Guanghong Zhou

List of Publications by Year
in descending order

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386 papers	14,984 citations	17440 63 h-index	45317 90 g-index
388 all docs	388 docs citations	388 times ranked	8417 citing authors

#	Article	IF	Citations
1	Recent developments in off-odor formation mechanism and the potential regulation by starter cultures in dry-cured ham. Critical Reviews in Food Science and Nutrition, 2023, 63, 8781-8795.	10.3	17
2	Synergistic effects of polysaccharide addition-ultrasound treatment on the emulsified properties of low-salt myofibrillar protein. Food Hydrocolloids, 2022, 123, 107143.	10.7	48
3	Effect of stewing time on fatty acid composition, textural properties and microstructure of porcine subcutaneous fat from various anatomical locations. Journal of Food Composition and Analysis, 2022, 105, 104240.	3.9	10
4	Effect of high-pressure treatment on the heat-induced emulsion gelation of rabbit myosin. LWT - Food Science and Technology, 2022, 154, 112719.	5.2	4
5	Interplay between transglutaminase treatment and changes in digestibility of dietary proteins. Food Chemistry, 2022, 373, 131446.	8.2	7
6	Effect of Sous-vide cooking on the quality and digestion characteristics of braised pork. Food Chemistry, 2022, 375, 131683.	8.2	29
7	Protein Glycosylation and Gut Microbiota Utilization Can Limit the In Vitro and In Vivo Metabolic Cellular Incorporation of Neu5Gc. Molecular Nutrition and Food Research, 2022, 66, e2100615.	3.3	4
8	Exploring the underlying mechanisms on NaCl-induced reduction in digestibility of myoglobin. Food Chemistry, 2022, 380, 132183.	8.2	16
9	Effects of quercetin on tenderness, apoptotic and autophagy signalling in chickens during post-mortem ageing. Food Chemistry, 2022, 383, 132409.	8.2	11
10	Effect of oxidation on the process of thermal gelation of chicken breast myofibrillar protein. Food Chemistry, 2022, 384, 132368.	8.2	22
11	The Effect of Breed and Age on the Growth Performance, Carcass Traits and Metabolic Profile in Breast Muscle of Chinese Indigenous Chickens. Foods, 2022, 11, 483.	4.3	20
12	Repurposing fish waste into gelatin as a potential alternative for mammalian sources: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 942-963.	11.7	22
13	Proteomic Analysis of the Protective Effect of Eriodictyol on Benzo(a)pyrene-Induced Caco-2 Cytotoxicity. Frontiers in Nutrition, 2022, 9, 839364.	3.7	1
14	New insights into the ultrasound impact on covalent reactions of myofibrillar protein. Ultrasonics Sonochemistry, 2022, 84, 105973.	8.2	26
15	Reconsidering Meat Intake and Human Health: A Review of Current Research. Molecular Nutrition and Food Research, 2022, 66, e2101066.	3.3	12
16	Chitosanâ€‘sodium alginate-collagen/gelatin three-dimensional edible scaffolds for building a structured model for cell cultured meat. International Journal of Biological Macromolecules, 2022, 209, 668-679.	7.5	31
17	Real meat and plant-based meat analogues have different in vitro protein digestibility properties. Food Chemistry, 2022, 387, 132917.	8.2	45
18	Influence of transglutaminase treatment on the digestibility of pork longissimus dorsi proteins. LWT - Food Science and Technology, 2022, 161, 113378.	5.2	5

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19	The effects of high pressure treatment on the structural and digestive properties of myoglobin. Food Research International, 2022, 156, 111193.	6.2	14
20	Effect of gastrointestinal alterations mimicking elderly conditions on in vitro digestion of meat and soy proteins. Food Chemistry, 2022, 383, 132465.	8.2	19
21	Phenolic modification of myofibrillar protein enhanced by ultrasound: The structure of phenol matters. Food Chemistry, 2022, 386, 132662.	8.2	34
22	Comparative study on the in vitro digestibility of chicken protein after different modifications. Food Chemistry, 2022, 385, 132652.	8.2	10
23	Desmin as molecular chaperone for myofibrillar degradation during freeze-thaw cycles. Food Chemistry, 2022, 386, 132691.	8.2	3
24	Interactions between the protein-epigallocatechin gallate complex and nanocrystalline cellulose: A systematic study. Food Chemistry, 2022, 387, 132791.	8.2	8
