Zhiwei

List of Publications by Citations

124 papers	2,557 citations	28 h-index	44 g-index
134 ext. papers	3,587 ext. citations	5.2 avg, IF	5.76 L-index

#	Paper	IF	Citations
124	Texture and Structure Measurements and Analyses for Evaluation of Fish and Fillet Freshness Quality: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 52-61	16.4	149
123	Non-thermal technologies and its current and future application in the food industry: a review. *International Journal of Food Science and Technology*, **2019**, 54, 1-13	3.8	133
122	Effects of pulsed electric fields (PEF) treatment on the properties of corn starch. *Journal of Food Engineering*, **2009**, 93, 318-323	6	112
121	Effect of pulsed electric fields assisted acetylation on morphological, structural and functional characteristics of potato starch. *Food Chemistry*, **2016**, 192, 15-24	8.5	102
120	Thermosonication: a potential technique that influences the quality of grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 1275-1282	3.8	83
119	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. *Journal of Food Science and Technology*, **2019**, 56, 2355-2364	3.3	61
118	Effects of pulsed electric field treatments on quality of peanut oil. *Food Control*, **2010**, 21, 611-614	6.2	60
117	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 1144-1150	3.8	56
116	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. *Journal of Food Processing and Preservation*, **2018**, 42, e13507	2.1	55
115	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. *Journal of Food Biochemistry*, **2019**, 43, e12974	3.3	54
114	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. *LWT - Food Science and Technology*, **2015**, 62, 890-893	5.4	53
113	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 2290-2296	3.8	52
112	Membrane Destruction and DNA Binding of Staphylococcus aureus Cells Induced by Carvacrol and Its Combined Effect with a Pulsed Electric Field. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6355-63	5.7	46
111	Modification of membrane properties and fatty acids biosynthesis-related genes in Escherichia coli and Staphylococcus aureus: Implications for the antibacterial mechanism of naringenin. *Biochimica Et Biophysica Acta - Biomembranes*, **2018**, 1860, 481-490	3.8	46
110	Enhancement of Ethanol–Acetic Acid Esterification Under Room Temperature and Non-catalytic Condition via Pulsed Electric Field Application. *Food and Bioprocess Technology*, **2012**, 5, 2637-2645	5.1	43
109	Dihydromyricetin: A review on identification and quantification methods, biological activities, chemical stability, metabolism and approaches to enhance its bioavailability. *Trends in Food Science and Technology*, **2019**, 91, 586-597	15.3	39
108	Temperature-mediated variations in cellular membrane fatty acid composition of Staphylococcus aureus in resistance to pulsed electric fields. *Biochimica Et Biophysica Acta - Biomembranes*, **2016**, 1858, 1791-800	3.8	38

