

Jiang Jiang

List of Publications by Year in Descending Order

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Version: 2024-04-10

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

27 papers	1,187 citations	14 h-index	28 g-index
28 ext. papers	1,565 ext. citations	5.9 avg, IF	5.07 L-index

#	Paper	IF	Citations
27	Ultrasound-modified interfacial properties and crystallization behavior of aerated emulsions fabricated with pH-shifting treated pea protein. <i>Food Chemistry</i> , 2022 , 367, 130536	8.5	2
26	Cellular antioxidant mechanism of selenium-enriched yeast diets in the protection of meat quality of heat-stressed hens. <i>Food Bioscience</i> , 2021 , 39, 100798	4.9	4
25	Myofibrillar Protein Cross-Linking and Gelling Behavior Modified by Structurally Relevant Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1308-1317	5.7	12
24	Molecular, structural and biochemical characterization of a novel recombinant chlorophyllase from cyanobacterium <i>Oscillatoria acuminata</i> PCC 6304. <i>Microbial Cell Factories</i> , 2021 , 20, 14	6.4	1
23	Effects of Supplementation of Microalgae (sp.) to Laying Hen Diets on Fatty Acid Content, Health Lipid Indices, Oxidative Stability, and Quality Attributes of Meat. <i>Foods</i> , 2020 , 9,	4.9	5
22	Ultrasound-mediated interfacial protein adsorption and fat crystallization in cholesterol-reduced lard emulsion. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104641	8.9	16
21	Effect of processing conditions on the physiochemical properties and nutrients retention of spray-dried microcapsules using mixed protein system. <i>CYTA - Journal of Food</i> , 2019 , 17, 25-35	2.3	2
20	Correlating emulsion properties to microencapsulation efficacy and nutrients retention in mixed proteins system. <i>Food Research International</i> , 2019 , 115, 44-53	7	19
19	Upregulation of antioxidant enzymes by organic mineral co-factors to improve oxidative stability and quality attributes of muscle from laying hens. <i>Food Research International</i> , 2019 , 125, 108575	7	8
18	Genipin-Aided Protein Cross-linking to Modify Structural and Rheological Properties of Emulsion-Filled Hempseed Protein Hydrogels. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12895-12903	5.7	14
17	High pressure homogenization combined with pH shift treatment: A process to produce physically and oxidatively stable hemp milk. <i>Food Research International</i> , 2018 , 106, 487-494	7	34
16	Comparative Analysis of Small-Molecule Diffusivity in Different Fat Crystal Network. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1015-1022	5.7	9
15	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. <i>Food Research International</i> , 2018 , 105, 423-431	7	18
14	Using Short-Wave Infrared Radiation to Improve Aqueous Enzymatic Extraction of Peanut Oil: Evaluation of Peanut Cotyledon Microstructure and Oil Quality. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700285	3	13
13	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , 2018 , 266, 66-72	8.5	13
12	The effect of non-covalent interaction of chlorogenic acid with whey protein and casein on physicochemical and radical-scavenging activity of in vitro protein digests. <i>Food Chemistry</i> , 2018 , 268, 334-341	8.5	99
11	Dietary linseed oil supplemented with organic selenium improved the fatty acid nutritional profile, muscular selenium deposition, water retention, and tenderness of fresh pork. <i>Meat Science</i> , 2017 , 131, 99-106	6.4	35

10	High quality lard with low cholesterol content produced by aqueous enzymatic extraction and β -cyclodextrin treatment. <i>European Journal of Lipid Science and Technology</i> , 2016 , 118, 553-563	3	6
9	Natural antioxidants as food and feed additives to promote health benefits and quality of meat products: A review. <i>Meat Science</i> , 2016 , 120, 107-117	6.4	238
8	Technologies and mechanisms for safety control of ready-to-eat muscle foods: an updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1886-901	11.5	17
7	Role of interfacial protein membrane in oxidative stability of vegetable oil substitution emulsions applicable to nutritionally modified sausage. <i>Meat Science</i> , 2015 , 109, 56-65	6.4	31
6	Interfacial structural role of pH-shifting processed pea protein in the oxidative stability of oil/water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1683-91	5.7	86
5	Inhibition of lipid oxidation and rancidity in precooked pork patties by radical-scavenging licorice (<i>Glycyrrhiza glabra</i>) extract. <i>Journal of Food Science</i> , 2013 , 78, C1686-94	3.4	43
4	Optimisation of sunflower oil deodorising: balance between oil stability and other quality attributes. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1822-1827	3.8	7
3	Extreme pH treatments enhance the structure-reinforcement role of soy protein isolate and its emulsions in pork myofibrillar protein gels in the presence of microbial transglutaminase. <i>Meat Science</i> , 2013 , 93, 469-76	6.4	96
2	pH Shifting alters solubility characteristics and thermal stability of soy protein isolate and its globulin fractions in different pH, salt concentration, and temperature conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8035-42	5.7	121
1	Structural and emulsifying properties of soy protein isolate subjected to acid and alkaline pH-shifting processes. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7576-83	5.7	238