

Sakamon Devahastin

List of Publications by Year in descending order

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Version: 2024-02-01

237
papers

7,779
citations

38660

50
h-index

82410

72
g-index

253
all docs

253
docs citations

253
times ranked

6698
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of antioxidant high dietary fiber powder from carrot peels. LWT - Food Science and Technology, 2008, 41, 1987-1994.	2.5	254
2	Natural colorants: Pigment stability and extraction yield enhancement via utilization of appropriate pretreatment and extraction methods. Critical Reviews in Food Science and Nutrition, 2017, 57, 3243-3259.	5.4	157
3	A Comparative Study of Low-Pressure Superheated Steam and Vacuum Drying of a Heat-Sensitive Material. Drying Technology, 2004, 22, 1845-1867.	1.7	145
4	Antimicrobial and antioxidant activities of Indian gooseberry and galangal extracts. LWT - Food Science and Technology, 2008, 41, 1153-1159.	2.5	135
5	Effects of pretreatment methods on health-related functional properties of high dietary fibre powder from lime residues. Food Chemistry, 2012, 132, 1891-1898.	4.2	134
6	Kinetics of astaxanthin degradation and color changes of dried shrimp during storage. Journal of Food Engineering, 2008, 87, 591-600.	2.7	133
7	Effect of far-infrared radiation assisted drying on microstructure of banana slices: An illustrative use of X-ray microtomography in microstructural evaluation of a food product. Journal of Food Engineering, 2008, 85, 154-162.	2.7	130
8	Drying of banana slices using combined low-pressure superheated steam and far-infrared radiation. Journal of Food Engineering, 2007, 81, 624-633.	2.7	116
9	Effects of drying methods and conditions on release characteristics of edible chitosan films enriched with Indian gooseberry extract. Food Chemistry, 2010, 118, 594-601.	4.2	114
10	Enhancement of microwave-assisted extraction via intermittent radiation: Extraction of carotenoids from carrot peels. Journal of Food Engineering, 2014, 126, 17-26.	2.7	108
11	Drying kinetics and quality of potato chips undergoing different drying techniques. Journal of Food Engineering, 2006, 77, 635-643.	2.7	106
12	Mathematical modeling of combined far-infrared and vacuum drying banana slice. Journal of Food Engineering, 2009, 92, 100-106.	2.7	99
13	Enhanced heat transfer in free convection-dominated melting in a rectangular cavity with an isothermal vertical wall. Applied Thermal Engineering, 1999, 19, 1237-1251.	3.0	98
14	Effects of drying methods and plasticizer concentration on some physical and mechanical properties of edible chitosan films. Journal of Food Engineering, 2010, 99, 216-224.	2.7	96
15	Investigation on 3D printing ability of soybean protein isolate gels and correlations with their rheological and textural properties via LF-NMR spectroscopic characteristics. LWT - Food Science and Technology, 2020, 122, 109019.	2.5	96
16	Effects of drying methods and conditions on drying kinetics and quality of Indian gooseberry flake. LWT - Food Science and Technology, 2005, 38, 579-587.	2.5	95
17	Drying Kinetics and β -Carotene Degradation in Carrot Undergoing Different Drying Processes. Journal of Food Science, 2005, 70, s520.	1.5	94
18	Invited review: Modelling quality changes of fruits and vegetables during drying: a review. International Journal of Food Science and Technology, 2010, 45, 1755-1767.	1.3	91