107	Enhanced extraction of phenolic compounds from onion by pulsed electric field (PEF). *Journal of Food Processing and Preservation*, **2018**, 42, e13755	2.1	38
106	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from Haematococcus pluvialis. *International Journal of Food Science and Technology*, **2018**, 53, 2212-2219	3.8	37
105	Combination of microbiological, spectroscopic and molecular docking techniques to study the antibacterial mechanism of thymol against Staphylococcus aureus: membrane damage and genomic DNA binding. *Analytical and Bioanalytical Chemistry*, **2017**, 409, 1615-1625	4.4	36
104	Unfolding and nanotube formation of ovalbumin induced by pulsed electric field. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 249-254	6.8	33
103	Study on the Maillard Reaction Enhanced by Pulsed Electric Field in a Glycin□lucose Model System. *Food and Bioprocess Technology*, **2011**, 4, 469-474	5.1	32
102	An in vitro investigation of the inhibitory mechanism of □galactosidase by cinnamaldehyde alone and in combination with carvacrol and thymol. *Biochimica Et Biophysica Acta - General Subjects*, **2017** , 1861, 3189-3198	4	31
101	Review of the application of pulsed electric fields (PEF) technology for food processing in China. *Food Research International*, **2020**, 137, 109715	7	31
100	Pulsed electric field: A potential alternative towards a sustainable food processing. *Trends in Food Science and Technology*, **2021**, 111, 43-54	15.3	31
99	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. *Processes*, **2019**, 7, 585	2.9	29
98	Physicochemical properties, antioxidant and antiproliferative activities of polysaccharides from Morinda citrifolia L. (Noni) based on different extraction methods. *International Journal of Biological Macromolecules*, **2020**, 150, 114-121	7.9	29
97	The preparation of Fe-glycine complexes by a novel method (pulsed electric fields). *Food Chemistry*, **2017**, 219, 468-476	8.5	29
96	Recent Advances in Techniques for Starch Esters and the Applications: A Review. *Foods*, **2016**, 5,	4.9	28
95	Synergistic effect of thermal and pulsed electric field (PEF) treatment on the permeability of soya PC and DPPC vesicles. *Journal of Food Engineering*, **2015**, 153, 124-131	6	27
94	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. *International Journal of Molecular Sciences*, **2015**, 16, 24159-73	6.3	27
93	Effect of Pulsed Electric Field on Microstructure of Some Amino Acid Group of Soy Protein Isolates. *International Journal of Food Engineering*, **2014**, 10, 113-120	1.9	27
92	Effect of soluble soybean polysaccharides on freeze-denaturation and structure of myofibrillar protein of bighead carp surimi with liquid nitrogen freezing. *International Journal of Biological Macromolecules*, **2019**, 135, 839-844	7.9	26
91	Combined effect of microwave and ultrasonication treatments on the quality and stability of sugarcane juice during cold storage. *International Journal of Food Science and Technology*, **2019**, 54, 2563-2569	3.8	26
90	Effects of pulsed electric fields on the permeabilization of calcein-filled soybean lecithin vesicles. *Journal of Food Engineering*, **2014**, 131, 26-32	6	26

89	Impact of pulsed electric field treatment on drying kinetics, mass transfer, colour parameters and microstructure of plum. *Journal of Food Science and Technology*, **2019**, 56, 2670-2678	3.3	25
88	Effect of pulsed electric fields (PEFs) on the pigments extracted from spinach (Spinacia oleracea L.). *Innovative Food Science and Emerging Technologies*, **2017**, 43, 26-34	6.8	24
87	Ionic liquid as an effective solvent for cell wall deconstructing through astaxanthin extraction from Haematococcus pluvialis. *International Journal of Food Science and Technology*, **2019**, 54, 583-590	3.8	24
86	Effect of ethanol adaption on the inactivation of Acetobacter sp. by pulsed electric fields. *Innovative Food Science and Emerging Technologies*, **2019**, 52, 25-33	6.8	24
85	The probiotic role of Lactobacillus plantarum in reducing risks associated with cardiovascular disease. *International Journal of Food Science and Technology*, **2017**, 52, 127-136	3.8	23
84	Research advances and application of pulsed electric field on proteins and peptides in food. *Food Research International*, **2021**, 139, 109914	7	23
83	In Vitro Metabolic Stability of a Casein-Derived Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptide VPYPQ and Its Controlled Release from Casein by Enzymatic Hydrolysis. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10604-10613	5.7	22
82	Novel processing techniques and spinach juice: Quality and safety improvements. *Journal of Food Science*, **2020**, 85, 1018-1026	3.4	21
81	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. *Journal of Food Process Engineering*, **2019**, 42, e13299	2.4	21
80	Synthesis and characterization of a new soluble soybean polysaccharide-iron(III) complex using ion exchange column. *International Journal of Biological Macromolecules*, **2018**, 108, 1242-1247	7.9	21
79	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. *LWT - Food Science and Technology*, **2021**, 149, 111828	5.4	20
78	Effect of Pulsed Electric Field on Membrane Lipids and Oxidative Injury of Salmonella typhimurium. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	19
77	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. *Journal of Food Processing and Preservation*, **2020**, 44, e14541	2.1	18
76	Preparation and characterisation of novelty food preservatives by Maillard reaction between ε-polylysine and reducing sugars. *International Journal of Food Science and Technology*, **2019**, 54, 1824-1835	3.8	17
75	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. *Journal of Food Science and Technology*, **2019**, 56, 4380-4389	3.3	17
74	Effect of cell membrane fatty acid composition of Escherichia coli on the resistance to pulsed electric field (PEF) treatment. *LWT - Food Science and Technology*, **2017**, 76, 18-25	5.4	16
73	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. *Journal of Food Process Engineering*, **2021**, 44, e13629	2.4	15
72	Mechanisms of breakdown of Haematococcus pluvialis cell wall by ionic liquids, hydrochloric acid and multi-enzyme treatment. *International Journal of Food Science and Technology*, **2020**, 55, 3182-3189	3.8	14

