

### 国家肉品中心 2019 年 1-3 月论文发表情况

经检索，截止 2019 年 3 月 29 日，2019 年 1-3 月国家肉品中心共发表 SCI 论文 33 篇，中文核心论文 6 篇，共计 39 篇。详情如下：

序号	题目	作者	期刊	年份	通讯作者
1.	The effects of insoluble dietary fiber on myofibrillar protein gelation: Microstructure and molecular conformations	Zhuang, Xinbo; Han, Minyi; Jiang, Xiping; Bai, Yun; Zhou, Hengyue; Li, Chunbao; Xu, Xing-Lian; Zhou, Guang-Hong	FOOD CHEMISTRY	2019	周光宏
2.	Improvement of color, texture and food safety of ready-to-eat high pressure-heat treated duck breast	Khan, Muhammad Ammar; Ali, Sher; Yang, Huijuan; Kamboh, Asghar Ali; Ahmad, Zulfiqar; Tume, Ronald Keith; Zhou, Guanghong	FOOD CHEMISTRY	2019	周光宏
3.	The influence of natural antioxidants on polycyclic aromatic hydrocarbon formation in charcoal-grilled chicken wings	Wang, Chong; Xie, Yunting; Wang, Huiyuan; Bai, Yun; Dai, Chen; Li, Chunbao; Xu, Xinglian; Zhou, Guanghong	FOOD CONTROL	2019	周光宏
4.	The effect of insoluble dietary fiber on myofibrillar protein emulsion gels: Oil particle size and protein network microstructure	Zhuang, Xinbo; Jiang, Xiping; Zhou, Hengyue; Han, Minyi; Liu, Yafu; Bai, Yun; Xu, Xing-lian; Zhou, Guang-hong	LWT-FOOD SCIENCE AND TECHNOLOGY	2019	周光宏
5.	Evaluating endogenous protease of salting exudates during the salting process of Jinhua ham	Zhou, Chang-Yu; Pan, Dao-Dong; Bai, Yun; Li, Chun-Bao; Xu, Xing-Lian; Zhou, Guang-Hong; Cao, Jin-Xuan	LWT-FOOD SCIENCE AND TECHNOLOGY	2019	周光宏 曹锦轩
6.	Effect of pH-values on gelation properties of myosin extracted from high-pressure treated pre-rigor rabbit muscle	Chang Qian, Siwen Xue, Debao Duan, Yufeng Zou, Xinglian Xu* & Guanghong Zhou*	SDRP Journal of Food Science and Technology	2019	徐幸莲 周光宏
7.	Specific Microbiota Dynamically Regulate the Bidirectional Gut-Brain Axis Communications in Mice Fed Meat Protein Diets	Xie, Yunting; Zhou, Guanghong; Wang, Chao; Xu, Xinglian; Li, Chunbao	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2019	李春保
8.	肉类营养与人体健康研究的战略思考	李春保, 印遇龙, 周光宏	中国科学院院刊	2019	周光宏
9.	宰后电刺激对新疆多浪羊肉品质的影响	闫祥林, 任晓镏, 刘瑞, 程玉平, 张万刚, 周光宏	食品科学	2019	周光宏

