

Jinyue Zheng

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7621899/publications.pdf>

Version: 2024-02-01

6
papers

118
citations

1683354

5
h-index

1872312

6
g-index

6
all docs

6
docs citations

6
times ranked

105
citing authors

#	ARTICLE	IF	CITATIONS
1	The study of protein conformation and hydration characteristics of meat batters at various phase transition temperatures combined with Low-field nuclear magnetic resonance and Fourier transform infrared spectroscopy. <i>Food Chemistry</i> , 2019, 280, 263-269.	4.2	68
2	The effect of fatty acid chain length and saturation on the emulsification properties of pork myofibrillar proteins. <i>LWT - Food Science and Technology</i> , 2021, 139, 110242.	2.5	21
3	Effect of fatty acid saturation on gel properties of salt-soluble protein in pork. <i>Journal of Food Science</i> , 2021, 86, 4037-4044.	1.5	9
4	Raman spectroscopy and low-field nuclear magnetic resonance used to monitor the relationship between protein conformation and water retention in the formation for process of gel. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14225.	0.9	8
5	Low-field NMR and FTIR determination relationship between water migration and protein conformation of the preparation of minced meat. <i>International Journal of Food Science and Technology</i> , 2022, 57, 235-241.	1.3	8
6	Effects of lipids on the properties of emulsified interfacial film of myofibrillar protein by Raman spectroscopy. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1517-1526.	1.3	4