

Jing Zhao

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1041433/publications.pdf>

Version: 2024-02-01

11
papers

358
citations

1040056

9
h-index

1372567

10
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11
all docs

11
docs citations

11
times ranked

455
citing authors

#	ARTICLE	IF	CITATIONS
1	Modification of structure and functionalities of ginkgo seed proteins by pH-shifting treatment. Food Chemistry, 2021, 358, 129862.	8.2	53
2	IGRNet: A Deep Learning Model for Non-Invasive, Real-Time Diagnosis of Prediabetes through Electrocardiograms. Sensors, 2020, 20, 2556.	3.8	21
3	Growth Performance and Nutrient Composition of Mealworms (<i>Tenebrio Molitor</i>) Fed on Fresh Plant Materials-Supplemented Diets. Foods, 2020, 9, 151.	4.3	68
4	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
5	Physicochemical and functional properties of \hat{I}^3 -aminobutyric acid-treated soy proteins. Food Chemistry, 2019, 295, 267-273.	8.2	36
6	Chemically stimulated luminescence from food proteins. Cereal Chemistry, 2018, 95, 881-888.	2.2	0
7	Static headspace analysis of odorants in commercial rice proteins. Food Chemistry, 2017, 221, 345-350.	8.2	11
8	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
9	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
10	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
11	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