

Hui Zhou

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

275
citations

1040056

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h-index

940533

16
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25
all docs

25
docs citations

25
times ranked

206
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the Acid Resistance of Tannase TanBLp (AB379685) from <i>Lactobacillus plantarum</i> ATCC14917T by Site-Specific Mutagenesis. <i>Indian Journal of Microbiology</i> , 2022, 62, 96-102.	2.7	2
2	Formation and structure evolution of starch nanoplatelets by deep eutectic solvent of choline chloride/oxalic acid dihydrate treatment. <i>Carbohydrate Polymers</i> , 2022, 282, 119105.	10.2	9
3	Effect of hydrothermal-calcium chloride treatment on pectin characteristics and related quality in green peppers during storage. <i>Journal of Food Science and Technology</i> , 2021, 58, 3712-3724.	2.8	5
4	Physicochemical studies of nanocrystals of starches from two rice (<i>Oryza sativa</i> L.) types and their characteristics using various modern instrument techniques. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1038-1046.	3.5	6
5	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. <i>Food Research International</i> , 2021, 140, 109990.	6.2	3
6	Diversity of Culturable Bacteria Isolated from Highland Barley Cultivation Soil in Qamdo, Tibet Autonomous Region. <i>Polish Journal of Microbiology</i> , 2021, 70, 87-97.	1.7	5
7	Illumina MiSeq sequencing reveals microbial community succession in salted peppers with different salinity during preservation. <i>Food Research International</i> , 2021, 143, 110234.	6.2	16
8	Changes in texture qualities and pectin characteristics of fermented minced pepper during natural and inoculated fermentation process. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6073-6085.	2.7	9
9	Rhamnolipid Enhances the Nitrogen Fixation Activity of <i>Azotobacter chroococcum</i> by Influencing Lysine Succinylation. <i>Frontiers in Microbiology</i> , 2021, 12, 697963.	3.5	4
10	Effect of Molecular Weight and Degree of Substitution on the Physical-Chemical Properties of Methylcellulose-Starch Nanocrystal Nanocomposite Films. <i>Polymers</i> , 2021, 13, 3291.	4.5	3
11	Simulated in vitro infant gastrointestinal digestion of yak milk fat globules: A comparison with cow milk fat globules. <i>Food Chemistry</i> , 2020, 314, 126160.	8.2	25
12	Changes in free amino acids of fermented minced peppers during natural and inoculated fermentation process based on HPLC-MS/MS. <i>Journal of Food Science</i> , 2020, 85, 2803-2811.	3.1	12
13	Changes in volatile compounds of fermented minced pepper during natural and inoculated fermentation process based on headspace-gas chromatography-ion mobility spectrometry. <i>Food Science and Nutrition</i> , 2020, 8, 3362-3379.	3.4	16
14	Changes in volatile flavor compounds of peppers during hot air drying process based on headspace-gas chromatography-ion mobility spectrometry (HS-GC-IMS). <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3087-3098.	3.5	65
15	Analysis of bacterial diversity during fermentation of Chinese traditional fermented chopped pepper. <i>Letters in Applied Microbiology</i> , 2019, 69, 346-352.	2.2	13
16	Quality attributes and related enzyme activities in peppers during storage: effect of hydrothermal and calcium chloride treatment. <i>International Journal of Food Properties</i> , 2019, 22, 1475-1491.	3.0	5
17	Effect of lactoferrin on physicochemical properties and microstructure of pullulan-based edible films. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4150-4157.	3.5	19
18	SPME/GC-MS characterization of volatile compounds of Chinese traditional-chopped pepper during fermentation. <i>International Journal of Food Properties</i> , 2019, 22, 1863-1872.	3.0	24

#	ARTICLE	IF	CITATIONS
19	Complete Genome Sequence of Bacteriocin-Producing <i>Enterococcus faecium</i> HY07. <i>Microbiology Resource Announcements</i> , 2019, 8, .	0.6	3
20	Post-effects of high hydrostatic pressure on chlorophylls and chlorophyllâ€“protein complexes in spinach during storage. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1316-1324.	3.2	0
21	Effect of wetland plants and bacterial inoculation on dissipation of phenanthrene. <i>International Journal of Phytoremediation</i> , 2017, 19, 870-876.	3.1	4
22	Complete genome sequence of the <i>Streptomyces</i> sp. strain CdTB01, a bacterium tolerant to cadmium. <i>Journal of Biotechnology</i> , 2016, 229, 42-43.	3.8	7
23	Antilisterial Activity of Bacteriocin HY07 from <i>Enterococcus faecium</i> HY07 Isolated from Chinese Sausages. <i>Food Biotechnology</i> , 2015, 29, 51-68.	1.5	2
24	Genetic diversity evaluation of winged bean (<i>Psophocarpus tetragonolobus</i> (L.) DC.) using inter-simple sequence repeat (ISSR). <i>Genetic Resources and Crop Evolution</i> , 2015, 62, 823-828.	1.6	18