

Chao Zhong

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7795623/publications.pdf>

Version: 2024-02-01

11
papers

121
citations

1477746

6
h-index

1473754

9
g-index

11
all docs

11
docs citations

11
times ranked

156
citing authors

#	ARTICLE	IF	CITATIONS
1	The relative importance of internal and external physical resistances to mass transfer for caffeine release from apple pectin tablets. <i>Current Research in Food Science</i> , 2022, 5, 634-641.	2.7	1
2	A Review of In Vitro Methods for Measuring the Glycemic Index of Single Foods: Understanding the Interaction of Mass Transfer and Reaction Engineering by Dimensional Analysis. <i>Processes</i> , 2022, 10, 759.	1.3	0
3	Probing Differences in Mass-Transfer Coefficients in Beaker and Stirrer Digestion Systems and the USP Dissolution Apparatus 2 Using Benzoic Acid Tablets. <i>Processes</i> , 2021, 9, 2168.	1.3	4
4	Pre-gelation assisted spray drying of whey protein isolates (WPI) for microencapsulation and controlled release. <i>LWT - Food Science and Technology</i> , 2020, 117, 108625.	2.5	17
5	Response to comments on "A comparison of different physical stomach models and an analysis of shear stresses and strains in these system" by Wu and Chen (2020). <i>Food Research International</i> , 2020, 137, 109442.	2.9	1
6	Using CFD Simulations to Guide the Development of a New Spray Dryer Design. <i>Processes</i> , 2020, 8, 932.	1.3	11
7	A comparison of different physical stomach models and an analysis of shear stresses and strains in these system. <i>Food Research International</i> , 2020, 135, 109296.	2.9	23
8	Encapsulation of caffeine in spray-dried micro-eggs for controlled release: The effect of spray-drying (cooking) temperature. <i>Food Hydrocolloids</i> , 2020, 108, 105979.	5.6	25
9	Microencapsulation of pepsin in the spray-dried WPI (whey protein isolates) matrices for controlled release. <i>Journal of Food Engineering</i> , 2019, 263, 147-154.	2.7	14
10	Redness generation via Maillard reactions of whey protein isolate (WPI) and ascorbic acid (vitamin C) in spray-dried powders. <i>Journal of Food Engineering</i> , 2019, 244, 11-20.	2.7	25
11	Wall deposition experiments in a new spray dryer. , 0, , .		0