

Zhaoli Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

18
papers

720
citations

759055

12
h-index

839398

18
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18
all docs

18
docs citations

18
times ranked

617
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. <i>Ultrasonics Sonochemistry</i> , 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. <i>Food Chemistry</i> , 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. <i>Ultrasonics Sonochemistry</i> , 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. <i>Food Chemistry</i> , 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. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105038.	3.8	32
6	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2501-2509.	1.7	31
7	Fermentation of <i>Saccharomyces cerevisiae</i> 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. <i>Ultrasonics Sonochemistry</i> , 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. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105124.	3.8	27
9	Fermentation of <i>Saccharomyces cerevisiae</i> in a 7.5ÅL ultrasound-enhanced fermenter: Effect of sonication conditions on ethanol production, intracellular Ca ²⁺ concentration and key regulating enzyme activity in glycolysis. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105624.	3.8	20
10	Preparation of allicin-whey protein isolate conjugates: Allicin extraction by water, conjugates's™ ultrasound-assisted binding and its stability, solubility and emulsibility analysis. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104981.	3.8	19
11	Inhibition Effect of Ultrasound on the Formation of Lysinoalanine in Rapeseed Protein Isolates during pH Shift Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Food Chemistry</i> , 2021, 344, 128609.	4.2	17
13	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. <i>Food Chemistry</i> , 2019, 289, 609-615.	4.2	13
14	Stimulation of in situ low intensity ultrasound on batch fermentation of <i>Saccharomyces cerevisiae</i> to enhance the GSH yield. <i>Journal of Food Process Engineering</i> , 2020, 43, e13489.	1.5	10
15	Effects of nonthermal physical processing technologies on functional, structural properties and digestibility of food protein: A review. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	9
16	Lysinoalanine formation and conformational characteristics of rice dreg protein isolates by multi-frequency countercurrent S-type sonochemical action. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105257.	3.8	8
17	An overview of factors affecting the quality of beef meatballs: Processing and preservation. <i>Food Science and Nutrition</i> , 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. <i>Journal of Thermal Analysis and Calorimetry</i> , 2021, 145, 581-595.	2.0	3