

Hongshun Yang

List of Publications by Year in descending order

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172
papers

9,256
citations

23500

58
h-index

56606

83
g-index

176
all docs

176
docs citations

176
times ranked

5850
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of salt and sugar addition on the physicochemical properties and nanostructure of fish gelatin. <i>Food Hydrocolloids</i> , 2015, 45, 72-82.	5.6	210
2	Recent advances in the application of metabolomics for food safety control and food quality analyses. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1448-1469.	5.4	186
3	Effects of Fish Gelatin and Tea Polyphenol Coating on the Spoilage and Degradation of Myofibril in Fish Fillet During Cold Storage. <i>Food and Bioprocess Technology</i> , 2017, 10, 89-102.	2.6	179
4	Effects of sucrose addition on the rheology and microstructure of $\hat{\text{I}}^{\text{e}}$ -carrageenan gel. <i>Food Hydrocolloids</i> , 2018, 75, 164-173.	5.6	174
5	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (<i>Trachinotus blochii</i>) fillet during cold storage. <i>Food Chemistry</i> , 2016, 200, 283-292.	4.2	173
6	Combination of sodium alginate with tilapia fish gelatin for improved texture properties and nanostructure modification. <i>Food Hydrocolloids</i> , 2019, 94, 459-467.	5.6	172
7	Effects of calcium ion on gel properties and gelation of tilapia (<i>Oreochromis niloticus</i>) protein isolates processed with pH shift method. <i>Food Chemistry</i> , 2019, 277, 327-335.	4.2	160
8	Effects of $\hat{\text{I}}^{\text{e}}$ -carrageenan on the structure and rheological properties of fish gelatin. <i>Journal of Food Engineering</i> , 2018, 239, 92-103.	2.7	148
9	Application of Atomic Force Microscopy as a Nanotechnology Tool in Food Science. <i>Journal of Food Science</i> , 2007, 72, R65-R75.	1.5	130
10	Vacuum impregnation of fish gelatin combined with grape seed extract inhibits protein oxidation and degradation of chilled tilapia fillets. <i>Food Chemistry</i> , 2019, 294, 316-325.	4.2	128
11	Pyrethroid residue determination in organic and conventional vegetables using liquid-solid extraction coupled with magnetic solid phase extraction based on polystyrene-coated magnetic nanoparticles. <i>Food Chemistry</i> , 2017, 217, 303-310.	4.2	127
12	Rheological properties and structure modification in liquid and gel of tilapia skin gelatin by the addition of low acyl gellan. <i>Food Hydrocolloids</i> , 2019, 90, 9-18.	5.6	124
13	Effect of vacuum impregnated fish gelatin and grape seed extract on moisture state, microbiota composition, and quality of chilled seabass fillets. <i>Food Chemistry</i> , 2021, 354, 129581.	4.2	118
14	Amino acid composition, molecular weight distribution and antioxidant activity of protein hydrolysates of soy sauce lees. <i>Food Chemistry</i> , 2011, 124, 551-555.	4.2	116
15	Chitosan combined with calcium chloride impacts fresh-cut honeydew melon by stabilising nanostructures of sodium-carbonate-soluble pectin. <i>Food Control</i> , 2015, 53, 195-205.	2.8	113
16	Effects of calcium treatment and low temperature storage on cell wall polysaccharide nanostructures and quality of postharvest apricot (<i>Prunus armeniaca</i>). <i>Food Chemistry</i> , 2017, 225, 87-97.	4.2	113
17	2-Step Optimization of the Extraction and Subsequent Physical Properties of Channel Catfish (<i>Ictalurus punctatus</i>) Skin Gelatin. <i>Journal of Food Science</i> , 2007, 72, C188-C195.	1.5	112
18	Impact of soybean protein isolate-chitosan edible coating on the softening of apricot fruit during storage. <i>LWT - Food Science and Technology</i> , 2018, 96, 604-611.	2.5	112

