Zhengjun Xie

List of Publications by Year
in descending order

32	991	567144 15	434063 31
papers	citations	h-index	g-index

33	33	33	1261
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Inactivation of Escherichia coli O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. Food Microbiology, 2022, 102, 103928.	2.1	10
2	Application of induced voltage in cloudy apple juice: enzymatic browning and bioactive and flavouring compounds. International Journal of Food Science and Technology, 2022, 57, 4138-4147.	1.3	0
3	Design and optimizing gold nanoparticle-cDNA nanoprobes for aptamer-based lateral flow assay: Application to rapid detection of acetamiprid. Biosensors and Bioelectronics, 2022, 207, 114114.	5.3	24
4	Assessment of milk fat based on signal-to-ground voltage. Journal of Food Measurement and Characterization, 2021, 15, 1385-1394.	1.6	2
5	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. Industrial & Engineering Chemistry Research, 2021, 60, 1542-1552.	1.8	14
6	Effects of induced electric field (IEF) on the reduction of Saccharomyces cerevisiae and quality of fresh apple juice. Food Chemistry, 2020, 325, 126943.	4.2	14
7	Determination of fat content in UHT milk by electroanalytical method. Food Chemistry, 2019, 270, 538-545.	4.2	11
8	Influence of uniform magnetic field on physicochemical properties of freeze-thawed avocado puree. RSC Advances, 2019, 9, 39595-39603.	1.7	17
9	Preparation, characterization and physicochemical properties of novel lowâ€phosphorus egg yolk protein. Journal of the Science of Food and Agriculture, 2019, 99, 1740-1747.	1.7	7
10	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe3O4 nanoparticles. Food Chemistry, 2018, 239, 276-286.	4.2	33
11	Effect of Drying Processes on the Fine Structure of Aâ€, Bâ€, and Câ€Type Starches. Starch/Staerke, 2018, 70, 1700218.	1.1	10
12	Trapping of glyoxal by propyl, octyl and dodecyl gallates and their mono-glyoxal adducts. Food Chemistry, 2018, 269, 396-403.	4.2	16
13	Solâ€“gel encapsulation of pullulanase in the presence of hybrid magnetic (Fe3O4â€“chitosan) nanoparticles improves thermal and operational stability. Bioprocess and Biosystems Engineering, 2017, 40, 821-831.	1.7	19
14	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. Food Chemistry, 2017, 229, 57-65.	4.2	28
15	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the detection of vancomycin in raw milk and animal feed. Food and Agricultural Immunology, 2017, 28, 414-426.	0.7	51
16	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the detection of citrinin in cereals. Food and Agricultural Immunology, 2017, 28, 754-766.	0.7	24
17	Gold immunochromatographic assay for trimethoprim in milk and honey samples based on a heterogenous monoclonal antibody. Food and Agricultural Immunology, 2017, 28, 1046-1057.	0.7	12
18	Development of an immunochromatographic assay for the detection of alternariol in cereal and fruit juice samples. Food and Agricultural Immunology, 2017, 28, 1082-1093.	0.7	12

#	Article	IF	Citations
19	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the simultaneous detection of avermectin and ivermectin. Food and Agricultural Immunology, 2017, 28, 439-451.	0.7	21
20	Development of an icELISA and Immunochromatographic Assay for Methyl-3-Quinoxaline-2-Carboxylic Acid Residues in Fish. Food Analytical Methods, 2017, 10, 3128-3136.	1.3	17
21	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. Food Chemistry, 2017, 230, 547-552.	4.2	45
22	Development of an indirect competitive enzyme-linked immunosorbent assay and immunochromatographic assay forÂhydrocortisone residues in milk. Food and Agricultural Immunology, 2017, 28, 476-488.	0.7	34
23	Development of indirect competitive ELISA and lateral-flow immunochromatographic assay strip for the detection of sterigmatocystin in cereal products. Food and Agricultural Immunology, 2017, 28, 260-273.	0.7	46
24	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. RSC Advances, 2017, 7, 19145-19152.	1.7	13
25	A glycogen branching enzyme from Thermomonospora curvata: Characterization and its action on maize starch. Starch/Staerke, 2016, 68, 355-364.	1.1	12
26	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. Carbohydrate Polymers, 2016, 153, 535-541.	5.1	24
27	Determination of Bisphenol A by a Gold Nanoflower Enhanced Enzyme-Linked Immunosorbent Assay. Analytical Letters, 2016, 49, 1492-1501.	1.0	17
28	Preparation of a fluorescent silver nanoprismâ€“dye complex for detection of hydrogen peroxide in milk. Analytical Methods, 2015, 7, 9749-9752.	1.3	11
29	Highly sensitive â€œsignal onâ€•plasmonic ELISA for small molecules by the naked eye. Analytical Methods, 2014, 6, 9616-9621.	1.3	23
30	Effect of Mesona Blumes gum on physicochemical and sensory characteristics of rice extrudates. International Journal of Food Science and Technology, 2010, 45, 2415-2424.	1.3	14
31	Purification and application of Î±-galactosidase from germinating coffee beans (Coffea arabica). European Food Research and Technology, 2009, 228, 969-974.	1.6	6
32	Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate. Food Chemistry, 2008, 111, 370-376.	4.2	403