Shiliang Jia

List of Publications by Year
in descending order

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174 papers	6,116 citations	61984 43 h-index	106344 65 g-index
174 all docs	174 docs citations	174 times ranked	3893 citing authors

#	Article	IF	Citations
1	Recent advances in the application of microalgae and its derivatives for preservation, quality improvement, and shelf-life extension of seafood. Critical Reviews in Food Science and Nutrition, 2022, 62, 6055-6068.	10.3	17
2	Effect of protein oxidation in meat and exudates on the water holding capacity in bighead carp (Hypophthalmichthys nobilis) subjected to frozen storage. Food Chemistry, 2022, 370, 131079.	8.2	46
3	Efficacy of freeze-chilled storage combined with tea polyphenol for controlling melanosis, quality deterioration, and spoilage bacterial growth of Pacific white shrimp (Litopenaeus vannamei). Food Chemistry, 2022, 370, 130924.	8.2	45
4	Sodium chloride-induced oxidation of bighead carp (Aristichthys nobilis) fillets: The role of mitochondria and underlying mechanisms. Food Research International, 2022, 152, 110915.	6.2	6
5	Exploration of the roles of spoilage bacteria in degrading grass carp proteins during chilled storage: A combined metagenomic and metabolomic approach. Food Research International, 2022, 152, 110926.	6.2	37
6	Proteomic analysis of exudates in thawed fillets of bighead carp (Hypophthalmichthys nobilis) to understand their role in oxidation of myofibrillar proteins. Food Research International, 2022, 151, 110869.	6.2	13
7	The antioxidant activities and flavor properties of glycated bighead carp meat hydrolysates produced with galactose and galacto-oligosaccharides. LWT - Food Science and Technology, 2022, 158, 113104.	5.2	5
8	The effect of steam cooking on the proteolysis of pacific oyster (Crassostrea gigas) proteins: Digestibility, allergenicity, and bioactivity. Food Chemistry, 2022, 379, 132160.	8.2	10
9	Nondestructive prediction of freshness for bighead carp (Hypophthalmichthys nobilis) head by Excitation-Emission Matrix (EEM) analysis based on fish eye fluid: Comparison of BPNNs and RBFNNs. Food Chemistry, 2022, 382, 132341.	8.2	14
10	Diluted Acetic Acid Softened Intermuscular Bones from Silver Carp (Hypophthalmichthys molitrix) by Dissolving Hydroxyapatite and Collagen. Foods, 2022, 11, 1.	4.3	40
11	Effect of the Partial Substitution of Sodium Chloride on the Gel Properties and Flavor Quality of Unwashed Fish Mince Gels from Grass Carp. Foods, 2022, 11, 576.	4.3	4
12	In Vitro Gut Fermentation of Whey Protein Hydrolysate: An Evaluation of Its Potential Modulation on Infant Gut Microbiome. Nutrients, 2022, 14, 1374.	4.1	10
13	The changes in physicochemical properties and microbiota composition of grass carp () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Food Processing and Preservation, 2022, 46, .	2.0	2
14	Asian Carp, an Alternative Material for Surimi Production: Progress and Future. Foods, 2022, 11, 1318.	4.3	26
15	Comparison of nutritional and flavour attributes of raw and cooked fillets from red tilapia () Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	1.8	1
16	Purification and identification of novel antioxidant peptides from silver carp muscle hydrolysate after simulated gastrointestinal digestion and transepithelial transport. Food Chemistry, 2021, 342, 128275.	8.2	46
17	Biochemical changes and amino acid deamination & decarboxylation activities of spoilage microbiota in chill-stored grass carp (Ctenopharyngodon idella) fillets. Food Chemistry, 2021, 336, 127683.	8.2	28
18	Novel antioxidant and ACE inhibitory peptide identified from Arthrospira platensis protein and stability against thermal/pH treatments and simulated gastrointestinal digestion. Food Research International, 2021, 139, 109908.	6.2	61

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19	Spoilageâ€related microbiota in fish and crustaceans during storage: Research progress and future trends. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 252-288.	11.7	85
20	Sturgeon, Caviar, and Caviar Substitutes: From Production, Gastronomy, Nutrition, and Quality Change to Trade and Commercial Mimicry. Reviews in Fisheries Science and Aquaculture, 2021, 29, 753-768.	9.1	26
