

Jie Zheng

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.

25
papers

360
citations

9
h-index

18
g-index

36
ext. papers

509
ext. citations

3.7
avg, IF

3.67
L-index

#	Paper	IF	Citations
25	2VFucosyllactose promotes <i>Lactobacillus rhamnosus</i> KLDS 8001 to repair LPS-induced damage in Caco-2 cells. <i>Journal of Food Biochemistry</i> , 2022 , e14059	3.3	0
24	Multi-Frequency Ultrasonic Extraction of Anthocyanins from Blueberry Pomace and Evaluation of Its Antioxidant Activity. <i>Journal of AOAC INTERNATIONAL</i> , 2021 , 104, 811-817	1.7	4
23	Properties and Structure of Modified Taro Starch: Comparison of Ultrasound and Malic Acid Treatments. <i>Starch/Staerke</i> , 2021 , 73, 2000252	2.3	0
22	Effects on the structure and properties of native corn starch modified by enzymatic debranching (ED), microwave assisted esterification with citric acid (MCAE) and by the dual ED/MCAE treatment. <i>International Journal of Biological Macromolecules</i> , 2021 , 171, 123-129	7.9	6
21	Generation of induced pluripotent stem cell, BCHSCTi001-A, derived from a Hemophilia A patient with F8 (p. R391C) mutation. <i>Stem Cell Research</i> , 2021 , 56, 102491	1.6	
20	Effects of annealing time on structure and properties of sweet potato starch. <i>Cereal Chemistry</i> , 2020 , 97, 573-580	2.4	6
19	Physicochemical Properties and Structure of Annealed Sweet Potato Starch: Effects of Enzyme and Ultrasound. <i>Starch/Staerke</i> , 2020 , 72, 1900247	2.3	2
18	Comparative studies on structure and physicochemical changes of millet starch under microwave and ultrasound at the same power. <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 76-84	7.9	20
17	Purification and Characterization of a New Lectin from Loach Skin Mucus. <i>Journal of Chemistry</i> , 2019 , 2019, 1-11	2.3	4
16	Unusual presentations of sitosterolemia limited to hematological abnormalities: A report of four cases presenting with stomatocytic anemia and thrombocytopenia with macrothrombocytes. <i>American Journal of Hematology</i> , 2019 , 94, E124-E127	7.1	6
15	Physicochemical and in vitro digestion of millet starch: Effect of moisture content in microwave. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 308-315	7.9	28
14	Case report of a novel MPIG6B gene mutation in a Chinese boy with pancytopenia and splenomegaly. <i>Gene</i> , 2019 , 715, 143957	3.8	3
13	Dual-frequency ultrasonic effect on the structure and properties of starch with different size. <i>LWT - Food Science and Technology</i> , 2019 , 106, 254-262	5.4	32
12	Whole exome sequencing reveals novel somatic alterations in neuroblastoma patients with chemotherapy. <i>Cancer Cell International</i> , 2018 , 18, 21	6.4	13
11	Effects of dietary supplementation on growth performance, intestinal development, and immune response of weaned piglets challenged with lipopolysaccharide. <i>Journal of Animal Science and Biotechnology</i> , 2018 , 9, 62	6	44
10	Electrical modeling of on-chip copper-carbon nanotube composite interconnects 2016 ,		2
9	Selenium modification of Haemoglobin (H _g) and its biological activity. <i>Food Chemistry</i> , 2016 , 204, 246-251	8.5	20

8	Photocatalytic Degradation of Volatile Organic Compounds in an Annular Reactor Under Realistic Indoor Conditions. <i>Environmental Engineering Science</i> , 2015 , 32, 331-339	2	7
7	Ultrasonic frequency effect on corn starch and its cavitation. <i>LWT - Food Science and Technology</i> , 2015 , 60, 941-947	5.4	56
6	High Pressure Processing and Water Holding Capacity of Sea Bass Skeletal Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 740-751	1.6	6
5	Effect of High Pressure Processing on Color, Fatty Acids, and Volatile Compounds of Sea Bass Skeletal Muscle. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 358-367	1.6	
4	Dual-frequency ultrasound effect on structure and properties of sweet potato starch. <i>Starch/Staerke</i> , 2013 , 65, 621-627	2.3	74
3	KINETIC MODEL AND TECHNOLOGY OF ULTRASOUND EXTRACTION OF SAFFLOWER SEED OIL. <i>Journal of Food Process Engineering</i> , 2012 , 35, 278-294	2.4	16
2	High-pressure effects on cooking loss and histological structure of beef muscle. <i>High Pressure Research</i> , 2010 , 30, 538-546	1.6	2
1	Indoor thermal comfort studies based on physiological parameter measurement and questionnaire investigation. <i>Central South University</i> , 2006 , 13, 404-407		7