

Da-Wen Sun

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771
papers

39,857
citations

111
h-index

152
g-index

807
ext. papers

47,325
ext. citations

7.2
avg, IF

8.52
L-index

#	Paper	IF	Citations
771	Improving quality inspection of food products by computer vision – review. <i>Journal of Food Engineering</i> , 2004 , 61, 3-16	6	599
770	Novel methods for rapid freezing and thawing of foods – review. <i>Journal of Food Engineering</i> , 2002 , 54, 175-182	6	376
769	Recent developments in the applications of image processing techniques for food quality evaluation. <i>Trends in Food Science and Technology</i> , 2004 , 15, 230-249	15.3	370
768	Recent Advances in the Use of High Pressure as an Effective Processing Technique in the Food Industry. <i>Food and Bioprocess Technology</i> , 2008 , 1, 2-34	5.1	321
767	Colour measurements by computer vision for food quality control – A review. <i>Trends in Food Science and Technology</i> , 2013 , 29, 5-20	15.3	317
766	Near-infrared hyperspectral imaging for predicting colour, pH and tenderness of fresh beef. <i>Journal of Food Engineering</i> , 2012 , 110, 127-140	6	312
765	Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review [Part I: Fundamentals. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 19, 1-14	6.8	299
764	Water crystallization and its importance to freezing of foods: A review. <i>Trends in Food Science and Technology</i> , 2011 , 22, 407-426	15.3	287
763	Principles and applications of hyperspectral imaging in quality evaluation of agro-food products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 999-1023	11.5	276
762	Application of hyperspectral imaging in food safety inspection and control: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 1039-58	11.5	262
761	Innovative applications of power ultrasound during food freezing processes – review. <i>Trends in Food Science and Technology</i> , 2006 , 17, 16-23	15.3	262
760	Computational fluid dynamics (CFD) – an effective and efficient design and analysis tool for the food industry: A review. <i>Trends in Food Science and Technology</i> , 2006 , 17, 600-620	15.3	253
759	Learning techniques used in computer vision for food quality evaluation: a review. <i>Journal of Food Engineering</i> , 2006 , 72, 39-55	6	245
758	Recent Advances in Wavelength Selection Techniques for Hyperspectral Image Processing in the Food Industry. <i>Food and Bioprocess Technology</i> , 2014 , 7, 307-323	5.1	234
757	A review on recent advances in cold plasma technology for the food industry: Current applications and future trends. <i>Trends in Food Science and Technology</i> , 2017 , 69, 46-58	15.3	224
756	Prediction of some quality attributes of lamb meat using near-infrared hyperspectral imaging and multivariate analysis. <i>Analytica Chimica Acta</i> , 2012 , 714, 57-67	6.6	224
755	Ultrasound assisted nucleation of some liquid and solid model foods during freezing. <i>Food Research International</i> , 2011 , 44, 2915-2921	7	212

