

Min Zhang

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

587
papers

16,854
citations

70
h-index

93
g-index

611
ext. papers

21,687
ext. citations

5.2
avg, IF

7.86
L-index

#	Paper	IF	Citations
587	3D printing: Printing precision and application in food sector. <i>Trends in Food Science and Technology</i> , 2017 , 69, 83-94	15.3	280
586	Physical, chemical and microbiological changes in stored green asparagus spears as affected by coating of silver nanoparticles-PVP. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1100-1107	5.4	221
585	Impact of rheological properties of mashed potatoes on 3D printing. <i>Journal of Food Engineering</i> , 2018 , 220, 76-82	6	209
584	Investigation on lemon juice gel as food material for 3D printing and optimization of printing parameters. <i>LWT - Food Science and Technology</i> , 2018 , 87, 67-76	5.4	208
583	Recent developments in novel shelf life extension technologies of fresh-cut fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2017 , 64, 23-38	15.3	203
582	Investigation on fish surimi gel as promising food material for 3D printing. <i>Journal of Food Engineering</i> , 2018 , 220, 101-108	6	194
581	Non-volatile taste active compounds in the meat of Chinese mitten crab (<i>Eriocheir sinensis</i>). <i>Food Chemistry</i> , 2007 , 104, 1200-1205	8.5	180
580	Recent developments in high-quality drying of vegetables, fruits, and aquatic products. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1239-1255	11.5	163
579	Linking rheology and printability of a multicomponent gel system of carrageenan-xanthan-starch in extrusion based additive manufacturing. <i>Food Hydrocolloids</i> , 2019 , 87, 413-424	10.6	143
578	Drying of edamames by hot air and vacuum microwave combination. <i>Journal of Food Engineering</i> , 2006 , 77, 977-982	6	143
577	Microwave freeze drying of sea cucumber (<i>Stichopus japonicus</i>). <i>Journal of Food Engineering</i> , 2010 , 96, 491-497	6	132
576	Recent development in 3D food printing. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3145-3153	11.5	122
575	The Inactivation of Enzymes by Ultrasound: A Review of Potential Mechanisms. <i>Food Reviews International</i> , 2014 , 30, 1-21	5.5	119
574	The principles of ultrasound and its application in freezing related processes of food materials: A review. <i>Ultrasonics Sonochemistry</i> , 2015 , 27, 576-585	8.9	113
573	Prediction of color and moisture content for vegetable soybean during drying using hyperspectral imaging technology. <i>Journal of Food Engineering</i> , 2014 , 128, 24-30	6	113
572	Physical properties of 3D printed baking dough as affected by different compositions. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 49, 202-210	6.8	112
571	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	5.1	108

570	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	5.4	105
569	Use of Ultrasound Pretreatment in Drying of Fruits: Drying Rates, Quality Attributes, and Shelf Life Extension. <i>Drying Technology</i> , 2011 , 29, 1611-1621	2.6	103
568	The effect of ultrasound-assisted immersion freezing on selected physicochemical properties of mushrooms. <i>International Journal of Refrigeration</i> , 2014 , 42, 121-133	3.8	102
567	Preparation and characterization of blended cloves/cinnamon essential oil nanoemulsions. <i>LWT - Food Science and Technology</i> , 2017 , 75, 316-322	5.4	102
566	Novel pH-sensitive films containing curcumin and anthocyanins to monitor fish freshness. <i>Food Hydrocolloids</i> , 2020 , 100, 105438	10.6	100
565	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	6	99
564	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	2.6	96
563	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	2.6	96
562	Extending shelf-life of fresh-cut green peppers using pressurized argon treatment. <i>Postharvest Biology and Technology</i> , 2012 , 71, 13-20	6.2	95
561	Comparison of four drying methods for re-structured mixed potato with apple chips. <i>Journal of Food Engineering</i> , 2011 , 103, 279-284	6	93
560	Vacuum Frying of Carrot Chips. <i>Drying Technology</i> , 2005 , 23, 645-656	2.6	92
559	Creation of internal structure of mashed potato construct by 3D printing and its textural properties. <i>Food Research International</i> , 2018 , 111, 534-543	7	92
558	Application of ultrasound technology in processing of ready-to-eat fresh food: A review. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104953	8.9	90
557	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	6.2	89
556	Shrinkage and Color Change during Microwave Vacuum Drying of Carrot. <i>Drying Technology</i> , 2011 , 29, 836-847	2.6	89
555	Spray Drying and Agglomeration of Instant Bayberry Powder. <i>Drying Technology</i> , 2007 , 26, 116-121	2.6	89
554	Ultrasonically Enhanced Osmotic Pretreatment of Sea Cucumber Prior to Microwave Freeze Drying. <i>Drying Technology</i> , 2008 , 26, 420-426	2.6	87
553	Drying of shiitake mushroom by combining freeze-drying and mid-infrared radiation. <i>Food and Bioproducts Processing</i> , 2015 , 94, 507-517	4.9	86