10.	超高压及三聚磷酸钠质量分数对肌球蛋白凝胶保水性及热胶凝过程的影响	钱畅, 薛思雯, 徐幸莲, 周光宏	食品科学	2019	徐幸莲 周光宏
11.	Edible quality of soft-boiled chicken processing with chilled carcass was better than that of hot-fresh carcass.	Wang, Huhu; Qin, Yue; Li, Jihao; Xu, Xinglian; Zhou, Guanghong	FOOD SCIENCE AND NUTRITION	2019	徐幸莲
12.	Isoelectric solubilization/precipitation processing modified sarcoplasmic protein from pale, soft, exudative-like chicken meat.	Zhao, Xue; Xing, Tong; Wang, Yingyao; Xu, Xinglian; Zhou, Guanghong	FOOD CHEMISTRY	2019	徐幸莲
13.	Oxidative stability of isoelectric solubilization/precipitation-isolated PSE-like chicken protein	Zhao, Xue; Xing, Tong; Wang, Peng; Xu, Xinglian; Zhou, Guanghong	FOOD CHEMISTRY	2019	徐幸莲
14.	Primary concerns regarding the application of electrolyzed water in the meat industry	Wang, Huhu; Duan, Debao; Wu, Zhongyuan; Xue, Siwen; Xu, Xinglian; Zhou, Guanghong	FOOD CONTROL	2019	徐幸莲
15.	Stress Effects on Meat Quality: A Mechanistic Perspective	Xing, Tong; Gao, Feng; Tume, Ronald K.; Zhou, Guanghong; Xu, Xinglian	COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY	2019	徐幸莲
16.	High-pressure homogenization combined with sulfhydryl blockage by hydrogen peroxide enhance the thermal stability of chicken breast myofibrillar protein aqueous solution	Chen, Xing, Xiong, Youling L., Xu, Xinglian	FOOD CHEMISTRY	2019	徐幸莲
17.	Comparative proteomic analysis of proteins associated with water holding capacity in goose muscles	Zhang, Muhan, Wang, Daoying, Xu, Xinglian, Xu, Weimin	FOOD RESEARCH INTERNATIONAL	2019	徐幸莲
18.	Structural changes and emulsion properties of goose liver proteins obtained by isoelectric solubilisation/precipitation processes	Xue, Siwen; Yu, Xiaobo; Li, Xin; Zhao, Xue; Han, Minyi; Xu, Xinglian; Zhou, Guanghong	LWT-FOOD SCIENCE AND TECHNOLOGY	2019	韩敏义 徐幸莲
19.	Effect of nitric oxide and calpastatin on the inhibition of mu-calpain activity, autolysis and proteolysis of myofibrillar proteins	Liu, Rui; Lonergan, Steven; Steadham, Edward; Zhou, Guanghong; Zhang, Wangang; Huff-Lonergan, Elisabeth	FOOD CHEMISTRY	2019	张万刚 Elisabeth Huff-Lonergan

20.	Effect of nitric oxide on myofibrillar proteins and the susceptibility to calpain-1 proteolysis	Liu, Rui; Lonergan, Steven; Steadham, Edward; Zhou, Guanghong; Zhang, Wangang; Huff-Lonergan, Elisabeth	FOOD CHEMISTRY	2019	张万刚 Elisabeth Huff-Lonergan
21.	A bioinformatics study on characteristics, metabolic pathways, and cellular functions of the identified S-nitrosylated proteins in postmortem pork muscle	Liu, Rui; Zhang, Chaoyang; Xing, Lujuan; Zhang, Lili; Zhou, Guanghong; Zhang, Wangang	FOOD CHEMISTRY	2019	张万刚
22.	Effects of protein S-nitrosylation on the glycogen metabolism in postmortem pork	Zhang, Lili; Liu, Rui; Cheng, Yuping; Xing, Lujuan; Zhou, Guanghong; Zhang, Wangang	FOOD CHEMISTRY	2019	张万刚
23.	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	Wang, Yingying; Liu, Rui; Tian, Xiaona; Fan, Xiaoquan; Shi, Yingwu; Zhang, Wangang; Hou, Qin; Zhou, Guanghong	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY	2019	张万刚
24.	Effect of regenerated cellulose fiber on the properties and microstructure of emulsion model system from meat batters	Zhao, Yinyu; Hou, Qin; Cao, Songmin; Wang, Yan; Zhou, Guanghong; Zhang, Wangang	FOOD HYDROCOLLOIDS	2019	张万刚
25.	Effects of Lactobacillus plantarum NJAU-01 from Jinhua ham on the quality of dry-cured fermented sausage	Ge, Qingfeng; Pei, Huijie; Liu, Rui; Chen, Lei; Gao, Xueqin; Gu, Yubin; Hou, Qin; Yin, Yongqi; Yu, Hai; Wu, Mangang; Zhang, Wangang; Zhou, Guanghong	LWT-FOOD SCIENCE AND TECHNOLOGY	2019	张万刚
26.	Effects of regenerated cellulose fiber on the characteristics of myofibrillar protein gels	Zhao, Yinyu; Zhou, Guanghong; Zhang, Wangang	CARBOHYDRATE POLYMERS	2019	张万刚
27.	H-1 NMR-based metabolic characterization of Chinese Wuding chicken meat	Xiao, Zhichao; Ge, Changrong; Zhou, Guanghong; Zhang, Wangang; Liao, Guozhou	FOOD CHEMISTRY	2019	张万刚 廖国周
28.	H-1-NMR-based water-soluble low molecular weight compound characterization and fatty acid composition of boiled Wuding chicken during processing	Xiao, Zhichao; Luo, Yuting; Wang, Guiying; Ge, Changrong; Zhou, Guanghong; Zhang, Wangang; Liao, Guozhou	JOURNAL OF THE SCIENCE OF FOOD AND AGRICULTURE	2019	张万刚 廖国周
29.	宣威火腿加工过程中抗氧化肽活性变化规律	邵靖萱, 高晓格, 王雅楠, 杨子懿, 邢路娟, 周光宏, 张万刚	食品工业科技	2019	张万刚

