Quantitative N-glycoproteomic analyses provide insigh processes on egg white functional properties

Food Chemistry

342, 128252

DOI: 10.1016/j.foodchem.2020.128252

Citation Report

#	Article	IF	Citations
1	Proteins associated with quality deterioration of prepared chicken breast based on differential proteomics during refrigerated storage. Journal of the Science of Food and Agriculture, 2021, 101, 3489-3499.	1.7	11
2	Microwave pretreatment enhanced the properties of ovalbumin-inulin-oil emulsion gels and improved the storage stability of pomegranate seed oil. Food Hydrocolloids, 2021, 113, 106548.	5.6	51
3	Effect of polysaccharides on the functional properties of egg white protein: A review. Journal of Food Science, 2021, 86, 656-666.	1.5	35
4	Complex wall materials of polysaccharide and protein effectively protected numbâ€taste substance degradation of Zanthoxylum bungeanum. Journal of the Science of Food and Agriculture, 2021, 101, 4605-4612.	1.7	10
5	Nano eggshell calcium enhanced gel properties of Nemipterus virgatus surimi sausage: gel strength, water retention and microstructure. International Journal of Food Science and Technology, 2021, 56, 5738-5752.	1.3	23
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7	Improvement of quality and flavor of salted egg yolks by ultrasonic assisted cooking. Ultrasonics Sonochemistry, 2021, 75, 105579.	3.8	35
8	Effect of Lâ€calcium lactate, zinc lactate, and ferric sodium EDTA on the physicochemical and functional properties of liquid whole egg. Journal of Food Science, 2021, 86, 3839-3854.	1.5	1
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10	Ectopic expression of CsMYB30 from Citrus sinensis enhances salt and drought tolerance by regulating wax synthesis in Arabidopsis thaliana. Plant Physiology and Biochemistry, 2021, 166, 777-788.	2.8	19
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20	Effect of ultrasonic pretreatment on the emulsification properties of Clanis Bilineata Tingtauica Mell protein. Ultrasonics Sonochemistry, 2021, 80, 105823.	3.8	14
21	Mechanism of effect of heating temperature on functional characteristics of thick egg white. LWT - Food Science and Technology, 2022, 154, 112807.	2.5	24
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