552	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	5.4	86
551	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	6	86
550	Studies on different combined microwave drying of carrot pieces. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2141-2148	3.8	85
549	Microwave-Assisted Pulse-Spouted Bed Freeze-Drying of Stem Lettuce Slices Effect on Product Quality. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3530-3543	5.1	84
548	Effect of Osmotic Dehydration on Microwave Freeze-Drying Characteristics and Quality of Potato Chips. <i>Drying Technology</i> , 2010 , 28, 798-806	2.6	84
547	Studies on the Microwave Freeze Drying Technique and Sterilization Characteristics of Cabbage. <i>Drying Technology</i> , 2007 , 25, 1725-1731	2.6	83
546	Study of Drying Uniformity in Pulsed Spouted Microwave Vacuum Drying of Stem Lettuce Slices with Regard to Product Quality. <i>Drying Technology</i> , 2013 , 31, 91-101	2.6	82
545	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, 1827-34	4.3	82
544	Trends in Development of Dried Vegetable Products as Snacks. <i>Drying Technology</i> , 2012 , 30, 448-461	2.6	82
543	Effects of vacuum and microwave freeze drying on microstructure and quality of potato slices. <i>Journal of Food Engineering</i> , 2010 , 101, 131-139	6	82
542	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	5.1	81
541	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	6	81
540	Effect of food ingredient on microwave freeze drying of instant vegetable soup. <i>LWT - Food Science and Technology</i> , 2010 , 43, 1144-1150	5.4	81
539	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	6	81
538	Food waste as a carbon source in carbon quantum dots technology and their applications in food safety detection. <i>Trends in Food Science and Technology</i> , 2020 , 95, 86-96	15.3	81
537	Detection of insect-damaged vegetable soybeans using hyperspectral transmittance image. <i>Journal of Food Engineering</i> , 2013 , 116, 45-49	6	80
536	Trends in Processing Technologies for Dried Aquatic Products. <i>Drying Technology</i> , 2011 , 29, 382-394	2.6	80
535	Microwave Freeze Drying Characteristics and Sensory Quality of Instant Vegetable Soup. <i>Drying Technology</i> , 2009 , 27, 962-968	2.6	80

534	Microwave-vacuum heating parameters for processing savory crisp bighead carp (<i>Hypophthalmichthys nobilis</i>) slices. <i>Journal of Food Engineering</i> , 2007 , 79, 885-891	6	80
533	Studies on Decreasing Energy Consumption for a Freeze-Drying Process of Apple Slices. <i>Drying Technology</i> , 2009 , 27, 938-946	2.6	79
532	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	5.7	79
531	Effect of coating on post-drying of freeze-dried strawberry pieces. <i>Journal of Food Engineering</i> , 2009 , 92, 107-111	6	78
530	Microwave Freeze Drying of Sea Cucumber Coated with Nanoscale Silver. <i>Drying Technology</i> , 2008 , 26, 413-419	2.6	78
529	HPLC-DAD-ESIMS analysis of phenolic compounds in bayberries (<i>Myrica rubra</i> Sieb. et Zucc.). <i>Food Chemistry</i> , 2007 , 100, 845-852	8.5	78
528	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	2.6	76
527	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	3.8	76
526	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	6	75
525	Development of a novel colorimetric food package label for monitoring lean pork freshness. <i>LWT - Food Science and Technology</i> , 2019 , 99, 43-49	5.4	74
524	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	5.4	74
523	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	5.4	71
522	Study on a Combination Drying Technique of Sea Cucumber. <i>Drying Technology</i> , 2007 , 25, 2011-2019	2.6	71
521	Innovative technologies for producing and preserving intermediate moisture foods: A review. <i>Food Research International</i> , 2019 , 116, 90-102	7	71
520	LF-NMR online detection of water dynamics in apple cubes during microwave vacuum drying. <i>Drying Technology</i> , 2018 , 36, 2006-2015	2.6	70
519	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	7	70
518	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	5.4	70
517	Dual extrusion 3D printing of mashed potatoes/strawberry juice gel. <i>LWT - Food Science and Technology</i> , 2018 , 96, 589-596	5.4	68

