

zhaoshengming

2020-2022

7

2022-2024

1. Shengming Zhao, Liu Yang, Xiang Chen, Yanyan Zhao, Hanjun Ma Hui Wang, Anxiang Su*. Modulation of the conformation, water distribution, and rheological properties of modified quinoa protein. *Food Chemistry*. 2024, 455:139902. (**1** **8.5**)

2. Shengming Zhao*, Mengran Hei, Yu Liu, Yanan Zhao, Hui Wang, Hanjun Ma, Hongju He, Zhuangli Kang**. Effect of low-frequency alternating magnetic fields on the physicochemical, conformational and rheological properties of myofibrillar protein after iterative freeze-thaw cycles. *International Journal of Biological Macromolecules*. 2024, 131418. (**1** **8.2**)

3. Shengming Zhao*, Yu Liu, Liu Yang, Yanyan Zhao, Mingming Zhu, Hui Wang, Zhuangli Kang, Hanjun Ma**. Low-frequency alternating magnetic field and CaCl₂ influence the physicochemical, conformational and gel characteristics of low-salt myofibrillar protein. *Food Chemistry:X*. 2024, 22:101341. (**1** **6.44**)

4. Shengming Zhao*, Liu Yang, Mengran Hei, Yanan Zhao, Mingming Zhu, Hui Wang, Hanjun Ma**. Conformation and functional modification of porcine myofibrillar protein by pepper leaf polyphenols under oxidative condition. *LWT-Food Science and Technology*. 2024, 198:116017. (**1** **6.05**)

5. Shengming Zhao, Xiaorui Yuan, Liu Yang, Mingming Zhu, Hanjun Ma, Yanan Zhao*. The effects of modified quinoa protein emulsion as fat substitutes in frankfurters. *Meat Science*. 2023, 202:109215. (**1** **7.0**)

6. Shengming Zhao*, Yu Liu, Xiaorui Yuan, Yanyan Zhao, Zhuangli Kang, Mingming Zhu, Hanjun Ma. Effect of low-frequency alternating magnetic field on the rheological properties, water distribution and microstructure of low-salt pork batters. *LWT-Food Science and Technology*. 2022, 159:113164. (**1** **6.05**)

7. Shengming Zhao*, Zhao Li, Yu Liu, Yanan Zhao, Xiaorui Yuan, Zhuangli Kang, Mingming Zhu, Hanjun Ma High-pressure processing influences the conformation, water distribution, and gel properties of pork myofibrillar proteins containing *Artemisia sphaerocephal Krasch* gum. *Food Chemistry:X*. 2022, 14:100320. (**1** **6.44**)

8. Shengming Zhao, Jinzhi Han, Xiaomei Bie*, Zhaoxin Lu, Fengxia Lv. Purification and characterization of plantaricin JLA-9: a novel bacteriocin produced by *Lactobacillus plantarum* JLA-9 from Suan-Tsai, a traditional Chinese fermented vegetables. *Journal of Agricultural and Food*

Chemistry. 2016, 64 (13): 2754-2764. (1 5.92)

9. Wu Qinghang, Chengcheng Zhang, Jianming Zhang, Xiaoting Xin, Ting Li, Chengyun He, Shengming Zhao**, Daqun Liu*. Variation in glucosinolates and the formation of functional degradation products in two Brassica species during spontaneous fermentation. *Current Research in Food Science*. 2023, 6:100493. (2 6.26)

10. Shengming Zhao*, Zhao Li, Ningning Li, Yanyan Zhao, Zhuangli Kang, Mingming Zhu, Hanjun Ma. Inhibitory effects of pepper (Maxim) leaf extract on lipid and protein oxidation during the processing of Chinese traditional dry-cured meat (larou). *International Journal of Food Science and technology*. 2022, 86(11):4946-4957. (2 3.71)

11. Shengming Zhao*, Zhao Li, Ningning Li, Yanyan Zhao, Zhuangli Kang, Mingming Zhu, Hanjun Ma. Effects of high-pressure processing on the functional properties of pork batters containing *Artemisia sphaerocephala krasch* gum. *Journal of Food Science*. 2021, 1186(11):4946-4957. (2 3.61)

12. Shengming Zhao*, Ningning Li, Zhao Li, Hongju He, Yanyan Zhao, Mingming Zhu, Zhengrong Wang, Zhuangli Kang, Hanjun Ma. Shelf life of fresh chilled pork as affected by antimicrobial intervention with nisin, tea polyphenols, chitosan, and their combination. *International Journal of Food Properties*. 2019, 22(01):1407-1063. (3 3.38)

13. Yu Liu, Liu Yang, Shengming Zhao*, Yanyan Zhao, Zhuangli Kang, Mingming Zhu, Hongju He, Hanjun Ma. Effect of *Artemisia sphaerocephala krasch* gum on the functional properties of pork batters. *Journal of Texture Studies*. 2023, 14:1-11. (3 3.42)

14. , , *, , , , , , .
 , 2021, 42(2): 53-59. EI

15. * , , , , , , , .
 , 2019, 40(9): 54-60. EI

16. * , , , .
 , 2019,40(6): 187-194. EI

17. * , , , . 1
 , 2018, 39(02): 170-176. EI

18. , , , , , , , , , * .
 , 2022, 43(13):190-197.

19. , , , , , , , , , * .
 , 2022, 47(8):66-70.

20. , , , , , * .
 , 2022,6:68-74.

21. , , , , * . - .
, 2021, 42(10):9-13.

22. , , , , * , , , , .
, 2020, 46(21):304-309. **CSCD**

23. , , , , * , , , , \$, , .
, 2019, 45(10):97-103. **CSCD**

24. , , , , , * .
, 2018, 39(11):145-150. **CSCD**

25. , , , , , , , , * .
, 2018, 44(11):167-175. **CSCD**

26. , , * . JLA-9 . , 2017,
43(06):60-65. **CSCD**

27. , , , , * .
, 2017, 44(11):167-175. **CSCD**

1. .
. 2019

2. . . 2018

3. .

- 1 2024
- 2 2023
- 3 2023
- 2 2021
- 3 2021
- 4 2019