# Jiakai Lu

List of Publications by Year
in descending order



| 20 | 339 | 933447 10 | 839539 18 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 20 | 20 | 20 | 159 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | 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 |

| # | 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 |