21	Asian carp: A threat to American lakes, a feast on Chinese tables. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2968-2990.	11.7	25
22	Development and characterization of novel antioxidant films based on chitosan and Maillard reaction products. LWT - Food Science and Technology, 2021, 141, 110886.	5.2	13
23	Insights into upstream processing of microalgae: A review. Bioresource Technology, 2021, 329, 124870.	9.6	79
24	Effects of oregano essential oil and nisin on the shelf life of modified atmosphere packed grass carp (Ctenopharyngodon idellus). LWT - Food Science and Technology, 2021, 147, 111609.	5.2	13
25	Bioaccessibility and Intestinal Transport of Deltamethrin in Pacific Oyster (Magallana Gigas) Using Simulated Digestion/NCM460 Cell Models. Frontiers in Nutrition, 2021, 8, 726620.	3.7	2
26	Microbiota Composition and Quality Changes of Tiger Puffer (Takifugu rubripes) Fillets during 4Â°C Refrigerated and Ice Storage. Journal of Aquatic Food Product Technology, 2021, 30, 1109-1123.	1.4	0
27	Tracking structural modifications and oxidative status of myofibrillar proteins from silver carp (Hypophthalmichthys molitrix) fillets treated by different stunning methods and in vitro oxidizing conditions. Food Chemistry, 2021, 365, 130510.	8.2	25
28	Effects of phytic acid and lysozyme on microbial composition and quality of grass carp (Ctenopharyngodon idellus) fillets stored at 4â€Â°C. Food Microbiology, 2020, 86, 103313.	4.2	50
29	Evaluating in vitro dipeptidyl peptidase IV inhibition by peptides from common carp (Cyprinus carpio) roe in cell culture models. European Food Research and Technology, 2020, 246, 179-191.	3.3	9
30	Search for proteomic markers for stunning stress and stress-induced textural tenderization in silver carp (Hypophthalmichthys molitrix) fillets using label-free strategy. Food Research International, 2020, 137, 109678.	6.2	19
31	Comparison of quality and nutritional attributes of pondâ€cultured and containerâ€cultured snakehead (Channa argus argus) fillets after being boiled, fried, and baked. Journal of Food Science, 2020, 85, 4249-4259.	3.1	11
32	Physicochemical and functional properties of Maillard reaction products derived from cod (Gadus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	8.2	45
33	Prevention of protein oxidation and enhancement of gel properties of silver carp (Hypophthalmichthys molitrix) surimi by addition of protein hydrolysates derived from surimi processing by-products. Food Chemistry, 2020, 316, 126343.	8.2	86
34	Prevention of protein and lipid oxidation in freeze-thawed bighead carp (Hypophthalmichthys nobilis) fillets using silver carp (Hypophthalmichthys molitrix) fin hydrolysates. LWT - Food Science and Technology, 2020, 123, 109050.	5.2	34
35	TMT-based proteomic analysis of the fish-borne spoiler Pseudomonas psychrophila subjected to chitosan oligosaccharides in fish juice system. Food Microbiology, 2020, 90, 103494.	4.2	24
36	Assessment of bacterial contributions to the biochemical changes of chill-stored blunt snout bream (Megalobrama amblycephala) fillets: Protein degradation and volatile organic compounds accumulation. Food Microbiology, 2020, 91, 103495.	4.2	45

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37	Effects of ethyl lauroyl arginate hydrochloride on microbiota, quality and biochemical changes of container-cultured largemouth bass (Micropterus salmonides) fillets during storage at 4ÂÂ°C. Food Chemistry, 2020, 324, 126886.	8.2	45
38	Effect of grape seed extract on quality and microbiota community of container-cultured snakehead (Channa argus) fillets during chilled storage. Food Microbiology, 2020, 91, 103492.	4.2	43
39	Effect of glazing and rosemary (Rosmarinus officinalis) extract on preservation of mud shrimp (Solenocera melantho) during frozen storage. Food Chemistry, 2019, 272, 604-612.	8.2	102
40	Effects of frozen storage on physicochemical characteristics of bighead carp (<i>Aristichthys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.0	10
41	Biochemical changes induced by dominant bacteria in chill-stored silver carp (Hypophthalmichthys) Tj ETQq1 1 0.784314 rgBT /Overlock 103248.	4.2	117