754	Applications of computational fluid dynamics (CFD) in the modelling and design of ventilation systems in the agricultural industry: a review. <i>Bioresource Technology</i> , 2007 , 98, 2386-414	11	212
753	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , 2013 , 141, 3201-6	8.5	211
752	Non-destructive determination of water-holding capacity in fresh beef by using NIR hyperspectral imaging. <i>Food Research International</i> , 2011 , 44, 2624-2633	7	211
751	Applications of computational fluid dynamics (cfD) in the food industry: a review. <i>Computers and Electronics in Agriculture</i> , 2002 , 34, 5-24	6.5	209
750	Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review [Part II: Applications. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 19, 15-28	6.8	208
749	Inspection and grading of agricultural and food products by computer vision systems—review. <i>Computers and Electronics in Agriculture</i> , 2002 , 36, 193-213	6.5	203
748	Microstructural change of potato tissues frozen by ultrasound-assisted immersion freezing. <i>Journal of Food Engineering</i> , 2003 , 57, 337-345	6	199
747	Non-destructive prediction and visualization of chemical composition in lamb meat using NIR hyperspectral imaging and multivariate regression. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 218-226	6.8	198
746	Predicting quality and sensory attributes of pork using near-infrared hyperspectral imaging. <i>Analytica Chimica Acta</i> , 2012 , 719, 30-42	6.6	198
745	Meat quality evaluation by hyperspectral imaging technique: an overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 689-711	11.5	196
744	Microwave processing techniques and their recent applications in the food industry. <i>Trends in Food Science and Technology</i> , 2017 , 67, 236-247	15.3	189
743	Heat and mass transfer models for predicting freezing processes —a review. <i>Journal of Food Engineering</i> , 2001 , 47, 157-174	6	189
742	Application of NIR hyperspectral imaging for discrimination of lamb muscles. <i>Journal of Food Engineering</i> , 2011 , 104, 332-340	6	184
741	Effect of power ultrasound on freezing rate during immersion freezing of potatoes. <i>Journal of Food Engineering</i> , 2002 , 55, 277-282	6	184
740	Solar powered combined ejector-vapour compression cycle for air conditioning and refrigeration. <i>Energy Conversion and Management</i> , 1997 , 38, 479-491	10.6	183
739	Shape Analysis of Agricultural Products: A Review of Recent Research Advances and Potential Application to Computer Vision. <i>Food and Bioprocess Technology</i> , 2011 , 4, 673-692	5.1	182
738	Colour calibration of a laboratory computer vision system for quality evaluation of pre-sliced hams. <i>Meat Science</i> , 2009 , 81, 132-41	6.4	181
737	Non-destructive determination of chemical composition in intact and minced pork using near-infrared hyperspectral imaging. <i>Food Chemistry</i> , 2013 , 138, 1162-71	8.5	180

736	Near-infrared hyperspectral imaging for grading and classification of pork. <i>Meat Science</i> , 2012 , 90, 259-68.4	180
735	Influence of Ultrasound on Freezing Rate of Immersion-frozen Apples. <i>Food and Bioprocess Technology</i> , 2009 , 2, 263-270	5.1 176
734	Recent applications of image texture for evaluation of food qualities—review. <i>Trends in Food Science and Technology</i> , 2006 , 17, 113-128	15.3 176
733	Effect of Microwave-Vacuum Drying on the Carotenoids Retention of Carrot Slices and Chlorophyll Retention of Chinese Chive Leaves. <i>Drying Technology</i> , 2004 , 22, 563-575	2.6 175
732	Potential of time series-hyperspectral imaging (TS-HSI) for non-invasive determination of microbial spoilage of salmon flesh. <i>Talanta</i> , 2013 , 111, 39-46	6.2 171
731	Enhancement of food processes by ultrasound: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 570-94	11.5 170
730	Predictive food microbiology for the meat industry: a review. <i>International Journal of Food Microbiology</i> , 1999 , 52, 1-27	5.8 167
729	Hyperspectral imaging technique for evaluating food quality and safety during various processes: A review of recent applications. <i>Trends in Food Science and Technology</i> , 2017 , 69, 25-35	15.3 166
728	Comparison of the performances of NH ₃ -H ₂ O, NH ₃ -LiNO ₃ and NH ₃ -NaSCN absorption refrigeration systems. <i>Energy Conversion and Management</i> , 1998 , 39, 357-368	10.6 165
727	Factors affecting the water holding capacity of red meat products: a review of recent research advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2008 , 48, 137-59	11.5 163
726	Study on infrared spectroscopy technique for fast measurement of protein content in milk powder based on LS-SVM. <i>Journal of Food Engineering</i> , 2008 , 84, 124-131	6 161
725	Chemical-free assessment and mapping of major constituents in beef using hyperspectral imaging. <i>Journal of Food Engineering</i> , 2013 , 117, 235-246	6 160
724	Precooling techniques and applications for horticultural products—a review. <i>International Journal of Refrigeration</i> , 2001 , 24, 154-170	3.8 160
723	Non-destructive assessment of instrumental and sensory tenderness of lamb meat using NIR hyperspectral imaging. <i>Food Chemistry</i> , 2013 , 141, 389-96	8.5 156
722	Preparation of dry honey by microwave-vacuum drying. <i>Journal of Food Engineering</i> , 2008 , 84, 582-590	6 153
721	Impact of amylose content on starch retrogradation and texture of cooked milled rice during storage. <i>Journal of Cereal Science</i> , 2009 , 50, 139-144	3.8 152
720	Microwave-vacuum drying kinetics of carrot slices. <i>Journal of Food Engineering</i> , 2004 , 65, 157-164	6 152
719	Emerging techniques for assisting and accelerating food freezing processes: A review of recent research progresses. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 769-781	11.5 149

