

Lin-Yan Zhou

List of Publications by Year in descending order

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33
papers

945
citations

394421

19
h-index

454955

30
g-index

33
all docs

33
docs citations

33
times ranked

1017
citing authors

#	ARTICLE	IF	CITATIONS
1	Change of the rheological properties of mango juice by high pressure homogenization. <i>LWT - Food Science and Technology</i> , 2017, 82, 121-130.	5.2	90
2	Comparison of different drying methods on the physical properties, bioactive compounds and antioxidant activity of raspberry powders. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2055-2062.	3.5	72
3	Change of microbial and quality attributes of mango juice treated by high pressure homogenization combined with moderate inlet temperatures during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 320-329.	5.6	59
4	Degradation kinetics of total phenolic compounds, capsaicinoids and antioxidant activity in red pepper during hot air and infrared drying process. <i>International Journal of Food Science and Technology</i> , 2016, 51, 842-853.	2.7	56
5	Effect of different drying technologies on drying characteristics and quality of red pepper (<i>Capsicum frutescens</i> L.): a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3596-3603.	3.5	52
6	Effect of sucrose concentration of osmotic dehydration pretreatment on drying characteristics and texture of peach chips dried by infrared drying coupled with explosion puffing drying. <i>Drying Technology</i> , 2017, 35, 1887-1896.	3.1	45
7	Hot air drying and freeze drying pre-treatments coupled to explosion puffing drying in terms of quality attributes of mango, pitaya, and papaya fruit chips. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13300.	2.0	44
8	Influence of number of puffing times on physicochemical, color, texture, and microstructure of explosion puffing dried apple chips. <i>Drying Technology</i> , 2016, 34, 773-782.	3.1	40
9	Alterations in the Activity and Structure of Pectin Methyltransferase Treated by High Pressure Carbon Dioxide. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1890-1895.	5.2	39
10	Drying of Garlic Slices (<i>Allium Sativum</i> L.) and its Effect on Thiosulfates, Total Phenolic Compounds and Antioxidant Activity During Infrared Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12734.	2.0	39
11	Influence of pre-drying treatments on physicochemical and organoleptic properties of explosion puff dried jackfruit chips. <i>Journal of Food Science and Technology</i> , 2016, 53, 1120-1129.	2.8	36
12	Impacts of Pre-Drying Methods on Physicochemical Characteristics, Color, Texture, Volume Ratio, Microstructure and Rehydration of Explosion Puffing Dried Pear Chips. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 863-873.	2.0	30
13	Effects of High-Pressure CO ₂ Processing on Flavor, Texture, and Color of Foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 750-768.	10.3	28
14	Quality evaluation of yellow peach chips prepared by explosion puffing drying. <i>Journal of Food Science and Technology</i> , 2015, 52, 8204-8211.	2.8	26
15	Infrared Radiation and Microwave Vacuum Combined Drying Kinetics and Quality of Raspberry. <i>Journal of Food Process Engineering</i> , 2016, 39, 377-390.	2.9	26
16	A comparative study of inactivation of peach polyphenol oxidase and carrot polyphenol oxidase induced by high-pressure carbon dioxide. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2297-2305.	2.7	22
17	Structural studies and molecular dynamic simulations of polyphenol oxidase treated by high pressure processing. <i>Food Chemistry</i> , 2022, 372, 131243.	8.2	22
18	Effect of high-pressure processing and thermal treatments on color and in vitro bioaccessibility of anthocyanin and antioxidants in cloudy pomegranate juice. <i>Food Chemistry</i> , 2022, 373, 131397.	8.2	22

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19	Degradation of ochratoxin A in aqueous solutions by electron beam irradiation. Journal of Radioanalytical and Nuclear Chemistry, 2015, 306, 39-46.	1.5	21
20	Evaluation of browning ratio in an image analysis of apple slices at different stages of instant controlled pressure drop (DIC)-assisted hot air drying. Journal of the Science of Food and Agriculture, 2017, 97, 2533-2540.	3.5	21
21	Kinetic modelling of non-enzymatic browning and changes of physio-chemical parameters of peach juice during storage. Journal of Food Science and Technology, 2018, 55, 1003-1009.	2.8	18
22	Chinese sumac (<i>Rhus chinensis</i> Mill.) fruits alleviate indomethacin-induced gastric ulcer in mice by improving oxidative stress, inflammation and apoptosis. Journal of Ethnopharmacology, 2022, 284, 114752.	4.1	16
23	Release of clove essential oil loaded by mesoporous nano-silica in polylactic acid-based food packaging on postharvest preservation of white button mushroom. International Journal of Food Science and Technology, 2022, 57, 457-465.	2.7	15
24	Gastroprotective effect and mechanisms of Chinese sumac fruits (<i>Rhus chinensis</i> Mill.) on ethanol-induced gastric ulcers in mice. Food and Function, 2021, 12, 12565-12579.	4.6	14
25	Effect of different moisture equilibration process on the quality of apple chips dried by instant controlled pressure drop (DIC)-assisted hot air drying. Journal of Food Processing and Preservation, 2018, 42, e13316.	2.0	13
26	Osmotic pretreatment for instant controlled pressure drop dried apple chips: Impact of the type of saccharides and treatment conditions. Drying Technology, 2019, 37, 896-905.	3.1	12
27	Analysis of coloration characteristics of Tunisian soft-seed pomegranate arils based on transcriptome and metabolome. Food Chemistry, 2022, 370, 131270.	8.2	12
28	Research on the nonenzymatic browning reactions in model systems based on apple slices dried by instant controlled pressure drop drying. Drying Technology, 2017, 35, 1302-1311.	3.1	11
29	Class Transition and State Diagram for Jujube Powders With and Without Maltodextrin Addition. Food and Bioprocess Technology, 2017, 10, 1606-1614.	4.7	10
30	Comparison of the Effects of High Pressure Processing, Pasteurization and High Temperature Short Time on the Physicochemical Attributes, Nutritional Quality, Aroma Profile and Sensory Characteristics of Passion Fruit Purée. Foods, 2022, 11, 632.	4.3	10
31	Drying Kinetics and Quality Attributes of Peach Cylinders as Affected by Osmotic Pretreatments and Infrared Radiation Drying. International Journal of Food Engineering, 2017, 13, .	1.5	9
32	Role of peach proteins in juice precipitation induced by high pressure CO ₂ . Food Chemistry, 2016, 209, 81-89.	8.2	8
33	Evaluation of quality changes of differently formulated cloudy mixed juices during refrigerated storage after high pressure processing. Current Research in Food Science, 2021, 4, 627-635.	5.8	7