

# Min Zhang

## List of Publications by Year in Descending Order

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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	Reducing freeze-thaw drip loss of mixed vegetable gel by 3D printing porosity. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 75, 102893	6.8	5
586	Novel Combined Use of Red-White LED Illumination and Modified Atmosphere Packaging for Maintaining Storage Quality of Postharvest Pakchoi. <i>Food and Bioprocess Technology</i> , <b>2022</b> , 15, 590	5.1	1
585	Combination strategy of CO pressurization and ultrasound: To improve the freezing quality of fresh-cut honeydew melon.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132327	8.5	1
584	Inhibition of the fishy odor from boiled crab meatballs during storage via novel combination of radio frequency and carbon dots. <i>Food Control</i> , <b>2022</b> , 136, 108843	6.2	1
583	Valorization of Asparagus leafy by-product by ionic-liquid extraction and characterization of bioactive compounds in the extracts. <i>Food Bioscience</i> , <b>2022</b> , 101600	4.9	0
582	Double-layer indicator films aided by BP-ANN-enabled freshness detection on packaged meat products. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 31, 100808	8.2	0
581	Comparative study of conventional and novel combined modes of microwave- and infrared-assisted thawing on quality of frozen green pepper, carrot and cantaloupe. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112842	5.4	1
580	Microencapsulation of Sichuan pepper essential oil in soybean protein isolate-Sichuan pepper seed soluble dietary fiber complex coacervates. <i>Food Hydrocolloids</i> , <b>2022</b> , 125, 107421	10.6	4
579	Microencapsulation of rose essential oil in mung bean protein isolate-apricot peel pectin complex coacervates and characterization of microcapsules. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107366	10.6	6
578	Fabrication of curcumin encapsulated in casein-ethyl cellulose complexes and its antibacterial activity when applied in combination with blue LED irradiation. <i>Food Control</i> , <b>2022</b> , 134, 108702	6.2	1
577	Combination of epigallocatechin gallate with l-cysteine in inhibiting Maillard browning of concentrated orange juice during storage. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112604	5.4	2
576	Monitoring of free fatty acid content in mixed frying oils by means of LF-NMR and NIR combined with BP-ANN. <i>Food Control</i> , <b>2022</b> , 133, 108599	6.2	2
575	Instant quinoa prepared by different cooking methods and infrared-assisted freeze drying: Effects of variables on the physicochemical properties. <i>Food Chemistry</i> , <b>2022</b> , 370, 131091	8.5	2
574	Strategies for controlling over-puffing of 3D-printed potato gel during microwave processing. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 153, 112508	5.4	1
573	Improving 3D/4D printing characteristics of natural food gels by novel additives: A review. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107160	10.6	6
572	Convenient use of near-infrared spectroscopy to indirectly predict the antioxidant activity of edible rose (Rose chinensis Jacq "Crimsin Glory" H.T.) petals during infrared drying. <i>Food Chemistry</i> , <b>2022</b> , 369, 130951	8.5	1
571	Microwave-induced spontaneous deformation of purple potato puree and oleogel in 4D printing. <i>Journal of Food Engineering</i> , <b>2022</b> , 313, 110757	6	8