25	Identification of Potential Peptide Marker(s) for Evaluating Pork Meat Freshness via Mass Spectrometry-Based Peptidomics during Storage under Different Temperatures. Foods, 2022, 11, 1144.	4.3	10
26	Synergistic Effect of Static Magnetic Field and Modified Atmosphere Packaging in Controlling Blown Pack Spoilage in Meatballs. Foods, 2022, 11, 1374.	4.3	5
27	An injectable antibacterial chitosan-based cryogel with high absorbency and rapid shape recovery for noncompressible hemorrhage and wound healing. Biomaterials, 2022, 285, 121546.	11.4	32
28	Insights into ultrasonic treatment on the mechanism of proteolysis and taste improvement of defective dry-cured ham. Food Chemistry, 2022, 388, 133059.	8.2	17
29	Charactering the spoilage mechanism of â€œthree sticksâ€•of Jinhua ham. Food Science and Human Wellness, 2022, 11, 1322-1330.	4.9	11
30	Production of cultured meat from pig muscle stem cells. Biomaterials, 2022, 287, 121650.	11.4	27
31	The gelation properties of myofibrillar proteins prepared with malondialdehyde and (â˜)-epigallocatechin-3-gallate. Food Chemistry, 2021, 340, 127817.	8.2	18
32	Insight into the mechanism of myofibrillar protein gel influenced by konjac glucomannan: Moisture stability and phase separation behavior. Food Chemistry, 2021, 339, 127941.	8.2	75
33	Temperature-dependent in vitro digestion properties of isoelectric solubilization/precipitation (ISP)-isolated PSE-like chicken protein. Food Chemistry, 2021, 343, 128501.	8.2	13
34	Covalent chemical modification of myofibrillar proteins to improve their gelation properties: A systematic review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 924-959.	11.7	34
35	The effects of thermal treatment on the bacterial community and quality characteristics of meatballs during storage. Food Science and Nutrition, 2021, 9, 564-573.	3.4	4
36	Evaluating the effect of cooking temperature and time on collagen characteristics and the texture of hog maw. Journal of Texture Studies, 2021, 52, 207-218.	2.5	8

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37	Glutaredoxin1 knockout promotes high-fat diet-induced obesity in male mice but not in female ones. Food and Function, 2021, 12, 7415-7427.	4.6	5
38	Effects of partial NaCl substitution with high-temperature ripening on proteolysis and volatile compounds during process of Chinese dry-cured lamb ham. Food Research International, 2021, 140, 110001.	6.2	31
39	Effect of Listeria monocytogenes on intestinal stem cells in the co-culture model of small intestinal organoids. Microbial Pathogenesis, 2021, 153, 104776.	2.9	11
40	Assessment of quality characteristics and bacterial community of modified atmosphere packaged chilled pork loins using 16S rRNA amplicon sequencing analysis. Food Research International, 2021, 145, 110412.	6.2	37
41	Chicken-eaters and pork-eaters have different gut microbiota and tryptophan metabolites. Scientific Reports, 2021, 11, 11934.	3.3	12
42	Stability improvement of reduced-fat reduced-salt meat batter through modulation of secondary and tertiary protein structures by means of high pressure processing. Meat Science, 2021, 176, 108439.	5.5	19
43	A comprehensive review on molecular mechanism of defective dryâ€cured ham with excessive pastiness, adhesiveness, and bitterness by proteomics insights. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3838-3857.	11.7	31
44	Effect of MTGase on silver carp myofibrillar protein gelation behavior after peroxidation induced by peroxyl radicals. Food Chemistry, 2021, 349, 129066.	8.2	23
45	Effects of high hydrostatic pressure treatment on the emulsifying behavior of myosin and its underlying mechanism. LWT - Food Science and Technology, 2021, 146, 111397.	5.2	24
46	Dual role (promotion and inhibition) of transglutaminase in mediating myoï¬brillar protein gelation under malondialdehyde-induced oxidative stress. Food Chemistry, 2021, 353, 129453.	8.2	17
47	Dietary Protein From Different Sources Exerted a Great Impact on Lipid Metabolism and Mitochondrial Oxidative Phosphorylation in Rat Liver. Frontiers in Nutrition, 2021, 8, 719144.	3.7	9
48	1H NMR-based metabolomics and sensory evaluation characterize taste substances of Jinhua ham with traditional and modern processing procedures. Food Control, 2021, 126, 107873.	5.5	29
