

# 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	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
2	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
3	Modeling the effect of immersion fluids on the radiofrequency heating performance of cornflour. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2022, 56, 103-123.	0.8	2
4	Recent application of artificial neural network in microwave drying of foods: a mini-review. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Journal of Microwave Power and Electromagnetic Energy</i> , 2021, 55, 45-65.	0.8	12
6	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
7	Mechanistic and Machine Learning Modeling of Microwave Heating Process in Domestic Ovens: A Review. <i>Foods</i> , 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. <i>Food Technology and Biotechnology</i> , 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. <i>Food Technology and Biotechnology</i> , 2020, 58, 295-302.	2.1	6
10	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
11	Modeling radio frequency heating of food moving on a conveyor belt. <i>Food and Bioproducts Processing</i> , 2017, 102, 307-319.	3.6	60
12	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
13	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
14	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
15	Determination of thickness of microwaveable multicompart ment meals using dielectric, thermal, and physical properties. <i>Journal of Food Engineering</i> , 2016, 189, 17-28.	5.2	10
16	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
17	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
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. <i>Journal of Food Engineering</i> , 2015, 144, 45-57.	5.2	24

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19	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
20	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
21	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
22	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
23	Quality analysis of a <sc>llâ€purpose</sc> wheat flour pasteurized with <sc>radiofrequencyâ€assisted</sc> hot air heating. <i>Journal of Food Process Engineering</i> , 0, , .	2.9	1