

Da-Wen Sun

List of Publications by Year in Descending Order

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Version: 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Shell thickness-dependent Au@Ag nanorods aggregates for rapid detection of thiram. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1448	2.8	1
770	On-off-on fluorescent nanosensing: Materials, detection strategies and recent food applications. <i>Trends in Food Science and Technology</i> , 2022 , 119, 243-256	15.3	8
769	In situ investigation of cellular water transport and morphological changes during vacuum cooling of steamed breads.. <i>Food Chemistry</i> , 2022 , 381, 132211	8.5	2
768	Subcellular damages of <i>Colletotrichum asianum</i> and inhibition of mango anthracnose by dielectric barrier discharge plasma.. <i>Food Chemistry</i> , 2022 , 381, 132197	8.5	5
767	Bio-inspired eutectogels enabled by binary Natural Deep Eutectic Solvents (NADESs): Interfacial anti-frosting, freezing-tolerance, and mechanisms. <i>Food Hydrocolloids</i> , 2022 , 128, 107568	10.6	0
766	Monitoring of moisture contents and rehydration rates of microwave vacuum and hot air dehydrated beef slices and splits using hyperspectral imaging.. <i>Food Chemistry</i> , 2022 , 382, 132346	8.5	0
765	TiCTx MXenes loaded with Au nanoparticle dimers as a surface-enhanced Raman scattering aptasensor for AFB1 detection. <i>Food Chemistry</i> , 2022 , 372, 131293	8.5	11
764	Development of natural deep eutectic solvents (NADESs) as anti-freezing agents for the frozen food industry: Water-tailoring effects, anti-freezing mechanisms and applications. <i>Food Chemistry</i> , 2022 , 371, 131150	8.5	1
763	Effects of combined treatment of plasma activated liquid and ultrasound for degradation of chlorothalonil fungicide residues in tomato. <i>Food Chemistry</i> , 2022 , 371, 131162	8.5	11
762	Effects of dielectric properties and microstructures on microwave-vacuum drying of mushroom (<i>Agaricus bisporus</i>) caps and stipes evaluated by non-destructive techniques. <i>Food Chemistry</i> , 2022 , 367, 130698	8.5	3
761	Impacts of novel blanching treatments combined with commercial drying methods on the physicochemical properties of Irish brown seaweed <i>Alaria esculenta</i> . <i>Food Chemistry</i> , 2022 , 369, 130949	8.5	2
760	Achieving joint calibration of soil Vis-NIR spectra across instruments, soil types and properties by an attention-based spectra encoding-spectra/property decoding architecture. <i>Geoderma</i> , 2022 , 405, 115449	6.7	1
759	Detection of Bioactive Metabolite in Culture Using Surface-Enhanced Raman Spectroscopy.. <i>Applied Spectroscopy</i> , 2022 , 37028221079661	3.1	1
758	Novel graphene oxide/polymer composite membranes for the food industry: structures, mechanisms and recent applications.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-18	11.5	0
757	Analyzing macromolecular composition of E. Coli O157:H7 using Raman-stable isotope probing.. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022 , 276, 121217	4.4	1
756	Hybridising plasma functionalized water and ultrasound pretreatment for enzymatic protein hydrolysis of <i>Larimichthys polyactis</i> : Parametric screening and optimization.. <i>Food Chemistry</i> , 2022 , 385, 132677	8.5	2
755	Visualization and quantification of content and hydrogen bonding state of water in apple and potato cells by confocal Raman microscopy: A comparison study.. <i>Food Chemistry</i> , 2022 , 385, 132679	8.5	1