49	Combined application of high-throughput sequencing and UHPLC-Q/TOF-MS-based metabolomics in the evaluation of microorganisms and metabolites of dry-cured ham of different origins. International Journal of Food Microbiology, 2021, 359, 109422.	4.7	14
50	Enhanced flavor strength of broth prepared from chicken following short-term frozen storage. Food Chemistry, 2021, 356, 129678.	8.2	23
51	Improvement of ultrasound-assisted thermal treatment on organoleptic quality, rheological behavior and flavor of defective dry-cured ham. Food Bioscience, 2021, 43, 101310.	4.4	8
52	Changes in the structure and digestibility of myoglobin treated with sodium chloride. Food Chemistry, 2021, 363, 130284.	8.2	11
53	Evaluation of spoilage indexes and bacterial community dynamics of modified atmosphere packaged super-chilled pork loins. Food Control, 2021, 130, 108383.	5.5	20
54	Structural basis for high-pressure improvement in depolymerization of interfacial protein from RFRS meat batters in relation to their solubility. Food Research International, 2021, 139, 109834.	6.2	7

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55	Effects of gellan gum and inulin on mixedâ€gel properties and molecular structure of gelatin. Food Science and Nutrition, 2021, 9, 1336-1346.	3.4	9
56	Evaluation of the effect of smooth muscle cells on the quality of cultured meat in a model for cultured meat. Food Research International, 2021, 150, 110786.	6.2	17
57	Dietary soy, pork and chicken proteins induce distinct nitrogen metabolism in rat liver. Food Chemistry Molecular Sciences, 2021, 3, 100050.	2.1	3
58	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. Journal of Food Measurement and Characterization, 2020, 14, 492-504.	3.2	31
59	Application of high-pressure treatment improves the in vitro protein digestibility of gel-based meat product. Food Chemistry, 2020, 306, 125602.	8.2	45
60	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. Carbohydrate Polymers, 2020, 229, 115449.	10.2	111
61	Electrochemical sensor using gold nanoparticles and plasma pretreated graphene based on the complexes of calcium and Troponin C to detect Ca2+ in meat. Food Chemistry, 2020, 307, 125645.	8.2	16
62	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. LWT - Food Science and Technology, 2020, 117, 108664.	5.2	62
63	Role of protein S-nitrosylation in regulating beef tenderness. Food Chemistry, 2020, 306, 125616.	8.2	9
64	Quality changes of pork during frozen storage: comparison of immersion solution freezing and air blast freezing. International Journal of Food Science and Technology, 2020, 55, 109-118.	2.7	20
65	Protein degradation and peptide formation with antioxidant activity in pork protein extracts inoculated with Lactobacillus plantarum and Staphylococcus simulans. Meat Science, 2020, 160, 107958.	5.5	42
66	Influence of Rice Flour, Glutinous Rice Flour, and Tapioca Starch on the Functional Properties and Quality of an Emulsion-Type Cooked Sausage. Foods, 2020, 9, 9.	4.3	22
67	High fat diet incorporated with meat proteins changes biomarkers of lipid metabolism, antioxidant activities, and the serum metabolomic profile in Glrx1^{â^'/â^'} mice. Food and Function, 2020, 11, 236-252.	4.6	23
68	Heterocyclic amines in braised chicken may mainly infiltrate from reused marinade during braising, instead of thermic generation. Journal of the Science of Food and Agriculture, 2020, 100, 1867-1874.	3.5	11
69	Emulsification of oil-in-water emulsions with eggplant (Solanum melongena L.). Journal of Colloid and Interface Science, 2020, 563, 17-26.	9.4	21
70	Physicochemical and structural properties of myofibrillar proteins isolated from pale, soft, exudative (PSE)-like chicken breast meat: Effects of pulsed electric field (PEF). Innovative Food Science and Emerging Technologies, 2020, 59, 102277.	5.6	60
71	Antihypertensive Effects in Vitro and in Vivo of Novel Angiotensin-Converting Enzyme Inhibitory Peptides from Bovine Bone Gelatin Hydrolysate. Journal of Agricultural and Food Chemistry, 2020, 68, 759-768.	5.2	39
72	Effects of nanoemulsion-based edible coatings with composite mixture of rosemary extract and Îµ-poly-l-lysine on the shelf life of ready-to-eat carbonado chicken. Food Hydrocolloids, 2020, 102, 105576.	10.7	106