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19	Neural network prediction of physical property changes of dried carrot as a function of fractal dimension and moisture content. <i>Food Research International</i> , 2006, 39, 1110-1118.	2.9	85
20	Drying Kinetics and Quality of Shrimp Undergoing Different Two-Stage Drying Processes. <i>Drying Technology</i> , 2004, 22, 759-778.	1.7	84
21	Effects of drying methods and conditions on antimicrobial activity of edible chitosan films enriched with galangal extract. <i>Food Research International</i> , 2010, 43, 125-132.	2.9	84
22	Use of latent heat storage to conserve energy during drying and its effect on drying kinetics of a food product. <i>Applied Thermal Engineering</i> , 2006, 26, 1705-1713.	3.0	81
23	Evolution of antioxidant compounds in lime residues during drying. <i>Food Chemistry</i> , 2009, 113, 944-949.	4.2	81
24	Texture Modification Technologies and Their Opportunities for the Production of Dysphagia Foods: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1898-1912.	5.9	81
25	Effects of drying methods on assay and antioxidant activity of xanthenes in mangosteen rind. <i>Food Chemistry</i> , 2011, 125, 240-247.	4.2	80
26	Effects of acid pretreatments on some physicochemical properties of carrot undergoing hot air drying. <i>Food and Bioproducts Processing</i> , 2011, 89, 116-127.	1.8	79
27	Study of Intermittent Low-Pressure Superheated Steam and Vacuum Drying of a Heat-Sensitive Material. <i>Drying Technology</i> , 2007, 25, 205-223.	1.7	77
28	Determination of deformation of a food product undergoing different drying methods and conditions via evolution of a shape factor. <i>Journal of Food Engineering</i> , 2007, 78, 151-161.	2.7	77
29	Quality Changes of Shrimp during Boiling in Salt Solution. <i>Journal of Food Science</i> , 2007, 72, S289-S297.	1.5	76
30	Changes in protein compositions and their effects on physical changes of shrimp during boiling in salt solution. <i>Food Chemistry</i> , 2008, 108, 165-175.	4.2	75
31	Microencapsulation of <i>Lactobacillus acidophilus</i> in zein-“alginate core”-shell microcapsules via electrospraying. <i>Journal of Functional Foods</i> , 2014, 7, 342-349.	1.6	74
32	Production of antioxidant dietary fibre powder from cabbage outer leaves. <i>Food and Bioproducts Processing</i> , 2009, 87, 301-307.	1.8	71
33	Kinetic modelling of drying and conversion/degradation of isoflavones during infrared drying of soybean. <i>Food Chemistry</i> , 2012, 133, 946-952.	4.2	70
34	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
35	Effects of Drying Temperature and Particle Size on Hydration Properties of Dietary Fiber Powder from Lime and Cabbage By-Products. <i>International Journal of Food Properties</i> , 2007, 10, 887-897.	1.3	64
36	Physical and mechanical properties of chitosan films as affected by drying methods and addition of antimicrobial agent. <i>Journal of Food Engineering</i> , 2013, 119, 140-149.	2.7	64

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37	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
38	Effects of combined pretreatments on drying kinetics and quality of potato chips undergoing low-pressure superheated steam drying. <i>Journal of Food Engineering</i> , 2007, 81, 318-329.	2.7	62
39	Isomerisation kinetics and antioxidant activities of β -carotene in carrots undergoing different drying techniques and conditions. <i>Food Chemistry</i> , 2008, 107, 1538-1546.	4.2	62
40	A numerical study of flow and mixing characteristics of laminar confined impinging streams. <i>Chemical Engineering Journal</i> , 2002, 85, 215-223.	6.6	61
41	Structural modification by different pretreatment methods to enhance microwave-assisted extraction of β -carotene from carrots. <i>Journal of Food Engineering</i> , 2013, 115, 190-197.	2.7	61
42	Mechanical properties improvement of chitosan films via the use of plasticizer, charge modifying agent and film solution homogenization. <i>Carbohydrate Polymers</i> , 2017, 174, 253-261.	5.1	61
43	Effects of fluidized bed drying temperature and tempering time on quality of waxy rice. <i>Journal of Food Engineering</i> , 2009, 95, 517-524.	2.7	60
44	Comparative Evaluation of Physical Properties of Edible Chitosan Films Prepared by Different Drying Methods. <i>Drying Technology</i> , 2008, 26, 176-185.	1.7	58
45	Improving quality of macadamia nut (<i>Macadamia integrifolia</i>) through the use of hybrid drying process. <i>Journal of Food Engineering</i> , 2009, 93, 348-353.	2.7	57
46	Some recent advances in microstructural modification and monitoring of foods during drying: A review. <i>Journal of Food Engineering</i> , 2014, 123, 148-156.	2.7	56
47	Influence of Surface pH on Color, Texture and Flavor of 3D Printed Composite Mixture of Soy Protein Isolate, Pumpkin, and Beetroot. <i>Food and Bioprocess Technology</i> , 2020, 13, 1600-1610.	2.6	56
48	Evaluation of bioactive compounds and bioactivities of soybean dried by different methods and conditions. <i>Food Chemistry</i> , 2011, 129, 899-906.	4.2	55
49	Application of the reaction engineering approach (REA) for modeling intermittent drying under time-varying humidity and temperature. <i>Chemical Engineering Science</i> , 2011, 66, 2149-2156.	1.9	55
50	Effects of Process Parameters on Quality Changes of Shrimp During Drying in a Jet-Spouted Bed Dryer. <i>Journal of Food Science</i> , 2007, 72, E553-63.	1.5	52
51	Enhancement of microwave-assisted extraction of bioactive compounds from cabbage outer leaves via the application of ultrasonic pretreatment. <i>Separation and Purification Technology</i> , 2015, 144, 37-45.	3.9	52
52	Drying and heat transfer behavior of banana undergoing combined low-pressure superheated steam and far-infrared radiation drying. <i>Applied Thermal Engineering</i> , 2007, 27, 2483-2494.	3.0	51
53	Comparative fractal characterization of physical changes of different food products during drying. <i>Journal of Food Engineering</i> , 2007, 83, 570-580.	2.7	51
54	Drying kinetics and quality of okara dried in a jet spouted bed of sorbent particles. <i>LWT - Food Science and Technology</i> , 2007, 40, 207-219.	2.5	48

