Hongshun Yang

List of Publications by Year
in descending order

172 papers	9,256 citations	23567 58 h-index	56724 83 g-index
176 all docs	176 docs citations	176 times ranked	5850 citing authors

#	Article	IF	Citations
1	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. Food Reviews International, 2023, 39, 1440-1461.	8.4	39
2	Split aptamer acquisition mechanisms and current application in antibiotics detection: a short review. Critical Reviews in Food Science and Nutrition, 2023, 63, 9098-9110.	10.3	24
3	Inactivation efficacies of lactic acid and mild heat treatments against Escherichia coli strains in organic broccoli sprouts. Food Control, 2022, 133, 108577.	5.5	33
4	Comparison of the metabolic responses of eight Escherichia coli strains including the â€œbig sixâ€•in pea sprouts to low concentration electrolysed water by NMR spectroscopy. Food Control, 2022, 131, 108458.	5.5	39
5	Quantification and risk assessment of pyrethroid residues in seafood based on nanoparticle-extraction approach. Food Control, 2022, 133, 108612.	5.5	20
6	Effects of electrolysed water combined with ultrasound on inactivation kinetics and metabolite profiles of Escherichia coli biofilms on food contact surface. Innovative Food Science and Emerging Technologies, 2022, 76, 102917.	5.6	46
7	Improving the texture and rheological qualities of a plant-based fishball analogue by using konjac glucomannan to enhance crosslinks with soy protein. Innovative Food Science and Emerging Technologies, 2022, 75, 102910.	5.6	68
8	Preservative effect of slightly acid electrolysed water ice generated by the developed sanitising unit on shrimp (Penaeus vannamei). Food Control, 2022, 136, 108876.	5.5	26
9	Repurposing fish waste into gelatin as a potential alternative for mammalian sources: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 942-963.	11.7	22
10	Metabolic Responses of â€œBig Sixâ€•Escherichia coli in Wheat Flour to Thermal Treatment Revealed by Nuclear Magnetic Resonance Spectroscopy. Applied and Environmental Microbiology, 2022, 88, e0009822.	3.1	8
11	Chickpea flour and soy protein isolate interacted with Îº-carrageenan via electrostatic interactions to form egg omelets analogue. Food Hydrocolloids, 2022, 130, 107691.	10.7	36
12	NMR-based metabolomic investigation on antimicrobial mechanism of Salmonella on cucumber slices treated with organic acids. Food Control, 2022, 137, 108973.	5.5	21
13	Konjac glucomannan decreases metabolite release of a plant-based fishball analogue during in vitro digestion by affecting amino acid and carbohydrate metabolic pathways. Food Hydrocolloids, 2022, 129, 107623.	10.7	31
14	Effect of food processing on reduction and degradation pathway of pyrethroid pesticides in mackerel fillet (Scomberomorus commerson). Food Chemistry, 2022, 384, 132523.	8.2	14
15	Xylitol and Maltitol Improve the Rheological Property of Kappa-Carrageenan. Foods, 2022, 11, 51.	4.3	7
16	Integrated metabolomics and transcriptomics reveal the adaptive responses of Salmonella enterica serovar Typhimurium to thyme and cinnamon oils. Food Research International, 2022, 157, 111241.	6.2	48
17	Effect of chlorine sanitizer on metabolic responses of Escherichia coli biofilms â€œbig sixâ€•during cross-contamination from abiotic surface to sponge cake. Food Research International, 2022, 157, 111361.	6.2	10
18	Integrated metabolomics of â€œbig sixâ€•Escherichia coli on pea sprouts to organic acid treatments. Food Research International, 2022, 157, 111354.	6.2	18

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19	Effects of electrolysed water and levulinic acid combination on microbial safety and polysaccharide nanostructure of organic strawberry. Food Chemistry, 2022, 394, 133533.	8.2	17
20	Nanoemulsified clove essential oils-based edible coating controls Pseudomonas spp.-causing spoilage of tilapia (Oreochromis niloticus) fillets: Working mechanism and bacteria metabolic responses. Food Research International, 2022, 159, 111594.	6.2	27
21	Promoted strain-hardening and crystallinity of a soy protein-konjac glucomannan complex gel by konjac glucomannan. Food Hydrocolloids, 2022, 133, 107959.	10.7	41