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19	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. <i>Carbohydrate Polymers</i> , 2020, 229, 115449.	5.1	111
20	Characteristics and application of fish oil-in-water pickering emulsions structured with tea water-insoluble proteins/̢-carrageenan complexes. <i>Food Hydrocolloids</i> , 2021, 114, 106562.	5.6	109
21	Effects of sucrose addition on the rheology and structure of iota-carrageenan. <i>Food Hydrocolloids</i> , 2020, 99, 105317.	5.6	107
22	Effects of tocopherol nanoemulsion addition on fish sausage properties and fatty acid oxidation. <i>LWT - Food Science and Technology</i> , 2020, 118, 108737.	2.5	106
23	Metabolomic analysis of energy regulated germination and sprouting of organic mung bean (<i>Vigna</i>) Tj ETQq1 1 0.784314 rgBT /Overlaid	4.2	104
24	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. <i>LWT - Food Science and Technology</i> , 2017, 85, 137-145.	2.5	102
25	Effect of exogenous ATP on the postharvest properties and pectin degradation of mung bean sprouts (<i>Vigna radiata</i>). <i>Food Chemistry</i> , 2018, 251, 9-17.	4.2	100
26	Efficacy of low concentration acidic electrolysed water and levulinic acid combination on fresh organic lettuce (<i>Lactuca sativa</i> Var. <i>Crispa</i> L.) and its antimicrobial mechanism. <i>Food Control</i> , 2019, 101, 241-250.	2.8	96
27	Effect of calcium treatment on nanostructure of chelate-soluble pectin and physicochemical and textural properties of apricot fruits. <i>Food Research International</i> , 2009, 42, 1131-1140.	2.9	94
28	Influence of chitosan-based coatings on the physicochemical properties and pectin nanostructure of Chinese cherry. <i>Postharvest Biology and Technology</i> , 2017, 133, 64-71.	2.9	94
29	Quality attributes and cell wall properties of strawberries (<i>Fragaria annanassa</i> Duch.) under calcium chloride treatment. <i>Food Chemistry</i> , 2011, 126, 450-459.	4.2	90
30	Evaluation of the metabolic response of <i>Escherichia coli</i> to electrolysed water by 1H NMR spectroscopy. <i>LWT - Food Science and Technology</i> , 2017, 79, 428-436.	2.5	90
31	Effect of vacuum impregnated fish gelatin and grape seed extract on metabolite profiles of tilapia (<i>Oreochromis niloticus</i>) fillets during storage. <i>Food Chemistry</i> , 2019, 293, 418-428.	4.2	88
32	Efficacy of low concentration neutralised electrolysed water and ultrasound combination for inactivating <i>Escherichia coli</i> ATCC 25922, <i>Pichia pastoris</i> GS115 and <i>Aureobasidium pullulans</i> 2012 on stainless steel coupons. <i>Food Control</i> , 2017, 73, 889-899.	2.8	83
33	Sanitising efficacy of lactic acid combined with low-concentration sodium hypochlorite on <i>Listeria innocua</i> in organic broccoli sprouts. <i>International Journal of Food Microbiology</i> , 2019, 295, 41-48.	2.1	82
34	Elucidating antimicrobial mechanism of nisin and grape seed extract against <i>Listeria monocytogenes</i> in broth and on shrimp through NMR-based metabolomics approach. <i>International Journal of Food Microbiology</i> , 2020, 319, 108494.	2.1	81
35	Effect of ultrasonic pretreatment on whey protein hydrolysis by alcalase: Thermodynamic parameters, physicochemical properties and bioactivities. <i>Process Biochemistry</i> , 2018, 67, 46-54.	1.8	80
36	Quantification of aflatoxin B1 in vegetable oils using low temperature clean-up followed by immuno-magnetic solid phase extraction. <i>Food Chemistry</i> , 2019, 275, 390-396.	4.2	80