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55	Encapsulated curcumin results in prolonged curcumin activity in vitro and radical scavenging activity ex vivo on skin after UVB-irradiation. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2012, 82, 485-490.	2.0	48
56	Plant carotenoids evolution during cultivation, postharvest storage, and food processing: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1561-1604.	5.9	48
57	Some hydrodynamic and mixing characteristics of a pulsed spouted bed dryer. <i>Powder Technology</i> , 2001, 117, 189-197.	2.1	46
58	A mathematical model for low-pressure superheated steam drying of a biomaterial. <i>Chemical Engineering and Processing: Process Intensification</i> , 2007, 46, 675-683.	1.8	46
59	Application of wavelet transform coupled with artificial neural network for predicting physicochemical properties of osmotically dehydrated pumpkin. <i>Journal of Food Engineering</i> , 2009, 90, 219-227.	2.7	46
60	Application of Drying Technology to Control Aflatoxins in Foods and Feeds: A Review. <i>Drying Technology</i> , 2015, 33, 1700-1707.	1.7	45
61	Fractal Characterization of Some Physical Properties of a Food Product under Various Drying Conditions. <i>Drying Technology</i> , 2007, 25, 135-146.	1.7	43
62	Drying kinetics and quality of coconut dried in a fluidized bed dryer. <i>Journal of Food Engineering</i> , 2005, 66, 267-271.	2.7	42
63	Effect of starch retrogradation on texture of potato chips produced by low-pressure superheated steam drying. <i>Journal of Food Engineering</i> , 2008, 89, 72-79.	2.7	42
64	DRYING METHODS AND QUALITY OF SHRIMP DRIED IN A JET-SPOUTED BED DRYER. <i>Journal of Food Process Engineering</i> , 2005, 28, 35-52.	1.5	40
65	Bioactive Compounds and Bioactivities of <i>Centella asiatica</i> (L.) Urban Prepared by Different Drying Methods and Conditions. <i>Drying Technology</i> , 2013, 31, 2007-2015.	1.7	40
66	Microwave-assisted extraction of sulforaphane from white cabbages: Effects of extraction condition, solvent and sample pretreatment. <i>Journal of Food Engineering</i> , 2013, 117, 151-157.	2.7	40
67	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> , 2020, 326, 108650.	2.1	40
68	Evaluation of performance and energy consumption of an impinging stream dryer for paddy. <i>Applied Thermal Engineering</i> , 2010, 30, 2204-2212.	3.0	39
69	Modeling coupled transport phenomena and mechanical deformation of shrimp during drying in a jet spouted bed dryer. <i>Chemical Engineering Science</i> , 2008, 63, 5503-5512.	1.9	38
70	Physicochemical property changes of cabbage outer leaves upon preparation into functional dietary fiber powder. <i>Food and Bioproducts Processing</i> , 2012, 90, 541-548.	1.8	37
71	Effects of various pretreatments and drying methods on <i>Salmonella</i> resistance and physical properties of cabbage. <i>Journal of Food Engineering</i> , 2013, 115, 237-244.	2.7	37
72	Simulation of flow and drying characteristics of high-moisture particles in an impinging stream dryer via CFD-DEM. <i>Drying Technology</i> , 2016, 34, 403-419.	1.7	37