22	Investigating the migration of pyrethroid residues between mung bean sprouts and growth media. Food Chemistry, 2021, 343, 128480.	8.2	10
23	Influence of Îº-carrageenan on the rheological behaviour of a model cake flour system. LWT - Food Science and Technology, 2021, 136, 110324.	5.2	44
24	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. Food Chemistry, 2021, 345, 128807.	8.2	67
25	Comparative study on the stability of selected Neutral electrolyzed waters and their sanitizing effect on organic freshâ€cut lettuce (Lactuca sativa Var. crispa L). Journal of Food Processing and Preservation, 2021, 45, e14971.	2.0	0
26	Changes of metabolite profiles of fish models inoculated with Shewanella baltica during spoilage. Food Control, 2021, 123, 107697.	5.5	77
27	Water loss and status in sponge cake: Impact of Eucheuma as a flour replacement. Journal of Food Science, 2021, 86, 915-922.	3.1	5
28	Comparative study on the gel properties and nanostructures of gelatins from chicken, porcine, and tilapia skin. Journal of Food Science, 2021, 86, 1936-1945.	3.1	15
29	Characteristics and application of fish oil-in-water pickering emulsions structured with tea water-insoluble proteins/Îº-carrageenan complexes. Food Hydrocolloids, 2021, 114, 106562.	10.7	109
30	Cloning, purification and characterisation of cytosolic fructose-1,6-bisphosphatase from mung bean (Vigna radiata). Food Chemistry, 2021, 347, 128973.	8.2	5
31	Metabolite release and rheological properties of sponge cake after in vitro digestion and the influence of a flour replacer rich in dietary fibre. Food Research International, 2021, 144, 110355.	6.2	44
32	Rheological properties of xanthan-modified fish gelatin and its potential to replace mammalian gelatin in low-fat stirred yogurt. LWT - Food Science and Technology, 2021, 147, 111643.	5.2	32
33	Effects of acid and alkaline treatments on physicochemical and rheological properties of tilapia surimi prepared by pH shift method during cold storage. Food Research International, 2021, 145, 110424.	6.2	29
34	NMR-based metabolomic investigation of antimicrobial mechanism of electrolysed water combined with moderate heat treatment against Listeria monocytogenes on salmon. Food Control, 2021, 125, 107974.	5.5	59
35	Effect of vacuum impregnated fish gelatin and grape seed extract on moisture state, microbiota composition, and quality of chilled seabass fillets. Food Chemistry, 2021, 354, 129581.	8.2	118
36	Effect of heat-treated tea water-insoluble protein nanoparticles on the characteristics of Pickering emulsions. LWT - Food Science and Technology, 2021, 149, 111999.	5.2	36

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37	Effect of electrolysed water generated by sodium chloride combined with sodium bicarbonate solution against Listeria innocua in broth and on shrimp. Food Control, 2021, 127, 108134.	5.5	34
38	Kappa-carrageenan enhances the gelation and structural changes of egg yolk via electrostatic interactions with yolk protein. Food Chemistry, 2021, 360, 129972.	8.2	72
39	Recent advances on research of electrolyzed water and its applications. Current Opinion in Food Science, 2021, 41, 180-188.	8.0	43
40	Recent advances in the application of metabolomics for food safety control and food quality analyses. Critical Reviews in Food Science and Nutrition, 2021, 61, 1448-1469.	10.3	186
41	Calcium permeation property and firmness change of cherry tomatoes under ultrasound combined with calcium lactate treatment. Ultrasonics Sonochemistry, 2020, 60, 104784.	8.2	41
42	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. Carbohydrate Polymers, 2020, 229, 115449.	10.2	111
43	Effects of sucrose addition on the rheology and structure of iota-carrageenan. Food Hydrocolloids, 2020, 99, 105317.	10.7	107
44	Effects of tocopherol nanoemulsion addition on fish sausage properties and fatty acid oxidation. LWT - Food Science and Technology, 2020, 118, 108737.	5.2	106
45	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. Food Chemistry, 2020, 309, 125755.	8.2	68
46	Elucidating antimicrobial mechanism of nisin and grape seed extract against Listeria monocytogenes in broth and on shrimp through NMR-based metabolomics approach. International Journal of Food Microbiology, 2020, 319, 108494.	4.7	81
