

Di Jiang

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.

10
papers

31
citations

4
h-index

4
g-index

10
ext. papers

63
ext. citations

3.7
avg, IF

1.59
L-index

#	Paper	IF	Citations
10	Synergistic effects of UVA irradiation and phlorotannin extracts of <i>Laminaria japonica</i> on properties of grass carp myofibrillar protein gel. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2659-2667	4.3	2
9	Enhancement of gel properties of <i>Scomberomorus niphonius</i> myofibrillar protein using phlorotannin extracts under UVA irradiation. <i>Journal of Food Science</i> , 2020 , 85, 2050-2059	3.4	8
8	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifida</i> and UVA induced cross-linking. <i>Journal of Texture Studies</i> , 2020 , 51, 333-342	3.6	3
7	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , 2020 , 131, 108632	7	4
6	RNA Sequencing Analysis to Capture the Transcriptome Landscape during Tenderization in Sea Cucumber. <i>Molecules</i> , 2019 , 24,	4.8	2
5	Postmortem biochemical and textural changes in the <i>Patinopecten yessoensis</i> adductor muscle (PYAM) during iced storage. <i>International Journal of Food Properties</i> , 2019 , 22, 1024-1034	3	2
4	Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga <i>Laminaria japonica</i> . <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1185-1194	2.8	4
3	Protective polysaccharide extracts from sporophyll of <i>Undaria pinnatifida</i> to improve cookie quality. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 764-774	2.8	0
2	Oxidative stress-induced textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle under heat treatment. <i>International Journal of Food Properties</i> , 2018 , 21, 1054-1066	3	1
1	Textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle during low-temperature long-time (LTLT) processing. <i>International Journal of Food Properties</i> , 2017 , 20, S2495-S2507	3	5