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2012年我院TOP期刊论文一览表

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2012年我院TOP期刊论文一览表

序号	题目	收录日期	IF	第一作者	原发期刊
1	Sweet and bitter tastants specific detection by the taste cell-based sensor	20120912	5.602	惠国华	Biosensors and Bioelectronics
2	Applying different methods to evaluate the freshness of large yellow croaker (<i>Pseudosciaena crocea</i>) fillets during chilled storage	20120914	2.823	励建荣	Journal of Agricultural and Food Chemistry
3	Study of grass carp (<i>Ctenopharyngodon idellus</i>) quality predictive model based on electronic nose	20120912	3.898	惠国华	Sensors and Actuators B: Chemical
4	One-Step Cyclization: Synthesis of N-Heteroalkyl-N'-tosylpiperazines	20120912	4.45	黄建颖	the Journal of Organic Chemistry
5	Realization of the Reversible Vesicle/Micelle Transition of Vitamin-Derived Bolaamphiphiles by Heat Change Monitoring	20121001	3.696	陈忠秀	Journal of Physical Chemistry B
6	Kinematic Viscosity for Neutral Organophosphorus in Dilutions by UNIFAC-VISCO: New Group and Structure Parameters from DFT-PCM Approach	20120601	2.237	房升	Industrial & Engineering Chemistry Research
7	Effects of tea polyphenol coating enriched after ozone water washing on the storage quality of black sea bream (<i>Sparus macrocephalus</i>)	20121215	3.655	冯立芳	Food Chemistry
8	In vivo assessment for oral delivery of <i>Bacillus subtilis</i> harboring a viral protein (VP28) against white spot syndrome virus in <i>Litopenaeus vannamei</i>	20111221	2.041	傅玲琳	Aquaculture
9	Identification of antioxidant compounds of <i>Mucuna sempervirens</i> by high-speed counter-current chromatographic separation	20120424	3.655	杜琪珍	Food Chemistry

	- DPPH radical scavenging detection and their oestrogenic activity				
10	Preservation of (?) - Epigallocatechin-3-gallate Antioxidant Properties Loaded in Heat Treated β -Lactoglobulin Nanoparticles	20120426	2.823	杜琪珍	Journal of Agricultural and Food Chemistry
11	Rapid determination of chloramphenicol in soft-shelled turtle tissues using on-line MSPD-HPLC-MS/MS	20121031	3.655	卢延斌	Food Chemistry
12	Changes in microbial and postharvest quality of shiitake mushroom (<i>Lentinus edodes</i>) treated with chitosan-glucose complex coating under cold storage	20120301	3.655	姜天甲	FOOD CHEMISTRY
13	Effect of Natamycin in Combination with Pure Oxygen Treatment on Postharvest Quality and Selected Enzyme Activities of Button Mushroom (<i>Agaricus bisporus</i>)	20120314	2.823	姜天甲	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
14	Effect of Chitosan Coating Enriched with Thyme Oil on Postharvest Quality and Shelf Life of Shiitake Mushroom (<i>Lentinus edodes</i>)	20120111	2.823	姜天甲	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
15	Expression of expansin gene, MiExpA1, and activity of galactosidase and polygalacturonase in mango fruit as affected by oxalic acid during storage at room temperature	20120515	3.655	郑小林	FOOD CHEMISTRY
16	Limiting the deterioration of mango fruit during storage at room temperature by oxalate treatment	20120115	3.655	郑小林	FOOD CHEMISTRY

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浙江省杭州市下沙高教园区学正街18号 联系电话: (86)571-28008900

E-mail: spxy@zjgsu.edu.cn 浙ICP备05073962号 浙公网安备33011802000512号 网站管理



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