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37	Changes of metabolite profiles of fish models inoculated with <i>Shewanella baltica</i> during spoilage. <i>Food Control</i> , 2021, 123, 107697.	2.8	77
38	Combined effects of ultrasound and calcium on the chelate-soluble pectin and quality of strawberries during storage. <i>Carbohydrate Polymers</i> , 2018, 200, 427-435.	5.1	75
39	Changes in firmness, pectin content and nanostructure of two crisp peach cultivars after storage. <i>LWT - Food Science and Technology</i> , 2010, 43, 26-32.	2.5	74
40	Dispersive Solid-Phase Extraction Using Microporous Sorbent UiO-66 Coupled to Gas Chromatography-Tandem Mass Spectrometry: A QuEChERS-Type Method for the Determination of Organophosphorus Pesticide Residues in Edible Vegetable Oils without Matrix Interference. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1760-1770.	2.4	74
41	Effects of alkaline and acid pretreatment on the physical properties and nanostructures of the gelatin from channel catfish skins. <i>Food Hydrocolloids</i> , 2008, 22, 1541-1550.	5.6	73
42	Carvacrol nanoemulsion combined with acid electrolysed water to inactivate bacteria, yeast in vitro and native microflora on shredded cabbages. <i>Food Control</i> , 2017, 76, 88-95.	2.8	72
43	Treatment with low-concentration acidic electrolysed water combined with mild heat to sanitise fresh organic broccoli (<i>Brassica oleracea</i>). <i>LWT - Food Science and Technology</i> , 2017, 79, 594-600.	2.5	72
44	Kappa-carrageenan enhances the gelation and structural changes of egg yolk via electrostatic interactions with yolk protein. <i>Food Chemistry</i> , 2021, 360, 129972.	4.2	72
45	Structure, antioxidant and α -amylase inhibitory activities of longan pericarp proanthocyanidins. <i>Journal of Functional Foods</i> , 2015, 14, 23-32.	1.6	71
46	Metabolite profiling of <i>Listeria innocua</i> for unravelling the inactivation mechanism of electrolysed water by nuclear magnetic resonance spectroscopy. <i>International Journal of Food Microbiology</i> , 2018, 271, 24-32.	2.1	70
47	Metabolic characterisation of eight <i>Escherichia coli</i> strains including "Big Six" and acidic responses of selected strains revealed by NMR spectroscopy. <i>Food Microbiology</i> , 2020, 88, 103399.	2.1	69
48	Effects of concentration on nanostructural images and physical properties of gelatin from channel catfish skins. <i>Food Hydrocolloids</i> , 2009, 23, 577-584.	5.6	68
49	Effects of potential organic compatible sanitisers on organic and conventional fresh-cut lettuce (<i>Lactuca sativa</i>). <i>Journal of Food Protection</i> , 2021, 84, 107-114.	2.8	68
50	Analysis of organophosphorus and pyrethroid pesticides in organic and conventional vegetables using QuEChERS combined with dispersive liquid-liquid microextraction based on the solidification of floating organic droplet. <i>Food Chemistry</i> , 2020, 309, 125755.	4.2	68
51	Improving the texture and rheological qualities of a plant-based fishball analogue by using konjac glucomannan to enhance crosslinks with soy protein. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102910.	2.7	68
52	Dispersive solid-phase extraction using microporous metal-organic framework UiO-66: Improving the matrix compounds removal for assaying pesticide residues in organic and conventional vegetables. <i>Food Chemistry</i> , 2021, 345, 128807.	4.2	67
53	Effects of calcium and pectin methylesterase on quality attributes and pectin morphology of jujube fruit under vacuum impregnation during storage. <i>Food Chemistry</i> , 2019, 289, 40-48.	4.2	66
54	Enhancing tilapia fish myosin solubility using proline in low ionic strength solution. <i>Food Chemistry</i> , 2020, 320, 126665.	4.2	65

