

Min Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

608
papers

27,161
citations

3919

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19136

118
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611
all docs

611
docs citations

611
times ranked

11819
citing authors

#	ARTICLE	IF	CITATIONS
1	3D printing: Printing precision and application in food sector. Trends in Food Science and Technology, 2017, 69, 83-94.	7.8	478
2	Impact of rheological properties of mashed potatoes on 3D printing. Journal of Food Engineering, 2018, 220, 76-82.	2.7	362
3	Investigation on lemon juice gel as food material for 3D printing and optimization of printing parameters. LWT - Food Science and Technology, 2018, 87, 67-76.	2.5	326
4	Linking rheology and printability of a multicomponent gel system of carrageenan-xanthan-starch in extrusion based additive manufacturing. Food Hydrocolloids, 2019, 87, 413-424.	5.6	304
5	Investigation on fish surimi gel as promising food material for 3D printing. Journal of Food Engineering, 2018, 220, 101-108.	2.7	301
6	Recent developments in novel shelf life extension technologies of fresh-cut fruits and vegetables. Trends in Food Science and Technology, 2017, 64, 23-38.	7.8	299
7	Non-volatile taste active compounds in the meat of Chinese mitten crab (<i>Eriocheir sinensis</i>). Food Chemistry, 2007, 104, 1200-1205.	4.2	276
8	Physical, chemical and microbiological changes in stored green asparagus spears as affected by coating of silver nanoparticles-PVP. LWT - Food Science and Technology, 2008, 41, 1100-1107.	2.5	266
9	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. Food Hydrocolloids, 2020, 100, 105438.	5.6	251
10	Recent developments in high-quality drying of vegetables, fruits, and aquatic products. Critical Reviews in Food Science and Nutrition, 2017, 57, 1239-1255.	5.4	232
11	Recent development in 3D food printing. Critical Reviews in Food Science and Nutrition, 2017, 57, 3145-3153.	5.4	184
12	Application of ultrasound technology in processing of ready-to-eat fresh food: A review. Ultrasonics Sonochemistry, 2020, 63, 104953.	3.8	176
13	Drying of edamames by hot air and vacuum microwave combination. Journal of Food Engineering, 2006, 77, 977-982.	2.7	167
14	Physical properties of 3D printed baking dough as affected by different compositions. Innovative Food Science and Emerging Technologies, 2018, 49, 202-210.	2.7	157
15	Creation of internal structure of mashed potato construct by 3D printing and its textural properties. Food Research International, 2018, 111, 534-543.	2.9	156
16	Microwave freeze drying of sea cucumber (<i>Stichopus japonicus</i>). Journal of Food Engineering, 2010, 96, 491-497.	2.7	155
17	Food waste as a carbon source in carbon quantum dots technology and their applications in food safety detection. Trends in Food Science and Technology, 2020, 95, 86-96.	7.8	155
18	Prediction of color and moisture content for vegetable soybean during drying using hyperspectral imaging technology. Journal of Food Engineering, 2014, 128, 24-30.	2.7	153

