

# Zhiwei

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Pulse electric field assisted process for extraction of Jiuzaio glutelin extract and its physicochemical properties and biological activities investigation.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132304	8.5	2
123	The interaction between bovine serum albumin and [6]-, [8]- and [10]-gingerol: An effective strategy to improve the solubility and stability of gingerol. <i>Food Chemistry</i> , <b>2022</b> , 372, 131280	8.5	1
122	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	4
121	High pressure-based hurdle interventions for raw and processed meat: a clean-label prospective. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 816-826	3.8	5
120	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 801-815	3.8	5
119	Functional and Nutraceutical Significance of Amla ( <i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , <b>2022</b> , 11, 816	7.1	1
118	Binding affinity of curcumin to bovine serum albumin enhanced by pulsed electric field pretreatment.. <i>Food Chemistry</i> , <b>2021</b> , 377, 131945	8.5	2
117	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 80, 105795	8.9	10
116	Inhibition of Biofilm Formation of Foodborne by the Citrus Flavonoid Naringenin. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
115	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). <i>Food Research International</i> , <b>2021</b> , 150, 110792	7	8
114	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. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15406	2.1	
113	How the inclusion of cod ( <i>Pseudophycis bachus</i> ) protein enriched powder to bread affects the in vitro protein and starch digestibility, amino acid profiling and antioxidant properties of breads. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 1177-1187	3.4	0
112	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15475	2.1	6
111	Protective effect of baicalein on DNA oxidative damage and its binding mechanism with DNA: An in vitro and molecular docking study. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2021</b> , 253, 119605	4.4	2
110	Pulsed electric field: A potential alternative towards a sustainable food processing. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 43-54	15.3	31
109	Comparison of Different Methods for Extracting the Astaxanthin from : Chemical Composition and Biological Activity. <i>Molecules</i> , <b>2021</b> , 26,	4.8	4
108	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , <b>2021</b> , 340, 128198	8.5	13

107	Research advances and application of pulsed electric field on proteins and peptides in food. <i>Food Research International</i> , <b>2021</b> , 139, 109914	7	23
106	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. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15163	2.1	
105	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13629	2.4	15
104	A newly isolated bacterium <i>Comamonas</i> sp. XL8 alleviates the toxicity of cadmium exposure in rice seedlings by accumulating cadmium. <i>Journal of Hazardous Materials</i> , <b>2021</b> , 403, 123824	12.8	8
103	Pulsed electric field assisted modification of octenyl succinylated potato starch and its influence on pasting properties. <i>Carbohydrate Polymers</i> , <b>2021</b> , 254, 117294	10.3	12
102	A review of bacterial biofilm control by physical strategies. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-18	11.5	2
101	Combined effect of pulsed electric fields and ultrasound on mass energy transfer and diffusion coefficient of plum. <i>Heat and Mass Transfer</i> , <b>2021</b> , 57, 1087	2.2	1
100	Impaired Intestinal Akkermansia muciniphila and Aryl Hydrocarbon Receptor Ligands Contribute to Nonalcoholic Fatty Liver Disease in Mice. <i>MSystems</i> , <b>2021</b> , 6,	7.6	5
99	Study the impact of ultra-sonication and pulsed electric field on the quality of wheat plantlet juice through FTIR and SERS. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 76, 105648	8.9	5
98	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and $\beta$ -lactoglobulin nanodispersions. <i>Food Hydrocolloids</i> , <b>2021</b> , 117, 106739	10.6	10
97	Antioxidant mechanism exploration of the tripeptide Val-Asn-Pro generated from Jiuzao and its potential application in baijiu. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 155, 112402	4.7	1
96	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. <i>Food Chemistry</i> , <b>2021</b> , 355, 129620	8.5	6
95	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111828	5.4	20
94	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of $\beta$ -lactoglobulin by inducing structural changes. <i>Food Chemistry</i> , <b>2021</b> , 358, 129821	8.5	7
93	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. <i>Food Chemistry</i> , <b>2021</b> , 363, 130300	8.5	1
92	Enhanced synthesis of succinylated whey protein isolate by pulsed electric field pretreatment. <i>Food Chemistry</i> , <b>2021</b> , 363, 129892	8.5	5
91	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14541	2.1	18
90	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13449	2.4	11

