

Zhaojun Zheng

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

499
citations

623188

14
h-index

713013

21
g-index

22
all docs

22
docs citations

22
times ranked

474
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical and antioxidative characteristics of black bean protein hydrolysates obtained from different enzymes. <i>Food Hydrocolloids</i> , 2019, 97, 105222.	5.6	86
2	Effects of <i>Clostridium butyricum</i> on antioxidant properties, meat quality and fatty acid composition of broiler birds. <i>Lipids in Health and Disease</i> , 2015, 14, 36.	1.2	51
3	A novel antioxidative peptide derived from chicken blood corpuscle hydrolysate. <i>Food Research International</i> , 2018, 106, 410-419.	2.9	46
4	Expression of the <i>Thermobifida fusca</i> xylanase Xyn11A in <i>Pichia pastoris</i> and its characterization. <i>BMC Biotechnology</i> , 2015, 15, 18.	1.7	36
5	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , 2020, 228, 115372.	5.1	24
6	Effects of partial hydrolysis on the structural, functional and antioxidant properties of oat protein isolate. <i>Food and Function</i> , 2020, 11, 3144-3155.	2.1	24
7	Lipid Profiling and Microstructure Characteristics of Goat Milk Fat from Different Stages of Lactation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7204-7213.	2.4	23
8	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , 2021, 345, 128811.	4.2	23
9	Production and characterization of functional wheat bran hydrolysate rich in reducing sugars, xylooligosaccharides and phenolic acids. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020, 27, e00511.	2.1	22
10	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. <i>Food and Function</i> , 2019, 10, 5413-5425.	2.1	20
11	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. <i>Lipids in Health and Disease</i> , 2019, 18, 37.	1.2	18
12	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , 2021, 86, 3987-4000.	1.5	18
13	Bioconversion of duck blood cell: process optimization of hydrolytic conditions and peptide hydrolysate characterization. <i>BMC Biotechnology</i> , 2018, 18, 67.	1.7	16
14	Identification and quantification of synergetic antioxidants and their application in sunflower oil. <i>LWT - Food Science and Technology</i> , 2020, 118, 108726.	2.5	15
15	Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. <i>Journal of Colloid and Interface Science</i> , 2021, 587, 417-428.	5.0	14
16	Response surface optimization of enzymatic hydrolysis of duck blood corpuscle using commercial proteases. <i>Poultry Science</i> , 2014, 93, 2641-2650.	1.5	13
17	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates. <i>RSC Advances</i> , 2020, 10, 2634-2645.	1.7	13
18	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility. <i>Food Chemistry</i> , 2022, 387, 132844.	4.2	12

#	ARTICLE	IF	CITATIONS
19	The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. <i>Food Chemistry</i> , 2019, 300, 125219.	4.2	10
20	Investigating the calcium binding characteristics of black bean protein hydrolysate. <i>Food and Function</i> , 2020, 11, 8724-8734.	2.1	8
21	Bioanalytical insights into the association between eicosanoids and pathogenesis of hepatocellular carcinoma. <i>Cancer and Metastasis Reviews</i> , 2018, 37, 269-277.	2.7	7
22	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , 2021, 12, 2020-2031.	2.1	0