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55	Effects of ripening stage and cultivar on physicochemical properties and pectin nanostructures of jujubes. <i>Carbohydrate Polymers</i> , 2012, 89, 1180-1188.	5.1	64
56	Aqueous Enzymatic Extraction of Oil and Protein Hydrolysates from Roasted Peanut Seeds. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 727-732.	0.8	63
57	Drying-induced protein and microstructure damages of squid fillets affected moisture distribution and rehydration ability during rehydration. <i>Journal of Food Engineering</i> , 2014, 123, 23-31.	2.7	63
58	Structural Modification of Fish Gelatin by the Addition of Gellan, Carrageenan, and Salts Mimics the Critical Physicochemical Properties of Pork Gelatin. <i>Journal of Food Science</i> , 2018, 83, 1280-1291.	1.5	63
59	Preparation of organic tofu using organic compatible magnesium chloride incorporated with polysaccharide coagulants. <i>Food Chemistry</i> , 2015, 167, 168-174.	4.2	60
60	Effects of Vacuum Impregnation with Calcium Lactate and Pectin Methylsterase on Quality Attributes and Chelate-Soluble Pectin Morphology of Fresh-Cut Papayas. <i>Food and Bioprocess Technology</i> , 2017, 10, 901-913.	2.6	59
61	NMR-based metabolomic investigation of antimicrobial mechanism of electrolysed water combined with moderate heat treatment against <i>Listeria monocytogenes</i> on salmon. <i>Food Control</i> , 2021, 125, 107974.	2.8	59
62	Gelatin addition improves the nutrient retention, texture and mass transfer of fish balls without altering their nanostructure during boiling. <i>LWT - Food Science and Technology</i> , 2017, 77, 142-151.	2.5	58
63	Low temperature cleanup combined with magnetic nanoparticle extraction to determine pyrethroids residue in vegetables oils. <i>Food Control</i> , 2017, 74, 112-120.	2.8	57
64	Metabolic analysis of salicylic acid-induced chilling tolerance of banana using NMR. <i>Food Research International</i> , 2020, 128, 108796.	2.9	57
65	Selenium accumulation in protein fractions during germination of Se-enriched brown rice and molecular weights distribution of Se-containing proteins. <i>Food Chemistry</i> , 2011, 127, 1526-1531.	4.2	54
66	Replacement of eggs with soybean protein isolates and polysaccharides to prepare yellow cakes suitable for vegetarians. <i>Food Chemistry</i> , 2017, 229, 663-673.	4.2	54
67	Development of eggless cakes suitable for lacto-vegetarians using isolated pea proteins. <i>Food Hydrocolloids</i> , 2017, 69, 440-449.	5.6	54
68	Synergistic action of electrolyzed water and mild heat for enhanced microbial inactivation of <i>Escherichia coli</i> O157:H7 revealed by metabolomics analysis. <i>Food Control</i> , 2020, 110, 107026.	2.8	53
69	Physicochemical Properties, Firmness, and Nanostructures of Sodium Carbonate-Soluble Pectin of 2 Chinese Cherry Cultivars at 2 Ripening Stages. <i>Journal of Food Science</i> , 2008, 73, N17-22.	1.5	52
70	Structure and Antioxidant Activities of Proanthocyanidins from Elephant Apple (<i>Dillenia indica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.5	51
71	Influence of Rice Bran Wax Coating on the Physicochemical Properties and Pectin Nanostructure of Cherry Tomatoes. <i>Food and Bioprocess Technology</i> , 2017, 10, 349-357.	2.6	51
72	Energy Regulated Nutritive and Antioxidant Properties during the Germination and Sprouting of Broccoli Sprouts (<i>Brassica oleracea</i> var. <i>italica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6975-6985.	2.4	51