47	Metabolic characterisation of eight Escherichia coli strains including "Big Six" and acidic responses of selected strains revealed by NMR spectroscopy. Food Microbiology, 2020, 88, 103399.	4.2	69
48	Metabolic analysis of salicylic acid-induced chilling tolerance of banana using NMR. Food Research International, 2020, 128, 108796.	6.2	57
49	Synergistic action of electrolyzed water and mild heat for enhanced microbial inactivation of Escherichia coli O157:H7 revealed by metabolomics analysis. Food Control, 2020, 110, 107026.	5.5	53
50	Enhancing tilapia fish myosin solubility using proline in low ionic strength solution. Food Chemistry, 2020, 320, 126665.	8.2	65
51	Antimicrobial kinetics of nisin and grape seed extract against inoculated Listeria monocytogenes on cooked shrimps: Survival and residual effects. Food Control, 2020, 115, 107278.	5.5	50
52	Effect of chitosan coatings on the evolution of sodium carbonate-soluble pectin during sweet cherry softening under non-isothermal conditions. International Journal of Biological Macromolecules, 2020, 154, 267-275.	7.5	42
53	Effects of ethanol on gelation of iota-carrageenan. LWT - Food Science and Technology, 2020, 126, 109281.	5.2	18
54	The temperature dependent extraction of polysaccharides from eucheuma and the rheological synergistic effect in their mixtures with kappa carrageenan. LWT - Food Science and Technology, 2020, 129, 109515.	5.2	28

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55	Application of atomic force microscopy in food microorganisms. Trends in Food Science and Technology, 2019, 87, 73-83.	15.1	30
56	Comparison of metabolic response between the planktonic and air-dried Escherichia coli to electrolysed water combined with ultrasound by 1H NMR spectroscopy. Food Research International, 2019, 125, 108607.	6.2	37
57	From a Perspective of Nutrition: Importance of Organic Foods over Conventional Counterparts. , 2019, , 75-134.		0
58	Synthesis of magnetic nanoparticles to detect Sudan dye adulteration in chilli powders. Food Chemistry, 2019, 299, 125144.	8.2	17
59	Inactivation kinetics of Escherichia coli O157:H7 and Salmonella Typhimurium on organic carrot (Daucus carota L.) treated with low concentration electrolyzed water combined with short-time heat treatment. Food Control, 2019, 106, 106702.	5.5	47
60	Dispersive Solid-Phase Extraction Using Microporous Sorbent UiO-66 Coupled to Gas Chromatographyâ€"Tandem Mass Spectrometry: A QuEChERS-Type Method for the Determination of Organophosphorus Pesticide Residues in Edible Vegetable Oils without Matrix Interference. Journal of Agricultural and Food Chemistry, 2019, 67, 1760-1770.	5.2	74
61	Effect of vacuum impregnated fish gelatin and grape seed extract on metabolite profiles of tilapia (Oreochromis niloticus) fillets during storage. Food Chemistry, 2019, 293, 418-428.	8.2	88
62	Bamboo Leaf Flavonoids Extracts Alleviate Oxidative Stress in HepG2 Cells via Naturally Modulating Reactive Oxygen Species Production and Nrf2â€Mediated Antioxidant Defense Responses. Journal of Food Science, 2019, 84, 1609-1620.	3.1	45
63	Vacuum impregnation of fish gelatin combined with grape seed extract inhibits protein oxidation and degradation of chilled tilapia fillets. Food Chemistry, 2019, 294, 316-325.	8.2	128
64	Eucheuma powder as a partial flour replacement and its effect on the properties of sponge cake. LWT - Food Science and Technology, 2019, 110, 262-268.	5.2	49
65	Effects of ball milling micronization on amino acids profile and antioxidant activities of Polygonatumcyrtonema Hua tuber powder. Journal of Food Measurement and Characterization, 2019, 13, 2106-2117.	3.2	7
66	Effects of calcium and pectin methylesterase on quality attributes and pectin morphology of jujube fruit under vacuum impregnation during storage. Food Chemistry, 2019, 289, 40-48.	8.2	66
67	Combination of sodium alginate with tilapia fish gelatin for improved texture properties and nanostructure modification. Food Hydrocolloids, 2019, 94, 459-467.	10.7	172
68	Efficacy of low concentration acidic electrolysed water and levulinic acid combination on fresh organic lettuce (Lactuca sativa Var. Crispa L.) and its antimicrobial mechanism. Food Control, 2019, 101, 241-250.	5.5	96
