

Jiamei

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

296
citations

1163117

8
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

263
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of in-package cold plasma treatment on microbiological shelf life and appearance of fresh chicken breast fillets. <i>Food Microbiology</i> , 2016, 60, 142-146.	4.2	78
2	Differences in cellular damage induced by dielectric barrier discharge plasma between <i>Salmonella Typhimurium</i> and <i>Staphylococcus aureus</i> . <i>Bioelectrochemistry</i> , 2020, 132, 107445.	4.6	69
3	Effect of in-package high voltage dielectric barrier discharge on microbiological, color and oxidation properties of pork in modified atmosphere packaging during storage. <i>Meat Science</i> , 2019, 149, 107-113.	5.5	41
4	Inactivation of Spoilage Bacteria in Package by Dielectric Barrier Discharge Atmospheric Cold Plasma Treatment Time Effects. <i>Food and Bioprocess Technology</i> , 2016, 9, 1648-1652.	4.7	30
5	Inactivation kinetics and cell envelope damages of foodborne pathogens <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> treated with cold plasma. <i>Food Microbiology</i> , 2022, 101, 103891.	4.2	29
6	EGCG-gelatin biofilm improved the protein degradation, flavor and micromolecule metabolites of tilapia fillets during chilled storage. <i>Food Chemistry</i> , 2022, 375, 131662.	8.2	19
7	Inactivation Kinetics of <i>Salmonella typhimurium</i> and <i>Staphylococcus aureus</i> in Different Media by Dielectric Barrier Discharge Non-Thermal Plasma. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 2087.	2.5	13
8	The effect and mechanism of four drying methods on the quality of tilapia fillet products. <i>Food Frontiers</i> , 2022, 3, 316-327.	7.4	10
9	Promotion effect of salt on intramuscular neutral lipid hydrolysis during dry-salting process of porcine (biceps femoris) muscles by inducing phosphorylation of ATGL, HSL and their regulatory proteins of Perilipin1, ABHD5 and GOS2. <i>Food Chemistry</i> , 2022, 373, 131597.	8.2	7
10	<i>Salmonella enteritidis</i> and <i>Listeria monocytogenes</i> : inactivation effect and aerobic respiratory limitation of cold plasma treatment. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 0, , 1.	1.4	0