Jingya Qian

List of Publications by Year in descending order

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1478505 1199594 12 138 12 6 citations h-index g-index papers 12 12 12 120 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	A preliminary study on polysaccharide extraction, purification, and antioxidant properties of sugar-rich filamentous microalgae Tribonema minus. Journal of Applied Phycology, 2022, 34, 2755-2767.	2.8	13
2	Weak magnetic field intervention on outdoor production of oil-rich filamentous microalgae: Influence of seasonal changes. Bioresource Technology, 2022, 348, 126707.	9.6	6
3	Optimization of the nutritional constituents for ergosterol peroxide production by Paecilomyces cicadae based on the uniform design and mathematical model. Scientific Reports, 2022, 12, 5853.	3.3	1
4	Increase of intracellular Ca2+ concentration in Listeria monocytogenes under pulsed magnetic field. Journal of Magnetism and Magnetic Materials, 2022, 553, 169270.	2.3	2
5	Magnetic/electric field intervention on oil-rich filamentous algae production in the application of acrylonitrile butadiene styrene based wastewater treatment. Bioresource Technology, 2022, 356, 127272.	9.6	6
6	Impact of pulsed magnetic field treatment on enzymatic inactivation and quality of cloudy apple juice. Journal of Food Science and Technology, 2021, 58, 2982-2991.	2.8	7
7	Effects of pulsed magnetic field on microbial and enzymic inactivation and quality attributes of orange juice. Journal of Food Processing and Preservation, 2021, 45, e15533.	2.0	11
8	Transcriptomic analysis of Listeria monocytogenes under pulsed magnetic field treatment. Food Research International, 2020, 133, 109195.	6.2	19
9	Ultrasoundâ€Assisted Detoxification of Free Gossypol from Cottonseed Meal. Journal of Food Process Engineering, 2017, 40, e12265.	2.9	5
10	Biological Effect and Inactivation Mechanism of Bacillus subtilis Exposed to Pulsed Magnetic Field: Morphology, Membrane Permeability and Intracellular Contents. Food Biophysics, 2016, 11, 429-435.	3.0	33
11	Proteomics Analyses and Morphological Structure of Bacillus subtilis Inactivated by Pulsed Magnetic Field. Food Biophysics, 2016, 11, 436-445.	3.0	8
12	Phytic Acid Enhances Biocontrol Activity of Rhodotorula mucilaginosa against Penicillium expansum Contamination and Patulin Production in Apples. Frontiers in Microbiology, 2015, 6, 1296.	3.5	27