

Jiawei Wan

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

11 papers	228 citations	6 h-index	11 g-index
11 ext. papers	322 ext. citations	7.9 avg, IF	2.87 L-index

#	Paper	IF	Citations
11	Profiling of Polyphenols and Glucosinolates in Kale and Broccoli Microgreens Grown under Chamber and Windowsill Conditions by Ultrahigh-Performance Liquid Chromatography High-Resolution Mass Spectrometry. <i>ACS Food Science & Technology</i> , 2022 , 2, 101-113		4
10	Effect of Enrichment Items on the Physiology and Behavior of Sows in the Third Trimester of Pregnancy. <i>Animals</i> , 2022 , 12, 1355	3.1	
9	Effects of Differences in Resistant Starch Content of Rice on Intestinal Microbial Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8017-8027	5.7	6
8	Microencapsulation of Eugenol Through Gelatin-Based Emulgel for Preservation of Refrigerated Meat. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1621-1632	5.1	8
7	Effects of Rice with Different Amounts of Resistant Starch on Mice Fed a High-Fat Diet: Attenuation of Adipose Weight Gain. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13046-13055	5.7	5
6	Interactions Between Food and Gut Microbiota: Impact on Human Health. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 389-408	14.7	29
5	Oligosaccharides act as the high efficiency stabilizer for β -galactosidase under heat treatment. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 69-76	7.9	5
4	Preparation of thermo-reversible eugenol-loaded emulgel for refrigerated meat preservation. <i>Food Hydrocolloids</i> , 2018 , 79, 235-242	10.6	11
3	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. <i>Food Chemistry</i> , 2017 , 221, 760-770	8.5	29
2	Confirmation and measurement of hydrophobic interaction in sol-gel system of konjac glucomannan with different degree of deacetylation. <i>Carbohydrate Polymers</i> , 2017 , 174, 337-342	10.3	15
1	High intensity ultrasound modified ovalbumin: Structure, interface and gelation properties. <i>Ultrasonics Sonochemistry</i> , 2016 , 31, 302-9	8.9	116