71	Determination of membrane disruption and genomic DNA binding of cinnamaldehyde to Escherichia coli by use of microbiological and spectroscopic techniques. *Journal of Photochemistry and Photobiology B: Biology*, **2018**, 178, 623-630	6.7	14
70	Effect of Pulsed Electric Field Pretreatment of Date Palm Fruits on Free Amino Acids, Bioactive Components, and Physicochemical Characteristics of the Alcoholic Beverage. *Journal of Food Science*, **2019**, 84, 3156-3162	3.4	13
69	Salmonella typhimurium resistance on pulsed electric fields associated with membrane fluidity and gene regulation. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 252-259	6.8	13
68	Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. *Journal of Food Science and Technology*, **2019**, 56, 754-762	3.3	13
67	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. *Food Chemistry*, **2021**, 340, 128198	8.5	13
66	Thermo-Ultrasound-Based Sterilization Approach for the Quality Improvement of Wheat Plantlets Juice. *Processes*, **2019**, 7, 518	2.9	12
65	Effects of vesicle components on the electro-permeability of lipid bilayers of vesicles induced by pulsed electric fields (PEF) treatment. *Journal of Food Engineering*, **2016**, 179, 88-97	6	12
64	Temperature alters the structure of membrane lipids and pulsed electric field (PEF) resistance of Salmonella Typhimurium. *International Journal of Food Science and Technology*, **2017**, 52, 424-430	3.8	12
63	Bacteria Capture and Inactivation with Functionalized Multi-Walled Carbon Nanotubes (MWCNTs). *Journal of Nanoscience and Nanotechnology*, **2020**, 20, 2055-2062	1.3	12
62	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. *Journal of Food Processing and Preservation*, **2020**, 44, e14740	2.1	12
61	Effects of pulsed electric fields on the survival behaviour of Saccharomyces cerevisiae suspended in single solutions of low concentration. *International Journal of Food Science and Technology*, **2016**, 51, 171-179	3.8	12
60	Pulsed electric field assisted modification of octenyl succinylated potato starch and its influence on pasting properties. *Carbohydrate Polymers*, **2021**, 254, 117294	10.3	12
59	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. *Journal of Food Process Engineering*, **2020**, 43, e13449	2.4	11
58	Pulsed Electric Field Effects on Sucrose Nucleation at Low Supersaturation. *Sugar Tech*, **2015**, 17, 77-84	1.9	11
57	Effects of pulsed electric fields pretreatment on the quality of jujube wine. *International Journal of Food Science and Technology*, **2019**, 54, 3109-3117	3.8	10
56	Evaluation and Exploration of Potentially Bioactive Peptides in Casein Hydrolysates against Liver Oxidative Damage in STZ/HFD-Induced Diabetic Rats. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 2393-2405	5.7	10
55	Recent Advances in De-Noising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 1207-1218	16.4	10
54	Quality Evaluation of Grapefruit Juice by Thermal and High Pressure Processing Treatment. *Pakistan Journal of Agricultural Research*, **2017**, 30,	0.9	10