89	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1018-1026	3.4	21
88	Effect of dielectric barrier discharge (DBD) plasma on the structure and antioxidant activity of bovine serum albumin (BSA). <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2824-2831	3.8	6
87	Physicochemical properties, antioxidant and antiproliferative activities of polysaccharides from <i>Morinda citrifolia</i> L. (Noni) based on different extraction methods. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 114-121	7.9	29
86	Evaluation and Exploration of Potentially Bioactive Peptides in Casein Hydrolysates against Liver Oxidative Damage in STZ/HFD-Induced Diabetic Rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 2393-2405	5.7	10
85	Behaviors of large A-type and small B-type wheat starch granules esterified by conventional and pulsed electric fields assisted methods. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 516-523	7.9	7
84	Mechanisms of breakdown of <i>Haematococcus pluvialis</i> cell wall by ionic liquids, hydrochloric acid and multi-enzyme treatment. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3182-3189	3.8	14
83	Synthesis of Dihydromyricetin Coated Multi-Walled Carbon Nanotubes (MWCNTs) and Antibacterial Activities. <i>Journal of Nanoscience and Nanotechnology</i> , <b>2020</b> , 20, 6148-6154	1.3	2
82	Comparison of litchi polysaccharides extracted by four methods: composition, structure and in vitro antioxidant activity. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1343-1350	3.8	6
81	Differences in the rheological properties of esterified total, A-type, and B-type wheat starches and their effects on the quality of noodles. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14342	2.1	4
80	Bacteria Capture and Inactivation with Functionalized Multi-Walled Carbon Nanotubes (MWCNTs). <i>Journal of Nanoscience and Nanotechnology</i> , <b>2020</b> , 20, 2055-2062	1.3	12
79	Review of the application of pulsed electric fields (PEF) technology for food processing in China. <i>Food Research International</i> , <b>2020</b> , 137, 109715	7	31
78	Antibacterial and probiotic promotion potential of a new soluble soybean polysaccharide-iron(III) complex. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 163, 2306-2313	7.9	0
77	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14740	2.1	12
76	Effect of dielectric barrier discharge plasma, ultra-sonication, and thermal processing on the rheological and functional properties of sugarcane juice. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3823-3832	3.4	10
75	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. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 10604-10613	5.7	22
74	Thermo-Ultrasound-Based Sterilization Approach for the Quality Improvement of Wheat Plantlets Juice. <i>Processes</i> , <b>2019</b> , 7, 518	2.9	12
73	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , <b>2019</b> , 7, 585	2.9	29
72	Effect of soluble soybean polysaccharides on freeze-denaturation and structure of myofibrillar protein of bighead carp surimi with liquid nitrogen freezing. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 135, 839-844	7.9	26

71	Effects of pulsed electric fields pretreatment on the quality of jujube wine. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 3109-3117	3.8	10
70	Preparation and characterisation of novelty food preservatives by Maillard reaction between E-polylysine and reducing sugars. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1824-1835	3.8	17
69	Characterization of aroma profile and characteristic aromas during lychee wine fermentation. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14003	2.1	7
68	Impact of pulsed electric field treatment on drying kinetics, mass transfer, colour parameters and microstructure of plum. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 2670-2678	3.3	25
67	Membrane fatty acids composition and fluidity modification in Salmonella Typhimurium by culture temperature and resistance under pulsed electric fields. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2236-2245	3.8	5
66	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. <i>Molecules</i> , <b>2019</b> , 24,	4.8	5
65	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 2355-2364	3.3	61
64	Combined effect of microwave and ultrasonication treatments on the quality and stability of sugarcane juice during cold storage. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2563-2569	3.8	26
63	Non-thermal technologies and its current and future application in the food industry: a review. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1-13	3.8	133
62	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4380-4389	3.3	17
61	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12974	3.3	54
60	Dihydromyricetin: A review on identification and quantification methods, biological activities, chemical stability, metabolism and approaches to enhance its bioavailability. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 91, 586-597	15.3	39
59	Quality Control in Beverage Production: An Overview <b>2019</b> , 1-38		5
58	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13299	2.4	21
57	Effect of Pulsed Electric Field Pretreatment of Date Palm Fruits on Free Amino Acids, Bioactive Components, and Physicochemical Characteristics of the Alcoholic Beverage. <i>Journal of Food Science</i> , <b>2019</b> , 84, 3156-3162	3.4	13
56	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. <i>Foods</i> , <b>2019</b> , 8,	4.9	3
55	Ionic liquid as an effective solvent for cell wall deconstructing through astaxanthin extraction from Haematococcus pluvialis. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 583-590	3.8	24
54	Effect of ethanol adaption on the inactivation of Acetobacter sp. by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 52, 25-33	6.8	24