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73	Effects of blackberry juice on growth inhibition of foodborne pathogens and growth promotion of <i>Lactobacillus</i> . <i>Food Control</i> , 2014, 37, 15-20.	2.8	50
74	Evaluation of tilapia skin gelatin as a mammalian gelatin replacer in acid milk gels and low-fat stirred yogurt. <i>Journal of Dairy Science</i> , 2017, 100, 3436-3447.	1.4	50
75	Antimicrobial kinetics of nisin and grape seed extract against inoculated <i>Listeria monocytogenes</i> on cooked shrimps: Survival and residual effects. <i>Food Control</i> , 2020, 115, 107278.	2.8	50
76	Euclidean powder as a partial flour replacement and its effect on the properties of sponge cake. <i>LWT - Food Science and Technology</i> , 2019, 110, 262-268.	2.5	49
77	Atomic force microscopy study of the ultrastructural changes of chelate-soluble pectin in peaches under controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2006, 39, 75-83.	2.9	48
78	Effects of Bromelain Tenderisation on Myofibrillar Proteins, Texture and Flavour of Fish Balls Prepared from Golden Pomfret. <i>Food and Bioprocess Technology</i> , 2017, 10, 1918-1930.	2.6	48
79	Integrated metabolomics and transcriptomics reveal the adaptive responses of <i>Salmonella enterica</i> serovar Typhimurium to thyme and cinnamon oils. <i>Food Research International</i> , 2022, 157, 111241.	2.9	48
80	Effects of pressure reduction rate on quality and ultrastructure of iceberg lettuce after vacuum cooling and storage. <i>Postharvest Biology and Technology</i> , 2004, 33, 263-273.	2.9	47
81	Comparative studies on nanostructures of three kinds of pectins in two peach cultivars using atomic force microscopy. <i>Postharvest Biology and Technology</i> , 2009, 51, 391-398.	2.9	47
82	Inactivation kinetics of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium on organic carrot (<i>Daucus carota</i> L.) treated with low concentration electrolyzed water combined with short-time heat treatment. <i>Food Control</i> , 2019, 106, 106702.	2.8	47
83	Effects of electrolysed water combined with ultrasound on inactivation kinetics and metabolite profiles of <i>Escherichia coli</i> biofilms on food contact surface. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102917.	2.7	46
84	Phytochemical analyses of <i>Ziziphus jujuba</i> Mill. var. <i>spinosa</i> seed by ultrahigh performance liquid chromatography-tandem mass spectrometry and gas chromatography-mass spectrometry. <i>Analyst</i> , The, 2013, 138, 6881.	1.7	45
85	Bamboo Leaf Flavonoids Extracts Alleviate Oxidative Stress in HepG2 Cells via Naturally Modulating Reactive Oxygen Species Production and Nrf2-Mediated Antioxidant Defense Responses. <i>Journal of Food Science</i> , 2019, 84, 1609-1620.	1.5	45
86	Influence of κ -carrageenan on the rheological behaviour of a model cake flour system. <i>LWT - Food Science and Technology</i> , 2021, 136, 110324.	2.5	44
87	Metabolite release and rheological properties of sponge cake after in vitro digestion and the influence of a flour replacer rich in dietary fibre. <i>Food Research International</i> , 2021, 144, 110355.	2.9	44
88	Recent advances on research of electrolyzed water and its applications. <i>Current Opinion in Food Science</i> , 2021, 41, 180-188.	4.1	43
89	Atomic force microscopy of the water-soluble pectin of peaches during storage. <i>European Food Research and Technology</i> , 2005, 220, 587-591.	1.6	42
90	The nanostructure of hemicellulose of crisp and soft Chinese cherry (<i>Prunus pseudocerasus</i> L.) cultivars at different stages of ripeness. <i>LWT - Food Science and Technology</i> , 2009, 42, 125-130.	2.5	42