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73	Effect of Combined Ultrasonication and Modified Atmosphere Packaging on Storage Quality of Pakchoi (<i>Brassica chinensis</i> L.). <i>Food and Bioprocess Technology</i> , 2019, 12, 1573-1583.	2.6	36
74	Solid-state fermentation with probiotics and mixed yeast on properties of okara. <i>Food Bioscience</i> , 2020, 36, 100610.	2.0	36
75	Microstructures of encapsulates and their relations with encapsulation efficiency and controlled release of bioactive constituents: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1768-1799.	5.9	36
76	Drying Kinetics and Quality of Soy Residue (Okara) Dried in a Jet Spouted-Bed Dryer. <i>Drying Technology</i> , 2005, 23, 1229-1242.	1.7	35
77	Effect of Processing on Antioxidants and Their Activity in Dietary Fiber Powder from Cabbage Outer Leaves. <i>Drying Technology</i> , 2010, 28, 1063-1071.	1.7	35
78	Comparative Evaluation of Hot-Air and Superheated-Steam Impinging Stream Drying as Novel Alternatives for Paddy Drying. <i>Drying Technology</i> , 2013, 31, 717-725.	1.7	35
79	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> , 2021, 145, 111300.	2.5	35
80	Improvement of mechanical properties of chitosan-based films via physical treatment of film-forming solution. <i>Journal of Food Engineering</i> , 2015, 158, 66-72.	2.7	34
81	New developments on ultrasound-assisted processing and flavor detection of spices: A review. <i>Ultrasonics Sonochemistry</i> , 2019, 55, 297-307.	3.8	34
82	Important flavonoids and limonin in selected Thai citrus residues. <i>Journal of Functional Foods</i> , 2013, 5, 1151-1158.	1.6	33
83	Color and molecular structure alterations of brazilein extracted from <i>Caesalpinia sappan</i> L. under different pH and heating conditions. <i>Scientific Reports</i> , 2020, 10, 12386.	1.6	33
84	Use of Artificial Neural Network and Image Analysis to Predict Physical Properties of Osmotically Dehydrated Pumpkin. <i>Drying Technology</i> , 2007, 26, 132-144.	1.7	32
85	Mathematical model for continuous and intermittent microwave-assisted extraction of bioactive compound from plant material: Extraction of β -carotene from carrot peels. <i>Chemical Engineering Science</i> , 2014, 116, 442-451.	1.9	32
86	Improvement of a mathematical model for low-pressure superheated steam drying of a biomaterial. <i>Chemical Engineering Science</i> , 2009, 64, 2644-2650.	1.9	31
87	Production of nanofibrillated cellulose with superior water redispersibility from lime residues via a chemical-free process. <i>Carbohydrate Polymers</i> , 2018, 193, 249-258.	5.1	31
88	Bioactive dietary Fiber powder from asparagus leaf by-product: Effect of low-temperature ball milling on physico-chemical, functional and microstructural characteristics. <i>Powder Technology</i> , 2020, 366, 275-282.	2.1	31
89	Numerical simulation of flow and mixing behavior of impinging streams of shear-thinning fluids. <i>Chemical Engineering Science</i> , 2006, 61, 4884-4892.	1.9	30
90	A numerical study of mixing in a novel impinging stream in-line mixer. <i>Chemical Engineering and Processing: Process Intensification</i> , 2001, 40, 459-470.	1.8	29

