

Jian Ju

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/7534105/jian-ju-publications-by-year.pdf>

Version: 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
12	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
11	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
10	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
9	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
8	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
7	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
6	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
5	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
4	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
3	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
2	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
1	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