570	Progress in 4D/5D/6D printing of foods: applications and R&D opportunities.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-24	11.5	5
569	Application of carbon dots in food preservation: a critical review for packaging enhancers and food preservatives.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-19	11.5	2
568	Novel synergistic freezing methods and technologies for enhanced food product quality: A critical review.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2022</b> ,	16.4	2
567	Extraction of functional extracts from berries and their high quality processing: a comprehensive review.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-18	11.5	3
566	Internal structure design for improved shape fidelity and crispness of 3D printed pumpkin-based snacks after freeze-drying. <i>Food Research International</i> , <b>2022</b> , 111220	7	0
565	Investigation on Simultaneous Change of Deformation, Color and Aroma of 4D Printed Starch-based Pastes from Fruit and Vegetable as Induced by Microwave. <i>Food Research International</i> , <b>2022</b> , 111214	7	0
564	Quality changes of rainbow trout stored under different packaging conditions and mathematical modeling for predicting the shelf life. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 32, 100824	8.2	2
563	3D food printing: Controlling characteristics and improving technological effect during food processing. <i>Food Research International</i> , <b>2022</b> , 156, 111120	7	4
562	Application of infrared and microwave heating prior to freezing of pork: Effect on frozen meat quality.. <i>Meat Science</i> , <b>2022</b> , 189, 108811	6.4	1
561	Effect of soy lecithin concentration on physiochemical properties and rehydration behavior of egg white protein powder: Role of dry and wet mixing. <i>Journal of Food Engineering</i> , <b>2022</b> , 328, 111062	6	0
560	4D printing induced by microwave and ultrasound for mushroom mixtures: Efficient conversion of ergosterol into vitamin D.. <i>Food Chemistry</i> , <b>2022</b> , 387, 132840	8.5	1
559	Garlic essential oil microcapsules prepared using gallic acid grafted chitosan: Effect on nitrite control of prepared vegetable dishes during storage.. <i>Food Chemistry</i> , <b>2022</b> , 388, 132945	8.5	0
558	High-voltage electrostatic field-assisted modified atmosphere packaging for long-term storage of pakchoi and avoidance of off-flavors. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 103032	6.8	1
557	Inhibition of nitrite in prepared dish of Brassica chinensis L. during storage via non-extractable phenols in hawthorn pomace: A comparison of different extraction methods. <i>Food Chemistry</i> , <b>2022</b> , 133344	8.5	2
556	Nano-emulsion prepared by high pressure homogenization method as a good carrier for Sichuan pepper essential oil: Preparation, stability, and bioactivity. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112779	5.4	2
555	Effect of addition of carbon dots to the frying oils on oxidative stabilities and quality changes of fried meatballs during refrigerated storage. <i>Meat Science</i> , <b>2021</b> , 185, 108715	6.4	1
554	Effects of different thawing methods on quality of unfrozen meats. <i>International Journal of Refrigeration</i> , <b>2021</b> ,	3.8	1
553	Effect of beef tallow, phospholipid and microwave combined ultrasonic pretreatment on Maillard reaction of bovine bone enzymatic hydrolysate.. <i>Food Chemistry</i> , <b>2021</b> , 377, 131902	8.5	1

552	Effect of microwave combined with ultrasonic pretreatment on flavor and antioxidant activity of hydrolysates based on enzymatic hydrolysis of bovine bone. <i>Food Bioscience</i> , <b>2021</b> , 44, 101399	4.9	3
551	Pasteurization of flavored shredded pork using ZnO nanoparticles combined with radio frequency pasteurization technology. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 216-222	3.3	2
550	Potential application of laser technology in food processing. <i>Trends in Food Science and Technology</i> , <b>2021</b> ,	15.3	3
549	A novel two-step process to produce high-quality basil flavoured chicken powder: Effect of ultrasonication followed by microwave vacuum and hot air drying. <i>Flavour and Fragrance Journal</i> , <b>2021</b> , 36, 323-331	2.5	0
548	Novel nondestructive NMR method aided by artificial neural network for monitoring the flavor changes of garlic by drying. <i>Drying Technology</i> , <b>2021</b> , 39, 1184-1195	2.6	2
547	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> , <b>2021</b> , 61, 3489-3503	11.5	16
546	Effect of different drying methods combined with fermentation and enzymolysis on nutritional composition and flavor of chicken bone powder. <i>Drying Technology</i> , <b>2021</b> , 39, 1240-1250	2.6	2
545	Fennel essential oil loaded porous starch-based microencapsulation as an efficient delivery system for the quality improvement of ground pork. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 172, 464-474	7.9	16
544	Laser-Induced Microporous Modified Atmosphere Packaging and Chitosan Carbon-Dot Coating as a Novel Combined Preservation Method for Fresh-Cut Cucumber. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 968-983	5.1	4
543	4D printing of lotus root powder gel: Color change induced by microwave. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 68, 102605	6.8	29
542	Effect of whey protein on the 3D printing performance of konjac hybrid gel. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 140, 110716	5.4	8
541	Effect of different drying methods on the characteristics of chicken powder added with basil during storage. <i>Drying Technology</i> , <b>2021</b> , 39, 1251-1260	2.6	
540	Improvement of 3D printability of buckwheat starch-pectin system via synergistic Ca <sup>2+</sup> -microwave pretreatment. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106483	10.6	12
539	3D printing of protein-based composite fruit and vegetable gel system. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110978	5.4	11
538	Combined radio frequency and hot water pasteurization of <i>Nostoc sphaeroides</i> : Effect on temperature uniformity, nutrients content, and phycocyanin stability. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110880	5.4	7
537	Investigation on spontaneous 4D changes in color and flavor of healthy 3D printed food materials over time in response to external or internal pH stimulus. <i>Food Research International</i> , <b>2021</b> , 142, 110215	7	17
536	4D printing: Recent advances and proposals in the food sector. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 349-363	15.3	38
535	Comparative analysis of composition and hygroscopic properties of infrared freeze-dried blueberries, cranberries and raspberries. <i>Drying Technology</i> , <b>2021</b> , 39, 1261-1270	2.6	2