7 ¹⁸	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> , 2014 , 13, 52-61	16.4	149
7 ¹⁷	Near-infrared hyperspectral imaging and partial least squares regression for rapid and reagentless determination of Enterobacteriaceae on chicken fillets. <i>Food Chemistry</i> , 2013 , 138, 1829-36	8.5	149
7 ¹⁶	Fast detection and visualization of minced lamb meat adulteration using NIR hyperspectral imaging and multivariate image analysis. <i>Talanta</i> , 2013 , 103, 130-6	6.2	149
7 ¹⁵	Vacuum cooling technology for the agri-food industry: Past, present and future. <i>Journal of Food Engineering</i> , 2006 , 77, 203-214	6	149
7 ¹⁴	Physicochemical Properties of Starch and Flour from Different Rice Cultivars. <i>Food and Bioprocess Technology</i> , 2012 , 5, 626-637	5.1	146
7 ¹³	Near-infrared hyperspectral imaging in tandem with partial least squares regression and genetic algorithm for non-destructive determination and visualization of Pseudomonas loads in chicken fillets. <i>Talanta</i> , 2013 , 109, 74-83	6.2	145
7 ¹²	Recent developments and applications of image features for food quality evaluation and inspection: A review. <i>Trends in Food Science and Technology</i> , 2006 , 17, 642-655	15.3	145
7 ¹¹	Application of long-wave near infrared hyperspectral imaging for measurement of color distribution in salmon fillet. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 361-372	6.8	142
7 ¹⁰	Effects of freezing on cell structure of fresh cellular food materials: A review. <i>Trends in Food Science and Technology</i> , 2018 , 75, 46-55	15.3	139
7 ⁰⁹	Non-destructive prediction of thiobarbituric acid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. <i>Food Chemistry</i> , 2015 , 179, 175-81	8.5	139
7 ⁰⁸	Quality classification of cooked, sliced turkey hams using NIR hyperspectral imaging system. <i>Journal of Food Engineering</i> , 2011 , 103, 333-344	6	137
7 ⁰⁷	Thermodynamic design data and optimum design maps for absorption refrigeration systems. <i>Applied Thermal Engineering</i> , 1997 , 17, 211-221	5.8	137
7 ⁰⁶	Dehydration of Garlic Slices by Combined Microwave-Vacuum and Air Drying. <i>Drying Technology</i> , 2003 , 21, 1173-1184	2.6	136
7 ⁰⁵	Application of infrared spectral techniques on quality and compositional attributes of coffee: An overview. <i>Food Research International</i> , 2014 , 61, 23-32	7	134
7 ⁰⁴	Development of simplified models for nondestructive hyperspectral imaging monitoring of TVB-N contents in cured meat during drying process. <i>Journal of Food Engineering</i> , 2017 , 192, 53-60	6	134
7 ⁰³	Ultrasound-assisted extraction of phenolics from wine lees: modeling, optimization and stability of extracts during storage. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 706-15	8.9	134
7 ⁰²	Microwave-assisted food processing technologies for enhancing product quality and process efficiency: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2017 , 67, 58-69	15.3	130
7 ⁰¹	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. <i>Meat Science</i> , 2015 , 99, 81-8	6.4	128

