127.	2.9	22
17	New insight into the formation mechanism of 2-furfurylthiol in the glucose-cysteine reaction with ribose. Food Research International, 2021, 143, 110295.	2.9	15
18	Potential Alternative to Nitrite in Roasted Lamb for Sensory Attributes: Atmospheric Nonthermal Plasma Treatment. Foods, 2021, 10, 1234.	1.9	12

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19	Effects of Different Storage Temperatures on the Physicochemical Properties and Bacterial Community Structure of Fresh Lamb Meat. Food Science of Animal Resources, 2021, 41, 509-526.	1.7	26
20	Comprehensive Evaluation of Volatile and Nonvolatile Compounds in Oyster Cuts of Roasted Lamb at Different Processing Stages Using Traditional Nang Roasting. Foods, 2021, 10, 1508.	1.9	8
21	Effects of ultrasound and thermal treatment on the ultrastructure of collagen fibers from bovine tendon using atomic force microscopy. Food Chemistry, 2021, 347, 128985.	4.2	16
22	Acetylation of Sarcoplasmic and Myofibrillar Proteins were Associated with Ovine Meat Quality Attributes at Early Postmortem. Food Science of Animal Resources, 2021, 41, 650-663.	1.7	7
23	Rapid Nondestructive Simultaneous Detection for Physicochemical Properties of Different Types of Sheep Meat Cut Using Portable Vis/NIR Reflectance Spectroscopy System. Foods, 2021, 10, 1975.	1.9	2
24	Effect of Postmortem Phases on Lamb Meat Quality: A Physicochemical, Microstructural and Water Mobility Approach. Food Science of Animal Resources, 2021, 41, 802-815.	1.7	8
25	Phosphorylation of myosin regulatory light chain at Ser17 regulates actomyosin dissociation. Food Chemistry, 2021, 356, 129655.	4.2	12
26	Effects of acetylation on dissociation and phosphorylation of actomyosin in postmortem ovine muscle during incubation at 4ÂÂ°C in vitro. Food Chemistry, 2021, 356, 129696.	4.2	8
27	Characterization and Discrimination of Key Aroma Compounds in Pre- and Postrigor Roasted Mutton by GC-O-MS, GC E-Nose and Aroma Recombination Experiments. Foods, 2021, 10, 2387.	1.9	23
28	Characterization of sheep tail fat dry fractionation at the pilot scale. International Journal of Food Engineering, 2021, 17, 319-325.	0.7	0
29	Comprehensive Evaluation of Flavor in Charcoal and Electric-Roasted Tamarix Lamb by HS-SPME/GC-MS Combined with Electronic Tongue and Electronic Nose. Foods, 2021, 10, 2676.	1.9	15
30	Formation and Prediction of PhIP, Harman, and Norharman in Chemical Model Systems Containing Epicatechin under Various Reaction Conditions. Journal of Agricultural and Food Chemistry, 2021, 69, 14975-14984.	2.4	15
31	Impact of Chilling Rate on the Evolution of Volatile and Non-Volatile Compounds in Raw Lamb Meat during Refrigeration. Foods, 2021, 10, 2792.	1.9	11
32	Mechanical properties, thermal stability, and solubility of sheep bone collagenâ€“chitosan films. Journal of Food Process Engineering, 2020, 43, e13086.	1.5	7
33	Effects of temperature on protein phosphorylation in postmortem muscle. Journal of the Science of Food and Agriculture, 2020, 100, 551-559.	1.7	19
34	Frying oils with lower levels of saturated fatty acids induce less heterocyclic amine formation in meat floss (boiled, shredded and fried pork). International Journal of Food Science and Technology, 2020, 55, 823-832.	1.3	18
35	Comparative analysis of charcoal grilling, infrared grilling and superheated steam roasting on the colour, textural quality and heterocyclic aromatic amines of lamb patties. International Journal of Food Science and Technology, 2020, 55, 1057-1068.	1.3	32
36	Association between meat color of DFD beef and other quality attributes. Meat Science, 2020, 161, 107954.	2.7	60