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19	The Inactivation of Enzymes by Ultrasound—A Review of Potential Mechanisms. <i>Food Reviews International</i> , 2014, 30, 1-21.	4.3	149
20	Evaluation of freeze drying combined with microwave vacuum drying for functional okra snacks: Antioxidant properties, sensory quality, and energy consumption. <i>LWT - Food Science and Technology</i> , 2017, 82, 216-226.	2.5	147
21	The principles of ultrasound and its application in freezing related processes of food materials: A review. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 576-585.	3.8	144
22	Preparation and characterization of blended cloves/cinnamon essential oil nanoemulsions. <i>LWT - Food Science and Technology</i> , 2017, 75, 316-322.	2.5	143
23	Recent developments of artificial intelligence in drying of fresh food: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2258-2275.	5.4	138
24	Applicability of a colorimetric indicator label for monitoring freshness of fresh-cut green bell pepper. <i>Postharvest Biology and Technology</i> , 2018, 140, 85-92.	2.9	137
25	Innovative technologies for producing and preserving intermediate moisture foods: A review. <i>Food Research International</i> , 2019, 116, 90-102.	2.9	137
26	Effect of gums on the rheological, microstructural and extrusion printing characteristics of mashed potatoes. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1179-1187.	3.6	134
27	Development of a novel colorimetric food package label for monitoring lean pork freshness. <i>LWT - Food Science and Technology</i> , 2019, 99, 43-49.	2.5	132
28	Advances of electronic nose and its application in fresh foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2700-2710.	5.4	129
29	Dual extrusion 3D printing of mashed potatoes/strawberry juice gel. <i>LWT - Food Science and Technology</i> , 2018, 96, 589-596.	2.5	129
30	Ultrasound treatment to modified atmospheric packaged fresh-cut cucumber: Influence on microbial inhibition and storage quality. <i>Ultrasonics Sonochemistry</i> , 2019, 54, 162-170.	3.8	129
31	Effects of nanoemulsion-based active coatings with composite mixture of star anise essential oil, polylysine, and nisin on the quality and shelf life of ready-to-eat Yao meat products. <i>Food Control</i> , 2020, 107, 106771.	2.8	129
32	Use of Ultrasound Pretreatment in Drying of Fruits: Drying Rates, Quality Attributes, and Shelf Life Extension. <i>Drying Technology</i> , 2011, 29, 1611-1621.	1.7	128
33	Materials Properties of Printable Edible Inks and Printing Parameters Optimization during 3D Printing: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3074-3081.	5.4	128
34	Effect of Power Ultrasound and Pulsed Vacuum Treatments on the Dehydration Kinetics, Distribution, and Status of Water in Osmotically Dehydrated Strawberry: a Combined NMR and DSC Study. <i>Food and Bioprocess Technology</i> , 2014, 7, 2782-2792.	2.6	127
35	The effect of ultrasound-assisted immersion freezing on selected physicochemical properties of mushrooms. <i>International Journal of Refrigeration</i> , 2014, 42, 121-133.	1.8	125
36	Improving 3D printing process of lemon juice gel based on fluid flow numerical simulation. <i>LWT - Food Science and Technology</i> , 2019, 102, 89-99.	2.5	125

