

CITATION REPORT

List of articles citing

Change of lipids in whelks (*Neptunea arthritica cumingi* Crosse and *Neverita didyma*) during cold storage

DOI: 10.1016/j.foodres.2020.109330

Food Research International, 2020, 136, 109330.

Source: <https://exaly.com/paper-pdf/76661286/citation-report.pdf>

Version: 2024-04-27

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#	Paper	IF	Citations
12	Differences in lipid composition of Bigeye tuna (<i>Thunnus obesus</i>) during storage at 0°C and 4°C. <i>Food Research International</i> , 2021 , 143, 110233	7	7
11	Effect of frozen storage temperature on lipid stability of hepatopancreas of <i>Eriocheir sinensis</i> . <i>LWT - Food Science and Technology</i> , 2021 , 154, 112513	5.4	1
10	Comparative Proteomics Reveals the Spoilage-Related Factors of Under Refrigerated Condition.. <i>Frontiers in Microbiology</i> , 2021 , 12, 740482	5.7	2
9	Effects of antioxidants of bamboo leaves on protein digestion and transport of cooked abalone muscles.. <i>Food and Function</i> , 2022 ,	6.1	1
8	Effects of antioxidants on the texture and protein quality of ready-to-eat abalone muscles during storage. <i>Journal of Food Composition and Analysis</i> , 2022 , 108, 104456	4.1	1
7	Identification of changes in the volatile compounds of robusta coffee beans during drying based on HS-SPME/GC-MS and E-nose analyses with the aid of chemometrics. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113317	5.4	1
6	Effect of boiling on texture of abalone muscles and its mechanism based on proteomic techniques.. <i>Food Chemistry</i> , 2022 , 388, 133014	8.5	0
5	Changes in lipid profiles and volatile compounds of shrimp (<i>Penaeus vannamei</i>) submitted to different cooking methods. <i>International Journal of Food Science and Technology</i> ,	3.8	0
4	Investigation of the changes in the lipid profiles in hairtail (<i>Trichiurus haumela</i>) muscle during frozen storage using chemical and LC/MS-based lipidomics analysis.. <i>Food Chemistry</i> , 2022 , 390, 133140	8.5	1
3	Chemical and LCMS-based lipidomics analyses revealed changes in lipid profiles in hairtail (<i>Trichiurus haumela</i>) muscle during chilled storage. <i>Food Research International</i> , 2022 , 159, 111600	7	
2	Development of a Multifunctional Edible Coating and Its Preservation Effect on Sturgeon (<i>Acipenser baeri</i> ? <i>Acipenser schrenckii</i> ?) Fillets during Refrigerated Storage at 4 °C. 2022 , 11, 3380		0
1	The Inhibitory Effect of Gallic Acid Alkyl Esters on Lipid Oxidation of Intactly Soaked Oyster Meats and Oyster Meat Homogenates during Refrigerated Storage. 2200161		0