534	Novel alternative use of near-infrared spectroscopy to indirectly forecast 3D printability of purple sweet potato pastes. <i>Journal of Food Engineering</i> , <b>2021</b> , 296, 110464	6	10
533	Comparative Evaluation of the Properties of Deep-Frozen Blueberries Dried by Vacuum Infrared Freeze Drying with the Use of CO <sub>2</sub> Laser Perforation, Ultrasound, and Freezing Thawing as Pretreatments. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1805-1816	5.1	2
532	Dielectric properties of edible fungi powder related to radio-frequency and microwave drying. <i>Food Production Processing and Nutrition</i> , <b>2021</b> , 3,	4.6	2
531	Microwave-induced deformation behaviors of 4D printed starch-based food products as affected by edible salt and butter content. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 70, 102699	6.8	5
530	Development of cellulose nanofibrils reinforced polyvinyl alcohol films incorporated with alizarin for intelligent food packaging. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4248-4257	3.8	1
529	Texture properties of microwave post-processed 3D printed potato snack with different ingredients and infill structure. <i>Future Foods</i> , <b>2021</b> , 3, 100017	3.3	10
528	Effect of ultrasound-assisted osmotic dehydration pretreatments on drying and quality characteristics of pulsed fluidized bed microwave freeze-dried strawberries. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 145, 111300	5.4	7
527	Dehydration-triggered shape transformation of 4D printed edible gel structure affected by material property and heating mechanism. <i>Food Hydrocolloids</i> , <b>2021</b> , 115, 106608	10.6	14
526	Effects of chitosan coating on freeze-drying of blueberry enhanced by ultrasound pre-treatment in sodium bicarbonate medium. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 181, 631-643	7.9	7
525	Effect of two-step fermentation with lactic acid bacteria and <i>Saccharomyces cerevisiae</i> on key chemical properties, molecular structure and flavor characteristics of horseradish sauce. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111637	5.4	1
524	Effects of carbon dots in combination with rosemary-inspired carnosic acid on oxidative stability of deep frying oils. <i>Food Control</i> , <b>2021</b> , 125, 107968	6.2	6
523	Effect of ultrasound-assisted thawing on gelling and 3D printing properties of silver carp surimi. <i>Food Research International</i> , <b>2021</b> , 145, 110405	7	6
522	Synergetic effect of microwave blanching and modified atmosphere packaging using laser micro-perforated bags on the storage quality of carrot. <i>International Agrophysics</i> , <b>2021</b> , 35, 187-196	2	
521	Improvement strategies of food supply chain through novel food processing technologies during COVID-19 pandemic. <i>Food Control</i> , <b>2021</b> , 125, 108010	6.2	21
520	Freshness monitoring technology of fish products in intelligent packaging. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1279-1292	11.5	23
519	Degradation and regulation of edible flower pigments under thermal processing: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1038-1048	11.5	2
518	Effective pretreatment technologies for fresh foods aimed for use in central kitchen processing. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 347-363	4.3	2
517	Fresh-cut orange preservation based on nano-zinc oxide combined with pressurized argon treatment. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110036	5.4	6