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37	4D printing of mashed potato/purple sweet potato puree with spontaneous color change. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102250.	2.7	123
38	Drying of shiitake mushroom by combining freeze-drying and mid-infrared radiation. <i>Food and Bioproducts Processing</i> , 2015, 94, 507-517.	1.8	122
39	Effect of trehalose and ultrasound-assisted osmotic dehydration on the state of water and glass transition temperature of broccoli (<i>Brassica oleracea</i> L. var. <i>botrytis</i> L.). <i>Journal of Food Engineering</i> , 2013, 119, 640-647.	2.7	121
40	Intelligent detection of flavor changes in ginger during microwave vacuum drying based on LF-NMR. <i>Food Research International</i> , 2019, 119, 417-425.	2.9	121
41	Comparison of Three New Drying Methods for Drying Characteristics and Quality of Shiitake Mushroom (<i>Lentinus edodes</i>). <i>Drying Technology</i> , 2014, 32, 1791-1802.	1.7	120
42	Effect of Different Gums on Features of 3D Printed Object Based on Vitamin-D Enriched Orange Concentrate. <i>Food Biophysics</i> , 2018, 13, 250-262.	1.4	120
43	Comparison of four drying methods for re-structured mixed potato with apple chips. <i>Journal of Food Engineering</i> , 2011, 103, 279-284.	2.7	116
44	Effects of ultrasound and high pressure argon on physico-chemical properties of white mushrooms (<i>Agaricus bisporus</i>) during postharvest storage. <i>Postharvest Biology and Technology</i> , 2013, 82, 87-94.	2.9	116
45	Spray Drying and Agglomeration of Instant Bayberry Powder. <i>Drying Technology</i> , 2007, 26, 116-121.	1.7	113
46	Effect of Ultrasound Immersion Freezing on the Quality Attributes and Water Distributions of Wrapped Red Radish. <i>Food and Bioprocess Technology</i> , 2015, 8, 1366-1376.	2.6	113
47	Effects of malondialdehyde-induced protein modification on water functionality and physicochemical state of fish myofibrillar protein gel. <i>Food Research International</i> , 2016, 86, 131-139.	2.9	111
48	Assessing the 3D Printing Precision and Texture Properties of Brown Rice Induced by Infill Levels and Printing Variables. <i>Food and Bioprocess Technology</i> , 2019, 12, 1185-1196.	2.6	111
49	Effects of vacuum and microwave freeze drying on microstructure and quality of potato slices. <i>Journal of Food Engineering</i> , 2010, 101, 131-139.	2.7	110
50	A Comparative Study of Four Drying Methods on Drying Time and Quality Characteristics of Stem Lettuce Slices (<i>Lactuca sativa</i> L.). <i>Drying Technology</i> , 2014, 32, 657-666.	1.7	109
51	Vacuum Frying of Carrot Chips. <i>Drying Technology</i> , 2005, 23, 645-656.	1.7	107
52	LF-NMR online detection of water dynamics in apple cubes during microwave vacuum drying. <i>Drying Technology</i> , 2018, 36, 2006-2015.	1.7	106
53	Studies on different combined microwave drying of carrot pieces. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2141-2148.	1.3	105
54	Recent Developments in Microwave-Assisted Drying of Vegetables, Fruits, and Aquatic Products—Drying Kinetics and Quality Considerations. <i>Drying Technology</i> , 2010, 28, 1307-1316.	1.7	105

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55	Studies on the Microwave Freeze Drying Technique and Sterilization Characteristics of Cabbage. <i>Drying Technology</i> , 2007, 25, 1725-1731.	1.7	104
56	Changes in some quality indexes in fresh-cut green asparagus pretreated with aqueous ozone and subsequent modified atmosphere packaging. <i>Journal of Food Engineering</i> , 2007, 78, 340-344.	2.7	104
57	Detection of insect-damaged vegetable soybeans using hyperspectral transmittance image. <i>Journal of Food Engineering</i> , 2013, 116, 45-49.	2.7	104
58	4D printing: Recent advances and proposals in the food sector. <i>Trends in Food Science and Technology</i> , 2021, 110, 349-363.	7.8	104
59	Shrinkage and Color Change during Microwave Vacuum Drying of Carrot. <i>Drying Technology</i> , 2011, 29, 836-847.	1.7	103
60	Influence of combination drying methods on composition, texture, aroma and microstructure of apple slices. <i>LWT - Food Science and Technology</i> , 2012, 47, 183-188.	2.5	103
61	Comparison of drying characteristic and uniformity of banana cubes dried by pulse-spouted microwave vacuum drying, freeze drying and microwave freeze drying. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1827-1834.	1.7	103
62	Recent developments in novel freezing and thawing technologies applied to foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3620-3631.	5.4	103
63	Production of silver carp bone powder using superfine grinding technology: Suitable production parameters and its properties. <i>Journal of Food Engineering</i> , 2012, 109, 730-735.	2.7	102
64	Microwave Freeze-drying Characteristics and Sensory Quality of Instant Vegetable Soup. <i>Drying Technology</i> , 2009, 27, 962-968.	1.7	101
65	Effect of food ingredient on microwave freeze drying of instant vegetable soup. <i>LWT - Food Science and Technology</i> , 2010, 43, 1144-1150.	2.5	101
66	Trends in Processing Technologies for Dried Aquatic Products. <i>Drying Technology</i> , 2011, 29, 382-394.	1.7	101
67	Trends in Development of Dried Vegetable Products as Snacks. <i>Drying Technology</i> , 2012, 30, 448-461.	1.7	101
68	Extending shelf-life of fresh-cut green peppers using pressurized argon treatment. <i>Postharvest Biology and Technology</i> , 2012, 71, 13-20.	2.9	101
69	Color/aroma changes of 3D-Printed buckwheat dough with yellow flesh peach as triggered by microwave heating of gelatin-gum Arabic complex coacervates. <i>Food Hydrocolloids</i> , 2021, 112, 106358.	5.6	101
70	Effect of Osmotic Dehydration on Microwave Freeze-Drying Characteristics and Quality of Potato Chips. <i>Drying Technology</i> , 2010, 28, 798-806.	1.7	100
71	Influence of green banana flour substitution for cassava starch on the nutrition, color, texture and sensory quality in two types of snacks. <i>LWT - Food Science and Technology</i> , 2012, 47, 175-182.	2.5	100
72	Model Building and Slicing in Food 3D Printing Processes: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1052-1069.	5.9	100

