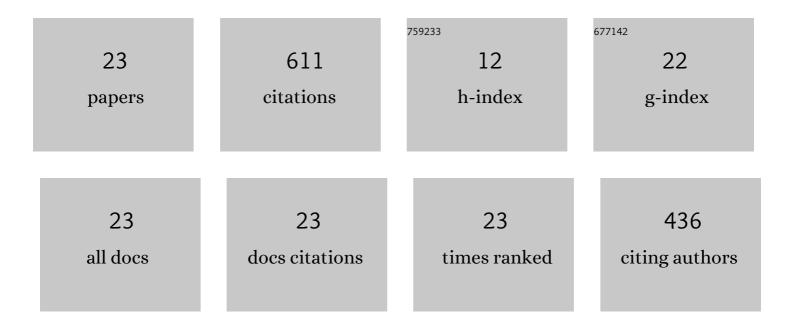
Jiajia Chen

List of Publications by Year in descending order

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LIALLA CHEN

#	Article	IF	CITATIONS
1	Development of a complementary-frequency strategy to improve microwave heating of gellan gel in a solid-state system. Journal of Food Engineering, 2022, 314, 110763.	5.2	19
2	Development of online closed-loop frequency shifting strategies to improve heating performance of foods in a solid-state microwave system. Food Research International, 2022, 154, 110985.	6.2	13
3	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
4	Recent application of artificial neural network in microwave drying of foods: a miniâ€review. Journal of the Science of Food and Agriculture, 2022, 102, 6202-6210.	3.5	4
5	Comparison of heating performance between inverter and cycled microwave heating of foods using a coupled multiphysics-kinetic model. Journal of Microwave Power and Electromagnetic Energy, 2021, 55, 45-65.	0.8	12
6	An Integrated Approach of Mechanistic-Modeling and Machine-Learning for Thickness Optimization of Frozen Microwaveable Foods. Foods, 2021, 10, 763.	4.3	6
7	Mechanistic and Machine Learning Modeling of Microwave Heating Process in Domestic Ovens: A Review. Foods, 2021, 10, 2029.	4.3	11
8	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
9	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
10	Modeling of radio frequency heating of egg white powder continuously moving on a conveyor belt. Journal of Food Engineering, 2019, 262, 109-120.	5.2	29
11	Modeling radio frequency heating of food moving on a conveyor belt. Food and Bioproducts Processing, 2017, 102, 307-319.	3.6	60
12	Effects of Radio Frequency Heating Treatment on Structure Changes of Soy Protein Isolate for Protein Modification. Food and Bioprocess Technology, 2017, 10, 1574-1583.	4.7	63
13	Dielectric properties of chili powder in the development of radio frequency and microwave pasteurisation. International Journal of Food Properties, 2017, 20, S3373-S3384.	3.0	14
14	Modeling heat and mass transport during microwave heating of frozen food rotating on a turntable. Food and Bioproducts Processing, 2016, 99, 116-127.	3.6	64
15	Determination of thickness of microwaveable multicompartment meals using dielectric, thermal, and physical properties. Journal of Food Engineering, 2016, 189, 17-28.	5.2	10
16	Modeling microwave heating of frozen mashed potato in a domestic oven incorporating electromagnetic frequency spectrum. Journal of Food Engineering, 2016, 173, 124-131.	5.2	41
17	Multiphysics Modeling of Microwave Heating of a Frozen Heterogeneous Meal Rotating on a Turntable. Journal of Food Science, 2015, 80, E2803-14.	3.1	22
18	Effect of decoupling electromagnetics from heat transfer analysis on prediction accuracy and computation time in modeling microwave heating of frozen and fresh mashed potato. Journal of Food Engineering, 2015, 144, 45-57.	5.2	24

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#	Article	IF	CITATIONS
19	A microwave heat transfer model for a rotating multi-component meal in a domestic oven: Development and validation. Journal of Food Engineering, 2014, 128, 60-71.	5.2	118
20	Heat and Mass Transport during Microwave Heating of Mashed Potato in Domestic Oven—Model Development, Validation, and Sensitivity Analysis. Journal of Food Science, 2014, 79, E1991-2004.	3.1	55
21	Temperature-Dependent Dielectric and Thermal Properties of Whey Protein Gel and Mashed Potato. Transactions of the ASABE, 2013, , 1457-1467.	1.1	8
22	The Influence of Inoculum Sources on Anaerobic Biogasification of NaOH-treated Corn Stover. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2010, 33, 138-144.	2.3	28
23	Quality analysis of a <scp>llâ€purpose</scp> wheat flour pasteurized with <scp>radiofrequencyâ€assisted</scp> hot air heating. Journal of Food Process Engineering, 0, , .	2.9	1