53	Ultrasound based modification and structural-functional analysis of corn and cassava starch. *Ultrasonics Sonochemistry*, **2021**, 80, 105795	8.9	10
52	Effect of dielectric barrier discharge plasma, ultra-sonication, and thermal processing on the rheological and functional properties of sugarcane juice. *Journal of Food Science*, **2020**, 85, 3823-3832	3.4	10
51	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and β-lactoglobulin nanodispersions. *Food Hydrocolloids*, **2021**, 117, 106739	10.6	10
50	Preparation, characterisation and antioxidant activities of litchi (Litchi chinensis Sonn.) polysaccharides extracted by ultra-high pressure. *International Journal of Food Science and Technology*, **2017**, 52, 1739-1750	3.8	9
49	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018-2021). *Food Research International*, **2021** , 150, 110792	7	8
48	A newly isolated bacterium Comamonas sp. XL8 alleviates the toxicity of cadmium exposure in rice seedlings by accumulating cadmium. *Journal of Hazardous Materials*, **2021**, 403, 123824	12.8	8
47	Developing a NIR multispectral imaging for prediction and visualization of peanut protein content using variable selection algorithms. *Infrared Physics and Technology*, **2018**, 88, 92-96	2.7	8
46	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with Powder. *Nutrients*, **2018**, 10,	6.7	8
45	Characterization of aroma profile and characteristic aromas during lychee wine fermentation. *Journal of Food Processing and Preservation*, **2019**, 43, e14003	2.1	7
44	Behaviors of large A-type and small B-type wheat starch granules esterified by conventional and pulsed electric fields assisted methods. *International Journal of Biological Macromolecules*, **2020**, 155, 516-523	7.9	7
43	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of β-lactoglobulin by inducing structural changes. *Food Chemistry*, **2021**, 358, 129821	8.5	7
42	Effect of dielectric barrier discharge (DBD) plasma on the structure and antioxidant activity of bovine serum albumin (BSA). *International Journal of Food Science and Technology*, **2020**, 55, 2824-2831	3.8	6
41	Preparation of SiO2/epoxy nanocomposite via reverse microemulsion in situ polymerization. *Polymer Composites*, **2014**, 35, 1388-1394	3	6
40	Comparison of litchi polysaccharides extracted by four methods: composition, structure and in vitro antioxidant activity. *International Journal of Food Science and Technology*, **2020**, 55, 1343-1350	3.8	6
39	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. *Journal of Food Processing and Preservation*, **2021**, 45, e15475	2.1	6
38	The role of pulsed electric fields treatment in enhancing the stability of amino acid–sugar complexes:- interactions between L-Phenylalanine and β-Cyclodextrin. *International Journal of Food Science and Technology*, **2016**, 51, 1988-1996	3.8	6
37	Cinnamaldehyde inhibit Escherichia coli associated with membrane disruption and oxidative damage. *Archives of Microbiology*, **2019**, 201, 451-458	3	6
36	Combination of rehydrated whey protein isolate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray-drying and freeze-drying: Alterations to the functional properties of protein and their anticancer properties. *Food Chemistry*, **2021**, 355, 129620	8.5	6

35	Membrane fatty acids composition and fluidity modification in Salmonella Typhimurium by culture temperature and resistance under pulsed electric fields. *International Journal of Food Science and Technology*, **2019**, 54, 2236-2245	3.8	5
34	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. *Molecules*, **2019**, 24,	4.8	5
33	Hydroxyl-related differences for three dietary flavonoids as inhibitors of human purine nucleoside phosphorylase. *International Journal of Biological Macromolecules*, **2018**, 118, 588-598	7.9	5
32	Quality Control in Beverage Production: An Overview **2019**, 1-38		5
31	Impaired Intestinal Akkermansia muciniphila and Aryl Hydrocarbon Receptor Ligands Contribute to Nonalcoholic Fatty Liver Disease in Mice. *MSystems*, **2021**, 6,	7.6	5
30	Variations in cellular membrane fatty acid composition of Escherichia coli in resistance to pulsed electric fields induced by eugenol. *Journal of Food Processing and Preservation*, **2018**, 42, e13740	2.1	5
29	Study the impact of ultra-sonication and pulsed electric field on the quality of wheat plantlet juice through FTIR and SERS. *Ultrasonics Sonochemistry*, **2021**, 76, 105648	8.9	5
28	Enhanced synthesis of succinylated whey protein isolate by pulsed electric field pretreatment. *Food Chemistry*, **2021**, 363, 129892	8.5	5
27	High pressure-based hurdle interventions for raw and processed meat: a clean-label prospective. *International Journal of Food Science and Technology*, **2022**, 57, 816-826	3.8	5
26	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. *International Journal of Food Science and Technology*, **2022**, 57, 801-815	3.8	5
25	High-pressure processing of fish and shellfish products: Safety, quality, and research prospects. *Comprehensive Reviews in Food Science and Food Safety*,	16.4	5
24	A Novel Method for Detection of Fusel Oil in Wine by the Use of Headspace Gas Chromatography. *Food Analytical Methods*, **2017**, 10, 3338-3349	3.4	4
23	Inhibition of Biofilm Formation of Foodborne by the Citrus Flavonoid Naringenin. *Foods*, **2021**, 10,	4.9	4
22	Differences in the rheological properties of esterified total, A-type, and B-type wheat starches and their effects on the quality of noodles. *Journal of Food Processing and Preservation*, **2020**, 44, e14342	2.1	4
21	Comparison of Different Methods for Extracting the Astaxanthin from : Chemical Composition and Biological Activity. *Molecules*, **2021**, 26,	4.8	4
20	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review.. *Antioxidants*, **2022**, 11,	7.1	4
19	Ethyl carbamate control by genomic regulation of arginase in Saccharomyces cerevisiae EC1118 in sugarcane juice fermentation. *Journal of Food Processing and Preservation*, **2017**, 41, e13261	2.1	3
18	The Potential of Modulating the Reducing Sugar Released (and the Potential Glycemic Response) of Muffins Using a Combination of a Stevia Sweetener and Cocoa Powder. *Foods*, **2019**, 8,	4.9	3