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37	Formation of crust of dried meat and its relationship to moisture migration during air drying. Journal of Food Processing and Preservation, 2020, 44, e14255.	0.9	5
38	Colour characteristics of beef longissimus thoracis during early 72Âh postmortem. Meat Science, 2020, 170, 108245.	2.7	17
39	Orthogonal Optimization and Physicochemical Characterization of Water-Soluble Gelatin-Chitosan Nanoparticles with Encapsulated Alcohol-Soluble Eugenol. Food and Bioprocess Technology, 2020, 13, 1024-1034.	2.6	9
40	Effect of pre- and post-rigor on texture, flavor, heterocyclic aromatic amines and sensory evaluation of roasted lamb. Meat Science, 2020, 169, 108220.	2.7	37
41	Role of phosphorylation on characteristics of glycogen phosphorylase in lamb with different glycolytic rates post-mortem. Meat Science, 2020, 164, 108096.	2.7	10
42	Quantitative phosphoproteomics analysis of actomyosin dissociation affected by specific site phosphorylation of myofibrillar protein. LWT - Food Science and Technology, 2020, 126, 109269.	2.5	9
43	Effects of different ATP contents on phosphorylation level of glycogen phosphorylase and its activity in lamb during incubation at 4 â„ƒ in vitro. International Journal of Food Science and Technology, 2020, 55, 3000-3007.	1.3	1
44	Effects of phosphorylation on the activity of glycogen phosphorylase in mutton during incubation at 4ÂÂ°C in vitro. Food Chemistry, 2020, 313, 126162.	4.2	8
45	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. Meat Science, 2020, 167, 108172.	2.7	79
46	Generation of key aroma compounds in Beijing roasted duck induced via Maillard reaction and lipid pyrolysis reaction. Food Research International, 2020, 136, 109328.	2.9	46
47	Effect of Chinese Cinnamon Powder on the Quality and Storage Properties of Ground Lamb Meat during Refrigerated Storage. Food Science of Animal Resources, 2020, 40, 311-322.	1.7	13
48	The Effect of Age on the Myosin Thermal Stability and Gel Quality of Beijing Duck Breast. Food Science of Animal Resources, 2020, 40, 588-600.	1.7	5
49	Utilization of Asian spices as a mitigation strategy to control heterocyclic aromatic amines in charcoal grilled lamb patties. Journal of Food Processing and Preservation, 2019, 43, e14182.	0.9	10
50	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
51	Effects of protein phosphorylation on glycolysis through the regulation of enzyme activity in ovine muscle. Food Chemistry, 2019, 293, 537-544.	4.2	26
52	Effect of protein thermal stability and protein secondary structure on the roasted mutton texture and colour from different cuts. Meat Science, 2019, 156, 52-58.	2.7	18
53	Characterization of Key Aroma Compounds in Beijing Roasted Duck by Gas Chromatographyâ€“Olfactometryâ€“Mass Spectrometry, Odor-Activity Values, and Aroma-Recombination Experiments. Journal of Agricultural and Food Chemistry, 2019, 67, 5847-5856.	2.4	135
54	Effects of Drying Methods and Ash Contents on Heat-Induced Gelation of Porcine Plasma Protein Powder. Foods, 2019, 8, 140.	1.9	9

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55	Comparison of protein differences between high- and low-quality goat and bovine parts based on iTRAQ technology. Food Chemistry, 2019, 289, 240-249.	4.2	39
56	Phosphorylation of myosin regulatory light chain affects actomyosin dissociation and myosin degradation. International Journal of Food Science and Technology, 2019, 54, 2246-2255.	1.3	9
57	Arginine improves the color stability of hemoglobin powder during freezeâ€drying and storage. Food Science and Nutrition, 2019, 7, 1677-1684.	1.5	1
58	Purification and Identification of Antioxidant Alcalase-Derived Peptides from Sheep Plasma Proteins. Antioxidants, 2019, 8, 592.	2.2	14
59	Postmortem ageing influences the thawed meat quality of frozen lamb loins. Food Chemistry, 2019, 275, 105-112.	4.2	24
60	Calpastatin inhibits the activity of phosphorylated Î¼-calpain in vitro. Food Chemistry, 2019, 274, 743-749.	4.2	8
61	Quantitative phosphoproteomic analysis of ovine muscle with different postmortem glycolytic rates. Food Chemistry, 2019, 280, 203-209.	4.2	33
62	Simultaneous determination of twenty heterocyclic amines in cooking oil using dispersive solid phase extraction (QuEChERS) and high performance liquid chromatographyâ€“electrospray-tandem mass spectrometry. Journal of Chromatography A, 2019, 1585, 82-91.	1.8	27
63	Quantitative phosphoproteomic analysis among muscles of different color stability using tandem mass tag labeling. Food Chemistry, 2018, 249, 8-15.	4.2	35
64	Quantitative phosphoproteomic analysis of caprine muscle with high and low meat quality. Meat Science, 2018, 141, 103-111.	2.7	22
65	Phosphorylation regulated by protein kinase A and alkaline phosphatase play positive roles in Î¼-calpain activity. Food Chemistry, 2018, 252, 33-39.	4.2	26
66	Comparative profiling of sarcoplasmic phosphoproteins in ovine muscle with different color stability. Food Chemistry, 2018, 240, 104-111.	4.2	30
67	Dephosphorylation enhances postmortem degradation of myofibrillar proteins. Food Chemistry, 2018, 245, 233-239.	4.2	38
68	Changes in degradation and phosphorylation level of titin in three ovine muscles during postmortem. International Journal of Food Science and Technology, 2018, 53, 913-920.	1.3	14
69	LF-NMR to explore water migration and waterâ€“protein interaction of lamb meat being air-dried at 35Â°C. Drying Technology, 2018, 36, 366-373.	1.7	31
70	Sheep Plasma Hydrolysate Inhibits Lipid and Protein Oxidation to Improve Color Stability in Mutton Patties. Food Science and Technology Research, 2018, 24, 661-668.	0.3	4
71	Application of QuEChERS Coupled with HPLC-DAD-ESI-MS/MS for Determination of Heterocyclic Amines in Commercial Meat Products. Food Analytical Methods, 2018, 11, 3243-3256.	1.3	16
72	The effect of sarcoplasmic protein phosphorylation on glycolysis in postmortem ovine muscle. International Journal of Food Science and Technology, 2018, 53, 2714-2722.	1.3	23

