

# Jiakai Lu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5722729/publications.pdf>

Version: 2024-02-01

20  
papers

339  
citations

933447

10  
h-index

839539

18  
g-index

20  
all docs

20  
docs citations

20  
times ranked

159  
citing authors

#	ARTICLE	IF	CITATIONS
1	The future of 3D food printing: Opportunities for space applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10079-10092.	10.3	14
2	Advancements in 3D food printing: a comprehensive overview of properties and opportunities. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4752-4768.	10.3	57
3	Functional Performance of Plant Proteins. <i>Foods</i> , 2022, 11, 594.	4.3	82
4	Proposed Methods for Testing and Comparing the Emulsifying Properties of Proteins from Animal, Plant, and Alternative Sources. <i>Colloids and Interfaces</i> , 2022, 6, 19.	2.1	25
5	Production of Plant-Based Seafood: Scallop Analogs Formed by Enzymatic Gelation of Pea Protein-Pectin Mixtures. <i>Foods</i> , 2022, 11, 851.	4.3	16
6	Microbubble-Assisted Cleaning To Enhance the Removal of Milk Deposits from the Heat Transfer Surface. <i>ACS Sustainable Chemistry and Engineering</i> , 2022, 10, 8380-8387.	6.7	5
7	Nanostructured foods for improved sensory attributes. <i>Trends in Food Science and Technology</i> , 2021, 108, 281-286.	15.1	13
8	Deformation and removal of viscous thin film by submerged jet impingement. <i>AIChE Journal</i> , 2020, 66, e16745.	3.6	1
9	Dynamical transitions during the collapse of inertial holes. <i>Scientific Reports</i> , 2019, 9, 14649.	3.3	7
10	Contraction of a shear-thinning axisymmetric cavity. <i>Physics of Fluids</i> , 2019, 31, 123103.	4.0	2
11	Coalescence of small bubbles with surfactants. <i>Chemical Engineering Science</i> , 2019, 196, 493-500.	3.8	27
12	Effect of sugar on the fouling behavior of whey protein. <i>Food and Bioproducts Processing</i> , 2019, 113, 2-9.	3.6	9
13	Contraction of Surfactant-Laden Pores. <i>Langmuir</i> , 2018, 34, 4701-4706.	3.5	3
14	Coalescence dynamics of viscous conical drops. <i>Physical Review E</i> , 2016, 93, 023111.	2.1	13
15	Soft food microrheology. <i>Current Opinion in Food Science</i> , 2016, 9, 112-116.	8.0	8
16	Universal Scaling Law for the Collapse of Viscous Nanopores. <i>Langmuir</i> , 2015, 31, 8618-8622.	3.5	8
17	Free-surface dynamics of small pores. <i>Chemical Engineering Science</i> , 2015, 132, 93-98.	3.8	6
18	Influence of viscosity on the impingement of laminar liquid jets. <i>Chemical Engineering Science</i> , 2014, 119, 182-186.	3.8	9

#	ARTICLE	IF	CITATIONS
19	Threshold wavelength on filaments of complex fluids. <i>Chemical Engineering Science</i> , 2012, 69, 602-606.	3.8	10
20	Coalescence of viscous drops with surfactants. <i>Chemical Engineering Science</i> , 2012, 78, 9-13.	3.8	24