516	Comparative analysis of 3D printability and rheological properties of surimi gels via LF-NMR and dielectric characteristics. <i>Journal of Food Engineering</i> , <b>2021</b> , 292, 110278	6	13
515	Pulse-spouted microwave freeze drying of raspberry: Control of moisture using ANN model aided by LF-NMR. <i>Journal of Food Engineering</i> , <b>2021</b> , 292, 110354	6	11
514	A novel infrared pulse-spouted freeze drying on the drying kinetics, energy consumption and quality of edible rose flowers. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 136, 110318	5.4	10
513	Influence of pulse-spouted infrared freeze drying on nutrition, flavor, and application of horseradish. <i>Drying Technology</i> , <b>2021</b> , 39, 1165-1175	2.6	3
512	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> , <b>2021</b> , 112, 106358	10.6	32
511	Effect of thermal and ultrasonic pretreatment on enzyme inactivation, color, phenolics and flavonoids contents of infrared freeze-dried rose flower. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 995-1004	2.8	4
510	Improvement of 3D printing properties of rose-sodium alginate heterogeneous gel by adjusting rose material. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44,	2.4	2
509	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110576	5.4	7
508	4D deformation based on double-layer structure of the pumpkin/paper. <i>Food Structure</i> , <b>2021</b> , 27, 100168	4.3	14
507	Effect of different thawing methods on the efficiency and quality attributes of frozen red radish. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 3237-3245	4.3	15
506	Suitability of low-field nuclear magnetic resonance (LF-NMR) combining with back propagation artificial neural network (BP-ANN) to predict printability of polysaccharide hydrogels 3D printing. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2264-2272	3.8	9
505	Quality evaluation of Kungpao Chicken as affected by radio frequency combined with ZnO nanoparticles. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110203	5.4	1
504	Modification of pork-skin jelly by enzymatic cross-linking: melting resistance and quality improvement. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 2357-2364	3.8	0
503	Effect of drying method on post-processing stability and quality of 3D printed rose-yam paste. <i>Drying Technology</i> , <b>2021</b> , 39, 1196-1204	2.6	7
502	Reduction of oil uptake with osmotic dehydration and coating pre-treatment in microwave-assisted vacuum fried potato chips. <i>Food Bioscience</i> , <b>2021</b> , 39, 100825	4.9	5
501	Edible flower essential oils: A review of chemical compositions, bioactivities, safety and applications in food preservation. <i>Food Research International</i> , <b>2021</b> , 139, 109809	7	13
500	Effects of pre-drying treatments combined with explosion puffing drying on the physicochemical properties, antioxidant activities and flavor characteristics of apples. <i>Food Chemistry</i> , <b>2021</b> , 338, 128015	8.5	16
499	A novel combination of LF-NMR and NIR to intelligent control in pulse-spouted microwave freeze drying of blueberry. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110455	5.4	20

498	Effect of ultrasonic pretreatment on the properties of freeze-dried carrot slices by traditional and infrared freeze-drying technologies. <i>Drying Technology</i> , <b>2021</b> , 39, 1176-1183	2.6	7
497	A promising pulse-spouted microwave freeze drying method used for Chinese yam cubes dehydration: quality, energy consumption, and uniformity. <i>Drying Technology</i> , <b>2021</b> , 39, 148-161	2.6	17
496	Low temperature vacuum frying of edamame assisted by ultrasound and microwave: Effects on the kinetics of oil and product storage properties. <i>Drying Technology</i> , <b>2021</b> , 39, 608-619	2.6	6
495	Influence of drying methods on the drying kinetics, bioactive compounds and flavor of solid-state fermented okara. <i>Drying Technology</i> , <b>2021</b> , 39, 644-654	2.6	10
494	Influence of ultrasound and microwave-assisted vacuum frying on quality parameters of fried product and the stability of frying oil. <i>Drying Technology</i> , <b>2021</b> , 39, 655-668	2.6	11
493	Impact of different FD-related drying methods on selected quality attributes and volatile compounds of rose flavored yogurt melts. <i>Drying Technology</i> , <b>2021</b> , 39, 1205-1218	2.6	1
492	Novel evaluation technology for the demand characteristics of 3D food printing materials: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-16	11.5	5
491	Effects of hibiscetin pretreatment on the color and anthocyanin level of microwave vacuum dried edible roses. <i>Drying Technology</i> , <b>2021</b> , 39, 1231-1239	2.6	1
490	Development of flavor during drying and applications of edible mushrooms: A review. <i>Drying Technology</i> , <b>2021</b> , 39, 1685-1703	2.6	1
489	Effect of konjac glucomannan/carrageenan-based edible emulsion coatings with camellia oil on quality and shelf-life of chicken meat. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 183, 331-339	7.9	9
488	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15807	2.1	1
487	3D Printing of Steak-like Foods Based on Textured Soybean Protein. <i>Foods</i> , <b>2021</b> , 10,	4.9	6
486	Technological innovations or advancement in detecting frozen and thawed meat quality: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-17	11.5	2
485	Nanoemulsion-based edible coatings loaded with fennel essential oil/cinnamaldehyde: Characterization, antimicrobial property and advantages in pork meat patties application. <i>Food Control</i> , <b>2021</b> , 127, 108151	6.2	15
484	Reducing hepatic endoplasmic reticulum stress ameliorates the impairment in insulin signaling induced by high levels of $\beta$ -hydroxybutyrate in bovine hepatocytes. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 12845-12858	4	1
483	Combined effects of microporous packaging and nano-chitosan coating on quality and shelf-life of fresh-cut eggplant. <i>Food Bioscience</i> , <b>2021</b> , 43, 101302	4.9	5
482	Investigation of 4D printing of lotus root-compound pigment gel: Effect of pH on rapid colour change. <i>Food Research International</i> , <b>2021</b> , 148, 110630	7	5
481	Investigation on evaluating the printable height and dimensional stability of food extrusion-based 3D printed foods. <i>Journal of Food Engineering</i> , <b>2021</b> , 306, 110636	6	5