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73	Peptidomic Investigation of the Interplay between Enzymatic Tenderization and the Digestibility of Beef Semimembranosus Proteins. Journal of Agricultural and Food Chemistry, 2020, 68, 1136-1146.	5.2	35
74	The effects of three polysaccharides on the gelation properties of myofibrillar protein: Phase behaviour and moisture stability. Meat Science, 2020, 170, 108228.	5.5	41
75	Gut inflammation exacerbates hepatic injury in C57BL/6J mice via gut-vascular barrier dysfunction with high-fat-incorporated meat protein diets. Food and Function, 2020, 11, 9168-9176.	4.6	8
76	High intake of chicken and pork proteins aggravates high-fat-diet-induced inflammation and disorder of hippocampal glutamatergic system. Journal of Nutritional Biochemistry, 2020, 85, 108487.	4.2	7
77	Influence of proteolytic enzyme treatment on the changes in volatile compounds and odors of beef longissimus dorsi. Food Chemistry, 2020, 333, 127549.	8.2	24
78	Longâ€Term Intake of Pork Meat Proteins Altered the Composition of Gut Microbiota and Hostâ€Derived Proteins in the Gut Contents of Mice. Molecular Nutrition and Food Research, 2020, 64, e2000291.	3.3	18
79	Application of sensory evaluation, GC-ToF-MS, and E-nose to discriminate the flavor differences among five distinct parts of the Chinese blanched chicken. Food Research International, 2020, 137, 109669.	6.2	36
80	Dietary Proteins Regulate Serotonin Biosynthesis and Catabolism by Specific Gut Microbes. Journal of Agricultural and Food Chemistry, 2020, 68, 5880-5890.	5.2	21
81	Processing Properties and Improvement of Pale, Soft, and Exudative-Like Chicken Meat: a Review. Food and Bioprocess Technology, 2020, 13, 1280-1291.	4.7	15
82	pH-shifting encapsulation of curcumin in egg white protein isolate for improved dispersity, antioxidant capacity and thermal stability. Food Research International, 2020, 137, 109366.	6.2	53
83	The comparative research of structural and textural characteristics of six kinds of collagenâ€based sauce braised meat products. Journal of Food Science, 2020, 85, 1675-1680.	3.1	10
84	High-Meat-Protein High-Fat Diet Induced Dysbiosis of Gut Microbiota and Tryptophan Metabolism in Wistar Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 6333-6346.	5.2	45
85	â€œRigidâ€structure is a key determinant for the low digestibility of myoglobin. Food Chemistry: X, 2020, 7, 100094.	4.3	13
86	Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property. Food Hydrocolloids, 2020, 105, 105852.	10.7	77
87	Sensory characteristics of low sodium dry-cured beef and their relation to odor intensity and electronic nose signals. International Journal of Food Properties, 2020, 23, 116-126.	3.0	8
88	Dietary Pattern, Gut Microbiota, and Alzheimerâ€™s Disease. Journal of Agricultural and Food Chemistry, 2020, 68, 12800-12809.	5.2	57
89	Purification and characterization of novel antioxidant peptides from duck breast protein hydrolysates. LWT - Food Science and Technology, 2020, 125, 109215.	5.2	47
90	The effect of different degrees of superchilling on shelf life and quality of pork during storage. Journal of Food Processing and Preservation, 2020, 44, e14394.	2.0	24

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91	Purification and identification of antioxidant peptides from duck plasma proteins. Food Chemistry, 2020, 319, 126534.	8.2	69
92	Characterizing the effect of free amino acids and volatile compounds on excessive bitterness and sourness in defective dry-cured ham. LWT - Food Science and Technology, 2020, 123, 109071.	5.2	38
93	Insights into the evolution of myosin light chain isoforms and its effect on sensory defects of dry-cured ham. Food Chemistry, 2020, 315, 126318.	8.2	21
94	Comparison of activity, expression and S-nitrosylation of glycolytic enzymes between pale, soft and exudative and red, firm and non-exudative pork during post-mortem aging. Food Chemistry, 2020, 314, 126203.	8.2	17
95	Isorhamnetin and Hispidulin from Tamarix ramosissima Inhibit 2-Amino-1-Methyl-6-Phenylimidazo[4,5-b]Pyridine (PhIP) Formation by Trapping Phenylacetaldehyde as a Key Mechanism. Foods, 2020, 9, 420.	4.3	14