42	Characterization of the microbial composition and quality of lightly salted grass carp (Ctenopharyngodon idellus) fillets with vacuum or modified atmosphere packaging. International Journal of Food Microbiology, 2019, 293, 87-93.	4.7	40
43	Modification of gelatin hydrolysates from grass carp (Ctenopharyngodon idellus) scales by Maillard reaction: Antioxidant activity and volatile compounds. Food Chemistry, 2019, 295, 569-578.	8.2	66
44	Antioxidant and cryoprotective effects of hydrolysate from gill protein of bighead carp (Hypophthalmichthys nobilis) in preventing denaturation of frozen surimi. Food Chemistry, 2019, 298, 124868.	8.2	68
45	Stunning stress-induced textural softening in silver carp (Hypophthalmichthys molitrix) fillets and underlying mechanisms. Food Chemistry, 2019, 295, 520-529.	8.2	27
46	Inhibitory effects and membrane damage caused to fish spoilage bacteria by cinnamon bark (Cinnamomum tamala) oil. LWT - Food Science and Technology, 2019, 112, 108195.	5.2	22
47	Thelenota ananas saponin extracts attenuate the atherosclerosis in apoEâ^'/â^' mice by modulating lipid metabolism. Journal of Functional Foods, 2019, 58, 238-247.	3.4	9
48	Effect of Îµ-polylysine and ice storage on microbiota composition and quality of Pacific white shrimp (Litopenaeus vannamei) stored at 0â€Â°C. Food Microbiology, 2019, 83, 27-35.	4.2	62
49	Effects of pomegranate peel extract on quality and microbiota composition of bighead carp (Aristichthys nobilis) fillets during chilled storage. Food Microbiology, 2019, 82, 445-454.	4.2	78
50	Purification and identification of peptides with high angiotensin-I converting enzyme (ACE) inhibitory activity from honeybee pupae (Apis mellifera) hydrolysates with in silico gastrointestinal digestion. European Food Research and Technology, 2019, 245, 535-544.	3.3	11
51	Assessment of structural, textural, and gelation properties of myofibrillar protein of silver carp (Hypophthalmichthys molitrix) modified by stunning and oxidative stress. LWT - Food Science and Technology, 2019, 102, 142-149.	5.2	31
52	Degradation of adenosine triphosphate, water loss and textural changes in frozen common carp (Cyprinus carpio) fillets during storage at different temperatures. International Journal of Refrigeration, 2019, 98, 294-301.	3.4	54
53	Purification and identification of dipeptidyl peptidase IV and angiotensin-converting enzyme inhibitory peptides from silver carp (Hypophthalmichthys molitrix) muscle hydrolysate. European Food Research and Technology, 2019, 245, 243-255.	3.3	20
54	The roles of bacteria in the biochemical changes of chill-stored bighead carp (Aristichthys nobilis): Proteins degradation, biogenic amines accumulation, volatiles production, and nucleotides catabolism. Food Chemistry, 2018, 255, 174-181.	8.2	87

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55	Evaluating the effects of IADHFL on inhibiting DPP-IV activity and expression in Caco-2 cells and contributing to the amount of insulin released from INS-1 cells in vitro. Food and Function, 2018, 9, 2240-2250.	4.6	17
56	Application of Illumina-MiSeq high throughput sequencing and culture-dependent techniques for the identification of microbiota of silver carp (Hypophthalmichthys molitrix) treated by tea polyphenols. Food Microbiology, 2018, 76, 52-61.	4.2	51
57	Changes in microbial communities and quality attributes of white muscle and dark muscle from common carp (Cyprinus carpio) during chilled and freeze-chilled storage. Food Microbiology, 2018, 73, 237-244.	4.2	52
58	Effects of chitosan oligosaccharides on microbiota composition of silver carp (Hypophthalmichthys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 International Journal of Food Microbiology, 2018, 268, 81-91.	4.7	44
59	Influence of heat processing on the volatile organic compounds and microbial diversity of salted and vacuum-packaged silver carp (Hypophthalmichthys molitrix) fillets during storage. Food Microbiology, 2018, 72, 73-81.	4.2	24
60	Differential proteomic analysis to identify proteins associated with quality traits of frozen mud shrimp (Solenocera melantho) using an iTRAQ-based strategy. Food Chemistry, 2018, 251, 25-32.	8.2	60