53	Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 754-762	3.3	13
52	Cinnamaldehyde inhibit Escherichia coli associated with membrane disruption and oxidative damage. <i>Archives of Microbiology</i> , <b>2019</b> , 201, 451-458	3	6
51	Unfolding and nanotube formation of ovalbumin induced by pulsed electric field. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 45, 249-254	6.8	33
50	Hydroxyl-related differences for three dietary flavonoids as inhibitors of human purine nucleoside phosphorylase. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 588-598	7.9	5
49	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from Haematococcus pluvialis. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2212-2219	3.8	37
48	Developing a NIR multispectral imaging for prediction and visualization of peanut protein content using variable selection algorithms. <i>Infrared Physics and Technology</i> , <b>2018</b> , 88, 92-96	2.7	8
47	Synthesis and characterization of a new soluble soybean polysaccharide-iron(III) complex using ion exchange column. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 108, 1242-1247	7.9	21
46	Modification of membrane properties and fatty acids biosynthesis-related genes in Escherichia coli and Staphylococcus aureus: Implications for the antibacterial mechanism of naringenin. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , <b>2018</b> , 1860, 481-490	3.8	46
45	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13507	2.1	55
44	Determination of membrane disruption and genomic DNA binding of cinnamaldehyde to Escherichia coli by use of microbiological and spectroscopic techniques. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2018</b> , 178, 623-630	6.7	14
43	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with Powder. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	8
42	Enhanced extraction of phenolic compounds from onion by pulsed electric field (PEF). <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13755	2.1	38
41	Variations in cellular membrane fatty acid composition of Escherichia coli in resistance to pulsed electric fields induced by eugenol. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13740	2.1	5
40	Preparation, characterisation and antioxidant activities of litchi (Litchi chinensis Sonn.) polysaccharides extracted by ultra-high pressure. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1739-1750	3.8	9
39	A Novel Method for Detection of Fusel Oil in Wine by the Use of Headspace Gas Chromatography. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 3338-3349	3.4	4
38	Combination of microbiological, spectroscopic and molecular docking techniques to study the antibacterial mechanism of thymol against Staphylococcus aureus: membrane damage and genomic DNA binding. <i>Analytical and Bioanalytical Chemistry</i> , <b>2017</b> , 409, 1615-1625	4.4	36
37	Ethyl carbamate control by genomic regulation of arginase in Saccharomyces cerevisiae EC1118 in sugarcane juice fermentation. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13261	2.1	3
36	Effect of pulsed electric fields (PEFs) on the pigments extracted from spinach ( Spinacia oleracea L.). <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 43, 26-34	6.8	24