480	New technology to overcome defects in production of fermented plant products- a review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 829-841	15.3	5
479	Innovative hybrid strategy for efficient production of high-quality freeze-dried instant noodles: Combination of laser with leavening agent. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 73, 102807	6.8	3
478	UV-C irradiation-triggered nutritional change of 4D printed ergosterol-incorporated purple sweet potato pastes: Conversion of ergosterol into vitamin D2. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111944	5.4	8
477	Effect of edible rose ( <i>Rosa rugosa</i> cv. Plena) flower extract addition on the physicochemical, rheological, functional and sensory properties of set-type yogurt. <i>Food Bioscience</i> , <b>2021</b> , 43, 101249	4.9	4
476	Quinoa protein-gum Arabic complex coacervates as a novel carrier for eugenol: Preparation, characterization and application for minced pork preservation. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106915	10.6	12
475	Effect of ultrasound pretreatment on physical, bioactive, and antioxidant properties of carrot cubes after centrifugal dewatering. <i>Drying Technology</i> , <b>2021</b> , 39, 1219-1230	2.6	4
474	Effect of addition of beeswax based oleogel on 3D printing of potato starch-protein system. <i>Food Structure</i> , <b>2021</b> , 27, 100176	4.3	12
473	Role of dehydration technologies in processing for advanced ready-to-eat foods: A comprehensive review.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-15	11.5	2
472	Light-emitting diodes (below 700nm): Improving the preservation of fresh foods during postharvest handling, storage, and transportation.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> ,	16.4	1
471	Schemes for enhanced antioxidant stability in frying meat: a review of frying process using single oil and blended oils.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-16	11.5	0
470	Effects of antioxidants of bamboo leaves (AOB) on the oxidative susceptibility of glycerophosphocholine and glycerophosphoethanolamine in dried scallop ( <i>Argopecten irradians</i> ) adductor muscle during storage. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 110214	5.4	2
469	Recent developments in key processing techniques for oriental spices/herbs and condiments: a review. <i>Food Reviews International</i> , <b>2020</b> , 1-21	5.5	3
468	Establishment of Lower Hygroscopicity and Adhesion Strategy for Infrared-Freeze-Dried Blueberries Based on Pretreatments Using CO2 Laser in Combination with Ultrasound. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 2043-2053	5.1	9
467	Development of Chinese yam/chicken semi-liquid paste for space foods. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109251	5.4	4
466	The determination of drying end-point for asparagus by-products with the use of LF-NMR spectra. <i>Drying Technology</i> , <b>2020</b> , 1-7	2.6	4
465	Effect of carbon dots in combination with aqueous chitosan solution on shelf life and stability of soy milk. <i>International Journal of Food Microbiology</i> , <b>2020</b> , 326, 108650	5.8	18
464	Rapid detection of moisture content and shrinkage ratio of dried carrot slices by using a multispectral imaging system. <i>Infrared Physics and Technology</i> , <b>2020</b> , 108, 103361	2.7	6
463	Indirect prediction of 3D printability of mashed potatoes based on LF-NMR measurements. <i>Journal of Food Engineering</i> , <b>2020</b> , 287, 110137	6	22



