

# Ai-Jun Hu

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

573  
citations

758635

12  
h-index

794141

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

468  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of ultrasound-assisted cryoprotectant impregnation for improving the storage quality of snakehead fish fillets. <i>Food Science and Technology International</i> , 2023, 29, 641-649.	1.1	1
2	Quality changes of repeatedly fried palm oil and extracted oil from fried loach. <i>International Journal of Food Engineering</i> , 2022, 18, 371-381.	0.7	2
3	Comparison of physicochemical properties and digestibility of sweet potato starch after two modifications of microwave alone and microwave-assisted L-malic acid. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 614-621.	3.6	14
4	Effect of Microwave Treatment on the Properties of Starch in Millet Kernels. <i>Starch/Staerke</i> , 2022, 74, .	1.1	5
5	Study on the Preparation and Digestibility of Malic Acid Sweet Potato Starch Ester under Microwave Assistance. <i>Starch/Staerke</i> , 2022, 74, .	1.1	2
6	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.	3.6	32
7	Properties and Structure of Modified Taro Starch: Comparison of Ultrasound and Malic Acid Treatments. <i>Starch/Staerke</i> , 2021, 73, 2000252.	1.1	5
8	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.	0.7	13
9	Effects of annealing time on structure and properties of sweet potato starch. <i>Cereal Chemistry</i> , 2020, 97, 573-580.	1.1	15
10	Physicochemical Properties and Structure of Annealed Sweet Potato Starch: Effects of Enzyme and Ultrasound. <i>Starch/Staerke</i> , 2020, 72, 1900247.	1.1	8
11	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.	3.6	48
12	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.	3.6	70
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.	2.5	66
14	Ultrasonic frequency effect on corn starch and its cavitation. <i>LWT - Food Science and Technology</i> , 2015, 60, 941-947.	2.5	83
15	Different-frequency ultrasonic effects on properties and structure of corn starch. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2929-2934.	1.7	34
16	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.	2.7	40
17	Dual-frequency ultrasound effect on structure and properties of sweet potato starch. <i>Starch/Staerke</i> , 2013, 65, 621-627.	1.1	101
18	KINETIC MODEL AND TECHNOLOGY OF ULTRASOUND EXTRACTION OF SAFFLOWER SEED OIL. <i>Journal of Food Process Engineering</i> , 2012, 35, 278-294.	1.5	20

#	ARTICLE	IF	CITATIONS
19	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	0
20	Industrial experiments for the application of ultrasound on scale control in the Chinese sugar industry. Ultrasonics Sonochemistry, 2006, 13, 329-333.	3.8	14