

# Zhaojun Zheng

## List of Publications by Citations

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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.

22  
papers

222  
citations

9  
h-index

14  
g-index

22  
ext. papers

359  
ext. citations

6.2  
avg, IF

3.5  
L-index

#	Paper	IF	Citations
22	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> , <b>2015</b> , 14, 36	4.4	36
21	Physicochemical and antioxidative characteristics of black bean protein hydrolysates obtained from different enzymes. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105222	10.6	32
20	A novel antioxidative peptide derived from chicken blood corpuscle hydrolysate. <i>Food Research International</i> , <b>2018</b> , 106, 410-419	7	28
19	Expression of the <i>Thermobifida fusca</i> xylanase Xyn11A in <i>Pichia pastoris</i> and its characterization. <i>BMC Biotechnology</i> , <b>2015</b> , 15, 18	3.5	23
18	Production and characterization of functional wheat bran hydrolysate rich in reducing sugars, xylooligosaccharides and phenolic acids. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , <b>2020</b> , 27, e00511	5.3	13
17	Prebiotic carbohydrates: Effect on physicochemical stability and solubility of algal oil nanoparticles. <i>Carbohydrate Polymers</i> , <b>2020</b> , 228, 115372	10.3	12
16	Response surface optimization of enzymatic hydrolysis of duck blood corpuscle using commercial proteases. <i>Poultry Science</i> , <b>2014</b> , 93, 2641-50	3.9	11
15	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. <i>Food and Function</i> , <b>2019</b> , 10, 5413-5425	6.1	10
14	Identification and quantification of synergetic antioxidants and their application in sunflower oil. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108726	5.4	9
13	Effects of partial hydrolysis on the structural, functional and antioxidant properties of oat protein isolate. <i>Food and Function</i> , <b>2020</b> , 11, 3144-3155	6.1	8
12	Bioconversion of duck blood cell: process optimization of hydrolytic conditions and peptide hydrolysate characterization. <i>BMC Biotechnology</i> , <b>2018</b> , 18, 67	3.5	8
11	Influence of total polar compounds on lipid metabolism, oxidative stress and cytotoxicity in HepG2 cells. <i>Lipids in Health and Disease</i> , <b>2019</b> , 18, 37	4.4	7
10	Lipid Profiling and Microstructure Characteristics of Goat Milk Fat from Different Stages of Lactation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 7204-7213	5.7	7
9	The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. <i>Food Chemistry</i> , <b>2019</b> , 300, 125219	8.5	4
8	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , <b>2021</b> , 345, 128811	8.5	4
7	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates.. <i>RSC Advances</i> , <b>2020</b> , 10, 2634-2645	3.7	3
6	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> , <b>2021</b> , 587, 417-428	9.3	3

5	Investigating the calcium binding characteristics of black bean protein hydrolysate. <i>Food and Function</i> , <b>2020</b> , 11, 8724-8734	6.1	2
4	Bioanalytical insights into the association between eicosanoids and pathogenesis of hepatocellular carcinoma. <i>Cancer and Metastasis Reviews</i> , <b>2018</b> , 37, 269-277	9.6	1
3	A comparative study between freeze-dried and spray-dried goat milk on lipid profiling and digestibility.. <i>Food Chemistry</i> , <b>2022</b> , 387, 132844	8.5	1
2	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3987-4000	3.4	0
1	Palm oil consumption and its repercussion on endogenous fatty acids distribution. <i>Food and Function</i> , <b>2021</b> , 12, 2020-2031	6.1	