61	Effect of transglutaminase on quality and gel properties of pork and fish mince mixtures. Journal of Texture Studies, 2018, 49, 56-64.	2.5	22
62	Physicochemical changes in myofibrillar proteins extracted from pork tenderloin thawed by a high-voltage electrostatic field. Food Chemistry, 2018, 240, 910-916.	8.2	86
63	A novel aspartic protease from Rhizomucor miehei expressed in Pichia pastoris and its application on meat tenderization and preparation of turtle peptides. Food Chemistry, 2018, 245, 570-577.	8.2	67
64	Effects of collagen peptides intake on skin ageing and platelet release in chronologically aged mice revealed by cytokine array analysis. Journal of Cellular and Molecular Medicine, 2018, 22, 277-288.	3.6	30
65	Proteomic profiling of oxidized cysteine and methionine residues by hydroxyl radicals in myosin of pork. Food Chemistry, 2018, 243, 277-284.	8.2	19
66	The effect of essential oils on microbial composition and quality of grass carp (Ctenopharyngodon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.7	95
67	Effect of different stunning methods on antioxidant status, in vivo myofibrillar protein oxidation, and the susceptibility to oxidation of silver carp (Hypophthalmichthys molitrix) fillets during 72â€¯h postmortem. Food Chemistry, 2018, 246, 121-128.	8.2	45
68	Effect of Chitosan and Garlic Essential Oil on Microbiological and Biochemical Changes that Affect Quality in Grass Carp (Ctenopharyngodon idellus) Fillets During Storage at 4Â°C. Journal of Aquatic Food Product Technology, 2018, 27, 80-90.	1.4	3
69	Quality changes and microbiological spoilage analysis of air-packed and vacuum-packed silver carp (Hypophthalmichthys molitrix) fillets during chilled storage. Journal of Food Processing and Preservation, 2018, 42, e13389.	2.0	11
70	Changes in Quality and Microbial Succession of Lightly Salted and Sugar-Salted Blunt Snout Bream (Megalobrama amblycephala) Fillets Stored at 4Â°C. Journal of Food Protection, 2018, 81, 1293-1303.	1.7	6
71	Gel properties of silver carp (Hypophthalmichthys molitrix) and chicken mixture gels as affected by setting temperatures. International Journal of Food Properties, 2018, 21, 2250-2264.	3.0	4
72	Quality Attributes and Shelf Life Modeling of Pacific White Shrimp (Litopenaeus vannamei) Stored at Different Temperatures. Journal of Aquatic Food Product Technology, 2018, 27, 998-1008.	1.4	5

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73	Function of Thelenota ananas saponin desulfated holothurin A in modulating cholesterol metabolism. Scientific Reports, 2018, 8, 9506.	3.3	10
74	Monitoring bacterial communities in Îµ-Polylysine-treated bighead carp (Aristichthys nobilis) fillets using culture-dependent and culture-independent techniques. Food Microbiology, 2018, 76, 257-266.	4.2	34
75	The Importance of ATP-related Compounds for the Freshness and Flavor of Post-mortem Fish and Shellfish Muscle: A Review. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	10.3	83
76	Effects of Adding Salt and Sugar on the Quality and IMP-Related Enzyme Activity of Grass Carp (Ctenopharyngodon idellus) Fillets During 0C Storage. Journal of Food Processing and Preservation, 2017, 41, e12844.	2.0	3
77	Spoilage potential of three different bacteria isolated from spoiled grass carp (Ctenopharyngodon) Tj ETQq1 1 0.784314 rgBT /Overlo	5.2	65
78	Effect of using a high voltage electrostatic field on microbial communities, degradation of adenosine triphosphate, and water loss when thawing lightly-salted, frozen common carp (Cyprinus carpio). Journal of Food Engineering, 2017, 212, 226-233.	5.2	38
79	Microbial communities and biogenic amines of crucian carp (Carassius auratus) fillets during partial freezing and chilled storage. International Journal of Food Properties, 2017, 20, S1053-S1064.	3.0	12
80	Production and identification of antioxidant and angiotensin-converting enzyme inhibition and dipeptidyl peptidase IV inhibitory peptides from bighead carp (Hypophthalmichthys nobilis) muscle hydrolysate. Journal of Functional Foods, 2017, 35, 224-235.	3.4	63