35	Effect of cell membrane fatty acid composition of Escherichia coli on the resistance to pulsed electric field (PEF) treatment. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 18-25	5.4	16
34	Temperature alters the structure of membrane lipids and pulsed electric field (PEF) resistance of Salmonella Typhimurium. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 424-430	3.8	12
33	An in vitro investigation of the inhibitory mechanism of $\beta$ -galactosidase by cinnamaldehyde alone and in combination with carvacrol and thymol. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2017</b> , 1861, 3189-3198	4	31
32	The preparation of Fe-glycine complexes by a novel method (pulsed electric fields). <i>Food Chemistry</i> , <b>2017</b> , 219, 468-476	8.5	29
31	The probiotic role of Lactobacillus plantarum in reducing risks associated with cardiovascular disease. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 127-136	3.8	23
30	Quality Evaluation of Grapefruit Juice by Thermal and High Pressure Processing Treatment. <i>Pakistan Journal of Agricultural Research</i> , <b>2017</b> , 30,	0.9	10
29	Effect of pulsed electric fields assisted acetylation on morphological, structural and functional characteristics of potato starch. <i>Food Chemistry</i> , <b>2016</b> , 192, 15-24	8.5	102
28	Membrane Destruction and DNA Binding of Staphylococcus aureus Cells Induced by Carvacrol and Its Combined Effect with a Pulsed Electric Field. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 6355-63	5.7	46
27	Temperature-mediated variations in cellular membrane fatty acid composition of Staphylococcus aureus in resistance to pulsed electric fields. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , <b>2016</b> , 1858, 1791-800	3.8	38
26	Effects of vesicle components on the electro-permeability of lipid bilayers of vesicles induced by pulsed electric fields (PEF) treatment. <i>Journal of Food Engineering</i> , <b>2016</b> , 179, 88-97	6	12
25	Effects of the Content of Cholesterol on the Permeability of Vesicles Membranes Induced by Pulsed Electric Fields. <i>IFMBE Proceedings</i> , <b>2016</b> , 179-182	0.2	
24	Recent Advances in Techniques for Starch Esters and the Applications: A Review. <i>Foods</i> , <b>2016</b> , 5,	4.9	28
23	Effect of Pulsed Electric Field on Membrane Lipids and Oxidative Injury of Salmonella typhimurium. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	19
22	The role of pulsed electric fields treatment in enhancing the stability of amino acid $\beta$ -sugar complexes:- interactions between L-Phenylalanine and $\beta$ -Cyclodextrin. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1988-1996	3.8	6
21	Salmonella typhimurium resistance on pulsed electric fields associated with membrane fluidity and gene regulation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 36, 252-259	6.8	13
20	Effects of pulsed electric fields on the survival behaviour of Saccharomyces cerevisiae suspended in single solutions of low $\beta$ -concentration. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 171-179	3.8	12
19	Thermosonication: a potential technique that influences the quality of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1275-1282	3.8	83
18	Synergistic effect of thermal and pulsed electric field (PEF) treatment on the permeability of soya PC and DPPC vesicles. <i>Journal of Food Engineering</i> , <b>2015</b> , 153, 124-131	6	27

17	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1144-1150	3.8	56
16	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 890-893	5.4	53
15	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2290-2296	3.8	52
14	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 24159-73	6.3	27
13	Pulsed Electric Field Effects on Sucrose Nucleation at Low Supersaturation. <i>Sugar Tech</i> , <b>2015</b> , 17, 77-84	1.9	11
12	Effects of pulsed electric fields on the permeabilization of calcein-filled soybean lecithin vesicles. <i>Journal of Food Engineering</i> , <b>2014</b> , 131, 26-32	6	26
11	Texture and Structure Measurements and Analyses for Evaluation of Fish and Fillet Freshness Quality: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 52-61	16.4	149
10	Recent Advances in De-Noising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 1207-1218	16.4	10
9	Effect of Pulsed Electric Field on Microstructure of Some Amino Acid Group of Soy Protein Isolates. <i>International Journal of Food Engineering</i> , <b>2014</b> , 10, 113-120	1.9	27
8	Preparation of SiO <sub>2</sub> /epoxy nanocomposite via reverse microemulsion in situ polymerization. <i>Polymer Composites</i> , <b>2014</b> , 35, 1388-1394	3	6
7	Enhancement of Ethanol/Acetic Acid Esterification Under Room Temperature and Non-catalytic Condition via Pulsed Electric Field Application. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2637-2645	5.1	43
6	Study on the Maillard Reaction Enhanced by Pulsed Electric Field in a Glycine/Glucose Model System. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 469-474	5.1	32
5	Effects of pulsed electric field treatments on quality of peanut oil. <i>Food Control</i> , <b>2010</b> , 21, 611-614	6.2	60
4	Effects of pulsed electric fields (PEF) treatment on the properties of corn starch. <i>Journal of Food Engineering</i> , <b>2009</b> , 93, 318-323	6	112
3	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron ( <i>Crocus Sativus</i> ). <i>Food Reviews International</i> , 1-29	5.5	3
2	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> ,	2.4	3
1	High-pressure processing of fish and shellfish products: Safety, quality, and research prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> ,	16.4	5