

# Zhongyuan Zhang

## List of Publications by Year in descending order

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13  
papers

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#	ARTICLE	IF	CITATIONS
1	Microstructure and bioaccessibility of different carotenoid species as affected by hot air drying: Study on carrot, sweet potato, yellow bell pepper and broccoli. <i>LWT - Food Science and Technology</i> , 2018, 96, 357-363.	5.2	39
2	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. <i>LWT - Food Science and Technology</i> , 2021, 139, 110576.	5.2	24
3	Hesperetin and Hesperidin Improved $\beta$ -Carotene Incorporation Efficiency, Intestinal Cell Uptake, and Retinoid Concentrations in Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3363-3371.	5.2	21
4	Analysis of (all- E )-lutein and its ( Z )-isomers during illumination in a model system. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 100, 33-39.	2.8	17
5	Citrus Flavanones Enhance $\beta$ -Carotene Uptake in Vitro Experiment Using Caco-2 Cell: Structure-Activity Relationship and Molecular Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4280-4288.	5.2	17
6	Effect of exogenous methyl jasmonate on physiological and carotenoid composition of yellow maize sprouts under NaCl stress. <i>Food Chemistry</i> , 2021, 361, 130177.	8.2	17
7	Light-induced oxidation and isomerization of all-trans- $\beta$ -cryptoxanthin in a model system. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015, 142, 51-58.	3.8	16
8	Evaluation of the impact of food matrix change on the <i>in vitro</i> bioaccessibility of carotenoids in pumpkin ( <i>Cucurbita moschata</i> ) slices during two drying processes. <i>Food and Function</i> , 2017, 8, 4693-4702.	4.6	15
9	Effect of NaCl stress and supplemental CaCl <sub>2</sub> on carotenoid accumulation in germinated yellow maize kernels. <i>Food Chemistry</i> , 2020, 309, 125779.	8.2	13
10	Citrus flavanones enhance the bioaccessibility of $\beta$ -carotene by improving lipid lipolysis and incorporation into mixed micelles. <i>Journal of Functional Foods</i> , 2021, 87, 104792.	3.4	8
11	Positive effects of ultrasound pretreatment on the bioaccessibility and cellular uptake of bioactive compounds from broccoli: Effect on cell wall, cellular matrix and digesta. <i>LWT - Food Science and Technology</i> , 2021, 149, 112052.	5.2	7
12	Identification and Quantification of All-Trans-Zeaxanthin and Its Cis-Isomers During Illumination in a Model System. <i>International Journal of Food Properties</i> , 2016, 19, 1282-1291.	3.0	6
13	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. <i>International Journal of Food Properties</i> , 2020, 23, 2065-2076.	3.0	6