81	Post-thawing quality changes of common carp (Cyprinus carpio) cubes treated by high voltage electrostatic field (HVEF) during chilled storage. Innovative Food Science and Emerging Technologies, 2017, 42, 25-32.	5.6	47
82	Comparison between the Arrhenius model and the radial basis function neural network (RBFNN) model for predicting quality changes of frozen shrimp (Solenocera melantho). International Journal of Food Properties, 2017, 20, 2711-2723.	3.0	18
83	Myofibrillar protein gel properties are influenced by oxygen concentration in modified atmosphere packaged minced beef. Food Chemistry, 2017, 230, 475-481.	8.2	26
84	The role of microorganisms in the degradation of adenosine triphosphate (ATP) in chill-stored common carp (Cyprinus carpio) fillets. Food Chemistry, 2017, 224, 347-352.	8.2	75
85	Changes in Protein Oxidation, Water-Holding Capacity, and Texture of Bighead Carp (Aristichthys) Tj ETQq1 1 0.784314 rgBT /Ove Technology, 2017, 26, 566-577.	1.4	21
86	Comparison of gel properties and biochemical characteristics of myofibrillar protein from bighead carp (Aristichthys nobilis) affected by frozen storage and a hydroxyl radical-generation oxidizing system. Food Chemistry, 2017, 223, 96-103.	8.2	89
87	Comparison of postmortem changes in ATP-related compounds, protein degradation and endogenous enzyme activity of white muscle and dark muscle from common carp (Cyprinus carpio) stored at 4ÂÂ°C. LWT - Food Science and Technology, 2017, 78, 317-324.	5.2	61
88	Antimicrobial effects of cinnamon bark oil on microbial composition and quality of grass carp (Ctenopharyngodon idellus) fillets during chilled storage. Food Control, 2017, 82, 316-324.	5.5	70
89	Application of artificial neural network to predict the change of inosine monophosphate for lightly salted silver carp (hypophthalmichthys molitrix) during thermal treatment and storage. Journal of Food Processing and Preservation, 2017, 41, e13246.	2.0	16
90	Changes in quality of rainbow trout (Oncorhynchus mykiss) fillets preserved with salt and sugar at low concentrations and stored at 4Â°C. International Journal of Food Properties, 2017, 20, 2286-2298.	3.0	8

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91	Effect of ginger extract and vinegar on ATP metabolites, IMPâ€related enzyme activity, reducing sugars and phosphorylated sugars in silver carp during postslaughter storage. International Journal of Food Science and Technology, 2017, 52, 413-423.	2.7	23
92	The impact of stunning methods on stress conditions and quality of silver carp (Hypophthalmichthys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	8.2	38
93	Relationship between Lipid Oxidation, Protein Function Properties, and Freshness Changes of Salt-Treated Blunt-Snout Bream (Megalobrama amblycephala) Fillets Stored at 4Â°C. Journal of Aquatic Food Product Technology, 2017, 26, 468-478.	1.4	0
94	Characterization of the microbiota in lightly salted bighead carp (Aristichthys nobilis) fillets stored at 4ÂÂ°C. Food Microbiology, 2017, 62, 106-111.	4.2	54
95	Effect of cinnamon essential oil on bacterial diversity and shelf-life in vacuum-packaged common carp (Cyprinus carpio) during refrigerated storage. International Journal of Food Microbiology, 2017, 249, 1-8.	4.7	90
96	Biogenic Amines and Predictive Models of Quality of Rainbow Trout (Oncorhynchus mykiss) Fillets during Storage. Journal of Food Protection, 2017, 80, 279-287.	1.7	2
97	Establishment of the Arrhenius Model and the Radial Basis Function Neural Network (RBFNN) Model to Predict Quality of Thawed Shrimp (S olenocera melantho) Stored at Different Temperatures. Journal of Food Processing and Preservation, 2016, 40, 882-892.	2.0	7
98	Effects of different concentrations of metal ions on degradation of adenosine triphosphate in common carp (Cyprinus carpio) fillets stored at 4 Â°C: An in vivo study. Food Chemistry, 2016, 211, 812-818.	8.2	22
99	Quality Changes and Biogenic Amines Accumulation of Black Carp (Mylopharyngodon piceus) Fillets Stored at Different Temperatures. Journal of Food Protection, 2016, 79, 635-645.	1.7	15