700	Application of Visible and Near Infrared Hyperspectral Imaging to Differentiate Between Fresh and Frozen Thawed Fish Fillets. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2931-2937	5.1	127
699	Inspecting pizza topping percentage and distribution by a computer vision method. <i>Journal of Food Engineering</i> , 2000 , 44, 245-249	6	127
698	Rapid cooling of porous and moisture foods by using vacuum cooling technology. <i>Trends in Food Science and Technology</i> , 2001 , 12, 174-184	15.3	126
697	Variable geometry ejectors and their applications in ejector refrigeration systems. <i>Energy</i> , 1996 , 21, 919-929	7.39	125
696	CFD simulation of coupled heat and mass transfer through porous foods during vacuum cooling process. <i>International Journal of Refrigeration</i> , 2003 , 26, 19-27	3.8	124
695	Recent developments in numerical modelling of heating and cooling processes in the food industry: a review. <i>Trends in Food Science and Technology</i> , 2003 , 14, 408-423	15.3	123
694	The effect of injection level on the quality of a rapid vacuum cooled cooked beef product. <i>Journal of Food Engineering</i> , 2001 , 47, 139-147	6	123
693	Preservation of kiwifruit coated with an edible film at ambient temperature. <i>Journal of Food Engineering</i> , 2001 , 50, 211-216	6	123
692	Effect of rapid and conventional cooling methods on the quality of cooked ham joints. <i>Meat Science</i> , 2000 , 56, 271-7	6.4	123
691	Performance characteristics of HCFC-123 ejector refrigeration cycles. <i>International Journal of Energy Research</i> , 1996 , 20, 871-885	4.5	123
690	Quality analysis, classification, and authentication of liquid foods by near-infrared spectroscopy: A review of recent research developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1524-1538	11.5	122
689	Desorption isotherms and glass transition temperature for chicken meat. <i>Journal of Food Engineering</i> , 2002 , 55, 1-8	6	122
688	Pizza sauce spread classification using colour vision and support vector machines. <i>Journal of Food Engineering</i> , 2005 , 66, 137-145	6	122
687	Vacuum cooling technology for the food processing industry: a review. <i>Journal of Food Engineering</i> , 2000 , 45, 55-65	6	122
686	Recent advances in the use of computer vision technology in the quality assessment of fresh meats. <i>Trends in Food Science and Technology</i> , 2011 , 22, 185-197	15.3	121
685	The formation of pores and their effects in a cooked beef product on the efficiency of vacuum cooling. <i>Journal of Food Engineering</i> , 2001 , 47, 175-183	6	121
684	Comparison and selection of EMC/ERH isotherm equations for rice. <i>Journal of Stored Products Research</i> , 1999 , 35, 249-264	2.5	121
683	Surface enhanced Raman spectroscopy (SERS): A novel reliable technique for rapid detection of common harmful chemical residues. <i>Trends in Food Science and Technology</i> , 2018 , 75, 10-22	15.3	120

