Jian Ju

List of Publications by Year
in descending order

13	816	840119 11	1125271 13
papers	citations	h-index	g-index

13	13	13	802
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of edible coating with essential oil in food preservation. Critical Reviews in Food Science and Nutrition, 2019, 59, 2467-2480.	5.4	185
2	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. Food Chemistry, 2018, 240, 850-855.	4.2	115
3	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of Rhizopus stolonifer and their application in postharvest preservation of tomatoes. Food Chemistry, 2019, 285, 380-388.	4.2	101
4	Synergistic inhibition effect of citral and eugenol against Aspergillus niger and their application in bread preservation. Food Chemistry, 2020, 310, 125974.	4.2	98
5	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. Critical Reviews in Food Science and Nutrition, 2019, 59, 3281-3292.	5.4	87
6	Application of starch microcapsules containing essential oil in food preservation. Critical Reviews in Food Science and Nutrition, 2020, 60, 2825-2836.	5.4	53
7	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. Critical Reviews in Food Science and Nutrition, 2022, 62, 1740-1751.	5.4	52
8	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on Penicillium italicum using Surface-Enhanced Raman Spectroscopy (SERS). Scientific Reports, 2019, 9, 490.	1.6	48
9	A novel method to prolong bread shelf life: Sachets containing essential oils components. LWT - Food Science and Technology, 2020, 131, 109744.	2.5	25
10	The ability of Bacillus subtilis and Bacillus natto to degrade zearalenone and its application in food. Journal of Food Processing and Preservation, 2019, 43, e14122.	0.9	20
11	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. Journal of Food Processing and Preservation, 2019, 43, e14156.	0.9	17
12	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. International Journal of Food Properties, 2018, 21, 1043-1051.	1.3	10
13	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. Food and Agricultural Immunology, 2019, 30, 385-397.	0.7	5