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73	Recent developments in high efficient freeze-drying of fruits and vegetables assisted by microwave: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1357-1366.	5.4	100
74	Effect of a prestorage treatment with 6-benzylaminopurine and modified atmosphere packaging storage on the respiration and quality of green asparagus spears. <i>Journal of Food Engineering</i> , 2006, 77, 951-957.	2.7	99
75	Effect of salt and sucrose content on dielectric properties and microwave freeze drying behavior of re-structured potato slices. <i>Journal of Food Engineering</i> , 2011, 106, 290-297.	2.7	99
76	Application of electronic tongue for fresh foods quality evaluation: A review. <i>Food Reviews International</i> , 2018, 34, 746-769.	4.3	99
77	A novel infrared freeze drying (IRFD) technology to lower the energy consumption and keep the quality of <i>Cordyceps militaris</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 34-42.	2.7	99
78	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage (<i>Brassica oleracea</i> var. Capitata var L.) subjected to different drying methods. <i>Food Chemistry</i> , 2020, 309, 124935.	4.2	98
79	3D printing of food: pretreatment and post-treatment of materials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2379-2392.	5.4	98
80	Ultrasonically Enhanced Osmotic Pretreatment of Sea Cucumber Prior to Microwave Freeze Drying. <i>Drying Technology</i> , 2008, 26, 420-426.	1.7	96
81	Investigation on 3D printing ability of soybean protein isolate gels and correlations with their rheological and textural properties via LF-NMR spectroscopic characteristics. <i>LWT - Food Science and Technology</i> , 2020, 122, 109019.	2.5	96
82	Effect of vacuum cooling on physiological changes in the antioxidant system of mushroom under different storage conditions. <i>Journal of Food Engineering</i> , 2007, 79, 1302-1309.	2.7	95
83	Studies on Decreasing Energy Consumption for a Freeze-Drying Process of Apple Slices. <i>Drying Technology</i> , 2009, 27, 938-946.	1.7	95
84	Microwave-vacuum heating parameters for processing savory crisp bighead carp (<i>Hypophthalmichthys</i>) Tj ETQq0 0.0,rgBT /Overlock 10	2.7	94
85	Microwave-Assisted Pulse-Spouted Bed Freeze-Drying of Stem Lettuce Slicesâ€”Effect on Product Quality. <i>Food and Bioprocess Technology</i> , 2013, 6, 3530-3543.	2.6	94
86	Study of Drying Uniformity in Pulsed Spouted Microwaveâ€”Vacuum Drying of Stem Lettuce Slices with Regard to Product Quality. <i>Drying Technology</i> , 2013, 31, 91-101.	1.7	94
87	4D printing of products based on soy protein isolate via microwave heating for flavor development. <i>Food Research International</i> , 2020, 137, 109605.	2.9	94
88	Effect of coating on post-drying of freeze-dried strawberry pieces. <i>Journal of Food Engineering</i> , 2009, 92, 107-111.	2.7	93
89	Microwave Freeze Drying of Sea Cucumber Coated with Nanoscale Silver. <i>Drying Technology</i> , 2008, 26, 413-419.	1.7	92
90	Spontaneous Color Change of 3D Printed Healthy Food Product over Time after Printing as a Novel Application for 4D Food Printing. <i>Food and Bioprocess Technology</i> , 2019, 12, 1627-1645.	2.6	92

