

Ji Luo

List of Publications by Year in descending order

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Version: 2024-02-01

6
papers

128
citations

1684188

5
h-index

2053705

5
g-index

6
all docs

6
docs citations

6
times ranked

120
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 1 | Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. <i>LWT - Food Science and Technology</i> , 2020, 117, 108606. | 5.2 | 37 |
| 2 | Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. <i>Scientific Reports</i> , 2019, 9, 13793. | 3.3 | 31 |
| 3 | Effects of partial NaCl substitution with high-temperature ripening on proteolysis and volatile compounds during process of Chinese dry-cured lamb ham. <i>Food Research International</i> , 2021, 140, 110001. | 6.2 | 31 |
| 4 | Dielectric barrier discharge cold plasma treatment of pork loin: Effects on muscle physicochemical properties and emulsifying properties of pork myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2022, 162, 113484. | 5.2 | 16 |
| 5 | Characterisation of Flavour Attributes in Egg White Protein Using HS-GC-IMS Combined with E-Nose and E-Tongue: Effect of High-Voltage Cold Plasma Treatment Time. <i>Molecules</i> , 2022, 27, 601. | 3.8 | 13 |
| 6 | Application of Cold Plasma in Cereals and Grains Food. , 2022, , 197-212. | | 0 |