754	Photosensitized Peroxidase Mimicry at the Hierarchical 0D/2D Heterojunction-Like Quasi Metal-Organic Framework Interface for Boosting Biocatalytic Disinfection.. <i>Small</i> , 2022 , e2200178	11	5
753	Functional and bioactive properties of <i>Larimichthys polyactis</i> protein hydrolysates as influenced by plasma functionalized water-ultrasound hybrid treatments and enzyme types.. <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106023	8.9	1
752	Evaluation of Storage Quality of Vacuum-Packaged Silver Pomfret (<i>Pampus argenteus</i>) Treated with Combined Ultrasound and Plasma Functionalized Liquids Hurdle Technology. <i>Food Chemistry</i> , 2022 , 133237	8.5	0
751	Pressure-related cooling and freezing techniques for the food industry: fundamentals and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2793-2808	11.5	4
750	A dual AE-GAN guided THz spectral dehulling model for mapping energy and moisture distribution on sunflower seed kernels.. <i>Food Chemistry</i> , 2021 , 380, 131971	8.5	0
749	Interfacing metal-polyphenolic networks upon photothermal gold nanorods for triplex-evolved biocompatible bactericidal activity. <i>Journal of Hazardous Materials</i> , 2021 , 127824	12.8	1
748	Low-pressure plasma modification of the rheological properties of tapioca starch. <i>Food Hydrocolloids</i> , 2021 , 107380	10.6	1
747	A fluorescence aptasensor based on carbon quantum dots and magnetic FeO nanoparticles for highly sensitive detection of ¹⁷ Estradiol. <i>Food Chemistry</i> , 2021 , 373, 131591	8.5	2
746	Precision release systems of food bioactive compounds based on metal-organic frameworks: synthesis, mechanisms and recent applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	1
745	Modification of cellulose from sugarcane (<i>Saccharum officinarum</i>) bagasse pulp by cold plasma: Dissolution, structure and surface chemistry analysis. <i>Food Chemistry</i> , 2021 , 374, 131675	8.5	4
744	Improving drying kinetics, physicochemical properties and bioactive compounds of red dragon fruit (<i>Hylocereus</i> species) by novel infrared drying.. <i>Food Chemistry</i> , 2021 , 375, 131886	8.5	4
743	Metabolomic analyses on microbial primary and secondary oxidative stress responses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5675-5697	16.4	1
742	Phytohormones in postharvest storage of fruit and vegetables: mechanisms and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2969-2983	11.5	2
741	Raman spectroscopic techniques for detecting structure and quality of frozen foods: principles and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2623-2639	11.5	36
740	Optical nanosensors for biofilm detection in the food industry: principles, applications and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2107-2124	11.5	10
739	Recent advances in multiscale CFD modelling of cooling processes and systems for the agrifood industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2455-2470	11.5	1
738	DNA functionalized metal and metal oxide nanoparticles: principles and recent advances in food safety detection. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2277-2296	11.5	33
737	Recent applications of novel laser techniques for enhancing agricultural production. <i>Laser Physics</i> , 2021 , 31, 053001	1.2	5

