Jie Zheng

List of Publications by Year in descending order

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758635 580395 25 35 662 12 citations h-index g-index papers 36 36 36 776 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Dualâ€frequency ultrasound effect on structure and properties of sweet potato starch. Starch/Staerke, 2013, 65, 621-627.	1.1	101
2	Ultrasonic frequency effect on corn starch and its cavitation. LWT - Food Science and Technology, 2015, 60, 941-947.	2.5	83
3	Effects of dietary Clostridium butyricum supplementation on growth performance, intestinal development, and immune response of weaned piglets challenged with lipopolysaccharide. Journal of Animal Science and Biotechnology, 2018, 9, 62.	2.1	70
4	Physicochemical and in vitro digestion of millet starch: Effect of moisture content in microwave. International Journal of Biological Macromolecules, 2019, 134, 308-315.	3.6	70
5	Dual-frequency ultrasonic effect on the structure and properties of starch with different size. LWT - Food Science and Technology, 2019, 106, 254-262.	2.5	66
6	Comparative studies on structure and physiochemical changes of millet starch under microwave and ultrasound at the same power. International Journal of Biological Macromolecules, 2019, 141, 76-84.	3.6	48
7	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. International Journal of Biological Macromolecules, 2021, 171, 123-129.	3.6	32
8	Whole exome sequencing reveals novel somatic alterations in neuroblastoma patients with chemotherapy. Cancer Cell International, 2018, 18, 21.	1.8	26
9	Selenium modification of \hat{l}^2 -lactoglobulin (\hat{l}^2 -Lg) and its biological activity. Food Chemistry, 2016, 204, 246-251.	4.2	22
10	KINETIC MODEL AND TECHNOLOGY OF ULTRASOUND EXTRACTION OF SAFFLOWER SEED OIL. Journal of Food Process Engineering, 2012, 35, 278-294.	1.5	20
11	Effects of annealing time on structure and properties of sweet potato starch. Cereal Chemistry, 2020, 97, 573-580.	1.1	15
12	Comparison of physicochemical properties and digestibility of sweet potato starch after two modifications of microwave alone and microwave-assisted L-malic acid. International Journal of Biological Macromolecules, 2022, 210, 614-621.	3.6	14
13	Multi-Frequency Ultrasonic Extraction of Anthocyanins from Blueberry Pomace and Evaluation of Its Antioxidant Activity. Journal of AOAC INTERNATIONAL, 2021, 104, 811-817.	0.7	13
14	Case report of a novel MPIG6B gene mutation in a Chinese boy with pancytopenia and splenomegaly. Gene, 2019, 715, 143957.	1.0	9
15	Photocatalytic Degradation of Volatile Organic Compounds in an Annular Reactor Under Realistic Indoor Conditions. Environmental Engineering Science, 2015, 32, 331-339.	0.8	8
16	Purification and Characterization of a New Lectin from Loach Skin Mucus. Journal of Chemistry, 2019, 2019, 1-11.	0.9	8
17	Physicochemical Properties and Structure of Annealed Sweet Potato Starch: Effects of Enzyme and Ultrasound. Starch/Staerke, 2020, 72, 1900247.	1.1	8
18	Indoor thermal comfort studies based on physiological parameter measurement and questionnaire investigation. Central South University, 2006, 13, 404-407.	0.5	7

#	Article	IF	Citations
19	High Pressure Processing and Water Holding Capacity of Sea Bass Skeletal Muscle. Journal of Aquatic Food Product Technology, 2015, 24, 740-751.	0.6	7
20	Unusual presentations of sitosterolemia limited to hematological abnormalities: A report of four cases presenting with stomatocytic anemia and thrombocytopenia with macrothrombocytes. American Journal of Hematology, 2019, 94, E124-E127.	2.0	7
21	(C ₃ H ₇ N ₆) ₆ (H ₂ PO ₄) ₄ and Centrosymmetric (C ₃ H ₇ N ₆) ₂ SO ₄ ·2H ₂ O: Exploration of Acentric Structure by Combining Planar and Tetrahedral Motifs via Hydrogen Bonds.	(HPO <sut< td=""><td>o>4), 6</td></sut<>	o>4), 6
22	Inorganic Chemistry, 2022, 61, 10182-10189. Properties and Structure of Modified Taro Starch: Comparison of Ultrasound and Malic Acid Treatments. Starch/Staerke, 2021, 73, 2000252.	1.1	5
23	Effect of Microwave Treatment on the Properties of Starch in Millet Kernels. Starch/Staerke, 2022, 74,	1.1	5
24	High-pressure effects on cooking loss and histological structure of beef muscle. High Pressure Research, 2010, 30, 538-546.	0.4	2
25	Electrical modeling of on-chip copper-carbon nanotube composite interconnects. , 2016, , .		2
26	Quality changes of repeatedly fried palm oil and extracted oil from fried loach. International Journal of Food Engineering, 2022, 18, 371-381.	0.7	2
27	Efficacy of hematopoietic stem cell transplantation in the treatment of children with nonâ€severe aplastic anemia. Pediatric Transplantation, 2022, 26, .	0.5	2
28	Study on the Preparation and Digestibility of Malic Acid Sweet Potato Starch Ester under Microwave Assistance. Starch/Staerke, 2022, 74, .	1.1	2
29	2′â€Fucosyllactose promotes Lactobacillus rhamnosus KLDS 8001 to repair LPSâ€induced damage in Cacoâ€2 cells. Journal of Food Biochemistry, 2022, , e14059.	1.2	1
30	Application of ultrasound-assisted cryoprotectant impregnation for improving the storage quality of snakehead fish fillets. Food Science and Technology International, 2023, 29, 641-649.	1.1	1
31	Soybean Peptide Preparation by Enzymatic Hydrolysis with and without Ultrasound. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	O
32	Notice of Retraction: Extraction of the Polysaccharides from Dunaliella Salina by Alkaline Protease and Its Oxidative Stability. , 2011 , , .		0
33	Notice of Retraction: Protective Effects of Cartilage Polysaccharide against Atrophy of Thymus in Murine H22 Hepatocarcinoma Bearing Mice. , 2011, , .		O
34	Effect of High Pressure Processing on Color, Fatty Acids, and Volatile Compounds of Sea Bass Skeletal Muscle. Journal of Aquatic Food Product Technology, 2014, 23, 358-367.	0.6	0
35	Generation of induced pluripotent stem cell, BCHSCTi001-A, derived from a Hemophilia A patient with F8 (p. R391C) mutation. Stem Cell Research, 2021, 56, 102491.	0.3	O