

Ai-Jun Hu

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.

14
papers

312
citations

9
h-index

17
g-index

20
ext. papers

430
ext. citations

4.3
avg, IF

3.5
L-index

#	Paper	IF	Citations
14	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
13	Properties and Structure of Modified Taro Starch: Comparison of Ultrasound and Malic Acid Treatments. <i>Starch/Staerke</i> , 2021 , 73, 2000252	2.3	0
12	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
11	Effects of annealing time on structure and properties of sweet potato starch. <i>Cereal Chemistry</i> , 2020 , 97, 573-580	2.4	6
10	Physicochemical Properties and Structure of Annealed Sweet Potato Starch: Effects of Enzyme and Ultrasound. <i>Starch/Staerke</i> , 2020 , 72, 1900247	2.3	2
9	Comparative studies on structure and physiochemical 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
8	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
7	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
6	Ultrasonic frequency effect on corn starch and its cavitation. <i>LWT - Food Science and Technology</i> , 2015 , 60, 941-947	5.4	56
5	Different-frequency ultrasonic effects on properties and structure of corn starch. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2929-34	4.3	24
4	Ultrasonically aided enzymatical effects on the properties and structure of mung bean starch. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 20, 146-151	6.8	31
3	Dual-frequency ultrasound effect on structure and properties of sweet potato starch. <i>Starch/Staerke</i> , 2013 , 65, 621-627	2.3	74
2	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
1	Industrial experiments for the application of ultrasound on scale control in the Chinese sugar industry. <i>Ultrasonics Sonochemistry</i> , 2006 , 13, 329-333	8.9	13