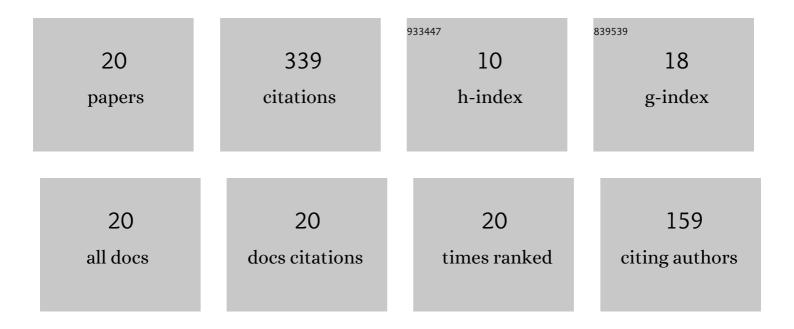
## Jiakai Lu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5722729/publications.pdf Version: 2024-02-01



ΙιλκλιΤιι

#	Article	IF	CITATIONS
1	Functional Performance of Plant Proteins. Foods, 2022, 11, 594.	4.3	82
2	Advancements in 3D food printing: a comprehensive overview of properties and opportunities. Critical Reviews in Food Science and Nutrition, 2022, 62, 4752-4768.	10.3	57
3	Coalescence of small bubbles with surfactants. Chemical Engineering Science, 2019, 196, 493-500.	3.8	27
4	Proposed Methods for Testing and Comparing the Emulsifying Properties of Proteins from Animal, Plant, and Alternative Sources. Colloids and Interfaces, 2022, 6, 19.	2.1	25
5	Coalescence of viscous drops with surfactants. Chemical Engineering Science, 2012, 78, 9-13.	3.8	24
6	Production of Plant-Based Seafood: Scallop Analogs Formed by Enzymatic Gelation of Pea Protein-Pectin Mixtures. Foods, 2022, 11, 851.	4.3	16
7	The future of 3D food printing: Opportunities for space applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 10079-10092.	10.3	14
8	Coalescence dynamics of viscous conical drops. Physical Review E, 2016, 93, 023111.	2.1	13
9	Nanostructured foods for improved sensory attributes. Trends in Food Science and Technology, 2021, 108, 281-286.	15.1	13
10	Threshold wavelength on filaments of complex fluids. Chemical Engineering Science, 2012, 69, 602-606.	3.8	10
11	Influence of viscosity on the impingement of laminar liquid jets. Chemical Engineering Science, 2014, 119, 182-186.	3.8	9
12	Effect of sugar on the fouling behavior of whey protein. Food and Bioproducts Processing, 2019, 113, 2-9.	3.6	9
13	Universal Scaling Law for the Collapse of Viscous Nanopores. Langmuir, 2015, 31, 8618-8622.	3.5	8
14	Soft food microrheology. Current Opinion in Food Science, 2016, 9, 112-116.	8.0	8
15	Dynamical transitions during the collapse of inertial holes. Scientific Reports, 2019, 9, 14649.	3.3	7
16	Free-surface dynamics of small pores. Chemical Engineering Science, 2015, 132, 93-98.	3.8	6
17	Microbubble-Assisted Cleaning To Enhance the Removal of Milk Deposits from the Heat Transfer Surface. ACS Sustainable Chemistry and Engineering, 2022, 10, 8380-8387.	6.7	5
18	Contraction of Surfactant-Laden Pores, Langmuir, 2018, 34, 4701-4706.	3.5	3

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#	Article	IF	CITATIONS
19	Contraction of a shear-thinning axisymmetric cavity. Physics of Fluids, 2019, 31, 123103.	4.0	2
20	Deformation and removal of viscous thin film by submerged jet impingement. AICHE Journal, 2020, 66, e16745.	3.6	1