

Aimei Zhou

List of Publications by Year in descending order

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17
papers

326
citations

933447

10
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

371
citing authors

#	ARTICLE	IF	CITATIONS
1	Variations of volatile flavour compounds in finger citron (<i>Citrus medica</i> L. var. <i>sarcodactylis</i>) pickling process revealed by E-nose, HS-SPME-GC-MS and HS-GC-IMS. <i>Food Research International</i> , 2020, 138, 109717.	6.2	64
2	Physicochemical properties of natural actomyosin from threadfin bream (<i>Nemipterus</i> spp.) induced by high hydrostatic pressure. <i>Food Chemistry</i> , 2014, 156, 402-407.	8.2	52
3	Dialdehyde starch nanoparticles as antitumor drug delivery system: An in vitro, in vivo, and immunohistological evaluation. <i>Science Bulletin</i> , 2012, 57, 3226-3232.	1.7	29
4	The gut microbiota alteration and the key bacteria in <i>Astragalus</i> polysaccharides (APS)-improved osteoporosis. <i>Food Research International</i> , 2020, 138, 109811.	6.2	28
5	A novel antioxidant peptide purified from defatted round scad (<i>Decapterus maruadsi</i>) protein hydrolysate extends lifespan in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , 2020, 68, 103907.	3.4	27
6	Degradation pathway of carnosic acid in methanol solution through isolation and structural identification of its degradation products. <i>European Food Research and Technology</i> , 2013, 237, 617-626.	3.3	20
7	Identification of Flavonoids From Finger Citron and Evaluation on Their Antioxidative and Antiaging Activities. <i>Frontiers in Nutrition</i> , 2020, 7, 584900.	3.7	19
8	Effect of high pressure treatment on gel characteristics and gel formation mechanism of bighead carp (<i>Aristichthys nobilis</i>) surimi gels. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13155.	2.0	13
9	Insight into the Effect of Ice Addition on the Gel Properties of <i>Nemipterus virgatus</i> Surimi Gel Combined with Water Migration. <i>Foods</i> , 2021, 10, 1815.	4.3	13
10	Optimization in continuous phase-transition extraction of crude flavonoids from finger citron fruit and evaluation on their antiaging activities. <i>Food Science and Nutrition</i> , 2020, 8, 1636-1648.	3.4	12
11	The mechanism of low-level pressure coupled with heat treatment on water migration and gel properties of <i>Nemipterus virgatus</i> surimi. <i>LWT - Food Science and Technology</i> , 2021, 150, 112086.	5.2	11
12	Changes of physicochemical properties of greater lizardfish (<i>Saurida tumbil</i>) surimi gels treated with high pressure combined with microbial transglutaminase. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14150.	2.0	9
13	Effect of sodium bicarbonate on textural properties and acceptability of gel from unwashed Asian sea bass mince. <i>Journal of Food Science and Technology</i> , 2022, 59, 3109-3119.	2.8	9
14	Insight into the mechanism of optimal low-level pressure coupled with heat treatment to improve the gel properties of <i>Nemipterus virgatus</i> surimi combined with water migration. <i>Food Research International</i> , 2022, 157, 111230.	6.2	8
15	A Novel Continuous Phase-transition Extraction Effectively Improves the Yield and Quality of Finger Citron Essential Oil Extract. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2021, 98, 911-921.	1.9	6
16	Purification and Characterization of Trypsin From the Intestine of Genetically Improved Nile Tilapia (<i>Oreochromis niloticus</i>). <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 421-433.	1.4	3
17	The potential mechanisms of bergamot-derived dietary fiber alleviating high-fat diet-induced hyperlipidemia and obesity in rats. <i>Food and Function</i> , 2022, 13, 8228-8242.	4.6	3