516	Effects of superfine grinding on physicochemical and antioxidant properties of Lycium barbarum polysaccharides. <i>LWT - Food Science and Technology</i> , 2014 , 58, 594-601	5.4	68
515	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	6	68
514	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	6.2	68
513	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	3.2	67
512	Study on hypobaric storage of green asparagus. <i>Journal of Food Engineering</i> , 2006 , 73, 225-230	6	67
511	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	11.5	64
510	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	3.8	64
509	Drying Characteristics and Kinetics of Vacuum Microwave Dried Potato Slices. <i>Drying Technology</i> , 2009 , 27, 969-974	2.6	64
508	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	11.5	64
507	Ultrasound treatment to modified atmospheric packaged fresh-cut cucumber: Influence on microbial inhibition and storage quality. <i>Ultrasonics Sonochemistry</i> , 2019 , 54, 162-170	8.9	63
506	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	5.1	63
505	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	7.9	62
504	Intelligent detection of flavor changes in ginger during microwave vacuum drying based on LF-NMR. <i>Food Research International</i> , 2019 , 119, 417-425	7	61
503	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	2.6	60
502	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	6	60
501	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	16.4	59
500	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	8.9	59
499	Effects of ultrasonic pretreatments on quality, energy consumption and sterilization of barley grass in freeze drying. <i>Ultrasonics Sonochemistry</i> , 2018 , 40, 333-340	8.9	59

498	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	11.5	59
497	4D printing of mashed potato/purple sweet potato puree with spontaneous color change. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 59, 102250	6.8	59
496	Recent developments in novel freezing and thawing technologies applied to foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3620-3631	11.5	58
495	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	6.2	58
494	A novel infrared freeze drying (IRFD) technology to lower the energy consumption and keep the quality of Cordyceps militaris. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 54, 34-42	6.8	57
493	Recent Developments in Smart Drying Technology. <i>Drying Technology</i> , 2015 , 33, 260-276	2.6	57
492	The effects of ultrasound-assisted freezing on the freezing time and quality of broccoli (<i>Brassica oleracea</i> L. var. botrytis L.) during immersion freezing. <i>International Journal of Refrigeration</i> , 2014 , 41, 82-91	3.8	56
491	Optimization of Vacuum Microwave Predrying and Vacuum Frying Conditions to Produce Fried Potato Chips. <i>Drying Technology</i> , 2007 , 25, 2027-2034	2.6	56
490	Recent Application of Modified Atmosphere Packaging (MAP) in Fresh and Fresh-Cut Foods. <i>Food Reviews International</i> , 2015 , 31, 172-193	5.5	55
489	Novel Drying Techniques for Spices and Herbs: a Review. <i>Food Engineering Reviews</i> , 2018 , 10, 34-45	6.5	55
488	Effect of Vacuum-Microwave Predrying on Quality of Vacuum-Fried Potato Chips. <i>Drying Technology</i> , 2007 , 25, 2021-2026	2.6	55
487	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	11.5	55
486	The optimization of vacuum frying to dehydrate carrot chips. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 911-919	3.8	54
485	Effect of ultrasound-assisted freezing on the physico-chemical properties and volatile compounds of red radish. <i>Ultrasonics Sonochemistry</i> , 2015 , 27, 316-324	8.9	53
484	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017 , 35, 240-248	2.6	52
483	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review. <i>Ultrasonics Sonochemistry</i> , 2017 , 39, 47-57	8.9	52
482	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	5.4	51
481	Research trends in selected blanching pretreatments and quick freezing technologies as applied in fruits and vegetables: A review. <i>International Journal of Refrigeration</i> , 2015 , 57, 11-25	3.8	50

480	Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. <i>Drying Technology</i> , 2014 , 32, 1762-1768	5.0	50
479	Application of electronic tongue for fresh foods quality evaluation: A review. <i>Food Reviews International</i> , 2018 , 34, 746-769	5.5	49
478	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	2.6	49
477	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage (<i>Brassica oleracea</i> var. <i>Capitata</i> var L.) subjected to different drying methods. <i>Food Chemistry</i> , 2020 , 309, 124935	8.5	49
476	Analysis of Temperature Distribution and SEM Images of Microwave Freeze Drying Banana Chips. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1144-1152	5.1	48
475	Emerging food drying technologies with energy-saving characteristics: A review. <i>Drying Technology</i> , 2019 , 37, 1465-1480	2.6	48
474	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	5.1	47
473	Optimization of Osmotic Dehydration of Kiwifruit. <i>Drying Technology</i> , 2006 , 24, 89-94	2.6	47
472	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	5.4	46
471	Thermal degradation kinetics of all-trans and cis-carotenoids in a light-induced model system. <i>Food Chemistry</i> , 2018 , 239, 360-368	8.5	46
470	The energy consumption and color analysis of freeze/microwave freeze banana chips. <i>Food and Bioprocess Technology</i> , 2013 , 91, 464-472	4.9	46
469	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	7	46
468	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	3.8	45
467	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	5.4	45
466	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	3.8	44
465	Effect of blanching on microwave freeze drying of stem lettuce cubes in a circular conduit drying chamber. <i>Journal of Food Engineering</i> , 2012 , 113, 177-185	6	44
464	Polyphenol oxidase from bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) and its role in anthocyanin degradation. <i>Food Chemistry</i> , 2007 , 103, 268-273	8.5	44
463	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	5.1	43