100	Effect of Sugar on the Changes in Quality of Lightly Salted Grass Carp (Ctenopharyngodon idellus) Fillets under Vacuum Packaging at 4Â°C. Journal of Food Protection, 2016, 79, 468-476.	1.7	6
101	Neuroprotective effects of liquiritin on cognitive deficits induced by soluble amyloid-Î²_{1â€“42} oligomers injected into the hippocampus. Journal of Asian Natural Products Research, 2016, 18, 1186-1199.	1.4	32
102	Application of a combination model based on an error-correcting technique to predict quality changes of vacuum-packed bighead carp (Aristichthys nobilis) fillets. LWT - Food Science and Technology, 2016, 74, 514-520.	5.2	10
103	Comparative studies of quality changes in white and dark muscles from common carp (<scp>C</scp>yprinus carpio) during refrigerated (4ÂÂ°C) storage. International Journal of Food Science and Technology, 2016, 51, 1130-1139.	2.7	20
104	Effects of different stunning methods on the flesh quality of grass carp (Ctenopharyngodon idellus) fillets stored at 4Â°C. Food Chemistry, 2016, 201, 131-138.	8.2	40
105	Effects of heat treatment on the antigenicity of four milk proteins in milk protein concentrates. Food and Agricultural Immunology, 2016, 27, 401-413.	1.4	34
106	Effects of Heat Treatment on the Antigenicity and Allergenicity of Grass Carp Muscles. Journal of Aquatic Food Product Technology, 2016, 25, 350-357.	1.4	2
107	Quality changes and predictive models of radial basis function neural networks for brined common carp (Cyprinus carpio) fillets during frozen storage. Food Chemistry, 2016, 201, 327-333.	8.2	48
108	Application of Artificial Neural Network to Predict K-Value, Inosine Mono-Phosphate, and Hypoxanthine Concentrations of Grass Carp (Ctenopharyngodon idellus) Fillets During Storage. International Journal of Food Properties, 2016, 19, 2693-2706.	3.0	4

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109	Chitosan oligosaccharides alleviate cognitive deficits in an amyloid-Î²1â€“42-induced rat model of Alzheimer's disease. International Journal of Biological Macromolecules, 2016, 83, 416-425.	7.5	91
110	Effects of Chilling and Partial Freezing on Rigor Mortis Changes of Bighead Carp (Aristichthys nobilis) Fillets: Cathepsin Activity, Protein Degradation and Microstructure of Myofibrils. Journal of Food Science, 2015, 80, C2725-31.	3.1	40
111	Establishment of Kinetic Models Based on Electrical Conductivity and Global Stability Index for Predicting the Quality of Allogynogenetic Crucian Carps (C arassius auratus gibelio) during Chilling Storage. Journal of Food Processing and Preservation, 2015, 39, 167-174.	2.0	10
112	Effects of different concentrations of salt and sugar on biogenic amines and quality changes of carp (Cyprinus carpio) during chilled storage. Journal of the Science of Food and Agriculture, 2015, 95, 1157-1162.	3.5	30
113	Post-Mortem Changes of Silver Carp (Hypophthalmichthys Molitrix) Stored at 0Â°C Assessed by Electrical Conductivity. International Journal of Food Properties, 2015, 18, 415-425.	3.0	10
114	Effect of Different Thawing Methods and Multiple Freeze-Thaw Cycles on the Quality of Common Carp (Cyprinus carpio). Journal of Aquatic Food Product Technology, 2015, 24, 153-162.	1.4	19
115	Changes in the microbial communities of air-packaged and vacuum-packaged common carp (Cyprinus) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	61
116	Changes in Biogenic Amines and ATP-Related Compounds and Their Relation to Other Quality Changes in Common Carp (Cyprinus carpio var. Jian) Stored at 20 and 0Â°C. Journal of Food Protection, 2015, 78, 1699-1707.	1.7	15
117	Modeling Quality Changes in Brined Bream (Megalobrama amblycephala) Fillets During Storage: Comparison of the Arrhenius Model, BP, and RBF Neural Network. Food and Bioprocess Technology, 2015, 8, 2429-2443.	4.7	24
118	Comparison of Postmortem Changes in Blunt-Snout Bream (Megalobrama amblycephala) During Short-Term Storage at Chilled and Partial Freezing Temperatures. Journal of Aquatic Food Product Technology, 2015, 24, 752-761.	1.4	7
119	Stability of papain-treated grass carp (Ctenopharyngodon idellus) protein hydrolysate during food processing and its ability to inhibit lipid oxidation in frozen fish mince. Journal of Food Science and Technology, 2015, 52, 542-548.	2.8	18