462	Effects of infrared freeze drying on volatile profile, FTIR molecular structure profile and nutritional properties of edible rose flower ( <i>Rosa rugosa</i> flower). <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4791-4800	4.3	14
461	Pickled and dried mustard foreign matter detection using multispectral imaging system based on single shot method. <i>Journal of Food Engineering</i> , <b>2020</b> , 285, 110106	6	7
460	Application of power ultrasound in freezing and thawing Processes: Effect on process efficiency and product quality. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 68, 105230	8.9	38
459	Effect of Ultrasound Treatment Combined with Carbon Dots Coating on the Microbial and Physicochemical Quality of Fresh-Cut Cucumber. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 648-660	5.1	18
458	Use of potato processing by-product: Effects on the 3D printing characteristics of the yam and the texture of air-fried yam snacks. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109265	5.4	30
457	Non-thermal Technology and Heating Technology for Fresh Food Cooking in the Central Kitchen Processing: A Review. <i>Food Reviews International</i> , <b>2020</b> , 1-20	5.5	5
456	Ultrasound-assisted osmotic dehydration pretreatment before pulsed fluidized bed microwave freeze-drying (PFBMFD) of Chinese yam. <i>Food Bioscience</i> , <b>2020</b> , 35, 100548	4.9	23
455	Improving storage quality of refrigerated steamed buns by mung bean starch composite coating enriched with nano-emulsified essential oils. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13475	2.4	6
454	Influence of ultrasonic pretreatments on drying kinetics and quality attributes of sweet potato slices in infrared freeze drying (IRFD). <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109801	5.4	15
453	3D extrusion-based printability evaluation of selected cereal grains by computational fluid dynamic simulation. <i>Journal of Food Engineering</i> , <b>2020</b> , 286, 110113	6	29
452	Color stability and anthocyanins retention in microwave-thermally treated rose powder extracts during storage. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14727	2.1	1
451	LF-NMR intelligent evaluation of rheology and printability for 3D printing of cookie dough pretreated by microwave. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109752	5.4	18
450	Combined Infrared Freeze Drying and Infrared Drying of Rose-Flavored Yogurt Melts Effect on Product Quality. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1356-1367	5.1	5
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448	Development of nutritional properties in cookies with the incorporation of different levels of rose flower powder by microwave-vacuum drying. <i>Drying Technology</i> , <b>2020</b> , 1-13	2.6	3
447	A novel method of osmotic-dehydrofreezing with ultrasound enhancement to improve water status and physicochemical properties of kiwifruit. <i>International Journal of Refrigeration</i> , <b>2020</b> , 113, 49-57	3.8	20
446	Recent developments in frying technologies applied to fresh foods. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 98, 68-81	15.3	39
445	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> , <b>2020</b> , 13, 564-576	5.1	34