69	Energy regulated enzyme and non-enzyme-based antioxidant properties of harvested organic mung bean sprouts (Vigna radiata). LWT - Food Science and Technology, 2019, 107, 228-235.	5.2	38
70	Metabolomic analysis of energy regulated germination and sprouting of organic mung bean (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.2	104
71	Sanitising efficacy of lactic acid combined with low-concentration sodium hypochlorite on Listeria innocua in organic broccoli sprouts. International Journal of Food Microbiology, 2019, 295, 41-48.	4.7	82
72	Rheological properties and structure modification in liquid and gel of tilapia skin gelatin by the addition of low acyl gellan. Food Hydrocolloids, 2019, 90, 9-18.	10.7	124

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73	Efficient sonoelectrochemical decomposition of chlorpyrifos in aqueous solution. Microchemical Journal, 2019, 145, 146-153.	4.5	29
74	Effects of calcium ion on gel properties and gelation of tilapia (Oreochromis niloticus) protein isolates processed with pH shift method. Food Chemistry, 2019, 277, 327-335.	8.2	160
75	Quantification of aflatoxin B1 in vegetable oils using low temperature clean-up followed by immuno-magnetic solid phase extraction. Food Chemistry, 2019, 275, 390-396.	8.2	80
76	Metabolite profiling of Listeria innocua for unravelling the inactivation mechanism of electrolysed water by nuclear magnetic resonance spectroscopy. International Journal of Food Microbiology, 2018, 271, 24-32.	4.7	70
77	Development of Portable Flowâ€Through Electrochemical Sanitizing Unit to Generate Near Neutral Electrolyzed Water. Journal of Food Science, 2018, 83, 780-790.	3.1	19
78	Effect of ultrasonic pretreatment on whey protein hydrolysis by alcalase: Thermodynamic parameters, physicochemical properties and bioactivities. Process Biochemistry, 2018, 67, 46-54.	3.7	80
79	Effect of exogenous ATP on the postharvest properties and pectin degradation of mung bean sprouts (Vigna radiata). Food Chemistry, 2018, 251, 9-17.	8.2	100
80	Comparative study of pyrethroids residue in fruit peels and fleshes using polystyrene-coated magnetic nanoparticles based clean-up techniques. Food Control, 2018, 85, 300-307.	5.5	36
81	Colourimetric detection of swine-specific DNA for halal authentication using gold nanoparticles. Food Control, 2018, 88, 9-14.	5.5	29
82	Effects of Vacuum Impregnation with Calcium Ascorbate and Disodium Stannous Citrate on Chinese Red Bayberry. Food and Bioprocess Technology, 2018, 11, 1300-1316.	4.7	32
83	Characterisation of rheology and microstructures of Îº-carrageenan in ethanol-water mixtures. Food Research International, 2018, 107, 738-746.	6.2	38
84	The Hyphenated Technique of High Speed Atomic Force Microscopy and Super Resolution Optical Detection System. , 2018, , 105-130.		1
85	Physicochemical and antibacterial effects of sodium bicarbonate and brine water on the electrolysed water generated by a portable sanitising unit. LWT - Food Science and Technology, 2018, 98, 524-532.	5.2	7
86	Effects of sucrose addition on the rheology and microstructure of Îº-carrageenan gel. Food Hydrocolloids, 2018, 75, 164-173.	10.7	174
87	Structural Modification of Fish Gelatin by the Addition of Gellan, Îºâ€Carrageenan, and Salts Mimics the Critical Physicochemical Properties of Pork Gelatin. Journal of Food Science, 2018, 83, 1280-1291.	3.1	63
88	Bromelain Kinetics and Mechanism on Myofibril from Golden Pomfret (Trachinotus blochii). Journal of Food Science, 2018, 83, 2148-2158.	3.1	23
89	Combined effects of ultrasound and calcium on the chelate-soluble pectin and quality of strawberries during storage. Carbohydrate Polymers, 2018, 200, 427-435.	10.2	75
90	Effects of Îº-carrageenan on the structure and rheological properties of fish gelatin. Journal of Food Engineering, 2018, 239, 92-103.	5.2	148

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91	Energy Regulated Nutritive and Antioxidant Properties during the Germination and Sprouting of Broccoli Sprouts (Brassica oleracea var. italica). Journal of Agricultural and Food Chemistry, 2018, 66, 6975-6985.	5.2	51
