Hui Zhou

List of Publications by Year
in descending order

24 papers	275 citations	1040056 9 h-index	940533 16 g-index
25 all docs	25 docs citations	25 times ranked	206 citing authors

#	Article	IF	Citations
1	Changes in volatile flavor compounds of peppers during hot air drying process based on headspaceâ€gas chromatographyâ€ion mobility spectrometry (HSâ€GCâ€IMS). Journal of the Science of Food and Agriculture, 2020, 100, 3087-3098.	3.5	65
2	Simulated in vitro infant gastrointestinal digestion of yak milk fat globules: A comparison with cow milk fat globules. Food Chemistry, 2020, 314, 126160.	8.2	25
3	SPME/GC-MS characterization of volatile compounds of Chinese traditional-chopped pepper during fermentation. International Journal of Food Properties, 2019, 22, 1863-1872.	3.0	24
4	Effect of lactoferrin on physicochemical properties and microstructure of pullulanâ€based edible films. Journal of the Science of Food and Agriculture, 2019, 99, 4150-4157.	3.5	19
5	Genetic diversity evaluation of winged bean (Psophocarpus tetragonolobus (L.) DC.) using inter-simple sequence repeat (ISSR). Genetic Resources and Crop Evolution, 2015, 62, 823-828.	1.6	18
6	Changes in volatile compounds of fermented minced pepper during natural and inoculated fermentation process based on headspaceâ€“gas chromatographyâ€“ion mobility spectrometry. Food Science and Nutrition, 2020, 8, 3362-3379.	3.4	16
7	Illumina MiSeq sequencing reveals microbial community succession in salted peppers with different salinity during preservation. Food Research International, 2021, 143, 110234.	6.2	16
8	Analysis of bacterial diversity during fermentation of Chinese traditional fermented chopped pepper. Letters in Applied Microbiology, 2019, 69, 346-352.	2.2	13
9	Changes in free amino acids of fermented minced peppers during natural and inoculated fermentation process based on HPLCâ€MS/MS. Journal of Food Science, 2020, 85, 2803-2811.	3.1	12
10	Changes in texture qualities and pectin characteristics of fermented minced pepper during natural and inoculated fermentation process. International Journal of Food Science and Technology, 2021, 56, 6073-6085.	2.7	9
11	Formation and structure evolution of starch nanoplatelets by deep eutectic solvent of choline chloride/oxalic acid dihydrate treatment. Carbohydrate Polymers, 2022, 282, 119105.	10.2	9
12	Complete genome sequence of the Streptomyces sp. strain CdTB01, a bacterium tolerant to cadmium. Journal of Biotechnology, 2016, 229, 42-43.	3.8	7
13	Physicochemical studies of nanocrystals of starches from two rice (Oryza sativa L.) types and their characteristics using various modern instrument techniques. Journal of the Science of Food and Agriculture, 2021, 101, 1038-1046.	3.5	6
14	Quality attributes and related enzyme activities in peppers during storage: effect of hydrothermal and calcium chloride treatment. International Journal of Food Properties, 2019, 22, 1475-1491.	3.0	5
15	Effect of hydrothermal-calcium chloride treatment on pectin characteristics and related quality in green peppers during storage. Journal of Food Science and Technology, 2021, 58, 3712-3724.	2.8	5
16	Diversity of Culturable Bacteria Isolated from Highland Barley Cultivation Soil in Qamdo, Tibet Autonomous Region. Polish Journal of Microbiology, 2021, 70, 87-97.	1.7	5
17	Effect of wetland plants and bacterial inoculation on dissipation of phenanthrene. International Journal of Phytoremediation, 2017, 19, 870-876.	3.1	4
18	Rhamnolipid Enhances the Nitrogen Fixation Activity of Azotobacter chroococcum by Influencing Lysine Succinylation. Frontiers in Microbiology, 2021, 12, 697963.	3.5	4

#	Article	IF	Citations
19	A novel approach for modulating the spatial distribution of fat globules in acid milk gel and its effect on the perception of fat-related attributes. Food Research International, 2021, 140, 109990.	6.2	3
20	Effect of Molecular Weight and Degree of Substitution on the Physical-Chemical Properties of Methylcellulose-Starch Nanocrystal Nanocomposite Films. Polymers, 2021, 13, 3291.	4.5	3
21	Complete Genome Sequence of Bacteriocin-Producing Enterococcus faecium HY07. Microbiology Resource Announcements, 2019, 8, .	0.6	3
22	Antilisterial Activity of Bacteriocin HY07 fromEnterococcus faeciumHY07 Isolated from Chinese Sausages. Food Biotechnology, 2015, 29, 51-68.	1.5	2
23	Improving the Acid Resistance of Tannase TanBLp (AB379685) from Lactobacillus plantarum ATCC14917T by Site-Specific Mutagenesis. Indian Journal of Microbiology, 2022, 62, 96-102.	2.7	2
24	Post-effects of high hydrostatic pressure on chlorophylls and chlorophyllâ€“protein complexes in spinach during storage. Journal of Food Measurement and Characterization, 2018, 12, 1316-1324.	3.2	0