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91	A numerical investigation of some approaches to improve mixing in laminar confined impinging streams. <i>Applied Thermal Engineering</i> , 2005, 25, 253-269.	3.0	29
92	Performance and Energy Consumption of an Impinging Stream Dryer for High-Moisture Particulate Materials. <i>Drying Technology</i> , 2009, 28, 20-29.	1.7	29
93	Electrodialysis Desalination of Fish Sauce: Electrodialysis Performance and Product Quality. <i>Journal of Food Science</i> , 2009, 74, E363-71.	1.5	29
94	Enhancement of sulforaphane content in cabbage outer leaves using hybrid drying technique and stepwise change of drying temperature. <i>Journal of Food Engineering</i> , 2014, 122, 56-61.	2.7	29
95	Microstructure and its relationship with quality and storage stability of dried foods. , 2018, , 139-159.		29
96	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> , 2022, 157, 111214.	2.9	29
97	Generalized microstructural change and structure-quality indicators of a food product undergoing different drying methods and conditions. <i>Journal of Food Engineering</i> , 2012, 109, 148-154.	2.7	28
98	Physical properties, morphology and saltiness of salt particles as affected by spray drying conditions and potassium chloride substitution. <i>Powder Technology</i> , 2018, 326, 265-271.	2.1	28
99	Roasting Kinetics and Chemical Composition Changes of Robusta Coffee Beans During Hot Air and Superheated Steam Roasting. <i>Journal of Food Science</i> , 2019, 84, 292-302.	1.5	28
100	Effects of carbon dots in combination with rosemary-inspired carnosic acid on oxidative stability of deep frying oils. <i>Food Control</i> , 2021, 125, 107968.	2.8	28
101	Effect of temperature difference on flow and mixing characteristics of laminar confined opposing jets. <i>Applied Thermal Engineering</i> , 2006, 26, 519-529.	3.0	27
102	Partial oxidation of methane over monometallic and bimetallic Ni-, Rh-, Re-based catalysts: Effects of Re addition, co-fed reactants and catalyst support. <i>Applied Catalysis A: General</i> , 2018, 563, 1-8.	2.2	27
103	A Study of Turbulent Mixing of Confined Impinging Streams Using a New Composite Turbulence Model. <i>Industrial & Engineering Chemistry Research</i> , 2001, 40, 4998-5004.	1.8	26
104	Thermal resistance of <i>Salmonella enterica</i> serovar Anatum on cabbage surfaces during drying: Effects of drying methods and conditions. <i>International Journal of Food Microbiology</i> , 2011, 147, 127-133.	2.1	26
105	Evolution of anticarcinogenic substance in dietary fibre powder from cabbage outer leaves during drying. <i>Food Chemistry</i> , 2011, 127, 67-73.	4.2	26
106	Physicochemical and Thermal Properties of Extruded Instant Functional Rice Porridge Powder as Affected by the Addition of Soybean or Mung Bean. <i>Journal of Food Science</i> , 2015, 80, E2782-91.	1.5	26
107	Different drying methods effect on quality attributes of restructured rose powder-yam snack chips. <i>Food Bioscience</i> , 2019, 32, 100486.	2.0	26
108	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> , 2021, 70, 102699.	2.7	26

