

Jianjun Zhou

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9714017/publications.pdf>

Version: 2024-02-01

17
papers

308
citations

840119

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17
times ranked

243
citing authors

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