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91	How To Improve Bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) Juice Color Quality: Effect of Juice Processing on Bayberry Anthocyanins and Polyphenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 99-106.	2.4	91
92	HPLC-DAD-ESIMS analysis of phenolic compounds in bayberries (<i>Myrica rubra</i> Sieb. et Zucc.). <i>Food Chemistry</i> , 2007, 100, 845-852.	4.2	91
93	Nutritional characterization and changes in quality of <i>Salicornia bigelovii</i> Torr. during storage. <i>LWT - Food Science and Technology</i> , 2010, 43, 519-524.	2.5	91
94	Effect of wheat bran modification by steam explosion on structural characteristics and rheological properties of wheat flour dough. <i>Food Hydrocolloids</i> , 2018, 84, 571-580.	5.6	88
95	Efficient physical extraction of active constituents from edible fungi and their potential bioactivities: A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 468-482.	7.8	88
96	Novel Drying Techniques for Spices and Herbs: a Review. <i>Food Engineering Reviews</i> , 2018, 10, 34-45.	3.1	87
97	Effects of superfine grinding on physicochemical and antioxidant properties of <i>Lycium barbarum</i> polysaccharides. <i>LWT - Food Science and Technology</i> , 2014, 58, 594-601.	2.5	86
98	Incorporation of probiotics (<i>Bifidobacterium animalis</i> subsp. <i>Lactis</i>) into 3D printed mashed potatoes: Effects of variables on the viability. <i>Food Research International</i> , 2020, 128, 108795.	2.9	85
99	Application of ultrasonic technology in postharvested fruits and vegetables storage: A review. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105261.	3.8	85
100	Study on a Combination Drying Technique of Sea Cucumber. <i>Drying Technology</i> , 2007, 25, 2011-2019.	1.7	81
101	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105230.	3.8	81
102	A two-stage convective air and vacuum freeze-drying technique for bamboo shoots. <i>International Journal of Food Science and Technology</i> , 2005, 40, 589-595.	1.3	80
103	Study on hypobaric storage of green asparagus. <i>Journal of Food Engineering</i> , 2006, 73, 225-230.	2.7	80
104	Recent developments in frying technologies applied to fresh foods. <i>Trends in Food Science and Technology</i> , 2020, 98, 68-81.	7.8	80
105	Effect of ultrasound irradiation on some freezing parameters of ultrasound-assisted immersion freezing of strawberries. <i>International Journal of Refrigeration</i> , 2014, 44, 49-55.	1.8	79
106	Enhancement of water removing and the quality of fried purple-fleshed sweet potato in the vacuum frying by combined power ultrasound and microwave technology. <i>Ultrasonics Sonochemistry</i> , 2018, 44, 368-379.	3.8	79
107	Effects of Ultrasound and Microwave Pretreatments of Apple Before Spouted Bed Drying on Rate of Dehydration and Physical Properties. <i>Drying Technology</i> , 2014, 32, 1848-1856.	1.7	78
108	Emerging food drying technologies with energy-saving characteristics: A review. <i>Drying Technology</i> , 2019, 37, 1465-1480.	1.7	78