17	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron (Crocus Sativus). *Food Reviews International*,1-29	5.5	3
16	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. *Journal of Food Process Engineering*,	2.4	3
15	Pulse electric field assisted process for extraction of Jiuzao glutelin extract and its physicochemical properties and biological activities investigation.. *Food Chemistry*, **2022**, 383, 132304	8.5	2
14	Synthesis of Dihydromyricetin Coated Multi-Walled Carbon Nanotubes (MWCNTs) and Antibacterial Activities. *Journal of Nanoscience and Nanotechnology*, **2020**, 20, 6148-6154	1.3	2
13	Binding affinity of curcumin to bovine serum albumin enhanced by pulsed electric field pretreatment.. *Food Chemistry*, **2021**, 377, 131945	8.5	2
12	Protective effect of baicalein on DNA oxidative damage and its binding mechanism with DNA: An in vitro and molecular docking study. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 253, 119605	4.4	2
11	A review of bacterial biofilm control by physical strategies. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-18	11.5	2
10	Combined effect of pulsed electric fields and ultrasound on mass energy transfer and diffusion coefficient of plum. *Heat and Mass Transfer*, **2021**, 57, 1087	2.2	1
9	Antioxidant mechanism exploration of the tripeptide Val-Asn-Pro generated from Jiuzao and its potential application in baijiu. *Food and Chemical Toxicology*, **2021**, 155, 112402	4.7	1
8	The interaction between bovine serum albumin and [6]-,[8]- and [10]-gingerol: An effective strategy to improve the solubility and stability of gingerol. *Food Chemistry*, **2022**, 372, 131280	8.5	1
7	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. *Food Chemistry*, **2021**, 363, 130300	8.5	1
6	Functional and Nutraceutical Significance of Amla (Phyllanthus emblica L.): A Review. *Antioxidants*, **2022**, 11, 816	7.1	1
5	Antibacterial and probiotic promotion potential of a new soluble soybean polysaccharide-iron(III) complex. *International Journal of Biological Macromolecules*, **2020**, 163, 2306-2313	7.9	0
4	How the inclusion of cod (Pseudophycis bachus) protein enriched powder to bread affects the in vitro protein and starch digestibility, amino acid profiling and antioxidant properties of breads. *European Food Research and Technology*, **2021**, 247, 1177-1187	3.4	0
3	Effects of the Content of Cholesterol on the Permeability of Vesicles Membranes Induced by Pulsed Electric Fields. *IFMBE Proceedings*, **2016**, 179-182	0.2	
2	Combination of rehydrated sodium caseinate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray drying and freeze drying: Alterations to the functional properties of protein. *Journal of Food Processing and Preservation*, **2021**, 45, e15406	2.1	
1	Assessment of in vivo antioxidant activity of a tripeptide Ala-Tyr-Ile from Jiuzao (a by-product of baijiu distillation) protein hydrolysates and its stability in baijiu. *Journal of Food Processing and Preservation*, **2021**, 45, e15163	2.1	