92	Impact of soybean protein isolate-chitosan edible coating on the softening of apricot fruit during storage. LWT - Food Science and Technology, 2018, 96, 604-611.	5.2	112
93	Effects of calcium treatment and low temperature storage on cell wall polysaccharide nanostructures and quality of postharvest apricot (Prunus armeniaca). Food Chemistry, 2017, 225, 87-97.	8.2	113
94	Carvacrol nanoemulsion combined with acid electrolysed water to inactivate bacteria, yeast inÂvitro and native microflora on shredded cabbages. Food Control, 2017, 76, 88-95.	5.5	72
95	Evaluation of the metabolic response of Escherichia coli to electrolysed water by 1H NMR spectroscopy. LWT - Food Science and Technology, 2017, 79, 428-436.	5.2	90
96	Evaluation of tilapia skin gelatin as a mammalian gelatin replacer in acid milk gels and low-fat stirred yogurt. Journal of Dairy Science, 2017, 100, 3436-3447.	3.4	50
97	Replacement of eggs with soybean protein isolates and polysaccharides to prepare yellow cakes suitable for vegetarians. Food Chemistry, 2017, 229, 663-673.	8.2	54
98	Development of a portable electrolytic sanitising unit for the production of neutral electrolysed water. LWT - Food Science and Technology, 2017, 82, 207-215.	5.2	11
99	Low temperature cleanup combined with magnetic nanoparticle extraction to determine pyrethroids residue in vegetables oils. Food Control, 2017, 74, 112-120.	5.5	57
100	Structure characteristics of an acidic polysaccharide purified from banana (Musa nana Lour.) pulp and its enzymatic degradation. International Journal of Biological Macromolecules, 2017, 101, 299-303.	7.5	38
101	Effects of Vacuum Impregnation with Calcium Lactate and Pectin Methylesterase on Quality Attributes and Chelate-Soluble Pectin Morphology of Fresh-Cut Papayas. Food and Bioprocess Technology, 2017, 10, 901-913.	4.7	59
102	Effect of Vacuum Impregnation Combined with Calcium Lactate on the Firmness and Polysaccharide Morphology of Kyoho Grapes (Vitis vinifera x V. labrusca). Food and Bioprocess Technology, 2017, 10, 699-709.	4.7	38
103	Development of eggless cakes suitable for lacto-vegetarians using isolated pea proteins. Food Hydrocolloids, 2017, 69, 440-449.	10.7	54
104	Treatment with low-concentration acidic electrolysed water combined with mild heat to sanitise fresh organic broccoli (BrassicaÂoleracea). LWT - Food Science and Technology, 2017, 79, 594-600.	5.2	72
105	Characterization and purification of anthocyanins from black peanut (Arachis hypogaea L.) skin by combined column chromatography. Journal of Chromatography A, 2017, 1519, 74-82.	3.7	36
106	Influence of chitosan-based coatings on the physicochemical properties and pectin nanostructure of Chinese cherry. Postharvest Biology and Technology, 2017, 133, 64-71.	6.0	94
107	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. LWT - Food Science and Technology, 2017, 85, 137-145.	5.2	102
108	Effects of Bromelain Tenderisation on Myofibrillar Proteins, Texture and Flavour of Fish Balls Prepared from Golden Pomfret. Food and Bioprocess Technology, 2017, 10, 1918-1930.	4.7	48

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109	Influence of Rice Bran Wax Coating on the Physicochemical Properties and Pectin Nanostructure of Cherry Tomatoes. Food and Bioprocess Technology, 2017, 10, 349-357.	4.7	51
110	Gelatin addition improves the nutrient retention, texture and mass transfer of fish balls without altering their nanostructure during boiling. LWT - Food Science and Technology, 2017, 77, 142-151.	5.2	58
111	Effects of potential organic compatible sanitisers on organic and conventional fresh-cut lettuce () Tj ETQq1 1 0.784314 rgBT /Overloc	5.5	68
112	Pyrethroid residue determination in organic and conventional vegetables using liquid-solid extraction coupled with magnetic solid phase extraction based on polystyrene-coated magnetic nanoparticles. Food Chemistry, 2017, 217, 303-310.	8.2	127
113	Efficacy of low concentration neutralised electrolysed water and ultrasound combination for inactivating Escherichia coli ATCC 25922, Pichia pastoris GS115 and Aureobasidium pullulans 2012 on stainless steel coupons. Food Control, 2017, 73, 889-899.	5.5	83