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443	Effects of low-frequency ultrasonic pre-treatment in water/oil medium simulated system on the improved processing efficiency and quality of microwave-assisted vacuum fried potato chips. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104958	8.9	10
442	Establishment of a hybrid drying strategy for instant cream mushroom soup based on starch retrogradation behavior. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 147, 463-472	7.9	14
441	Effect of combined drying method on phytochemical components, antioxidant capacity and hygroscopicity of Huyou ( <i>Citrus changshanensis</i> ) fruit. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109102	5.4	15
440	Solid-state fermentation with probiotics and mixed yeast on properties of okara. <i>Food Bioscience</i> , <b>2020</b> , 36, 100610	4.9	16
439	3D printability of brown rice gel modified by some food hydrocolloids. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14502	2.1	6
438	Evaluation of potential application of artificial intelligent control aided by LF-NMR in drying of carrot as model material. <i>Drying Technology</i> , <b>2020</b> , 1-9	2.6	2
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434	4D printing of mashed potato/purple sweet potato puree with spontaneous color change. <i>Innovative Food Science and Emerging Technologies</i> , <b>2020</b> , 59, 102250	6.8	59
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429	Application of ultrasound technology in processing of ready-to-eat fresh food: A review. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104953	8.9	90
428	Controlling the Three-Dimensional Printing Mechanical Properties of Nostoc Sphaeroides System. <i>Food Biophysics</i> , <b>2020</b> , 15, 240-248	3.2	4
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318	Characteristics and release of monosodium glutamate microcapsules obtained by spray drying. <i>Drying Technology</i> , <b>2019</b> , 37, 1340-1351	2.6	5
317	New developments on ultrasound-assisted processing and flavor detection of spices: A review. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 55, 297-307	8.9	16
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313	3D Food Printing Technologies and Factors Affecting Printing Precision <b>2019</b> , 19-40		6
312	Future Outlook of 3D Food Printing <b>2019</b> , 373-381		10
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175	Recent Developments in High-Quality Drying with Energy-Saving Characteristic for Fresh Foods. <i>Drying Technology</i> , <b>2015</b> , 33, 1590-1600	2.6	39



174	Direct contact ultrasound assisted freezing of mushroom ( <i>Agaricus bisporus</i> ): Growth and size distribution of ice crystals. <i>International Journal of Refrigeration</i> , <b>2015</b> , 57, 46-53	3.8	44
173	Effect of ultrasound-assisted freezing on the physico-chemical properties and volatile compounds of red radish. <i>Ultrasonics Sonochemistry</i> , <b>2015</b> , 27, 316-324	8.9	53
172	Effect of homogenization and ultrasonication on the physical properties of insoluble wheat bran fibres. <i>International Agrophysics</i> , <b>2015</b> , 29, 423-432	2	10
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166	Optimization of Potato Cube Drying in a Microwave-Assisted Pulsed Spouted Bed. <i>Drying Technology</i> , <b>2014</b> , 32, 960-968	2.6	10
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164	Influence of power ultrasound on ice nucleation of radish cylinders during ultrasound-assisted immersion freezing. <i>International Journal of Refrigeration</i> , <b>2014</b> , 46, 1-8	3.8	39
163	Temperature and Quality Characteristics of Infrared Radiation Dried Kelp at Different Peak Wavelengths. <i>Drying Technology</i> , <b>2014</b> , 32, 437-446	2.6	28
162	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> , <b>2014</b> , 32, 657-666	2.6	96
161	Effects of Ultrasound and Microwave Pretreatments of Apple Before Spouted Bed Drying on Rate of Dehydration and Physical Properties. <i>Drying Technology</i> , <b>2014</b> , 32, 1848-1856	2.6	60
160	Comparison of Three New Drying Methods for Drying Characteristics and Quality of Shiitake Mushroom ( <i>Lentinus edodes</i> ). <i>Drying Technology</i> , <b>2014</b> , 32, 1791-1802	2.6	76
159	Numerical study on spout elevation of a gas-particle spout fluidized bed in microwave-vacuum dryer. <i>Journal of Food Engineering</i> , <b>2014</b> , 143, 8-16	6	9
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148	Effects of low frequency ultrasonic treatment on the maturation of steeped greengage wine. <i>Food Chemistry</i> , <b>2014</b> , 162, 264-9	8.5	30
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145	Drying and Quality Characteristics of Shredded Squid in an Infrared-Assisted Convective Dryer. <i>Drying Technology</i> , <b>2014</b> , 32, 1828-1839	2.6	33
144	Vacuum Frying of Desalted Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets. <i>Drying Technology</i> , <b>2014</b> , 32, 820-828	2.6	13
143	Microwave-Assisted Pulse-Spouted Vacuum Drying of Apple Cubes. <i>Drying Technology</i> , <b>2014</b> , 32, 1762-1768	2.6	50
142	A Combination of Freeze Drying and Microwave Vacuum Drying of Duck Egg White Protein Powders. <i>Drying Technology</i> , <b>2014</b> , 32, 1840-1847	2.6	21
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139	Microwave-Assisted Drying of Foods [Equipment, Process and Product Quality <b>2014</b> , 279-315		4

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