96	Pork Meat Proteins Alter Gut Microbiota and Lipid Metabolism Genes in the Colon of Adaptive Immuneâ€Deficient Mice. Molecular Nutrition and Food Research, 2020, 64, e1901105.	3.3	18
97	Quality of fat-reduced frankfurter formulated with unripe banana by-products and pre-emulsified sunflower oil. International Journal of Food Properties, 2020, 23, 420-433.	3.0	23
98	Processing Method Altered Mouse Intestinal Morphology and Microbial Composition by Affecting Digestion of Meat Proteins. Frontiers in Microbiology, 2020, 11, 511.	3.5	20
99	Effect of Reconstituted Broth on the Taste-Active Metabolites and Sensory Quality of Stewed and Roasted Pork-Hock. Foods, 2020, 9, 513.	4.3	10
100	Overheating induced structural changes of type I collagen and impaired the protein digestibility. Food Research International, 2020, 134, 109225.	6.2	47
101	Effects of inulin on the gel properties and molecular structure of porcine myosin: A underlying mechanisms study. Food Hydrocolloids, 2020, 108, 105974.	10.7	38
102	Formation and Inhibition of Lipid Alkyl Radicals in Roasted Meat. Foods, 2020, 9, 572.	4.3	15
103	Effect of fermented blueberry on the oxidative stability and volatile molecule profiles of emulsion-type sausage during refrigerated storage. Asian-Australasian Journal of Animal Sciences, 2020, 33, 812-824.	2.4	9
104	The Role of Meat Protein in Generation of Oxidative Stress and Pathophysiology of Metabolic Syndromes. Food Science of Animal Resources, 2020, 40, 1-10.	4.1	12
105	Evaluation of the secondary structure and digestibility of myofibrillar proteins in cooked ham. CYTA - Journal of Food, 2019, 17, 78-86.	1.9	18
106	Technological and safety characterization of coagulase-negative staphylococci with high protease activity isolated from Traditional Chinese fermented sausages. LWT - Food Science and Technology, 2019, 114, 108371.	5.2	25
107	The Changes of the Volatile Compounds Derived from Lipid Oxidation of Boneless Dryâ€Cured Hams During Processing. European Journal of Lipid Science and Technology, 2019, 121, 1900135.	1.5	43
108	Processed Meat Protein Promoted Inflammation and Hepatic Lipogenesis by Upregulating Nrf2/Keap1 Signaling Pathway in Glrx-Deficient Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 8794-8809.	5.2	31

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109	Influence of hydrothermal treatment on the structural and digestive changes of actomyosin. Journal of the Science of Food and Agriculture, 2019, 99, 6209-6218.	3.5	15
110	The effect of coating incorporated with black pepper essential oil on the lipid deterioration and aroma quality of Jinhua ham. Journal of Food Measurement and Characterization, 2019, 13, 2740-2750.	3.2	9
111	Dietary Protein Sources Differentially Affect the Growth of Akkermansia muciniphila and Maintenance of the Gut Mucus Barrier in Mice. Molecular Nutrition and Food Research, 2019, 63, 1900589.	3.3	32
112	A Short-Term Feeding of Dietary Casein Increases Abundance of Lactococcus lactis and Upregulates Gene Expression Involving Obesity Prevention in Cecum of Young Rats Compared With Dietary Chicken Protein. Frontiers in Microbiology, 2019, 10, 2411.	3.5	13
113	Effect of processing conditions and simulated gastrointestinal digestion on the activity of angiotensin I-converting enzyme (ACE) inhibitory peptide derived from duck meat hydrolysate. CYTA - Journal of Food, 2019, 17, 393-399.	1.9	10
114	Stabilization of soybean oil by flaxseed gum and NMR characterization of its oilâ€“water interface. CYTA - Journal of Food, 2019, 17, 892-899.	1.9	1
115	The Effect of Coating Incorporated with Black Pepper Essential Oil on the Taste Quality of Jinhua Ham After Storage for Four Months. Journal of Food Science, 2019, 84, 3109-3116.	3.1	7
116	Lipolytic degradation, water and flavor properties of low sodium dry cured beef. International Journal of Food Properties, 2019, 22, 1322-1339.	3.0	17
117	Expression of Pork Plectin during Postmortem Aging. Journal of Agricultural and Food Chemistry, 2019, 67, 11718-11727.	5.2	11
118	Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. Scientific Reports, 2019, 9, 13793.	3.3	31