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91	Effect of chitosan coatings on the evolution of sodium carbonate-soluble pectin during sweet cherry softening under non-isothermal conditions. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 267-275.	3.6	42
92	Calcium permeation property and firmness change of cherry tomatoes under ultrasound combined with calcium lactate treatment. <i>Ultrasonics Sonochemistry</i> , 2020, 60, 104784.	3.8	41
93	Promoted strain-hardening and crystallinity of a soy protein-konjac glucomannan complex gel by konjac glucomannan. <i>Food Hydrocolloids</i> , 2022, 133, 107959.	5.6	41
94	Microstructure changes of sodium carbonate-soluble pectin of peach by AFM during controlled atmosphere storage. <i>Food Chemistry</i> , 2006, 94, 179-192.	4.2	39
95	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. <i>Food Reviews International</i> , 2023, 39, 1440-1461.	4.3	39
96	Comparison of the metabolic responses of eight <i>Escherichia coli</i> strains including the <i>o</i> 6:H6 in pea sprouts to low concentration electrolysed water by NMR spectroscopy. <i>Food Control</i> , 2022, 131, 108458.	2.8	39
97	Morphology, profile and role of chelate-soluble pectin on tomato properties during ripening. <i>Food Chemistry</i> , 2010, 121, 372-380.	4.2	38
98	Structure characteristics of an acidic polysaccharide purified from banana (<i>Musa nana</i> Lour.) pulp and its enzymatic degradation. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 299-303.	3.6	38
99	Effect of Vacuum Impregnation Combined with Calcium Lactate on the Firmness and Polysaccharide Morphology of Kyoho Grapes (<i>Vitis vinifera</i> x <i>V. labrusca</i>). <i>Food and Bioprocess Technology</i> , 2017, 10, 699-709.	2.6	38
100	Characterisation of rheology and microstructures of κ -carrageenan in ethanol-water mixtures. <i>Food Research International</i> , 2018, 107, 738-746.	2.9	38
101	Energy regulated enzyme and non-enzyme-based antioxidant properties of harvested organic mung bean sprouts (<i>Vigna radiata</i>). <i>LWT - Food Science and Technology</i> , 2019, 107, 228-235.	2.5	38
102	Nanostructural Characterization of Catfish Skin Gelatin Using Atomic Force Microscopy. <i>Journal of Food Science</i> , 2007, 72, C430-C440.	1.5	37
103	Comparison of metabolic response between the planktonic and air-dried <i>Escherichia coli</i> to electrolysed water combined with ultrasound by ^1H NMR spectroscopy. <i>Food Research International</i> , 2019, 125, 108607.	2.9	37
104	Effects of heating modes and sources on nanostructure of gelatinized starch molecules using atomic force microscopy. <i>LWT - Food Science and Technology</i> , 2008, 41, 1466-1471.	2.5	36
105	Characterization and purification of anthocyanins from black peanut (<i>Arachis hypogaea</i> L.) skin by combined column chromatography. <i>Journal of Chromatography A</i> , 2017, 1519, 74-82.	1.8	36
106	Comparative study of pyrethroids residue in fruit peels and fleshes using polystyrene-coated magnetic nanoparticles based clean-up techniques. <i>Food Control</i> , 2018, 85, 300-307.	2.8	36
107	Effect of heat-treated tea water-insoluble protein nanoparticles on the characteristics of Pickering emulsions. <i>LWT - Food Science and Technology</i> , 2021, 149, 111999.	2.5	36
108	Chickpea flour and soy protein isolate interacted with κ -carrageenan via electrostatic interactions to form egg omelets analogue. <i>Food Hydrocolloids</i> , 2022, 130, 107691.	5.6	36