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109	Hydrodynamic behavior of a jet spouted bed of shrimp. <i>Journal of Food Engineering</i> , 2006, 74, 345-351.	2.7	25
110	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> , 2021, 150, 111944.	2.5	25
111	Hydrodynamic characteristics of a rotating jet annular spouted bed. <i>Powder Technology</i> , 1999, 103, 169-174.	2.1	24
112	Stabilization of rice bran via different moving-bed drying methods. <i>Drying Technology</i> , 2016, 34, 1854-1867.	1.7	24
113	Molecular structure, stability and cytotoxicity of natural green colorants produced from <i>Centella asiatica</i> L. leaves treated by steaming and metal complexations. <i>Food Chemistry</i> , 2017, 232, 387-394.	4.2	24
114	Novel alternative use of near-infrared spectroscopy to indirectly forecast 3D printability of purple sweet potato pastes. <i>Journal of Food Engineering</i> , 2021, 296, 110464.	2.7	24
115	Evaluation of the effects of some additives and pH on surface tension of aqueous solutions using a drop-weight method. <i>Journal of Food Engineering</i> , 2005, 70, 219-226.	2.7	23
116	Drying of aloe vera puree using hot air in combination with far-infrared radiation and high-voltage electric field: Drying kinetics, energy consumption and product quality evaluation. <i>Food and Bioproducts Processing</i> , 2016, 100, 391-400.	1.8	23
117	On the use of microwave pretreatment to assist zero-waste chemical-free production process of nanofibrillated cellulose from lime residue. <i>Carbohydrate Polymers</i> , 2020, 230, 115630.	5.1	23
118	Rapid Drying of Parboiled Paddy Using Hot Air Impinging Stream Dryer. <i>Drying Technology</i> , 2014, 32, 1949-1955.	1.7	22
119	Optimization of synthesis condition for carboxymethyl cellulose-based hydrogel from rice straw by microwave-assisted method and its application in heavy metal ions removal. <i>Journal of Chemical Technology and Biotechnology</i> , 2018, 93, 413-425.	1.6	22
120	Effect of combined infrared freeze drying and microwave vacuum drying on quality of kale yoghurt melts. <i>Drying Technology</i> , 2020, 38, 621-633.	1.7	22
121	Effect of water activity on thermal resistance of <i>Salmonella krefeld</i> in liquid medium and on rawhide surface. <i>International Journal of Food Microbiology</i> , 2007, 114, 43-49.	2.1	21
122	Quantitative Evaluation of Microstructural Changes and their Relations with Some Physical Characteristics of Food during Drying. <i>Journal of Food Science</i> , 2010, 75, E453-61.	1.5	21
123	Comparative evaluation of performance and energy consumption of hot air and superheated steam impinging stream dryers for high-moisture particulate materials. <i>Applied Thermal Engineering</i> , 2011, 31, 3444-3452.	3.0	21
124	Effects of Drying Methods and Tea Preparation Temperature on the Amount of Vitamin C in Indian Gooseberry Tea. <i>Drying Technology</i> , 2006, 24, 1509-1513.	1.7	20
125	<i>In vitro</i> bioaccessibility of β -carotene in dried carrots pretreated by different methods. <i>International Journal of Food Science and Technology</i> , 2012, 47, 535-541.	1.3	20
126	Microwave pretreatment enhances the formation of cabbage sulforaphane and its bioaccessibility as shown by a novel dynamic soft rat stomach model. <i>Journal of Functional Foods</i> , 2018, 43, 186-195.	1.6	20

