

Jian Ju

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

13
papers

396
citations

9
h-index

13
g-index

13
ext. papers

609
ext. citations

6.8
avg, IF

3.93
L-index

#	Paper	IF	Citations
13	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2467-2480	11.5	97
12	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , 2018 , 240, 850-855	8.5	67
11	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of <i>Rhizopus stolonifer</i> and their application in postharvest preservation of tomatoes. <i>Food Chemistry</i> , 2019 , 285, 380-388	8.5	53
10	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3281-3292	11.5	43
9	Synergistic inhibition effect of citral and eugenol against <i>Aspergillus niger</i> and their application in bread preservation. <i>Food Chemistry</i> , 2020 , 310, 125974	8.5	38
8	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2825-2836	11.5	28
7	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on <i>Penicillium italicum</i> using Surface-Enhanced Raman Spectroscopy (SERS). <i>Scientific Reports</i> , 2019 , 9, 490	4.9	27
6	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-12	11.5	14
5	The ability of <i>Bacillus subtilis</i> and <i>Bacillus natto</i> to degrade zearalenone and its application in food. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14122	2.1	12
4	A novel method to prolong bread shelf life: Sachets containing essential oils components. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109744	5.4	8
3	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14156	2.1	4
2	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. <i>International Journal of Food Properties</i> , 2018 , 21, 1043-1051	3	3
1	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , 2019 , 30, 385-397	2.9	2