114	Effects of Fish Gelatin and Tea Polyphenol Coating on the Spoilage and Degradation of Myofibril in Fish Fillet During Cold Storage. Food and Bioprocess Technology, 2017, 10, 89-102.	4.7	179
115	Influence of Washing and Cold Storage on Lipid and Protein Oxidation in Catfish (<i>Clarias) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.4	27
116	Regiospecific synthesis of prenylated flavonoids by a prenyltransferase cloned from Fusarium oxysporum. Scientific Reports, 2016, 6, 24819.	3.3	19
117	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (Trachinotus blochii) fillet during cold storage. Food Chemistry, 2016, 200, 283-292.	8.2	173
118	Kinetics of Protein Extraction in Reverse Micelle. International Journal of Food Properties, 2015, 18, 1707-1718.	3.0	18
119	Effects of saccharide on the structure and antigenicity of Î²-conglycinin in soybean protein isolate by glycation. European Food Research and Technology, 2015, 240, 285-293.	3.3	28
120	Structure, antioxidant and Î±-amylase inhibitory activities of longan pericarp proanthocyanidins. Journal of Functional Foods, 2015, 14, 23-32.	3.4	71
121	Chitosan combined with calcium chloride impacts fresh-cut honeydew melon by stabilising nanostructures of sodium-carbonate-soluble pectin. Food Control, 2015, 53, 195-205.	5.5	113
122	Structure and Antioxidant Activities of Proanthocyanidins from Elephant Apple (<i>Dillenia indica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.1	51
123	Effects of salt and sugar addition on the physicochemical properties and nanostructure of fish gelatin. Food Hydrocolloids, 2015, 45, 72-82.	10.7	210
124	Kinetics of argy wormwood (Artemisia argyi) leaf peroxidase and chlorophyll content changes due to thermal and thermosonication treatment. Journal of Food Science and Technology, 2015, 52, 249-257.	2.8	12
125	Preparation of organic tofu using organic compatible magnesium chloride incorporated with polysaccharide coagulants. Food Chemistry, 2015, 167, 168-174.	8.2	60
126	Anti-tumor and Immunostimulatory Functions of Two Feruloyl Oligosaccharides Produced from Wheat Bran and Fermented by Aureobasidium pullulans. BioResources, 2014, 9, .	1.0	6

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127	Probing starchâ€“iodine interaction by atomic force microscopy. Scanning, 2014, 36, 394-400.	1.5	11
128	Drying-induced protein and microstructure damages of squid fillets affected moisture distribution and rehydration ability during rehydration. Journal of Food Engineering, 2014, 123, 23-31.	5.2	63
129	Effects of blackberry juice on growth inhibition of foodborne pathogens and growth promotion of Lactobacillus. Food Control, 2014, 37, 15-20.	5.5	50
130	Extraction and physicochemical properties of soya bean protein and oil by a new reverse micelle system compared with other extraction methods. International Journal of Food Science and Technology, 2014, 49, 1079-1089.	2.7	20
131	Sanitizing effectiveness of commercial â€œactive waterâ€•technologies onÂEscherichia coli O157:H7, Salmonella enterica and Listeria monocytogenes. Food Control, 2013, 33, 232-238.	5.5	25
132	Optimization of Supercritical Fluid Extraction of Phenolics from Date Seeds and Characterization of its Antioxidant Activity. Food Analytical Methods, 2013, 6, 781-788.	2.6	24
133	Phytochemical analyses of Ziziphus jujuba Mill. var. spinosa seed by ultrahigh performance liquid chromatography-tandem mass spectrometry and gas chromatography-mass spectrometry. Analyst, The, 2013, 138, 6881.	3.5	45
134	Nanostructural difference of water-soluble pectin and chelate-soluble pectin among ripening stages and cultivars of Chinese cherry. Natural Product Research, 2013, 27, 379-385.	1.8	10
135	In vitro study of the interaction between pectinase and chelate-soluble pectin in postharvest apricot fruits. European Food Research and Technology, 2013, 237, 987-993.	3.3	23
136	Optimization of Enzymatic Hydrolysis of Channel Catfish Bones for Preparing Antimicrobial Agents. Journal of Aquatic Food Product Technology, 2012, 21, 99-110.	1.4	17
137	Effects of ripening stage and cultivar on physicochemical properties and pectin nanostructures of jujubes. Carbohydrate Polymers, 2012, 89, 1180-1188.	10.2	64