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109	Recent Application of Modified Atmosphere Packaging (MAP) in Fresh and Fresh-Cut Foods. <i>Food Reviews International</i> , 2015, 31, 172-193.	4.3	77
110	Study on the preparation technology of superfine ground powder of <i>Agrocybe chaxingu</i> Huang. <i>Journal of Food Engineering</i> , 2005, 67, 333-337.	2.7	75
111	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. <i>Ultrasonics Sonochemistry</i> , 2017, 39, 47-57.	3.8	75
112	Effects of ultrasonic pretreatments on quality, energy consumption and sterilization of barley grass in freeze drying. <i>Ultrasonics Sonochemistry</i> , 2018, 40, 333-340.	3.8	75
113	Drying Characteristics and Kinetics of Vacuum Microwave-â€Dried Potato Slices. <i>Drying Technology</i> , 2009, 27, 969-974.	1.7	73
114	Research trends in selected blanching pretreatments and quick freezing technologies asâApplied in fruits and vegetables: A review. <i>International Journal of Refrigeration</i> , 2015, 57, 11-25.	1.8	73
115	Online Low-field Nuclear Magnetic Resonance (LF-NMR) and Magnetic Resonance Imaging (MRI) for Food Quality Optimization in Food Processing. <i>Food and Bioprocess Technology</i> , 2019, 12, 1435-1451.	2.6	73
116	Suitability of LF-NMR to analysis water state and predict dielectric properties of Chinese yam during microwave vacuum drying. <i>LWT - Food Science and Technology</i> , 2019, 105, 257-264.	2.5	72
117	Effect of ultrasonic on deterioration of oil in microwave vacuum frying and prediction of frying oil quality based on low field nuclear magnetic resonance (LF-NMR). <i>Ultrasonics Sonochemistry</i> , 2019, 51, 77-89.	3.8	72
118	Application of novel microwave-assisted vacuum frying to reduce the oil uptake and improve the quality of potato chips. <i>LWT - Food Science and Technology</i> , 2016, 73, 490-497.	2.5	71
119	Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. <i>Food Research International</i> , 2019, 126, 108660.	2.9	71
120	Improving 3D/4D printing characteristics of natural food gels by novel additives: A review. <i>Food Hydrocolloids</i> , 2022, 123, 107160.	5.6	71
121	The effects of ultrasound-assisted freezing on the freezing time and quality of broccoli (<i>Brassica</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 82-91.	1.8	70
122	The optimization of vacuum frying to dehydrate carrot chips. <i>International Journal of Food Science and Technology</i> , 2005, 40, 911-919.	1.3	68
123	Effect of ultrasound-assisted freezing on the physico-chemical properties and volatile compounds of red radish. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 316-324.	3.8	68
124	Recent Developments in Smart Drying Technology. <i>Drying Technology</i> , 2015, 33, 260-276.	1.7	68
125	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017, 35, 240-248.	1.7	68
126	Thermal degradation kinetics of all-trans and cis-carotenoids in a light-induced model system. <i>Food Chemistry</i> , 2018, 239, 360-368.	4.2	68