682	Functionalization techniques for improving SERS substrates and their applications in food safety evaluation: A review of recent research trends. <i>Trends in Food Science and Technology</i> , 2018 , 72, 162-174	15.3	120
681	Advances in wine aging technologies for enhancing wine quality and accelerating wine aging process. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 817-35	11.5	120
680	Extraction of Spectral Information from Hyperspectral Data and Application of Hyperspectral Imaging for Food and Agricultural Products. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1-33	5.1	120
679	Effect of operating conditions of a vacuum cooler on cooling performance for large cooked meat joints. <i>Journal of Food Engineering</i> , 2004 , 61, 231-240	6	120
678	Vacuum cooling for the food industry—review of recent research advances. <i>Trends in Food Science and Technology</i> , 2004 , 15, 555-568	15.3	120
677	Heat transfer characteristics of cooked meats using different cooling methods. <i>International Journal of Refrigeration</i> , 2000 , 23, 508-516	3.8	120
676	Evaluation of a novel combined ejector-absorption refrigeration cycle II: computer simulation. <i>International Journal of Refrigeration</i> , 1996 , 19, 172-180	3.8	120
675	Kinetic modeling of ultrasound-assisted extraction of phenolic compounds from grape marc: influence of acoustic energy density and temperature. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 1461-9	8.9	119
674	Combining the genetic algorithm and successive projection algorithm for the selection of feature wavelengths to evaluate exudative characteristics in frozen-thawed fish muscle. <i>Food Chemistry</i> , 2016 , 197, 855-63	8.5	118
673	Comparative study of the performance of an ejector refrigeration cycle operating with various refrigerants. <i>Energy Conversion and Management</i> , 1999 , 40, 873-884	10.6	118
672	Desorption isotherms for cooked and cured beef and pork. <i>Journal of Food Engineering</i> , 2002 , 51, 163-170		117
671	The Moisture Content/Relative Humidity Equilibrium Relationship Of Wheat - A Review. <i>Drying Technology</i> , 1993 , 11, 1523-1551	2.6	117
670	Effects of nonthermal food processing technologies on food allergens: A review of recent research advances. <i>Trends in Food Science and Technology</i> , 2018 , 74, 12-25	15.3	115
669	Investigation of the effect of power ultrasound on the nucleation of water during freezing of agar gel samples in tubing vials. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 576-81	8.9	115
668	Comparison of three methods for classification of pizza topping using different colour space transformations. <i>Journal of Food Engineering</i> , 2005 , 68, 277-287	6	115
667	Comparison of the Quality of Cooked Beef Products Cooled by Vacuum Cooling and by Conventional Cooling. <i>LWT - Food Science and Technology</i> , 2000 , 33, 21-29	5.4	115
666	Rapid detection of frozen pork quality without thawing by Vis-NIR hyperspectral imaging technique. <i>Talanta</i> , 2015 , 139, 208-15	6.2	114
665	Effect of Oxidation on the Emulsifying Properties of Myofibrillar Proteins. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1703-1712	5.1	114