462	Online measurement of moisture content, moisture distribution, and state of water in corn kernels during microwave vacuum drying using novel smart NMR/MRI detection system. <i>Drying Technology</i> , 2018 , 36, 1592-1602	2.6	43
461	Microwave Freeze-Drying Characteristics of Banana Crisps. <i>Drying Technology</i> , 2010 , 28, 1377-1384	2.6	43
460	Physico-chemical changes during different stages of MFD/FD banana chips. <i>Journal of Food Engineering</i> , 2010 , 101, 140-145	6	43
459	Effect of low temperature on the microwave-assisted vacuum frying of potato chips. <i>Drying Technology</i> , 2016 , 34, 227-234	2.6	42
458	Characteristics of Microwave Drying of Bighead Carp. <i>Drying Technology</i> , 2005 , 23, 637-643	2.6	42
457	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	8.9	42
456	3D printing of food: pretreatment and post-treatment of materials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2379-2392	11.5	42
455	A Two-Stage Vacuum Freeze and Convective Air Drying Method for Strawberries. <i>Drying Technology</i> , 2006 , 24, 1019-1023	2.6	41
454	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	5.1	41
453	Effect of three drying methods on the drying characteristics and quality of okra. <i>Drying Technology</i> , 2016 , 34, 900-911	2.6	40
452	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	5.6	40
451	Study on 3D printing of orange concentrate and material characteristics. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12689	2.4	40
450	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioprocess Technology</i> , 2018 , 108, 95-104	4.9	40
449	Effect of maturity stages and drying methods on the retention of selected nutrients and phytochemicals in bitter melon (<i>Momordica charantia</i>) leaf. <i>Journal of Food Science</i> , 2009 , 74, C441-8	3.4	40
448	4D printing of products based on soy protein isolate via microwave heating for flavor development. <i>Food Research International</i> , 2020 , 137, 109605	7	40
447	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	6.2	40
446	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	15.3	40
445	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	10.6	40

444	Recent research process of fermented plant extract: A review. <i>Trends in Food Science and Technology</i> , 2017 , 65, 40-48	15.3	39
443	Recent developments in frying technologies applied to fresh foods. <i>Trends in Food Science and Technology</i> , 2020 , 98, 68-81	15.3	39
442	Influence of power ultrasound on ice nucleation of radish cylinders during ultrasound-assisted immersion freezing. <i>International Journal of Refrigeration</i> , 2014 , 46, 1-8	3.8	39
441	Recent Developments in High-Quality Drying with Energy-Saving Characteristic for Fresh Foods. <i>Drying Technology</i> , 2015 , 33, 1590-1600	2.6	39
440	Effects of drying methods on drying characteristics, physicochemical properties and antioxidant capacity of okra. <i>LWT - Food Science and Technology</i> , 2019 , 101, 630-638	5.4	39
439	Edible flowers: Review of flower processing and extraction of bioactive compounds by novel technologies. <i>Food Research International</i> , 2019 , 126, 108660	7	38
438	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. <i>Ultrasonics Sonochemistry</i> , 2020 , 68, 105230	8.9	38
437	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	5.4	38
436	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	3.8	38
435	4D printing: Recent advances and proposals in the food sector. <i>Trends in Food Science and Technology</i> , 2021 , 110, 349-363	15.3	38
434	Effect of microwave air spouted drying arranged in two and three-stages on the drying uniformity and quality of dehydrated carrot cubes. <i>Journal of Food Engineering</i> , 2016 , 177, 80-89	6	37
433	Effects of ZnO nanoparticles and microwave heating on the sterilization and product quality of vacuum-packaged Caixin. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2547-54	4.3	37
432	Smart NMR Method of Measurement of Moisture Content of Vegetables During Microwave Vacuum Drying. <i>Food and Bioprocess Technology</i> , 2017 , 10, 2251-2260	5.1	36
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50	Inhibition of the fishy odor from boiled crab meatballs during storage via novel combination of radio frequency and carbon dots. <i>Food Control</i> , 2022 , 136, 108843	6.2	1
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26	A Novel Synergistic Freezing Assisted by Infrared Pre-dehydration Combined with Magnetic Field: Effect on Freezing Efficiency and Thawed Product Qualities of Beef. <i>Food and Bioprocess Technology</i> ,1	5.1	1
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