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127	Evaluation of the freshness of fresh-cut green bell pepper (<i>Capsicum annuum</i> var. <i>grossum</i>) using electronic nose. <i>LWT - Food Science and Technology</i> , 2018, 87, 77-84.	2.5	68
128	Effect of three drying methods on the drying characteristics and quality of okra. <i>Drying Technology</i> , 2016, 34, 900-911.	1.7	67
129	Progresses on processing methods of umami substances: A review. <i>Trends in Food Science and Technology</i> , 2019, 93, 125-135.	7.8	67
130	Improvement strategies of food supply chain through novel food processing technologies during COVID-19 pandemic. <i>Food Control</i> , 2021, 125, 108010.	2.8	67
131	Combination of LF-NMR and BP-ANN to monitor water states of typical fruits and vegetables during microwave vacuum drying. <i>LWT - Food Science and Technology</i> , 2019, 116, 108548.	2.5	66
132	Investigation on Spontaneous Shape Change of 4D Printed Starch-Based Purees from Purple Sweet Potatoes As Induced by Microwave Dehydration. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 37896-37905.	4.0	66
133	Comparison of Drying Characteristics and Quality of Shiitake Mushrooms (<i>Lentinus edodes</i>) Using Different Drying Methods. <i>Drying Technology</i> , 2014, 32, 1751-1761.	1.7	65
134	Effects of different freezing methods on the quality and microstructure of lotus (<i>Nelumbo nucifera</i>) root. <i>International Journal of Refrigeration</i> , 2015, 52, 59-65.	1.8	65
135	4D printing of lotus root powder gel: Color change induced by microwave. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102605.	2.7	65
136	A comparative study between syringe-based and screw-based 3D food printers by computational simulation. <i>Computers and Electronics in Agriculture</i> , 2019, 162, 397-404.	3.7	64
137	Effects of pressurized argon and nitrogen treatments in combination with modified atmosphere on quality characteristics of fresh-cut potatoes. <i>Postharvest Biology and Technology</i> , 2019, 149, 159-165.	2.9	64
138	Combined LF-NMR and Artificial Intelligence for Continuous Real-Time Monitoring of Carrot in Microwave Vacuum Drying. <i>Food and Bioprocess Technology</i> , 2019, 12, 551-562.	2.6	64
139	Freshness monitoring technology of fish products in intelligent packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1279-1292.	5.4	64
140	Effect of Vacuum-Microwave Predrying on Quality of Vacuum-Fried Potato Chips. <i>Drying Technology</i> , 2007, 25, 2021-2026.	1.7	63
141	Direct contact ultrasound assisted freezing of mushroom (<i>Agaricus bisporus</i>): Growth and size distribution of ice crystals. <i>International Journal of Refrigeration</i> , 2015, 57, 46-53.	1.8	63
142	NEFA-induced ROS impaired insulin signalling through the JNK and p38MAPK pathways in non-alcoholic steatohepatitis. <i>Journal of Cellular and Molecular Medicine</i> , 2018, 22, 3408-3422.	1.6	63
143	3D extrusion-based printability evaluation of selected cereal grains by computational fluid dynamic simulation. <i>Journal of Food Engineering</i> , 2020, 286, 110113.	2.7	63
144	Microporous modified atmosphere packaging to extend shelf life of fresh foods: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 51-65.	5.4	62

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145	Optimization of Vacuum Microwave Predrying and Vacuum Frying Conditions to Produce Fried Potato Chips. <i>Drying Technology</i> , 2007, 25, 2027-2034.	1.7	61
146	The Effects of Ultrasound Treatment and Nano-zinc Oxide Coating on the Physiological Activities of Fresh-Cut Kiwifruit. <i>Food and Bioprocess Technology</i> , 2014, 7, 126-132.	2.6	61
147	Recent advances in functional 3D printing of foods: a review of functions of ingredients and internal structures. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3489-3503.	5.4	61
148	Nanoemulsion-based edible coatings loaded with fennel essential oil/cinnamaldehyde: Characterization, antimicrobial property and advantages in pork meat patties application. <i>Food Control</i> , 2021, 127, 108151.	2.8	61
149	Study on 3D printing of orange concentrate and material characteristics. <i>Journal of Food Process Engineering</i> , 2018, 41, e12689.	1.5	60
150	Impact of processing parameters and post-treatment on the shape accuracy of 3D-printed baking dough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 68-74.	1.3	59
151	Texture Modification of 3D Printed Air-Fried Potato Snack by Varying Its Internal Structure with the Potential to Reduce Oil Content. <i>Food and Bioprocess Technology</i> , 2020, 13, 564-576.	2.6	59
152	Microwave Freeze-Drying Characteristics of Banana Crisps. <i>Drying Technology</i> , 2010, 28, 1377-1384.	1.7	58
153	Recent research process of fermented plant extract: A review. <i>Trends in Food Science and Technology</i> , 2017, 65, 40-48.	7.8	58
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