664	Vis-NIR hyperspectral imaging in visualizing moisture distribution of mango slices during microwave-vacuum drying. <i>Food Chemistry</i> , 2015 , 188, 271-8	8.5	113
663	The selection of sorption isotherm equations for wheat based on the fitting of available data. <i>Journal of Stored Products Research</i> , 1994 , 30, 27-43	2.5	113
662	Prediction of beef eating quality from colour, marbling and wavelet texture features. <i>Meat Science</i> , 2008 , 80, 1273-81	6.4	111
661	Modelling vacuum cooling process of cooked meat part 1: analysis of vacuum cooling system. <i>International Journal of Refrigeration</i> , 2002 , 25, 854-861	3.8	111
660	Modelling vacuum cooling process of cooked meat part 2: mass and heat transfer of cooked meat under vacuum pressure. <i>International Journal of Refrigeration</i> , 2002 , 25, 862-871	3.8	111
659	CFD simulation of heat and moisture transfer for predicting cooling rate and weight loss of cooked ham during air-blast chilling process. <i>Journal of Food Engineering</i> , 2000 , 46, 189-197	6	111
658	Robust linear and non-linear models of NIR spectroscopy for detection and quantification of adulterants in fresh and frozen-thawed minced beef. <i>Meat Science</i> , 2013 , 93, 292-302	6.4	109
657	Recent developments of hyperspectral imaging systems and their applications in detecting quality attributes of red meats: A review. <i>Journal of Food Engineering</i> , 2014 , 132, 1-13	6	108
656	A Review of near Infrared Spectroscopy in Muscle Food Analysis: 2005-2010. <i>Journal of Near Infrared Spectroscopy</i> , 2011 , 19, 61-104	1.5	108
655	SIMULATION OF THE HEAT AND MOISTURE TRANSFER PROCESS DURING DRYING IN DEEP GRAIN BEDS. <i>Drying Technology</i> , 1997 , 15, 2479-2492	2.6	108
654	Selection of EMC/ERH Isotherm Equations for Rapeseed. <i>Biosystems Engineering</i> , 1998 , 69, 307-315		108
653	Melting characteristics of cheese: analysis of effect of cheese dimensions using computer vision techniques. <i>Journal of Food Engineering</i> , 2002 , 52, 279-284	6	108
652	Effect of evacuation rate on the vacuum cooling process of a cooked beef product. <i>Journal of Food Engineering</i> , 2001 , 48, 195-202	6	108
651	Applications of near-infrared spectroscopy in food safety evaluation and control: a review of recent research advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1939-54	11.5	107
650	Partial Least Squares Regression (PLSR) Applied to NIR and HSI Spectral Data Modeling to Predict Chemical Properties of Fish Muscle. <i>Food Engineering Reviews</i> , 2017 , 9, 36-49	6.5	107
649	Prediction of beef eating qualities from colour, marbling and wavelet surface texture features using homogenous carcass treatment. <i>Pattern Recognition</i> , 2009 , 42, 751-763	7.7	107
648	Automatic segmentation of beef longissimus dorsi muscle and marbling by an adaptable algorithm. <i>Meat Science</i> , 2009 , 83, 187-94	6.4	107
647	Recent Progress of Hyperspectral Imaging on Quality and Safety Inspection of Fruits and Vegetables: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 176-188	16.4	106

646	Prediction of moisture, color and pH in cooked, pre-sliced turkey hams by NIR hyperspectral imaging system. <i>Journal of Food Engineering</i> , 2013 , 117, 42-51	6	106
645	Pizza quality evaluation using computer vision Part 1. <i>Journal of Food Engineering</i> , 2003 , 57, 81-89	6	106
644	Novel high-humidity hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 20, 230-237	6.8	105
643	Selection of feature wavelengths for developing multispectral imaging systems for quality, safety and authenticity of muscle foods-a review. <i>Trends in Food Science and Technology</i> , 2015 , 45, 86-104	15.3	104
642	Extension of the vase life of cut daffodil flowers by rapid vacuum cooling. <i>International Journal of Refrigeration</i> , 1999 , 22, 472-478	3.8	104
641	Combined hot-air and microwave-vacuum drying for improving drying uniformity of mango slices based on hyperspectral imaging visualisation of moisture content distribution. <i>Biosystems Engineering</i> , 2017 , 156, 108-119	4.8	103
640	Suitability of hyperspectral imaging for rapid evaluation of thiobarbituric acid (TBA) value in grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>Food Chemistry</i> , 2015 , 171, 258-65	8.5	103
639	Low Temperature Moisture Transfer Characteristics of Wheat in Thin Layers. <i>Transactions of the American Society of Agricultural Engineers</i> , 1994 , 37, 1919-1926		103
638	Effects of atmospheric pressure plasma jet on the conformation and physicochemical properties of myofibrillar proteins from king prawn (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2019 , 276, 147-156	8.5	103
637	Determination of trace thiophanate-methyl and its metabolite carbendazim with teratogenic risk in red bell pepper (<i>Capsicum annuum</i> L.) by surface-enhanced Raman imaging technique. <i>Food Chemistry</i> , 2017 , 218, 543-552	8.5	102
636	Determination of total viable count (TVC) in chicken breast fillets by near-infrared hyperspectral imaging and spectroscopic transforms. <i>Talanta</i> , 2013 , 105, 244-9	6.2	102
635	Low Temperature Moisture Transfer Characteristics of Barley: Thin-Layer Models and Equilibrium Isotherms. <i>Biosystems Engineering</i> , 1994 , 59, 273-283		101
634	Applications of non-destructive spectroscopic techniques for fish quality and safety evaluation and inspection. <i>Trends in Food Science and Technology</i> , 2013 , 34, 18-31	15.3	100
633	Non-destructive assessment of microbial contamination in porcine meat using NIR hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 17, 180-191	6.8	99
632	Rapid and non-invasive detection of fish microbial spoilage by visible and near infrared hyperspectral imaging and multivariate analysis. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1060-1068	5.4	99
631	Stable, Flexible, and High-Performance SERS Chip Enabled by a Ternary Film-Packaged Plasmonic Nanoparticle Array. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 29177-29186	9.5	98
630	The effect of ultrasound irradiation on the convective heat transfer rate during immersion cooling of a stationary sphere. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 1238-45	8.9	97
629	Non-destructive and rapid analysis of moisture distribution in farmed Atlantic salmon (<i>Salmo salar</i>) fillets using visible and near-infrared hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2013 , 18, 237-245	6.8	96