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73	Alternatives to carcinogenic preservatives in Chinese Sausage - Sorbic acid-loaded chitosan/tripolyphosphate nanoparticles. International Journal of Biological Macromolecules, 2018, 120, 28-33.	3.6	20
74	Dense Phase Carbon Dioxide Combined with Mild Heating Induced Myosin Denaturation, Texture Improvement and Gel Properties of Sausage. Journal of Food Process Engineering, 2017, 40, e12404.	1.5	8
75	Phosphorylation inhibits the activity of Î¼-calpain at different incubation temperatures and Ca2+ concentrations in vitro. Food Chemistry, 2017, 228, 649-655.	4.2	28
76	A comparative analysis of phosphoproteome in ovine muscle at early postmortem in relationship to tenderness. Journal of the Science of Food and Agriculture, 2017, 97, 4571-4579.	1.7	19
77	Effect of inhibition of Î¼â€calpain on the myofibril structure and myofibrillar protein degradation in postmortem ovine muscle. Journal of the Science of Food and Agriculture, 2017, 97, 2122-2131.	1.7	19
78	Dephosphorylation of myosin regulatory light chain modulates actinâ€“myosin interaction adverse to meat tenderness. International Journal of Food Science and Technology, 2017, 52, 1400-1407.	1.3	17
79	Comparative analysis of muscle phosphoproteome induced by salt curing. Meat Science, 2017, 133, 19-25.	2.7	16
80	Adaptation response of Pseudomonas fragi on refrigerated solid matrix to a moderate electric field. BMC Microbiology, 2017, 17, 32.	1.3	7
81	Effects of breeds on the formation of heterocyclic aromatic amines in smoked lamb. International Journal of Food Science and Technology, 2017, 52, 2661-2669.	1.3	15
82	Effects of phosphorylation on Î¼-calpain activity at different incubation temperature. Food Research International, 2017, 100, 318-324.	2.9	10
83	The effect of temperature in the range of â^' 0.8 to 4 Â°C on lamb meat color stability. Meat Science, 2017, 134, 28-33.	2.7	26
84	Effects of protein phosphorylation on color stability of ground meat. Food Chemistry, 2017, 219, 304-310.	4.2	51
85	Phosphorylation prevents in vitro myofibrillar proteins degradation by Î¼-calpain. Food Chemistry, 2017, 218, 455-462.	4.2	51
86	Histone acetyltransferase inhibitors antagonize AMP-activated protein kinase in postmortem glycolysis. Asian-Australasian Journal of Animal Sciences, 2017, 30, 857-864.	2.4	17
87	Phosphorylation of myofibrillar proteins in postâ€mortem ovine muscle with different tenderness. Journal of the Science of Food and Agriculture, 2016, 96, 1474-1483.	1.7	72
88	Proteomic analysis of goat Longissimus dorsi muscles with different drip loss values related to meat quality traits. Food Science and Biotechnology, 2016, 25, 425-431.	1.2	35
89	Phosphoproteomic profiling of myofibrillar and sarcoplasmic proteins of muscle in response to salting. Food Science and Biotechnology, 2016, 25, 993-1001.	1.2	17
90	Role of the ubiquitinâ€proteasome pathway on proteolytic activity in postmortem proteolysis and tenderisation of sheep skeletal muscle. International Journal of Food Science and Technology, 2016, 51, 2353-2359.	1.3	17

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91	Antemortem stress regulates protein acetylation and glycolysis in postmortem muscle. Food Chemistry, 2016, 202, 94-98.	4.2	24
92	Microstructural, protein denaturation and water holding properties of lamb under pulse vacuum brining. Meat Science, 2016, 113, 132-138.	2.7	28
93	Changes in apoptotic factors and caspase activation pathways during the postmortem aging of beef muscle. Food Chemistry, 2016, 190, 110-114.	4.2	80
94	Heterocyclic aromatic amines in meat products consumed in China. Food Science and Biotechnology, 2014, 23, 2089-2095.	1.2	9
95	Cleavage of the calpain inhibitor, calpastatin, during postmortem ageing of beef skeletal muscle. Food Chemistry, 2014, 148, 1-6.	4.2	36
96	Effects of traditional chinese cooking methods on formation of heterocyclic aromatic amines in lamb patties. Food Science and Biotechnology, 2014, 23, 747-753.	1.2	22
97	Effect of chilling rate on heat shock proteins abundance, myofibrils degradation and caspaseâ€3 activity in postmortem muscles. International Journal of Food Science and Technology, 0, , .	1.3	1