119	(-)-Epigallocatechin-3-gallate-mediated formation of myofibrillar protein emulsion gels under malondialdehyde-induced oxidative stress. Food Chemistry, 2019, 285, 139-146.	8.2	55
120	Effects of regenerated cellulose fiber on the characteristics of myofibrillar protein gels. Carbohydrate Polymers, 2019, 209, 276-281.	10.2	70
121	Antioxidant activity of peptides in postmortem aged duck meat as affected by cooking and in vitro digestion. International Journal of Food Properties, 2019, 22, 727-736.	3.0	14
122	Label-free proteomics reveals the mechanism of bitterness and adhesiveness in Jinhua ham. Food Chemistry, 2019, 297, 125012.	8.2	56
123	Comparing the proteomic profile of proteins and the sensory characteristics in Jinhua ham with different processing procedures. Food Control, 2019, 106, 106694.	5.5	37
124	Influence of protein and vitamin B2 as nutrients of chicken meat on staphylococcal enterotoxin genes expression via virulence regulators. LWT - Food Science and Technology, 2019, 111, 688-693.	5.2	3
125	Effects of Lactobacillus plantarum NJAU-01 on the protein oxidation of fermented sausage. Food Chemistry, 2019, 295, 361-367.	8.2	37
126	Screening of lactic acid bacteria with high protease activity from fermented sausages and antioxidant activity assessment of its fermented sausages. CYTA - Journal of Food, 2019, 17, 347-354.	1.9	33

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127	Dietary taurine supplementation decreases fat synthesis by suppressing the liver X receptor Î± pathway and alleviates lipid accumulation in the liver of chronic heatâ€stressed broilers. Journal of the Science of Food and Agriculture, 2019, 99, 5631-5637.	3.5	25
128	Protein degradation, color and textural properties of low sodium dry cured beef. International Journal of Food Properties, 2019, 22, 487-498.	3.0	12
129	Phenolic compounds in beer inhibit formation of polycyclic aromatic hydrocarbons from charcoal-grilled chicken wings. Food Chemistry, 2019, 294, 578-586.	8.2	47
130	Content, causes and analysis of heterocyclic amines in Chinese traditional braised chicken. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1032-1041.	2.3	16
131	Evaluating the effect of protein modifications and water distribution on bitterness and adhesiveness of Jinhua ham. Food Chemistry, 2019, 293, 103-111.	8.2	35
132	Effects of Oxidation in Vitro on Structures and Functions of Myofibrillar Protein from Beef Muscles. Journal of Agricultural and Food Chemistry, 2019, 67, 5866-5873.	5.2	74
133	Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat. Food Chemistry, 2019, 287, 1-10.	8.2	15
134	Nitric oxide synthase in beef semimembranosus muscle during postmortem aging. Food Chemistry, 2019, 288, 187-192.	8.2	11
135	1H NMR-based metabolomics profiling and taste of boneless dry-cured hams during processing. Food Research International, 2019, 122, 114-122.	6.2	41
136	Effects of Phenolic Acid Marinades on the Formation of Polycyclic Aromatic Hydrocarbons in Charcoal-Grilled Chicken Wings. Journal of Food Protection, 2019, 82, 684-690.	1.7	22
137	Effects of ultrasoundâ€assisted frying on the physiochemical properties and microstructure of fried meatballs. International Journal of Food Science and Technology, 2019, 54, 2915-2926.	2.7	30
138	Chronic heat stress alters hypothalamus integrity, the serum indexes and attenuates expressions of hypothalamic appetite genes in broilers. Journal of Thermal Biology, 2019, 81, 110-117.	2.5	34
139	Comparison of Activity, Expression, and S-Nitrosylation of Calcium Transfer Proteins between Pale, Soft, and Exudative and Red, Firm, and Non-exudative Pork during Post-Mortem Aging. Journal of Agricultural and Food Chemistry, 2019, 67, 3242-3248.	5.2	19
140	Isorhamnetin, Hispidulin, and Cirsimaritin Identified in Tamarix ramosissima Barks from Southern Xinjiang and Their Antioxidant and Antimicrobial Activities. Molecules, 2019, 24, 390.	3.8	37
141	Effect of fatty acid on the formation of polycyclic aromatic hydrocarbons (PAHs) and the proposed formation mechanism during electric roasting. British Food Journal, 2019, 121, 3193-3207.	2.9	9
142	Effect of nitric oxide and calpastatin on the inhibition of Âµ-calpain activity, autolysis and proteolysis of myofibrillar proteins. Food Chemistry, 2019, 275, 77-84.	8.2	23
