

Jianjun Zhou

List of Publications by Year in descending order

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Version: 2024-02-01

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243
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of lipids from microalgae using classical and innovative approaches. Food Chemistry, 2022, 384, 132236.	4.2	58
2	Nutritional Characterization of Sea Bass Processing By-Products. Biomolecules, 2020, 10, 232.	1.8	38
3	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. Processes, 2021, 9, 357.	1.3	31
4	Accelerated Solvent Extraction and Pulsed Electric Fields for Valorization of Rainbow Trout (<i>Oncorhynchus mykiss</i>) and Sole (<i>Dover sole</i>) By-Products: Protein Content, Molecular Weight Distribution and Antioxidant Potential of the Extracts. Marine Drugs, 2021, 19, 207.	2.2	31
5	Effects of <i>Laminaria japonica</i> polysaccharides on gelatinization properties and long-term retrogradation of wheat starch. Food Hydrocolloids, 2022, 133, 107908.	5.6	30
6	Pulsed electric fields (PEF), pressurized liquid extraction (PLE) and combined PEF+PLE process evaluation: Effects on <i>Spirulina</i> microstructure, biomolecules recovery and Triple TOF-LC-MS-MS polyphenol composition. Innovative Food Science and Emerging Technologies, 2022, 77, 102989.	2.7	21
7	Electronic Sensor Technologies in Monitoring Quality of Tea: A Review. Biosensors, 2022, 12, 356.	2.3	19
8	Effect of β -Cyclodextrin on the Quality of Wheat Flour Dough and Prebaked Bread. Food Biophysics, 2019, 14, 173-181.	1.4	18
9	The Addition of β -cyclodextrin and γ -cyclodextrin Affect Quality of Dough and Prebaked Bread During Frozen Storage. Foods, 2019, 8, 174.	1.9	17
10	Potential benefits of high-added-value compounds from aquaculture and fish side streams on human gut microbiota. Trends in Food Science and Technology, 2021, 112, 484-494.	7.8	16
11	Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from <i>Spirulina</i> . Foods, 2021, 10, 2153.	1.9	13
12	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. Critical Reviews in Food Science and Nutrition, 2023, 63, 8357-8374.	5.4	7
13	Role of Extracts Obtained from Rainbow Trout and Sole Side Streams by Accelerated Solvent Extraction and Pulsed Electric Fields on Modulating Bacterial and Anti-Inflammatory Activities. Separations, 2021, 8, 187.	1.1	3
14	Application of omics in food color. Current Opinion in Food Science, 2022, 46, 100848.	4.1	3
15	Yeast cell walls stimulate viability, respiratory burst, and phagocytosis in channel catfish (<i>Ictalurus</i>) Tj ETQq1 1 0.784314 rgBTj /Overlock 1.1		
16	Mind the gap in the knowledge of the potential food applications of ultrasound based on its mechanism of action. , 2021, , 1-13.		1
17	Ultrasound as a preservation technique. , 2021, , 39-54.		0