

# Hao Feng

## List of Publications by Year in descending order

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Version: 2024-02-01

54  
papers

3,214  
citations

159585

30  
h-index

161849

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. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 835-842.	8.2	283
2	Applications of Power Ultrasound in Food Processing. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 263-284.	9.9	262
3	Inactivation of <i>Escherichia coli</i> cells with sonication, manosonication, thermosonication, and manothermosonication: Microbial responses and kinetics modeling. <i>Journal of Food Engineering</i> , 2009, 93, 354-364.	5.2	179
4	Microwave Drying of Food and Agricultural Materials: Basics and Heat and Mass Transfer Modeling. <i>Food Engineering Reviews</i> , 2012, 4, 89-106.	5.9	179
5	Soy protein nano-aggregates with improved functional properties prepared by sequential pH treatment and ultrasonication. <i>Food Hydrocolloids</i> , 2016, 55, 200-209.	10.7	179
6	Inactivation of <i>Escherichia coli</i> with Power Ultrasound in Apple Cider. <i>Journal of Food Science</i> , 2006, 71, E102.	3.1	170
7	Phytochemical and physical properties of blueberries, tart cherries, strawberries, and cranberries as affected by different drying methods. <i>Food Chemistry</i> , 2018, 262, 242-250.	8.2	119
8	Influence of different drying methods on carotenoids and capsaicinoids of paprika (Cv., Jalapeno). <i>Food Chemistry</i> , 2011, 129, 860-865.	8.2	111
9	Functionalizing soy protein nano-aggregates with pH-shifting and mano-thermo-sonication. <i>Journal of Colloid and Interface Science</i> , 2017, 505, 836-846.	9.4	111
10	Utilization of text mining as a big data analysis tool for food science and nutrition. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 875-894.	11.7	108
11	Enhancement of gamma-aminobutyric acid (GABA) and other health-related metabolites in germinated red rice ( <i>Oryza sativa</i> L.) by ultrasonication. <i>Ultrasonics Sonochemistry</i> , 2018, 40, 791-797.	8.2	82
12	Effects of controlled germination on selected physicochemical and functional properties of whole-wheat flour and enhanced $\gamma$ -aminobutyric acid accumulation by ultrasonication. <i>Food Chemistry</i> , 2018, 243, 214-221.	8.2	78
13	Physicochemical properties of germinated dehulled rice flour and energy requirement in germination as affected by ultrasound treatment. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 484-491.	8.2	69
14	Pea Protein Nanoemulsion and Nanocomplex as Carriers for Protection of Cholecalciferol (Vitamin D <sub>3</sub> ). <i>Journal of Food Science</i> , 2017, 98, 100-107.	4.7	67
15	Sonication Enhanced Cornstarch Separation. <i>Starch/Staerke</i> , 2005, 57, 240-245.	2.1	65
16	Enhancing Contents of $\gamma$ -Aminobutyric Acid (GABA) and Other Micronutrients in Dehulled Rice during Germination under Normoxic and Hypoxic Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1094-1102.	5.2	65
17	Drying characteristics and quality attributes of apple slices dried by a non-thermal ultrasonic contact drying method. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105510.	8.2	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. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 317-325.	5.6	62

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19	Phase Separation Conditions for Sugaring-Out in Acetonitrile~Water Systems. <i>Journal of Chemical &amp; Engineering Data</i> , 2010, 55, 3803-3806.	1.9	59
20	Conventional and Alternative Methods for Tomato Peeling. <i>Food Engineering Reviews</i> , 2012, 4, 1-15.	5.9	59
21	High Intensity Ultrasound as an Abiotic Elicitor~Effects on Antioxidant Capacity and Overall Quality of Romaine Lettuce. <i>Food and Bioprocess Technology</i> , 2016, 9, 262-273.	4.7	58
22	Enhancement of $\beta$ -aminobutyric acid, avenanthramides, and other health-promoting metabolites in germinating oats ( <i>Avena sativa</i> L.) treated with and without power ultrasound. <i>Food Chemistry</i> , 2019, 283, 239-247.	8.2	57
23	Sonication in combination with heat and low pressure as an alternative pasteurization treatment ~Effect on <i>Escherichia coli</i> K12 inactivation and quality of apple cider. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1131-1138.	8.2	54
24	Dual effectiveness of sodium chlorite for enzymatic browning inhibition and microbial inactivation on fresh-cut apples. <i>LWT - Food Science and Technology</i> , 2011, 44, 1621-1625.	5.2	44
25	Manothermosonication (MTS) treatment of apple-carrot juice blend for inactivation of <i>Escherichia coli</i> O157:H7. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 820-828.	8.2	44
26	Microencapsulation of docosahexaenoic acid (DHA) with four wall materials including pea protein-modified starch complex. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 935-941.	7.5	43
27	Recovery of protein hydrolysates from brewer~s spent grain using enzyme and ultrasonication. <i>International Journal of Food Science and Technology</i> , 2020, 55, 357-368.	2.7	43
28	Application of NIR spectroscopy and multivariate analysis for Non-destructive evaluation of apple moisture content during ultrasonic drying. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 269, 120733.	3.9	41
29	Fractal kinetic analysis of the enzymatic saccharification of cellulose under different conditions. <i>Bioresource Technology</i> , 2010, 101, 7995-8000.	9.6	39
30	High intensity ultrasound as a physical elicitor affects secondary metabolites and antioxidant capacity of tomato fruits. <i>Food Control</i> , 2020, 113, 107176.	5.5	36
31	Ultrasound-assisted cutting of cheddar, mozzarella and Swiss cheeses ~Effects on quality attributes during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 1-9.	5.6	33
32	Influence of Epicuticular Physicochemical Properties on Porcine Rotavirus Adsorption to 24 Leafy Green Vegetables and Tomatoes. <i>PLoS ONE</i> , 2015, 10, e0132841.	2.5	25
33	Detoxification of corn stover hydrolysate using surfactant~based aqueous two phase system. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 1744-1749.	3.2	23
34	Manothermosonication (MTS) treatment by a continuous-flow system: Effects on the degradation kinetics and microstructural characteristics of citrus pectin. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104973.	8.2	23
35	Stabilization of Vitamin D in Pea Protein Isolate Nanoemulsions Increases Its Bioefficacy in Rats. <i>Nutrients</i> , 2019, 11, 75.	4.1	22
36	Effect of Sequential Treatment of Warm Water Dip and Low-dose Gamma Irradiation on the Quality of Fresh-cut Green Onions. <i>Journal of Food Science</i> , 2005, 70, M179-M185.	3.1	21

