Jing Zhao

List of Publications by Year in descending order

11 papers	358 citations	1040056 9 h-index	1372567 10 g-index
11 all docs	11 docs citations	11 times ranked	455 citing authors

#	Article	IF	Citations
1	Growth Performance and Nutrient Composition of Mealworms (Tenebrio Molitor) Fed on Fresh Plant Materials-Supplemented Diets. Foods, 2020, 9, 151.	4.3	68
2	Changes in Structural Characteristics of Antioxidative Soy Protein Hydrolysates Resulting from Scavenging of Hydroxyl Radicals. Journal of Food Science, 2013, 78, C152-9.	3.1	65
3	Mass Spectrometric Evidence of Malonaldehyde and 4-Hydroxynonenal Adductions to Radical-Scavenging Soy Peptides. Journal of Agricultural and Food Chemistry, 2012, 60, 9727-9736.	5.2	60
4	Modification of structure and functionalities of ginkgo seed proteins by pH-shifting treatment. Food Chemistry, 2021, 358, 129862.	8.2	53
5	Physicochemical and functional properties of Î³-aminobutyric acid-treated soy proteins. Food Chemistry, 2019, 295, 267-273.	8.2	36
6	Interfacial peptide partitioning and undiminished antioxidative and emulsifying activity of oxidatively stressed soy protein hydrolysate in an O/W emulsion. LWT - Food Science and Technology, 2015, 61, 322-329.	5.2	28
7	IGRNet: A Deep Learning Model for Non-Invasive, Real-Time Diagnosis of Prediabetes through Electrocardiograms. Sensors, 2020, 20, 2556.	3.8	21
8	Influence of sodium pyrophosphate on the physicochemical and gelling properties of myofibrillar proteins under hydroxyl radical-induced oxidative stress. Food and Function, 2020, 11, 1996-2004.	4.6	14
9	Static headspace analysis of odorants in commercial rice proteins. Food Chemistry, 2017, 221, 345-350.	8.2	11
10	Nitriteâ€Cured Color and Phosphateâ€Mediated Water Binding of Pork Muscle Proteins as Affected by Calcium in the Curing Solution. Journal of Food Science, 2012, 77, C811-7.	3.1	2
11	Chemically stimulated luminescence from food proteins. Cereal Chemistry, 2018, 95, 881-888.	2.2	0