120	Seasonal variations of fatty acid profile in different tissues of farmed bighead carp (Aristichthys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30	2.8	13
121	Quality assessment of rainbow trout (Oncorhynchus mykiss) fillets during super chilling and chilled storage. Journal of Food Science and Technology, 2015, 52, 5204-5211.	2.8	27
122	Postmortem Changes of Crucian Carp (Carassius auratus) During Storage in Ice. International Journal of Food Properties, 2015, 18, 205-212.	3.0	21
123	Effects of Salt Concentration on Biogenic Amine Formation and Quality Changes in Grass Carp (Ctenopharyngodon idellus) Fillets Stored at 4 and 20Â°C. Journal of Food Protection, 2014, 77, 796-804.	1.7	16
124	The Quality Changes of Songpu Mirror Carp (Cyprinus carpio) during Partial Freezing and Chilled Storage. Journal of Food Processing and Preservation, 2014, 38, 948-954.	2.0	19
125	Microbial succession of grass carp (Ctenopharyngodon idellus) filets during storage at 4Â°C and its contribution to biogenic amines' formation. International Journal of Food Microbiology, 2014, 190, 66-71.	4.7	87
126	Changes in physiochemical properties of water-soluble proteins from crucian carp (Carassius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 T	2.8	2

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127	Study on the Predictive Models of the Quality of Silver Carp (Hypophthalmichthys Molitrix) Fillets Stored under Variable Temperature Conditions. Journal of Food Processing and Preservation, 2014, 38, 356-363.	2.0	14
128	Effects of Maillard reaction conditions on the functional properties of WPI chitosan oligosaccharide conjugates. Journal of Food Science and Technology, 2014, 51, 3794-3802.	2.8	24
129	Effects of Hydrolysates from Silver Carp (Hypophthalmichthys molitrix) Scales on Rancidity Stability and Gel Properties of Fish Products. Food and Bioprocess Technology, 2014, 7, 2178-2188.	4.7	16
130	Grape seed and clove bud extracts as natural antioxidants in silver carp (Hypophthalmichthys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 134-139.	5.5	128
131	Preparation and identification of peptides and their zinc complexes with antimicrobial activities from silver carp (Hypophthalmichthys molitrix) protein hydrolysates. Food Research International, 2014, 64, 91-98.	6.2	40
132	Effects of fermentation byLactobacillus rhamnosus GGon the antigenicity and allergenicity of four cows' milk proteins. Food and Agricultural Immunology, 2014, 25, 545-555.	1.4	23
133	Gel Properties of Surimi from Silver Carp (Hypophthalmichthys molitrix): Effects of Whey Protein Concentrate, CaCl₂, and Setting Condition. Journal of Aquatic Food Product Technology, 2014, 23, 489-497.	1.4	13
134	Impact of Maillard reaction conditions on the antigenicity of parvalbumin, the major allergen in grass carp. Food and Agricultural Immunology, 2014, 25, 486-497.	1.4	13
135	Biogenic amine and quality changes in lightly salt- and sugar-salted black carp (Mylopharyngodon) Tj ETQq1 1 0.784314 rgBT /Overlock	8.2	110
136	Lipid Content and Fatty Acid Profile of Muscle, Brain and Eyes of Seven Freshwater Fish: a Comparative Study. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 795-804.	1.9	31
137	Quality Changes and Establishment of Predictive Models for Bighead Carp (Aristichthys nobilis) Fillets During Frozen Storage. Food and Bioprocess Technology, 2014, 7, 3381-3389.	4.7	23
138	Effect of previous frozen storage on quality changes of grass carp (<scp>C</scp>tenopharyngodon idellus) fillets during shortâ€term chilled storage. International Journal of Food Science and Technology, 2014, 49, 1449-1460.	2.7	29
139	Effect of lightly salt and sucrose on rigor mortis changes in silver carp (<scp>H</scp>ypophthalmichthys molitrix) stored at 4Â°C. International Journal of Food Science and Technology, 2014, 49, 160-167.	2.7	27
140	Effects of Fermentation by Lactobacillus delbrueckii subsp. bulgaricus , Refrigeration and Simulated Gastrointestinal Digestion on the Antigenicity of Four Milk Proteins. Journal of Food Processing and Preservation, 2014, 38, 1106-1112.	2.0	12
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