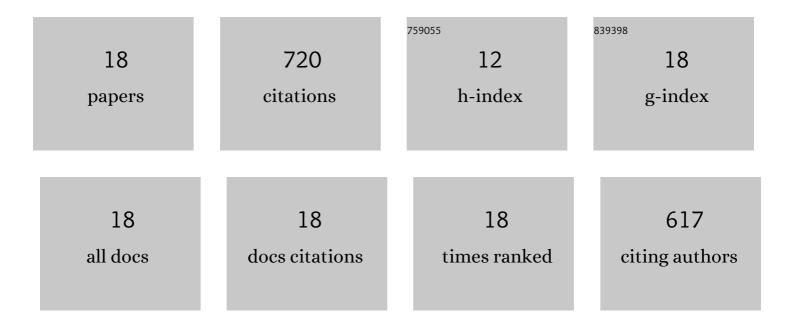
Zhaoli Zhang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. Ultrasonics Sonochemistry, 2016, 31, 20-28.	3.8	157
2	Alkali solution extraction of rice residue protein isolates: Influence of alkali concentration on protein functional, structural properties and lysinoalanine formation. Food Chemistry, 2017, 218, 207-215.	4.2	153
3	Modification of rapeseed protein by ultrasound-assisted pH shift treatment: Ultrasonic mode and frequency screening, changes in protein solubility and structural characteristics. Ultrasonics Sonochemistry, 2020, 69, 105240.	3.8	130
4	Alkali extraction of rice residue protein isolates: Effects of alkali treatment conditions on lysinoalanine formation and structural characterization of lysinoalanine-containing protein. Food Chemistry, 2018, 261, 176-183.	4.2	38
5	Improvement in enzymolysis efficiency and changes in conformational attributes of corn gluten meal by dual-frequency slit ultrasonication action. Ultrasonics Sonochemistry, 2020, 64, 105038.	3.8	32
6	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. Journal of the Science of Food and Agriculture, 2015, 95, 2501-2509.	1.7	31
7	Fermentation of Saccharomyces cerevisiae in a one liter flask coupled with an external circulation ultrasonic irradiation slot: Influence of ultrasonic mode and frequency on the bacterial growth and metabolism yield. Ultrasonics Sonochemistry, 2019, 54, 39-47.	3.8	31
8	Effect of dual-frequency ultrasound on the formation of lysinoalanine and structural characterization of rice dreg protein isolates. Ultrasonics Sonochemistry, 2020, 67, 105124.	3.8	27
9	Fermentation of Saccharomyces cerevisiae in a 7.5ÂL ultrasound-enhanced fermenter: Effect of sonication conditions on ethanol production, intracellular Ca2+ concentration and key regulating enzyme activity in glycolysis. Ultrasonics Sonochemistry, 2021, 76, 105624.	3.8	20
10	Preparation of allicin-whey protein isolate conjugates: Allicin extraction by water, conjugates' ultrasound-assisted binding and its stability, solubility and emulsibility analysis. Ultrasonics Sonochemistry, 2020, 63, 104981.	3.8	19
11	Inhibition Effect of Ultrasound on the Formation of Lysinoalanine in Rapeseed Protein Isolates during pH Shift Treatment. Journal of Agricultural and Food Chemistry, 2021, 69, 8536-8545.	2.4	18
12	Proteolysis efficiency and structural traits of corn gluten meal: Impact of different frequency modes of a low-power density ultrasound. Food Chemistry, 2021, 344, 128609.	4.2	17
13	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. Food Chemistry, 2019, 289, 609-615.	4.2	13
14	Stimulation of in situ low intensity ultrasound on batch fermentation of <scp><i>Saccharomyces cerevisiae</i></scp> to enhance the <scp>GSH</scp> yield. Journal of Food Process Engineering, 2020, 43, e13489.	1.5	10
15	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. Journal of Food Process Engineering, 2022, 45, .	1.5	9
16	Lysinoalanine formation and conformational characteristics of rice dreg protein isolates by multi-frequency countercurrent S-type sonochemical action. Ultrasonics Sonochemistry, 2020, 69, 105257.	3.8	8
17	An overview of factors affecting the quality of beef meatballs: Processing and preservation. Food Science and Nutrition, 2022, 10, 1961-1974.	1.5	4
18	Thermodynamic and economic analysis of a micro-combined polygeneration system coupled with solar energy and fuels for distributed applications. Journal of Thermal Analysis and Calorimetry, 2021, 145, 581-595.	2.0	3