

Jianhao Zhang

List of Publications by Year in descending order

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citing authors

#	ARTICLE	IF	CITATIONS
1	Application of Cold Plasma in Animal Meat and Poultry. , 2022, , 213-242.		0
2	Characterisation of Flavour Attributes in Egg White Protein Using HS-GC-IMS Combined with E-Nose and E-Tongue: Effect of High-Voltage Cold Plasma Treatment Time. <i>Molecules</i> , 2022, 27, 601.	3.8	13
3	Dielectric barrier discharge cold plasma treatment of pork loin: Effects on muscle physicochemical properties and emulsifying properties of pork myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2022, 162, 113484.	5.2	16
4	Effect of dielectric barrier discharge plasma on the degradation of malathion and chlorpyrifos on lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 424-432.	3.5	27
5	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2626-2659.	11.7	38
6	Changes in color, myoglobin, and lipid oxidation in beef patties treated by dielectric barrier discharge cold plasma during storage. <i>Meat Science</i> , 2021, 176, 108456.	5.5	42
7	Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. <i>LWT - Food Science and Technology</i> , 2020, 117, 108606.	5.2	37
8	Cold plasma treatment induces phenolic accumulation and enhances antioxidant activity in fresh-cut pitaya (<i>Hylocereus undatus</i>) fruit. <i>LWT - Food Science and Technology</i> , 2019, 115, 108447.	5.2	82
9	Preparation of α -tocopherol-chitosan nanoparticles/chitosan/montmorillonite film and the antioxidant efficiency on sliced dry-cured ham. <i>Food Control</i> , 2019, 104, 132-138.	5.5	23
10	Effect of in-package high voltage dielectric barrier discharge on microbiological, color and oxidation properties of pork in modified atmosphere packaging during storage. <i>Meat Science</i> , 2019, 149, 107-113.	5.5	41
11	Bending vector sensor based on Mach-Zehnder interferometer using S type fibre taper and lateral-offset. <i>Journal of Modern Optics</i> , 2016, 63, 2146-2150.	1.3	14
12	Two-dimensional bending vector sensor based on Mach-Zehnder interferometer of two orthogonal lateral-offsets. <i>Microwave and Optical Technology Letters</i> , 2015, 57, 709-713.	1.4	12
13	Influence of partial replacement of NaCl with KCl on profiles of volatile compounds in dry-cured bacon during processing. <i>Food Chemistry</i> , 2015, 172, 391-399.	8.2	54
14	Proteolysis and sensory properties of dry-cured bacon as affected by the partial substitution of sodium chloride with potassium chloride. <i>Meat Science</i> , 2014, 96, 1325-1331.	5.5	36
15	Antioxidant enzyme activities are affected by salt content and temperature and influence muscle lipid oxidation during dry-salted bacon processing. <i>Food Chemistry</i> , 2013, 141, 2751-2756.	8.2	34
16	Lipolysis and lipid oxidation in bacon during curing and drying-ripening. <i>Food Chemistry</i> , 2010, 123, 465-471.	8.2	124
17	Effect of intensifying high-temperature ripening on proteolysis, lipolysis and flavor of Jinhua ham. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 834-842.	3.5	48