628	Pizza quality evaluation using computer vision Part 2. <i>Journal of Food Engineering</i> , 2003 , 57, 91-95	6	96
627	Prediction of moisture content uniformity of microwave-vacuum dried mangoes as affected by different shapes using NIR hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 348-356	6.8	95
626	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. <i>Talanta</i> , 2019 , 191, 449-456	6.2	95
625	Development of hyperspectral imaging coupled with chemometric analysis to monitor K value for evaluation of chemical spoilage in fish fillets. <i>Food Chemistry</i> , 2015 , 185, 245-53	8.5	94
624	Potential of hyperspectral imaging and pattern recognition for categorization and authentication of red meat. <i>Innovative Food Science and Emerging Technologies</i> , 2012 , 16, 316-325	6.8	94
623	Nondestructive Measurements of Freezing Parameters of Frozen Porcine Meat by NIR Hyperspectral Imaging. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1444-1454	5.1	92
622	Prediction of total volatile basic nitrogen contents using wavelet features from visible/near-infrared hyperspectral images of prawn (<i>Metapenaeus ensis</i>). <i>Food Chemistry</i> , 2016 , 197, 257-65	8.5	91
621	Developing a multispectral imaging for simultaneous prediction of freshness indicators during chemical spoilage of grass carp fish fillet. <i>Journal of Food Engineering</i> , 2016 , 182, 9-17	6	91
620	Mapping moisture contents in grass carp (<i>Ctenopharyngodon idella</i>) slices under different freeze drying periods by Vis-NIR hyperspectral imaging. <i>LWT - Food Science and Technology</i> , 2017 , 75, 529-536	5.4	91
619	Application of Vis-NIR hyperspectral imaging in classification between fresh and frozen-thawed pork Longissimus Dorsi muscles. <i>International Journal of Refrigeration</i> , 2015 , 50, 10-18	3.8	90
618	Pork biogenic amine index (BAI) determination based on chemometric analysis of hyperspectral imaging data. <i>LWT - Food Science and Technology</i> , 2016 , 73, 13-19	5.4	90
617	Non-Destructive and rapid evaluation of staple foods quality by using spectroscopic techniques: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1039-1051	11.5	89
616	Raman imaging for food quality and safety evaluation: Fundamentals and applications. <i>Trends in Food Science and Technology</i> , 2017 , 62, 177-189	15.3	89
615	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. <i>Food Chemistry</i> , 2018 , 248, 119-127	8.5	89
614	Rapid Quantification Analysis and Visualization of Escherichia coli Loads in Grass Carp Fish Flesh by Hyperspectral Imaging Method. <i>Food and Bioprocess Technology</i> , 2015 , 8, 951-959	5.1	89
613	SERS-microfluidic systems: A potential platform for rapid analysis of food contaminants. <i>Trends in Food Science and Technology</i> , 2017 , 70, 114-126	15.3	88
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