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37	Effect of Leaf Surface Chemical Properties on Efficacy of Sanitizer for Rotavirus Inactivation. <i>Applied and Environmental Microbiology</i> , 2016, 82, 6214-6222.	3.1	19
38	Effect of Jam Processing and Storage on Phytochemicals and Physiochemical Properties of Cherry at Different Temperatures. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 247-254.	2.0	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. <i>International Journal of Food Microbiology</i> , 2020, 334, 108834.	4.7	18
40	Novel applications of ultrasonic atomization in the manufacturing of fine chemicals, pharmaceuticals, and medical devices. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105984.	8.2	16
41	Fortification of Potato Chips with Natural Plant Extracts to Enhance their Sensory Properties and Storage Stability. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1419-1425.	1.9	15
42	Whole-head washing, prior to cutting, provides sanitization advantages for fresh-cut Iceberg lettuce ( <i>Latuca sativa</i> L.). <i>International Journal of Food Microbiology</i> , 2014, 179, 18-23.	4.7	15
43	Ultrasonic Cutting as a New Method to Produce Fresh-Cut Red Delicious and Golden Delicious Apples. <i>Journal of Food Science</i> , 2019, 84, 3391-3398.	3.1	14
44	Characterization of physicochemical, packing and microstructural properties of beet, blueberry, carrot and cranberry powders: The effect of drying methods. <i>Powder Technology</i> , 2022, 395, 290-300.	4.2	13
45	Solid-Liquid Extraction by Manothermosonication: Recapturing the Value of Pomegranate Peels and Nanocomplexation of Extracts with Pea Protein. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 16671-16679.	6.7	12
46	Pea Protein Nanoemulsion Effectively Stabilizes Vitamin D in Food Products: A Potential Supplementation during the COVID-19 Pandemic. <i>Nanomaterials</i> , 2021, 11, 887.	4.1	10
47	A novel sub-pilot-scale direct-contact ultrasonic dehydration technology for sustainable production of distillers dried grains (DDG). <i>Ultrasonics Sonochemistry</i> , 2022, 85, 105982.	8.2	9
48	Pretreatment of switchgrass with electrolyzed water and a two-stage method for bioethanol production. <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 624-633.	2.6	8
49	Crowdsourcing and machine learning approaches for extracting entities indicating potential foodborne outbreaks from social media. <i>Scientific Reports</i> , 2021, 11, 21678.	3.3	8
50	Impact of Osmotic Dehydration With/Without Vacuum Pretreatment on Apple Slices Fortified With Hypertonic Fruit Juices. <i>Food and Bioprocess Technology</i> , 2022, 15, 1588-1602.	4.7	8
51	Effect of Grape Seed Extracts on Physicochemical and Sensory Properties of Goat Meat Cooked by Conventional Electric or Microwave Ovens. <i>Food Science and Technology Research</i> , 2012, 18, 325-332.	0.6	5
52	Assessing safe food handling knowledge and practices of food service managers in Doha, Qatar. <i>Food Science and Technology International</i> , 2019, 25, 440-448.	2.2	5
53	Mechanisms of Salmonella Attachment and Survival on In-Shell Black Peppercorns, Almonds, and Hazelnuts. <i>Frontiers in Microbiology</i> , 2020, 11, 582202.	3.5	3
54	Ultrasound-Assisted Nonthermal, Nonequilibrium Separation of Organic Molecules from Their Binary Aqueous Solutions: Effect of Solute Properties on Separation. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 16506-16518.	6.7	3