

# Zhuo Jiang

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

280  
citations

1163117

8  
h-index

940533

16  
g-index

19  
all docs

19  
docs citations

19  
times ranked

251  
citing authors

#	ARTICLE	IF	CITATIONS
1	Unfolding and nanotube formation of ovalbumin induced by pulsed electric field. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 249-254.	5.6	44
2	Microfluidic droplet formation in co-flow devices fabricated by micro 3D printing. <i>Journal of Food Engineering</i> , 2021, 290, 110212.	5.2	35
3	Genomic Characterization and Probiotic Potency of <i>Bacillus</i> sp. DU-106, a Highly Effective Producer of L-Lactic Acid Isolated From Fermented Yogurt. <i>Frontiers in Microbiology</i> , 2018, 9, 2216.	3.5	34
4	Structural, functional properties and immunomodulatory activity of isolated Inca peanut ( <i>Plukenetia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 1931-1941.	7.5	31
5	Comparison of structural, antioxidant and immuno-estimating activities of polysaccharides from <i>Tremella fuciformis</i> in two different regions of China. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1942-1953.	2.7	21
6	The modification of ovalbumin surface properties treated by pulsed electric field combined with divalent metal ions. <i>Food Chemistry</i> , 2019, 293, 455-462.	8.2	20
7	Effect of high hydrostatic pressure on activity, thermal stability and structure of horseradish peroxidase. <i>Food Chemistry</i> , 2022, 379, 132142.	8.2	15
8	Selection of a computational fluid dynamics (CFD) model and its application to greenhouse pad-fan cooling (PFC) systems. <i>Journal of Cleaner Production</i> , 2021, 302, 127013.	9.3	11
9	Ultrahigh pressure extraction of polysaccharide from <i>Morinda officinalis</i> and effect on the polysaccharide structure. <i>Separation Science and Technology</i> , 2021, 56, 1741-1751.	2.5	9
10	Alginate-gelatin emulsion droplets for encapsulation of vitamin A by 3D printed microfluidics. <i>Particology</i> , 2022, 64, 164-170.	3.6	9
11	Raman spectroscopic study of orthorhombic L-cysteine under pressure up to 20.2 GPa. <i>Journal of Molecular Structure</i> , 2018, 1171, 196-201.	3.6	8
12	Supercritical fluid extraction effectively removes phthalate plasticizers in spores of <i>Ganoderma lucidum</i> . <i>Food Science and Biotechnology</i> , 2018, 27, 1857-1864.	2.6	8
13	Mechanism of colour change of carambola puree by high pressure processing and its effect on flavour and physicochemical properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5853-5860.	2.7	8
14	Single-emission dual-enzyme magnetosensor for multiplex immunofluorometric assay of adulterated colorants in chili seasoning. <i>Food Chemistry</i> , 2022, 366, 130594.	8.2	8
15	Structural changes of orthorhombic $\beta$ -D-galactose crystal by using Raman spectroscopy at high pressure. <i>Journal of Molecular Structure</i> , 2019, 1195, 778-786.	3.6	5
16	Structure investigation of $\beta$ -D-fructose crystal under high pressure: Raman scattering, IR absorption, and synchrotron X-ray diffraction. <i>Journal of Molecular Structure</i> , 2020, 1220, 128746.	3.6	5
17	High-pressure in situ methods revealing the effect of pressure on glutathione structure. <i>Food Chemistry</i> , 2021, 359, 129808.	8.2	4
18	Effect of high hydrostatic pressure pretreatment on flavour and physicochemical properties of freeze-dried carambola slices. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4245-4253.	2.7	3

#	ARTICLE	IF	CITATIONS
19	Raman study of nonhydrostatic pressure-induced phase transitions in monoclinic L-Aspartic acid crystals. Journal of Raman Spectroscopy, 2019, 50, 1205-1216.	2.5	2