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109	Effect of electrolysed water generated by sodium chloride combined with sodium bicarbonate solution against <i>Listeria innocua</i> in broth and on shrimp. <i>Food Control</i> , 2021, 127, 108134.	2.8	34
110	Inactivation efficacies of lactic acid and mild heat treatments against <i>Escherichia coli</i> strains in organic broccoli sprouts. <i>Food Control</i> , 2022, 133, 108577.	2.8	33
111	Effects of Vacuum Impregnation with Calcium Ascorbate and Disodium Stannous Citrate on Chinese Red Bayberry. <i>Food and Bioprocess Technology</i> , 2018, 11, 1300-1316.	2.6	32
112	Rheological properties of xanthan-modified fish gelatin and its potential to replace mammalian gelatin in low-fat stirred yogurt. <i>LWT - Food Science and Technology</i> , 2021, 147, 111643.	2.5	32
113	Effects of Protein Content, Glutenin to Gliadin Ratio, Amylose Content, and Starch Damage on Textural Properties of Chinese Fresh White Noodles. <i>Cereal Chemistry</i> , 2011, 88, 296-301.	1.1	31
114	Effects of temperature and cultivar on nanostructural changes of water-soluble pectin and chelate-soluble pectin in peaches. <i>Carbohydrate Polymers</i> , 2012, 87, 816-821.	5.1	31
115	Konjac glucomannan decreases metabolite release of a plant-based fishball analogue during in vitro digestion by affecting amino acid and carbohydrate metabolic pathways. <i>Food Hydrocolloids</i> , 2022, 129, 107623.	5.6	31
116	Visualization and quantitative roughness analysis of peach skin by atomic force microscopy under storage. <i>LWT - Food Science and Technology</i> , 2005, 38, 571-577.	2.5	30
117	Application of atomic force microscopy in food microorganisms. <i>Trends in Food Science and Technology</i> , 2019, 87, 73-83.	7.8	30
118	Colourimetric detection of swine-specific DNA for halal authentication using gold nanoparticles. <i>Food Control</i> , 2018, 88, 9-14.	2.8	29
119	Efficient sonoelectrochemical decomposition of chlorpyrifos in aqueous solution. <i>Microchemical Journal</i> , 2019, 145, 146-153.	2.3	29
120	Effects of acid and alkaline treatments on physicochemical and rheological properties of tilapia surimi prepared by pH shift method during cold storage. <i>Food Research International</i> , 2021, 145, 110424.	2.9	29
121	Effects of saccharide on the structure and antigenicity of Î²-conglycinin in soybean protein isolate by glycation. <i>European Food Research and Technology</i> , 2015, 240, 285-293.	1.6	28
122	The temperature dependent extraction of polysaccharides from eucheuma and the rheological synergistic effect in their mixtures with kappa carrageenan. <i>LWT - Food Science and Technology</i> , 2020, 129, 109515.	2.5	28
123	Influence of Washing and Cold Storage on Lipid and Protein Oxidation in Catfish (<i>Clarias</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.6	27
124	Nanoemulsified clove essential oils-based edible coating controls <i>Pseudomonas</i> spp.-causing spoilage of tilapia (<i>Oreochromis niloticus</i>) fillets: Working mechanism and bacteria metabolic responses. <i>Food Research International</i> , 2022, 159, 111594.	2.9	27
125	Preservative effect of slightly acid electrolysed water ice generated by the developed sanitising unit on shrimp (<i>Penaeus vannamei</i>). <i>Food Control</i> , 2022, 136, 108876.	2.8	26
126	Sanitizing effectiveness of commercial active water technologies on <i>Escherichia coli</i> O157:H7, <i>Salmonella enterica</i> and <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2013, 33, 232-238.	2.8	25

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127	Optimization of Supercritical Fluid Extraction of Phenolics from Date Seeds and Characterization of its Antioxidant Activity. <i>Food Analytical Methods</i> , 2013, 6, 781-788.	1.3	24
128	Split aptamer acquisition mechanisms and current application in antibiotics detection: a short review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9098-9110.	5.4	24
129	Chemical composition, angiotensin-converting enzyme-inhibitory activity and antioxidant activities of few-flower wild rice (<i>Zizania latifolia</i> Turcz.). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 159-164.	1.7	23
130	In vitro study of the interaction between pectinase and chelate-soluble pectin in postharvest apricot fruits. <i>European Food Research and Technology</i> , 2013, 237, 987-993.	1.6	23
131	Bromelain Kinetics and Mechanism on Myofibril from Golden Pomfret (<i>Trachinotus blochii</i>). <i>Journal of Food Science</i> , 2018, 83, 2148-2158.	1.5	23
132	Kinetics of relative electrical conductivity and correlation with gas composition in modified atmosphere packaged bayberries (<i>Myrica rubra</i> Siebold and Zuccarini). <i>LWT - Food Science and Technology</i> , 2005, 38, 249-254.	2.5	22
133	Characterization of Fish Gelatin at Nanoscale Using Atomic Force Microscopy. <i>Food Biophysics</i> , 2008, 3, 269-272.	1.4	22
134	Structural changes in polysaccharides isolated from chestnut (<i>Castanea mollissima</i> Bl.) fruit at different degrees of hardening. <i>Food Chemistry</i> , 2010, 119, 1211-1215.	4.2	22
135	Impact of far-infrared radiation-assisted heat pump drying on chemical compositions and physical properties of squid (<i>Illex illecebrosus</i>) fillets. <i>European Food Research and Technology</i> , 2011, 232, 761-768.	1.6	22
136	Repurposing fish waste into gelatin as a potential alternative for mammalian sources: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 942-963.	5.9	22
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