Kai Zhou

List of Publications by Year
in descending order

35 papers	858 citations	516710 16 h-index	501196 28 g-index
35 all docs	35 docs citations	35 times ranked	926 citing authors

#	Article	IF	Citations
1	Proteins from leguminous plants: from structure, property to the function in encapsulation/binding and delivery of bioactive compounds. Critical Reviews in Food Science and Nutrition, 2022, 62, 5203-5223.	10.3	8
2	An underlying softening mechanism in pale, soft and exudative â€“ Like rabbit meat: The role of reactive oxygen species â€“ Generating systems. Food Research International, 2022, 151, 110853.	6.2	16
3	MTPA control of permanent magnet synchronous motor based on dual-vector model predictive control. PLoS ONE, 2022, 17, e0262135.	2.5	0
4	Comprehensive insights into the evolution of microbiological and metabolic characteristics of the fat portion during the processing of traditional Chinese bacon. Food Research International, 2022, 155, 110987.	6.2	15
5	Myofibrillar Protein Interacting with Trehalose Elevated the Quality of Frozen Meat. Foods, 2022, 11, 1041.	4.3	4
6	An insight into the changes in the microbial community of Kantuanâ€sliced chicken during storage at different temperatures. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
7	Stearic acid prevent alcohol-induced liver damage by regulating the gut microbiota. Food Research International, 2022, 155, 111095.	6.2	15
8	Collagen and its derivatives: From structure and properties to their applications in food industry. Food Hydrocolloids, 2022, 131, 107748.	10.7	62
9	Drivingâ€“Charging Integrated Controller for Electric Vehicles. IEEE Access, 2022, 10, 66545-66563.	4.2	4
10	Modulating the aggregation of myofibrillar protein to alleviate the textural deterioration of protein gels at high temperature: The effect of hydrophobic interactions. Food Chemistry, 2021, 341, 128274.	8.2	36
11	Oligopeptides from Jinhua ham prevent alcohol-induced liver damage by regulating intestinal homeostasis and oxidative stress in mice. Food and Function, 2021, 12, 10053-10070.	4.6	14
12	A Sub-Synchronous Oscillation Suppression Strategy for Doubly Fed Wind Power Generation System. IEEE Access, 2021, 9, 83482-83498.	4.2	10
13	Parameter adaptive terminal sliding mode control for Full-Bridge DC-DC converter. PLoS ONE, 2021, 16, e0247228.	2.5	7
14	Hemin from porcine blood effectively stabilized color appearance and odor of prepared pork chops upon repeated freeze-thaw cycles. Meat Science, 2021, 175, 108432.	5.5	6
15	Effects of low voltage electrostatic field on the microstructural damage and protein structural changes in prepared beef steak during the freezing process. Meat Science, 2021, 179, 108527.	5.5	33
16	Glutathione-mediated formation of disulfide bonds modulates the properties of myofibrillar protein gels at different temperatures. Food Chemistry, 2021, 364, 130356.	8.2	29
17	Epidemiological characteristics and phylogenic analysis of human respiratory syncytial virus in patients with respiratory infections during 2011â€“2016 in southern China. International Journal of Infectious Diseases, 2020, 90, 5-17.	3.3	22
18	Research on SCESS-DFIG DC Bus Voltage Fluctuation Suppression Strategy for Frequency Inertia Regulation of Power Grid. IEEE Access, 2020, 8, 173933-173948.	4.2	7

#	Article	IF	Citations
19	Insight into the mechanism of textural deterioration of myofibrillar protein gels at high temperature conditions. Food Chemistry, 2020, 330, 127186.	8.2	57
20	Effects of different thermal temperatures on the shelf life and microbial diversity of Dezhou-braised chicken. Food Research International, 2020, 136, 109471.	6.2	29
21	State of Charge Prediction Algorithm of Lithium-Ion Battery Based on PSO-SVR Cross Validation. IEEE Access, 2020, 8, 10234-10242.	4.2	57
22	Thermostability of protein nanocages: the effect of natural extra peptide on the exterior surface. RSC Advances, 2019, 9, 24777-24782.	3.6	21
23	PMSM Vector Control Strategy Based on Active Disturbance Rejection Controller. Energies, 2019, 12, 3827.	3.1	14
24	MTPA Trajectory Tracking Control with On-line MRAS Parameter Identification for an IPMSM. Journal of Electrical Engineering and Technology, 2019, 14, 2355-2366.	2.0	9
25	Designed Two- and Three-Dimensional Protein Nanocage Networks Driven by Hydrophobic Interactions Contributed by Amyloidogenic Motifs. Nano Letters, 2019, 19, 4023-4028.	9.1	31
26	An Improved $alphaeta$ -EPLL Based on Active Disturbance Rejection Control for Complicated Power Grid Conditions. IEEE Access, 2019, 7, 139276-139293.	4.2	3
27	On-Axis Alignment of Protein Nanocage Assemblies from 2D to 3D through the Aromatic Stacking Interactions of Amino Acid Residues. ACS Nano, 2018, 12, 11323-11332.	14.6	49
28	Gold nanoparticles: From synthesis, properties to their potential application as colorimetric sensors in food safety screening. Trends in Food Science and Technology, 2018, 78, 83-94.	15.1	103
29	Electrical properties of epoxy/ZnO nano-composite. Journal of Materials Science: Materials in Electronics, 2018, 29, 12765-12770.	2.2	16
30	Structure, Function, and Nutrition of Zinc-Containing Proteins in Foodstuffs. , 2017, , 63-88.		0
31	Effect of the structure of gallic acid and its derivatives on their interaction with plant ferritin. Food Chemistry, 2016, 213, 260-267.	8.2	40
32	Nanomolar Hg²⁺ Detection Using Î²-Lactoglobulin-Stabilized Fluorescent Gold Nanoclusters in Beverage and Biological Media. Analytical Chemistry, 2016, 88, 10275-10283.	6.5	89
33	Self-assembly of the sodium salts of fatty acids into limpid hydrogels through non-covalent interactions with peptides. RSC Advances, 2015, 5, 61719-61724.	3.6	9
34	Phytoferritin Association Induced by EGCG Inhibits Protein Degradation by Proteases. Plant Foods for Human Nutrition, 2014, 69, 386-391.	3.2	16
35	Effect of dispersion on rheological and mechanical properties of polypropylene/carbon nanotubes nanocomposites. Polymer Engineering and Science, 2012, 52, 1485-1494.	3.1	25