

# Ji Luo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8045948/publications.pdf>

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	Application of Cold Plasma in Cereals and Grains Food. , 2022, , 197-212.		0
2	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. Molecules, 2022, 27, 601.	3.8	13
3	Dielectric barrier discharge cold plasma treatment of pork loin: Effects on muscle physicochemical properties and emulsifying properties of pork myofibrillar protein. LWT - Food Science and Technology, 2022, 162, 113484.	5.2	16
4	Effects of partial NaCl substitution with high-temperature ripening on proteolysis and volatile compounds during process of Chinese dry-cured lamb ham. Food Research International, 2021, 140, 110001.	6.2	31
5	Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. LWT - Food Science and Technology, 2020, 117, 108606.	5.2	37
6	Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. Scientific Reports, 2019, 9, 13793.	3.3	31