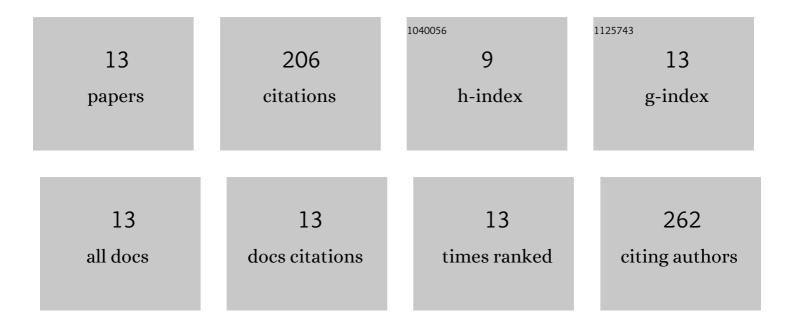
Zhongyuan Zhang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. LWT - Food Science and Technology, 2021, 139, 110576.	5.2	24
2	Positive effects of ultrasound pretreatment on the bioaccessibility and cellular uptake of bioactive compounds from broccoli: Effect on cell wall, cellular matrix and digesta. LWT - Food Science and Technology, 2021, 149, 112052.	5.2	7
3	Effect of exogenous methyl jasmonate on physiological and carotenoid composition of yellow maize sprouts under NaCl stress. Food Chemistry, 2021, 361, 130177.	8.2	17
4	Citrus flavanones enhance the bioaccessibility of β-carotene by improving lipid lipolysis and incorporation into mixed micelles. Journal of Functional Foods, 2021, 87, 104792.	3.4	8
5	Effect of NaCl stress and supplemental CaCl2 on carotenoid accumulation in germinated yellow maize kernels. Food Chemistry, 2020, 309, 125779.	8.2	13
6	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. International Journal of Food Properties, 2020, 23, 2065-2076.	3.0	6
7	Hesperetin and Hesperidin Improved β-Carotene Incorporation Efficiency, Intestinal Cell Uptake, and Retinoid Concentrations in Tissues. Journal of Agricultural and Food Chemistry, 2019, 67, 3363-3371.	5.2	21
8	Citrus Flavanones Enhance β-Carotene Uptake in Vitro Experiment Using Caco-2 Cell: Structure–Activity Relationship and Molecular Mechanisms. Journal of Agricultural and Food Chemistry, 2019, 67, 4280-4288.	5.2	17
9	Microstructure and bioaccessibility of different carotenoid species as affected by hot air drying: Study on carrot, sweet potato, yellow bell pepper and broccoli. LWT - Food Science and Technology, 2018, 96, 357-363.	5.2	39
10	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. Food and Function, 2017, 8, 4693-4702.	4.6	15
11	Identification and Quantification of All-Trans-Zeaxanthin and Its Cis-Isomers During Illumination in a Model System. International Journal of Food Properties, 2016, 19, 1282-1291.	3.0	6
12	Light-induced oxidation and isomerization of all-trans-β-cryptoxanthin in a model system. Journal of Photochemistry and Photobiology B: Biology, 2015, 142, 51-58.	3.8	16
13	Analysis of (all- E)-lutein and its (Z)-isomers during illumination in a model system. Journal of Pharmaceutical and Biomedical Analysis, 2014, 100, 33-39.	2.8	17