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127	Influence of Novel Infrared Freeze Drying of Rose Flavored Yogurt Melts on Their Physicochemical Properties, Bioactive Compounds and Energy Consumption. Food and Bioprocess Technology, 2019, 12, 2062-2073.	2.6	20
128	Improvement of mechanical and heat-sealing properties of edible chitosan films via addition of gelatin and CO ₂ treatment of film-forming solutions. International Journal of Biological Macromolecules, 2019, 131, 589-600.	3.6	20
129	Comparative evaluation of acrylamide and polycyclic aromatic hydrocarbons contents in Robusta coffee beans roasted by hot air and superheated steam. Food Chemistry, 2021, 341, 128266.	4.2	20
130	Comparative study of conventional and novel combined modes of microwave- and infrared-assisted thawing on quality of frozen green pepper, carrot and cantaloupe. LWT - Food Science and Technology, 2022, 154, 112842.	2.5	20
131	Performance Evaluation of an Impinging Stream Dryer for Particulate Materials. Drying Technology, 2007, 25, 1111-1118.	1.7	19
132	Effects of Drying Temperature and Surface Characteristics of Vegetable on the Survival of <i>Salmonella</i> . Journal of Food Science, 2009, 74, E16-22.	1.5	19
133	Effect of pretreatment on surface topographical features of vegetables during drying. Journal of Food Engineering, 2010, 101, 41-48.	2.7	19
134	Comparative evaluation of atmospheric and vacuum microwave-assisted extraction of bioactive compounds from fresh and dried <i>Centella asiatica</i> L. leaves. International Journal of Food Science and Technology, 2015, 50, 750-757.	1.3	19
135	Effect of superheated steam prefrying treatment on the quality of potato chips. International Journal of Food Science and Technology, 2015, 50, 158-168.	1.3	18
136	Comparative evaluation of microwave-assisted extraction and preheated solvent extraction of bioactive compounds from a plant material: a case study with cabbages. International Journal of Food Science and Technology, 2016, 51, 2440-2449.	1.3	18
137	Influences of Superheated Steam Roasting and Water Activity Control as Oxidation Mitigation Methods on Physicochemical Properties, Lipid Oxidation, and Free Fatty Acids Compositions of Roasted Rice. Journal of Food Science, 2017, 82, 69-79.	1.5	18
138	Effect of high-temperature fluidized-bed drying on cooking, textural and digestive properties of waxy rice. Journal of Food Engineering, 2011, 105, 89-97.	2.7	17
139	Drying of High-Moisture Paddy Using a Combined Impinging Stream and Pneumatic Drying System. Drying Technology, 2012, 30, 1854-1862.	1.7	17
140	Changes in enzyme activities and amino acids and their relations with phenolic compounds contents in okra treated by LED lights of different colors. Food and Bioprocess Technology, 2019, 12, 1945-1954.	2.6	17
141	Influences of four pretreatments on anthocyanins content, color and flavor characteristics of hot-air dried rose flower. Drying Technology, 2020, 38, 1988-1995.	1.7	17
142	Numerical Simulation of Multiphase Transport Phenomena During Impinging Stream Drying of a Particulate Material. Drying Technology, 2012, 30, 1227-1237.	1.7	16
143	A computational fluid dynamic evaluation of a new microreactor design for catalytic partial oxidation of methane. International Journal of Heat and Mass Transfer, 2017, 115, 174-185.	2.5	16
144	Enhanced production of sulforaphane by exogenous glucoraphanin hydrolysis catalyzed by myrosinase extracted from Chinese flowering cabbage (<i>Brassica rapa</i> var. <i>parachinensis</i>). Scientific Reports, 2019, 9, 9882.	1.6	16

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145	Establishment of a hybrid drying strategy for instant cream mushroom soup based on starch retrogradation behavior. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 463-472.	3.6	16
146	Effect of electro dialysis pretreatment on physicochemical properties and morphology of spray-dried-fish sauce powder. <i>Journal of Food Engineering</i> , 2010, 99, 31-39.	2.7	15
147	Hydrodynamic characteristics of a pulsed spouted bed of food particulates. <i>Journal of Food Engineering</i> , 2011, 103, 299-307.	2.7	15
148	Effects of heating method and temperature in combination with hypoxic treatment on γ -aminobutyric acid, phenolics content and antioxidant activity of germinated rice. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1330-1341.	1.3	15
149	Influence of low-temperature ball milling time on physicochemical properties, flavor, bioactive compounds contents and antioxidant activity of horseradish powder. <i>Advanced Powder Technology</i> , 2020, 31, 914-921.	2.0	15
150	Effects of geometry and operating conditions on the mixing behavior of an in-line impinging stream mixer. <i>Chemical Engineering Science</i> , 2005, 60, 1701-1708.	1.9	14
151	Enhancing the recovery of cabbage glucoraphanin through the monitoring of sulforaphane content and myrosinase activity during extraction by different methods. <i>Separation and Purification Technology</i> , 2017, 174, 338-344.	3.9	14
152	Catalytic partial oxidation of CH_4 over bimetallic Ni α Re/Al α 2 α O α 3: Kinetic determination for application in microreactor. <i>AIChE Journal</i> , 2018, 64, 1691-1701.	1.8	14
153	Profiles of prebiotic fructooligosaccharides, inulin and sugars as well as physicochemical properties of banana and its snacks as affected by ripening stage and applied drying methods. <i>Drying Technology</i> , 2020, 38, 724-734.	1.7	14
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