Jiamei

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2433217/publications.pdf

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10	296	1163117	1474206
papers	citations	8 h-index	9 g-index

10	10	10	263
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Inactivation kinetics and cell envelope damages of foodborne pathogens Listeria monocytogenes and Salmonella Enteritidis treated with cold plasma. Food Microbiology, 2022, 101, 103891.	4.2	29
2	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 G0S2. Food Chemistry, 2022, 373, 131597.	8.2	7
3	EGCG-gelatin biofilm improved the protein degradation, flavor and micromolecule metabolites of tilapia fillets during chilled storage. Food Chemistry, 2022, 375, 131662.	8.2	19
4	The effect and mechanism of four drying methods on the quality of tilapia fillet products. Food Frontiers, 2022, 3, 316-327.	7.4	10
5	Differences in cellular damage induced by dielectric barrier discharge plasma between Salmonella Typhimurium and Staphylococcus aureus. Bioelectrochemistry, 2020, 132, 107445.	4.6	69
6	Effect of in-package high voltage dielectric barrier discharge on microbiological, color and oxidation properties of pork in modified atmosphere packaging during storage. Meat Science, 2019, 149, 107-113.	5.5	41
7	Inactivation Kinetics of Salmonella typhimurium and Staphylococcus aureus in Different Media by Dielectric Barrier Discharge Non-Thermal Plasma. Applied Sciences (Switzerland), 2018, 8, 2087.	2.5	13
8	Inactivation of Spoilage Bacteria in Package by Dielectric Barrier Discharge Atmospheric Cold Plasmaâ€"Treatment Time Effects. Food and Bioprocess Technology, 2016, 9, 1648-1652.	4.7	30
9	Influence of in-package cold plasma treatment on microbiological shelf life and appearance of fresh chicken breast fillets. Food Microbiology, 2016, 60, 142-146.	4.2	78
10	Salmonella enteritidis and Listeria monocytogenes: inactivation effect and aerobic respiratory limitation of cold plasma treatment. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 0, , 1.	1.4	0