Hao Feng

List of Publications by Year
in descending order

54 papers	3,214 citations	159358 30 h-index	161609 54 g-index
58 all docs	58 docs citations	58 times ranked	3138 citing authors

#	Article	IF	Citations
1	Modifying the physicochemical properties of pea protein by pH-shifting and ultrasound combined treatments. Ultrasonics Sonochemistry, 2017, 38, 835-842.	3.8	283
2	Applications of Power Ultrasound in Food Processing. Annual Review of Food Science and Technology, 2014, 5, 263-284.	5.1	262
3	Inactivation of Escherichia coli cells with sonication, manosonication, thermosonication, and manothermosonication: Microbial responses and kinetics modeling. Journal of Food Engineering, 2009, 93, 354-364.	2.7	179
4	Microwave Drying of Food and Agricultural Materials: Basics and Heat and Mass Transfer Modeling. Food Engineering Reviews, 2012, 4, 89-106.	3.1	179
5	Soy protein nano-aggregates with improved functional properties prepared by sequential pH treatment and ultrasonication. Food Hydrocolloids, 2016, 55, 200-209.	5.6	179
6	Inactivation of Escherichia coli with Power Ultrasound in Apple Cider. Journal of Food Science, 2006, 71, E102.	1.5	170
7	Phytochemical and physical properties of blueberries, tart cherries, strawberries, and cranberries as affected by different drying methods. Food Chemistry, 2018, 262, 242-250.	4.2	119
8	Influence of different drying methods on carotenoids and capsaicinoids of paprika (Cv., Jalapeno). Food Chemistry, 2011, 129, 860-865.	4.2	111
9	Functionalizing soy protein nano-aggregates with pH-shifting and mano-thermo-sonication. Journal of Colloid and Interface Science, 2017, 505, 836-846.	5.0	111
10	Utilization of text mining as a big data analysis tool for food science and nutrition. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 875-894.	5.9	108
11	Enhancement of gama-aminobutyric acid (GABA) and other health-related metabolites in germinated red rice (Oryza sativa L.) by ultrasonication. Ultrasonics Sonochemistry, 2018, 40, 791-797.	3.8	82
12	Effects of controlled germination on selected physicochemical and functional properties of whole-wheat flour and enhanced Î³-aminobutyric acid accumulation by ultrasonication. Food Chemistry, 2018, 243, 214-221.	4.2	78
13	Physicochemical properties of germinated dehulled rice flour and energy requirement in germination as affected by ultrasound treatment. Ultrasonics Sonochemistry, 2018, 41, 484-491.	3.8	69
14	Pea Protein Nanoemulsion and Nanocomplex as Carriers for Protection of Cholecalciferol (Vitamin) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.6	67
15	Sonication Enhanced Cornstarch Separation. Starch/Staerke, 2005, 57, 240-245.	1.1	65
16	Enhancing Contents of Î³-Aminobutyric Acid (GABA) and Other Micronutrients in Dehulled Rice during Germination under Normoxic and Hypoxic Conditions. Journal of Agricultural and Food Chemistry, 2016, 64, 1094-1102.	2.4	65
17	Drying characteristics and quality attributes of apple slices dried by a non-thermal ultrasonic contact drying method. Ultrasonics Sonochemistry, 2021, 73, 105510.	3.8	63
18	Effect of plant protein-polysaccharide complexes produced by mano-thermo-sonication and pH-shifting on the structure and stability of oil-in-water emulsions. Innovative Food Science and Emerging Technologies, 2018, 47, 317-325.	2.7	62

#	Article	IF	Citations
19	Phase Separation Conditions for Sugaring-Out in Acetonitrileâ^'Water Systems. Journal of Chemical & Engineering Data, 2010, 55, 3803-3806.	1.0	59
20	Conventional and Alternative Methods for Tomato Peeling. Food Engineering Reviews, 2012, 4, 1-15.	3.1	59
21	High Intensity Ultrasound as an Abiotic Elicitorâ€"Effects on Antioxidant Capacity and Overall Quality of Romaine Lettuce. Food and Bioprocess Technology, 2016, 9, 262-273.	2.6	58
22	Enhancement of Î³-aminobutyric acid, avenanthramides, and other health-promoting metabolites in germinating oats (Avena sativa L.) treated with and without power ultrasound. Food Chemistry, 2019, 283, 239-247.	4.2	57
23	Sonication in combination with heat and low pressure as an alternative pasteurization treatment â€“ Effect on Escherichia coli K12 inactivation and quality of apple cider. Ultrasonics Sonochemistry, 2013, 20, 1131-1138.	3.8	54
24	Dual effectiveness of sodium chlorite for enzymatic browning inhibition and microbial inactivation on fresh-cut apples. LWT - Food Science and Technology, 2011, 44, 1621-1625.	2.5	44
25	Manothermosonication (MTS) treatment of apple-carrot juice blend for inactivation of Escherichia coli 0157:H7. Ultrasonics Sonochemistry, 2017, 38, 820-828.	3.8	44
26	Microencapsulation of docosahexaenoic acid (DHA) with four wall materials including pea protein-modified starch complex. International Journal of Biological Macromolecules, 2018, 114, 935-941.	3.6	43
27	Recovery of protein hydrolysates from brewerâ€™s spent grain using enzyme and ultrasonication. International Journal of Food Science and Technology, 2020, 55, 357-368.	1.3	43
28	Application of NIR spectroscopy and multivariate analysis for Non-destructive evaluation of apple moisture content during ultrasonic drying. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 269, 120733.	2.0	41
29	Fractal kinetic analysis of the enzymatic saccharification of cellulose under different conditions. Bioresource Technology, 2010, 101, 7995-8000.	4.8	39
30	High intensity ultrasound as a physical elicitor affects secondary metabolites and antioxidant capacity of tomato fruits. Food Control, 2020, 113, 107176.	2.8	36
31	Ultrasound-assisted cutting of cheddar, mozzarella and Swiss cheeses â€“ Effects on quality attributes during storage. Innovative Food Science and Emerging Technologies, 2016, 37, 1-9.	2.7	33
32	Influence of Epicuticular Physicochemical Properties on Porcine Rotavirus Adsorption to 24 Leafy Green Vegetables and Tomatoes. PLoS ONE, 2015, 10, e0132841.	1.1	25
33	Detoxification of corn stover hydrolysate using surfactantâ€based aqueous two phase system. Journal of Chemical Technology and Biotechnology, 2013, 88, 1744-1749.	1.6	23
34	Manothermosonication (MTS) treatment by a continuous-flow system: Effects on the degradation kinetics and microstructural characteristics of citrus pectin. Ultrasonics Sonochemistry, 2020, 63, 104973.	3.8	23
35	Stabilization of Vitamin D in Pea Protein Isolate Nanoemulsions Increases Its Bioefficacy in Rats. Nutrients, 2019, 11, 75.	1.7	22
36	Effect of Sequential Treatment of Warm Water Dip and Low-dose Gamma Irradiation on the Quality of Fresh-cut Green Onions. Journal of Food Science, 2005, 70, M179-M185.	1.5	21

