

Hao Feng

List of Publications by Year in descending order

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Version: 2024-02-01

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	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.	2.1	13
2	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.	2.0	41
3	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.	3.8	9
4	Novel applications of ultrasonic atomization in the manufacturing of fine chemicals, pharmaceuticals, and medical devices. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105984.	3.8	16
5	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.	2.6	8
6	Pea Protein Nanoemulsion Effectively Stabilizes Vitamin D in Food Products: A Potential Supplementation during the COVID-19 Pandemic. <i>Nanomaterials</i> , 2021, 11, 887.	1.9	10
7	Drying characteristics and quality attributes of apple slices dried by a non-thermal ultrasonic contact drying method. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105510.	3.8	63
8	Crowdsourcing and machine learning approaches for extracting entities indicating potential foodborne outbreaks from social media. <i>Scientific Reports</i> , 2021, 11, 21678.	1.6	8
9	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.	3.2	3
10	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.	1.3	43
11	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.	3.2	12
12	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.	2.1	18
13	Mechanisms of Salmonella Attachment and Survival on In-Shell Black Peppercorns, Almonds, and Hazelnuts. <i>Frontiers in Microbiology</i> , 2020, 11, 582202.	1.5	3
14	High intensity ultrasound as a physical elicitor affects secondary metabolites and antioxidant capacity of tomato fruits. <i>Food Control</i> , 2020, 113, 107176.	2.8	36
15	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.	5.9	108
16	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.	3.8	23
17	Stabilization of Vitamin D in Pea Protein Isolate Nanoemulsions Increases Its Bioefficacy in Rats. <i>Nutrients</i> , 2019, 11, 75.	1.7	22
18	Enhancement of γ -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.	4.2	57

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19	Pea Protein Nanoemulsion and Nanocomplex as Carriers for Protection of Cholecalciferol (Vitamin D ₃) in Food. <i>Journal of Food Science</i> , 2019, 84, 3391-3398.	2.6	67
20	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.	1.1	5
21	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.	1.5	14
22	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.	2.7	62
23	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.	4.2	119
24	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.	3.6	43
25	Effects of controlled germination on selected physicochemical and functional properties of whole-wheat flour and enhanced γ -aminobutyric acid accumulation by ultrasonication. <i>Food Chemistry</i> , 2018, 243, 214-221.	4.2	78
26	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.	3.8	69
27	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.	3.8	82
28	Modifying the physicochemical properties of pea protein by pH-shifting and ultrasound combined treatments. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 835-842.	3.8	283
29	Functionalizing soy protein nano-aggregates with pH-shifting and mano-thermo-sonication. <i>Journal of Colloid and Interface Science</i> , 2017, 505, 836-846.	5.0	111
30	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.	3.8	44
31	Effect of Leaf Surface Chemical Properties on Efficacy of Sanitizer for Rotavirus Inactivation. <i>Applied and Environmental Microbiology</i> , 2016, 82, 6214-6222.	1.4	19
32	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.	2.7	33
33	Enhancing Contents of γ -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.	2.4	65
34	Soy protein nano-aggregates with improved functional properties prepared by sequential pH treatment and ultrasonication. <i>Food Hydrocolloids</i> , 2016, 55, 200-209.	5.6	179
35	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.	2.6	58
36	Influence of Epicuticular Physicochemical Properties on Porcine Rotavirus Adsorption to 24 Leafy Green Vegetables and Tomatoes. <i>PLoS ONE</i> , 2015, 10, e0132841.	1.1	25

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37	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.	0.9	18
38	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.	2.1	15
39	Applications of Power Ultrasound in Food Processing. <i>Annual Review of Food Science and Technology</i> , 2014, 5, 263-284.	5.1	262
40	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.	3.8	54
41	Detoxification of corn stover hydrolysate using surfactant-based aqueous two phase system. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 1744-1749.	1.6	23
42	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.	0.3	5
43	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.	0.8	15
44	Conventional and Alternative Methods for Tomato Peeling. <i>Food Engineering Reviews</i> , 2012, 4, 1-15.	3.1	59
45	Pretreatment of switchgrass with electrolyzed water and a two-stage method for bioethanol production. <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 624-633.	1.4	8
46	Microwave Drying of Food and Agricultural Materials: Basics and Heat and Mass Transfer Modeling. <i>Food Engineering Reviews</i> , 2012, 4, 89-106.	3.1	179
47	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.	2.5	44
48	Influence of different drying methods on carotenoids and capsaicinoids of paprika (<i>Cv.</i> , Jalapeno). <i>Food Chemistry</i> , 2011, 129, 860-865.	4.2	111
49	Fractal kinetic analysis of the enzymatic saccharification of cellulose under different conditions. <i>Bioresource Technology</i> , 2010, 101, 7995-8000.	4.8	39
50	Phase Separation Conditions for Sugaring-Out in Acetonitrile-Water Systems. <i>Journal of Chemical & Engineering Data</i> , 2010, 55, 3803-3806.	1.0	59
51	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.	2.7	179
52	Inactivation of <i>Escherichia coli</i> with Power Ultrasound in Apple Cider. <i>Journal of Food Science</i> , 2006, 71, E102.	1.5	170
53	Sonication Enhanced Cornstarch Separation. <i>Starch/Staerke</i> , 2005, 57, 240-245.	1.1	65
54	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.	1.5	21