

# Extraction and Characterization of Myofibrillar Protein Comparative Study

Journal of Bioresources and Bioproducts

6, 367-378

DOI: [10.1016/j.jobab.2021.04.004](https://doi.org/10.1016/j.jobab.2021.04.004)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Synthesis of Biomaterial-Based Hydrogels Reinforced with Cellulose Nanocrystals for Biomedical Applications. <i>International Journal of Polymer Science</i> , 2021, 2021, 1-14.	1.2	6
2	Cryoprotective Roles of Carboxymethyl Chitosan during the Frozen Storage of Surimi: Protein Structures, Gel Behaviors and Edible Qualities. <i>Foods</i> , 2022, 11, 356.	1.9	13
3	The potential of <i>Pinus armandii</i> Franch for high-grade resource utilization. <i>Biomass and Bioenergy</i> , 2022, 158, 106345.	2.9	22
4	<i>Ulmus davidiana</i> var. <i>japonica</i> Extracts Suppress Lipopolysaccharide-Induced Apoptosis Through Intracellular Calcium Modulation in U937 Macrophages. <i>Frontiers in Energy Research</i> , 2022, 10, .	1.2	3
5	Study on Mechanical Properties of Basalt Fiber Shotcrete in High Geothermal Environment. <i>Materials</i> , 2021, 14, 7816.	1.3	4
6	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022, 157, 111322.	2.9	38
7	Protein Hydrolysates as Biostimulants of Plant Growth and Development. , 2022, , 141-175.		3
8	Comparative Study on the Characterization of Myofibrillar Proteins from Tilapia, Golden Pompano and Skipjack Tuna. <i>Foods</i> , 2022, 11, 1705.	1.9	8
9	Effects of decolorization on aggregation behavior of highland barley proteins: Comparison with wheat proteins. <i>Food Research International</i> , 2022, 160, 111712.	2.9	3
10	Oxidative stability and gelation properties of myofibrillar protein from chicken breast after post-mortem frozen storage as influenced by phenolic compound-pterostilbene. <i>International Journal of Biological Macromolecules</i> , 2022, 221, 1271-1281.	3.6	11
11	On-chip immunomagnetic separation of allergens from myofibrillar proteins of seafoods for rapid allergy tests. <i>Analyst, The</i> , 2022, 147, 4063-4072.	1.7	3
12	Continuous release of mefloquine featured in electrospun fiber membranes alleviates epidural fibrosis and aids in sensory neurological function after lumbar laminectomy. <i>Materials Today Bio</i> , 2022, 17, 100469.	2.6	2
13	Identification of sea bass freshness grades using laser-induced breakdown spectroscopy coupled with multivariable analysis. <i>Food Control</i> , 2023, 147, 109594.	2.8	6
14	Research Progress of the Ion Activity Coefficient of Polyelectrolytes: A Review. <i>Molecules</i> , 2023, 28, 2042.	1.7	6
15	Effects of isochoric freezing on myofibrillar protein conformational structures of chicken breasts. <i>LWT - Food Science and Technology</i> , 2023, 181, 114768.	2.5	9
16	Crickets as a Promising Alternative Edible Insect: Nutritional and Technological Aspects and 3D Printing Prospective. , 2023, , 41-68.		1