

Jiajia Chen

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

611
citations

759233

12
h-index

677142

22
g-index

23
all docs

23
docs citations

23
times ranked

436
citing authors

#	ARTICLE	IF	CITATIONS
1	A microwave heat transfer model for a rotating multi-component meal in a domestic oven: Development and validation. <i>Journal of Food Engineering</i> , 2014, 128, 60-71.	5.2	118
2	Modeling heat and mass transport during microwave heating of frozen food rotating on a turntable. <i>Food and Bioproducts Processing</i> , 2016, 99, 116-127.	3.6	64
3	Effects of Radio Frequency Heating Treatment on Structure Changes of Soy Protein Isolate for Protein Modification. <i>Food and Bioprocess Technology</i> , 2017, 10, 1574-1583.	4.7	63
4	Modeling radio frequency heating of food moving on a conveyor belt. <i>Food and Bioproducts Processing</i> , 2017, 102, 307-319.	3.6	60
5	Heat and Mass Transport during Microwave Heating of Mashed Potato in Domestic Oven—Model Development, Validation, and Sensitivity Analysis. <i>Journal of Food Science</i> , 2014, 79, E1991-2004.	3.1	55
6	Modeling microwave heating of frozen mashed potato in a domestic oven incorporating electromagnetic frequency spectrum. <i>Journal of Food Engineering</i> , 2016, 173, 124-131.	5.2	41
7	Modeling of radio frequency heating of egg white powder continuously moving on a conveyor belt. <i>Journal of Food Engineering</i> , 2019, 262, 109-120.	5.2	29
8	The Influence of Inoculum Sources on Anaerobic Biogasification of NaOH-treated Corn Stover. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2010, 33, 138-144.	2.3	28
9	Effect of decoupling electromagnetics from heat transfer analysis on prediction accuracy and computation time in modeling microwave heating of frozen and fresh mashed potato. <i>Journal of Food Engineering</i> , 2015, 144, 45-57.	5.2	24
10	Multiphysics Modeling of Microwave Heating of a Frozen Heterogeneous Meal Rotating on a Turntable. <i>Journal of Food Science</i> , 2015, 80, E2803-14.	3.1	22
11	Development of a complementary-frequency strategy to improve microwave heating of gellan gel in a solid-state system. <i>Journal of Food Engineering</i> , 2022, 314, 110763.	5.2	19
12	Dielectric properties of chili powder in the development of radio frequency and microwave pasteurisation. <i>International Journal of Food Properties</i> , 2017, 20, S3373-S3384.	3.0	14
13	Development of online closed-loop frequency shifting strategies to improve heating performance of foods in a solid-state microwave system. <i>Food Research International</i> , 2022, 154, 110985.	6.2	13
14	Comparison of heating performance between inverter and cycled microwave heating of foods using a coupled multiphysics-kinetic model. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2021, 55, 45-65.	0.8	12
15	Mechanistic and Machine Learning Modeling of Microwave Heating Process in Domestic Ovens: A Review. <i>Foods</i> , 2021, 10, 2029.	4.3	11
16	Determination of thickness of microwaveable multicompartment meals using dielectric, thermal, and physical properties. <i>Journal of Food Engineering</i> , 2016, 189, 17-28.	5.2	10
17	Temperature-Dependent Dielectric and Thermal Properties of Whey Protein Gel and Mashed Potato. <i>Transactions of the ASABE</i> , 2013, , 1457-1467.	1.1	8
18	An Integrated Approach of Mechanistic-Modeling and Machine-Learning for Thickness Optimization of Frozen Microwaveable Foods. <i>Foods</i> , 2021, 10, 763.	4.3	6

#	ARTICLE	IF	CITATIONS
19	Evaluation of the Antidepressant Effect of the Functional Beverage Containing Active Peptides, Menthol and Eleutherosides, and Investigation of Its Mechanism of Action in Mice. Food Technology and Biotechnology, 2020, 58, 295-302.	2.1	6
20	Recent application of artificial neural network in microwave drying of foods: a mini-review. Journal of the Science of Food and Agriculture, 2022, 102, 6202-6210.	3.5	4
21	Modeling the effect of immersion fluids on the radiofrequency heating performance of cornflour. Journal of Microwave Power and Electromagnetic Energy, 2022, 56, 103-123.	0.8	2
22	Evaluation of the Antidepressant Effect of the Functional Beverage Containing Active Peptides, Menthol and Eleutheroside and Investigation of Its Mechanism of Action in Mice. Food Technology and Biotechnology, 2020, 58, 295-302.	2.1	1
23	Quality analysis of a <sc>llâ€purpose</sc> wheat flour pasteurized with <sc>radiofrequencyâ€assisted</sc> hot air heating. Journal of Food Process Engineering, 0, , .	2.9	1