

# Lei Zhou

## List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. <i>Carbohydrate Polymers</i> , 2021, 256, 117579.	10.2	129
2	Mushroom ( <i>Agaricus bisporus</i> ) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. <i>Food Chemistry</i> , 2016, 203, 430-439.	8.2	88
3	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. <i>Food Chemistry</i> , 2020, 303, 125401.	8.2	64
4	Different modes of inhibition for organic acids on polyphenoloxidase. <i>Food Chemistry</i> , 2016, 199, 439-446.	8.2	61
5	Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. <i>Food and Bioprocess Technology</i> , 2020, 13, 860-870.	4.7	48
6	Aggregation and conformational change of mushroom ( <i>Agaricus bisporus</i> ) polyphenoloxidase subjected to thermal treatment. <i>Food Chemistry</i> , 2017, 214, 423-431.	8.2	44
7	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3594-3621.	10.3	42
8	Anti-browning effect of <i>Rosa roxburghii</i> on apple juice and identification of polyphenol oxidase inhibitors. <i>Food Chemistry</i> , 2021, 359, 129855.	8.2	32
9	Effect of citric acid and high pressure thermal processing on enzyme activity and related quality attributes of pear puree. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 196-207.	5.6	31
10	Different inhibition mechanisms of gentisic acid and cyaniding-3-O-glucoside on polyphenoloxidase. <i>Food Chemistry</i> , 2017, 234, 445-454.	8.2	29
11	Effect of ultrasound combined with malic acid on the activity and conformation of mushroom ( <i>Agaricus bisporus</i> ) polyphenoloxidase. <i>Enzyme and Microbial Technology</i> , 2016, 90, 61-68.	3.2	28
12	Effect of Chitosan Coatings with Cinnamon Essential Oil on Postharvest Quality of Mangoes. <i>Foods</i> , 2021, 10, 3003.	4.3	28
13	The Inactivation Kinetics of Soluble and Membrane-Bound Polyphenol Oxidase in Pear during Thermal and High-Pressure Processing. <i>Food and Bioprocess Technology</i> , 2018, 11, 1039-1049.	4.7	27
14	Carboxymethyl cellulose-based water barrier coating regulated postharvest quality and ROS metabolism of pakchoi ( <i>Brassica chinensis</i> L.). <i>Postharvest Biology and Technology</i> , 2022, 185, 111804.	6.0	24
15	Inhibitory mechanism of salicylic acid on polyphenol oxidase: A cooperation between acidification and binding effects. <i>Food Chemistry</i> , 2021, 348, 129100.	8.2	18
16	Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. <i>LWT - Food Science and Technology</i> , 2020, 118, 108704.	5.2	16
17	Effect of modified atmosphere packaging combined with plant essential oils on preservation of fresh-cut lily bulbs. <i>LWT - Food Science and Technology</i> , 2022, 162, 113513.	5.2	16
18	Antigenicity of $\beta$ -lactoglobulin reduced by combining with oleic acid during dynamic high-pressure microfluidization: Multi-spectroscopy and molecule dynamics simulation analysis. <i>Journal of Dairy Science</i> , 2019, 102, 145-154.	3.4	14

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19	Polyphenol oxidase inhibited by 4-hydroxycinnamic acid and naringenin: Multi-spectroscopic analyses and molecular docking simulation at different pH. <i>Food Chemistry</i> , 2022, 396, 133662.	8.2	13
20	Site specific PEGylation of $\beta$ -lactoglobulin at glutamine residues and its influence on conformation and antigenicity. <i>Food Research International</i> , 2019, 123, 623-630.	6.2	10
21	The enhancement of gastrointestinal digestibility of $\beta$ -LG by dynamic high-pressure microfluidization to reduce its antigenicity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1677-1683.	2.7	10
22	An insight into heat-induced gelation of whey protein isolate-lactose mixed and conjugate solutions: rheological behavior, microstructure, and molecular forces. <i>European Food Research and Technology</i> , 2021, 247, 1711-1724.	3.3	9
23	Comparison of antigenicity and conformational changes to $\beta$ -lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. <i>Food Chemistry</i> , 2019, 278, 491-496.	8.2	8
24	Thermal Inactivation Kinetics of Kudzu ( <i>Pueraria lobata</i> ) Polyphenol Oxidase and the Influence of Food Constituents. <i>Foods</i> , 2021, 10, 1320.	4.3	8
25	Comparing the effect of benzoic acid and cinnamic acid hydroxyl derivatives on polyphenol oxidase: activity, action mechanism, and molecular docking. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3771-3780.	3.5	8
26	Effects of Microporous Packaging Combined with Chitosan Coating on the Quality and Physiological Metabolism of Passion Fruit after Harvest. <i>Food and Bioprocess Technology</i> , 2022, 15, 1836-1850.	4.7	8
27	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. <i>Food and Bioprocess Technology</i> , 2019, 12, 1907-1916.	4.7	6
28	Physicochemical, structural, and functional properties of protein fractions and protein isolate from jackfruit seeds. <i>Journal of Food Science</i> , 2022, 87, 1540-1551.	3.1	5
29	A new site-specific monoPEGylated $\beta$ -lactoglobulin at the N-terminal: Effect of different molecular weights of mPEG on its conformation and antigenicity. <i>Food Chemistry</i> , 2021, 343, 128402.	8.2	4
30	Effect of Galangal Essential Oil Emulsion on Quality Attributes of Cloudy Pineapple Juice. <i>Frontiers in Nutrition</i> , 2021, 8, 751405.	3.7	1