143	A bioinformatics study on characteristics, metabolic pathways, and cellular functions of the identified S-nitrosylated proteins in postmortem pork muscle. Food Chemistry, 2019, 274, 407-414.	8.2	8
144	Effects of protein S-nitrosylation on the glycogen metabolism in postmortem pork. Food Chemistry, 2019, 272, 613-618.	8.2	23

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145	1H NMR-based metabolic characterization of Chinese Wuding chicken meat. Food Chemistry, 2019, 274, 574-582.	8.2	84
146	Evaluating endogenous protease of salting exudates during the salting process of Jinhua ham. LWT - Food Science and Technology, 2019, 101, 76-82.	5.2	37
147	Structural changes and emulsion properties of goose liver proteins obtained by isoelectric solubilisation/precipitation processes. LWT - Food Science and Technology, 2019, 102, 190-196.	5.2	28
148	Specific Microbiota Dynamically Regulate the Bidirectional Gutâ€“Brain Axis Communications in Mice Fed Meat Protein Diets. Journal of Agricultural and Food Chemistry, 2019, 67, 1003-1017.	5.2	34
149	Stress Effects on Meat Quality: A Mechanistic Perspective. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 380-401.	11.7	126
150	Hydrophobicâ€assembled curcuminâ€“porcine plasma protein complex affected by pH. International Journal of Food Science and Technology, 2019, 54, 891-897.	2.7	5
151	The influence of natural antioxidants on polycyclic aromatic hydrocarbon formation in charcoal-grilled chicken wings. Food Control, 2019, 98, 34-41.	5.5	36
152	Effects of Lactobacillus plantarum NJAU-01 from Jinhua ham on the quality of dry-cured fermented sausage. LWT - Food Science and Technology, 2019, 101, 513-518.	5.2	32
153	Complete Genome Sequence of Salmonella enterica Serovar Enteritidis NCM 61, with High Potential for Biofilm Formation, Isolated from Meat-Related Sources. Microbiology Resource Announcements, 2019, 8, .	0.6	2
154	Oxidative stability of isoelectric solubilization/precipitation-isolated PSE-like chicken protein. Food Chemistry, 2019, 283, 646-655.	8.2	24
155	iTRAQ-based quantitative proteomic characterizes the salting exudates of Jinhua ham during the salting process. Food Control, 2019, 100, 189-197.	5.5	18
156	Improvement of color, texture and food safety of ready-to-eat high pressure-heat treated duck breast. Food Chemistry, 2019, 277, 646-654.	8.2	46
157	The effect of insoluble dietary fiber on myofibrillar protein emulsion gels: Oil particle size and protein network microstructure. LWT - Food Science and Technology, 2019, 101, 534-542.	5.2	41
158	The effects of insoluble dietary fiber on myofibrillar protein gelation: Microstructure and molecular conformations. Food Chemistry, 2019, 275, 770-777.	8.2	78
159	Effect of nitric oxide on myofibrillar proteins and the susceptibility to calpain-1 proteolysis. Food Chemistry, 2019, 276, 63-70.	8.2	17
160	Rheological and physical properties of O/W protein emulsions stabilized by isoelectric solubilization/precipitation isolated protein: The underlying effects of varying protein concentrations. Food Hydrocolloids, 2019, 95, 580-589.	10.7	48
161	Identification and characterization of the proteins in broth of stewed traditional Chinese yellow-feathered chickens. Poultry Science, 2018, 97, 1852-1860.	3.4	19
162	Inhibition of interaction between epigallocatechin-3-gallate and myofibrillar protein by cyclodextrin derivatives improves gel quality under oxidative stress. Food Research International, 2018, 108, 8-17.	6.2	34

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163	Superchilled storage (â^'2.5 Â± 1Â°C) extends the retention of tasteâ€active and volatile compounds of yellowâ€feather chicken soup. Animal Science Journal, 2018, 89, 906-918.	1.4	13
164	The postmortem Î¼â€calpain activity, protein degradation and tenderness of sheep meat from Duolang and Hu breeds. International Journal of Food Science and Technology, 2018, 53, 904-912.	2.7	6
165	Structural and solubility properties of pale, soft and exudative (PSE)-like chicken breast myofibrillar protein: Effect of glycosylation. LWT - Food Science and Technology, 2018, 95, 209-215.	5.2	36
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