#	Article	IF	Citations
37	Effect of Leaf Surface Chemical Properties on Efficacy of Sanitizer for Rotavirus Inactivation. Applied and Environmental Microbiology, 2016, 82, 6214-6222.	1.4	19
38	Effect of Jam Processing and Storage on Phytochemicals and Physiochemical Properties of Cherry at Different Temperatures. Journal of Food Processing and Preservation, 2014, 38, 247-254.	0.9	18
39	Adhesion and removal of E. coli K12 as affected by leafy green produce epicuticular wax composition, surface roughness, produce and bacterial surface hydrophobicity, and sanitizers. International Journal of Food Microbiology, 2020, 334, 108834.	2.1	18
40	Novel applications of ultrasonic atomization in the manufacturing of fine chemicals, pharmaceuticals, and medical devices. Ultrasonics Sonochemistry, 2022, 86, 105984.	3.8	16
41	Fortification of Potato Chips with Natural Plant Extracts to Enhance their Sensory Properties and Storage Stability. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1419-1425.	0.8	15
42	Whole-head washing, prior to cutting, provides sanitization advantages for fresh-cut Iceberg lettuce (Latuca sativa L.). International Journal of Food Microbiology, 2014, 179, 18-23.	2.1	15
43	Ultrasonic Cutting as a New Method to Produce Freshâ€Cut Red Delicious and Golden Delicious Apples. Journal of Food Science, 2019, 84, 3391-3398.	1.5	14
44	Characterization of physicochemical, packing and microstructural properties of beet, blueberry, carrot and cranberry powders: The effect of drying methods. Powder Technology, 2022, 395, 290-300.	2.1	13
45	Solidâ€“Liquid Extraction by Manothermosonication: Recapturing the Value of Pomegranate Peels and Nanocomplexation of Extracts with Pea Protein. ACS Sustainable Chemistry and Engineering, 2020, 8, 16671-16679.	3.2	12
46	Pea Protein Nanoemulsion Effectively Stabilizes Vitamin D in Food Products: A Potential Supplementation during the COVID-19 Pandemic. Nanomaterials, 2021, 11, 887.	1.9	10
47	A novel sub-pilot-scale direct-contact ultrasonic dehydration technology for sustainable production of distillers dried grains (DDG). Ultrasonics Sonochemistry, 2022, 85, 105982.	3.8	9
48	Pretreatment of switchgrass with electrolyzed water and a two-stage method for bioethanol production. Biotechnology and Bioprocess Engineering, 2012, 17, 624-633.	1.4	8
49	Crowdsourcing and machine learning approaches for extracting entities indicating potential foodborne outbreaks from social media. Scientific Reports, 2021, 11, 21678.	1.6	8
50	Impact of Osmotic Dehydration With/Without Vacuum Pretreatment on Apple Slices Fortified With Hypertonic Fruit Juices. Food and Bioprocess Technology, 2022, 15, 1588-1602.	2.6	8
51	Effect of Grape Seed Extracts on Physicochemical and Sensory Properties of Goat Meat Cooked by Conventional Electric or Microwave Ovens. Food Science and Technology Research, 2012, 18, 325-332.	0.3	5
52	Assessing safe food handling knowledge and practices of food service managers in Doha, Qatar. Food Science and Technology International, 2019, 25, 440-448.	1.1	5
53	Mechanisms of Salmonella Attachment and Survival on In-Shell Black Peppercorns, Almonds, and Hazelnuts. Frontiers in Microbiology, 2020, 11, 582202.	1.5	3
54	Ultrasound-Assisted Nonthermal, Nonequilibrium Separation of Organic Molecules from Their Binary Aqueous Solutions: Effect of Solute Properties on Separation. ACS Sustainable Chemistry and Engineering, 2021, 9, 16506-16518.	3.2	3