30.	Characterization of olive oil emulsions stabilized by flaxseed gum	Sun, Jian; Liu, Wen-yan; Feng, Mei-qin; Xu, Xing-lian; Zhou, Guang-hong	JOURNAL OF FOOD ENGINEERING	2019	孙健
31.	Inhibitory effect of Chrysanthemum morifolium flower extract on the formation of heterocyclic amines in goat meat patties cooked by various cooking methods and temperatures	Iftikhar Ali Khan, Dongmei Liu, Mingjun Yao, Arif Memon, Jichao Huang, Ming Huang*	MEAT SCIENCE	2019	黄明
32.	Investigation on microbial contamination in the cold storage room of domestic refrigerators	Keqing Ye * , Junjiao Wang, Yiqing Han, Chaowei Wang, Cong Qi, Xiaoyin Ge	FOOD CONTROL	2019	叶可萍
33.	Myofibrillar protein-curcumin nanocomplexes prepared at different ionic strengths to improve oxidative stability of marinated chicken meat products	Wu, Changling; Li, Lingyun; Zhong, Qixin; Cai, Ruying; Wang, Peng; Xu, Xinglian; Zhou, Guanghong; Han, Minyi; Liu, Qianqian; Hu, Tianshuo; Yin, Tianchen	LWT-FOOD SCIENCE AND TECHNOLOGY	2019	王鹏
34.	Hydrophobic-assembled curcumin-porcine plasma protein complex affected by pH	Peng Wang*, Xiaoya Guo, Changling Wu, Qian Huang, Xinglian Xu, Guanghong Zhou, Yun Bai	INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY	2019	王鹏
35.	Complete Genome Sequence of Salmonella enterica Serovar Enteritidis NCM 61, with High Potential for Biofilm Formation, Isolated from Meat-Related Sources	Wang, Huhu; Cai, Linlin; Hu, Haijing; Xu, Xinglian; Zhou, Guanghong	MICROBIOLOGY RESOURCE ANNOUNCEMENTS	2019	王虎虎
36.	Modeling the degradation of acidic electrolyzed water and its ability to disinfect a dual-species biofilm	Hu, Haijing; Cai, Linlin; Dong, Yang; Wang, Huhu; Xu, Xinglian; Zhou, Guanghong	LWT-FOOD SCIENCE AND TECHNOLOGY	2019	王虎虎
37.	白切鸡食用品质评定方法研究	董洋, 李文成, 李鸣, 王虎虎, 徐幸莲	食品安全质量检测学报	2019	王虎虎
38.	脉冲电场对食品蛋白质改性作用的研究进展	董铭, 白云, 李月秋, 王鹏, 韩敏义, 孙京新, 徐幸莲, 周光宏	食品工业科技	2019	韩敏义
39.	热压结合处理对低温火腿中耐压腐败菌的抑制作用	王佩言, 张映瞳, 张万刚, 李新福, 周光宏, 徐幸莲, 徐宝才	食品工业科技	2019	徐宝才