138	Effects of temperature and cultivar on nanostructural changes of water-soluble pectin and chelate-soluble pectin in peaches. Carbohydrate Polymers, 2012, 87, 816-821.	10.2	31
139	Chemical composition, angiotensinâ€converting enzymeâ€inhibitory activity and antioxidant activities of fewâ€flower wild rice (Zizania latifolia Turcz.). Journal of the Science of Food and Agriculture, 2012, 92, 159-164.	3.5	23
140	Nanoâ€Structures of DeBranched Potato Starch Obtained by Isoamylolysis. Journal of Food Science, 2011, 76, N11-4.	3.1	17
141	Impact of far-infrared radiation-assisted heat pump drying on chemical compositions and physical properties of squid (Illex illecebrosus) fillets. European Food Research and Technology, 2011, 232, 761-768.	3.3	22
142	Aqueous Enzymatic Extraction of Oil and Protein Hydrolysates from Roasted Peanut Seeds. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 727-732.	1.9	63
143	Amino acid composition, molecular weight distribution and antioxidant activity of protein hydrolysates of soy sauce lees. Food Chemistry, 2011, 124, 551-555.	8.2	116
144	Quality attributes and cell wall properties of strawberries (Fragaria annanassa Duch.) under calcium chloride treatment. Food Chemistry, 2011, 126, 450-459.	8.2	90

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145	Selenium accumulation in protein fractions during germination of Se-enriched brown rice and molecular weights distribution of Se-containing proteins. Food Chemistry, 2011, 127, 1526-1531.	8.2	54
146	Effects of Protein Content, Gluteninâ€toâ€Gliadin Ratio, Amylose Content, and Starch Damage on Textural Properties of Chinese Fresh White Noodles. Cereal Chemistry, 2011, 88, 296-301.	2.2	31
147	Effect of ratio of 7S and 11S globulin on the properties of the mixture for molded soybean protein materials. , 2010, , .		0
148	Structural changes in polysaccharides isolated from chestnut (Castanea mollissima Bl.) fruit at different degrees of hardening. Food Chemistry, 2010, 119, 1211-1215.	8.2	22
149	Morphology, profile and role of chelate-soluble pectin on tomato properties during ripening. Food Chemistry, 2010, 121, 372-380.	8.2	38
150	Changes in firmness, pectin content and nanostructure of two crisp peach cultivars after storage. LWT - Food Science and Technology, 2010, 43, 26-32.	5.2	74
151	Comparative studies on nanostructures of three kinds of pectins in two peach cultivars using atomic force microscopy. Postharvest Biology and Technology, 2009, 51, 391-398.	6.0	47
152	Effects of concentration on nanostructural images and physical properties of gelatin from channel catfish skins. Food Hydrocolloids, 2009, 23, 577-584.	10.7	68
153	Effect of calcium treatment on nanostructure of chelate-soluble pectin and physicochemical and textural properties of apricot fruits. Food Research International, 2009, 42, 1131-1140.	6.2	94
154	The nanostructure of hemicellulose of crisp and soft Chinese cherry (Prunus pseudocerasus L.) cultivars at different stages of ripeness. LWT - Food Science and Technology, 2009, 42, 125-130.	5.2	42
155	Effects of alkaline and acid pretreatment on the physical properties and nanostructures of the gelatin from channel catfish skins. Food Hydrocolloids, 2008, 22, 1541-1550.	10.7	73
156	Characterization of Fish Gelatin at Nanoscale Using Atomic Force Microscopy. Food Biophysics, 2008, 3, 269-272.	3.0	22
157	Physicochemical Properties, Firmness, and Nanostructures of Sodium Carbonateâ€Soluble Pectin of 2 Chinese Cherry Cultivars at 2 Ripening Stages. Journal of Food Science, 2008, 73, N17-22.	3.1	52
158	Application of Atomic Force Microscopy on Rapid Determination of Microorganisms for Food Safety. Journal of Food Science, 2008, 73, N44-50.	3.1	9
159	Effects of heating modes and sources on nanostructure of gelatinized starch molecules using atomic force microscopy. LWT - Food Science and Technology, 2008, 41, 1466-1471.	5.2	36
160	Characterization of nanostructure of food macromolecules using atomic force microscopy. , 2007, , .		0
161	2-Step Optimization of the Extraction and Subsequent Physical Properties of Channel Catfish (Ictalurus punctatus) Skin Gelatin. Journal of Food Science, 2007, 72, C188-C195.	3.1	112
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