736	Advances in flexible surface-enhanced Raman scattering (SERS) substrates for nondestructive food detection: Fundamentals and recent applications. <i>Trends in Food Science and Technology</i> , 2021 , 109, 690-701	15.3	52
735	Blocking and degradation of aflatoxins by cold plasma treatments: Applications and mechanisms. <i>Trends in Food Science and Technology</i> , 2021 , 109, 647-661	15.3	18
734	Effects of nano-bubbles and constant/variable-frequency ultrasound-assisted freezing on freezing behaviour of viscous food model systems. <i>Journal of Food Engineering</i> , 2021 , 292, 110284	6	16
733	Novel postharvest processing strategies for value-added applications of marine algae. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4444-4455	4.3	6
732	Multifunctional cellulose based substrates for SERS smart sensing: Principles, applications and emerging trends for food safety detection. <i>Trends in Food Science and Technology</i> , 2021 , 110, 304-320	15.3	36
731	Fingerprinting and tagging detection of mycotoxins in agri-food products by surface-enhanced Raman spectroscopy: Principles and recent applications. <i>Trends in Food Science and Technology</i> , 2021 , 110, 393-404	15.3	24
730	Rapid and noninvasive sensory analyses of food products by hyperspectral imaging: Recent application developments. <i>Trends in Food Science and Technology</i> , 2021 , 111, 151-165	15.3	26
729	Computer simulation of submicron fluid flows in microfluidic chips and their applications in food analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3818-3837	16.4	0
728	Biomimetic modification of freezing facility surfaces to prevent icing and frosting during freezing for the food industry. <i>Trends in Food Science and Technology</i> , 2021 , 111, 581-594	15.3	4
727	Effects of salicylic acid combined with gas atmospheric control on postharvest quality and storage stability of wolfberries: Quality attributes and interaction evaluation. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13764	2.4	1
726	Synthesis of bimetallic core-shelled nanoparticles modified by 2-mercaptoethanol as SERS substrates for detecting ferbam and thiabendazole in apple puree. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021 , 38, 1386-1399	3.2	6
725	Novel nonthermal and thermal pretreatments for enhancing drying performance and improving quality of fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021 , 112, 137-148	15.3	17
724	Effect of plasma activated water and buffer solution on fungicide degradation from tomato (<i>Solanum lycopersicum</i>) fruit. <i>Food Chemistry</i> , 2021 , 350, 129195	8.5	18
723	Recent developments in vibrational spectral analyses for dynamically assessing and monitoring food dehydration processes. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-27	11.5	2
722	Magnetic surface-enhanced Raman scattering (MagSERS) biosensors for microbial food safety: Fundamentals and applications. <i>Trends in Food Science and Technology</i> , 2021 , 113, 366-381	15.3	22
721	Reproducible, shelf-stable, and bioaffinity SERS nanotags inspired by multivariate polyphenolic chemistry for bacterial identification. <i>Analytica Chimica Acta</i> , 2021 , 1167, 338570	6.6	23
720	Efficient extraction of deep image features using convolutional neural network (CNN) for applications in detecting and analysing complex food matrices. <i>Trends in Food Science and Technology</i> , 2021 , 113, 193-204	15.3	22
719	Functionalization of water as a nonthermal approach for ensuring safety and quality of meat and seafood products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 431-449	11.5	13

718	Comparison of moisture uniformity between microwave-vacuum and hot-air dried ginger slices using hyperspectral information combined with semivariogram. <i>Drying Technology</i> , 2021 , 39, 1044-1058	2.6	11
717	Effects of dielectric barrier discharge cold plasma treatments on degradation of anilazine fungicide and quality of tomato (<i>Lycopersicon esculentum</i> Mill) juice. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 69-75	3.8	33
716	Inhibition of fruit softening by cold plasma treatments: affecting factors and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1935-1946	11.5	17
715	Inactivation efficacy of plasma-activated water: influence of plasma treatment time, exposure time and bacterial species. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 721-732	3.8	5
714	Impacts of high pressure assisted freezing on the denaturation of polyphenol oxidase. <i>Food Chemistry</i> , 2021 , 335, 127485	8.5	16
713	Effects of constant power microwave on the adsorption behaviour of myofibril protein to aldehyde flavour compounds. <i>Food Chemistry</i> , 2021 , 336, 127728	8.5	12
712	Applications of ultrasound to enhance fluidized bed drying of <i>Ascophyllum Nodosum</i> : Drying kinetics and product quality assessment. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105298	8.9	13
711	Polymer multilayers enabled stable and flexible Au@Ag nanoparticle array for nondestructive SERS detection of pesticide residues. <i>Talanta</i> , 2021 , 223, 121782	6.2	42
710	Effects of Pressure Reduction Modes on Vacuum Cooling Efficiency and Quality Related Attributes of Different Parts of Pakchoi (<i>Brassica Chinensis</i> L.). <i>Postharvest Biology and Technology</i> , 2021 , 173, 111409	6.3	2
709	Two-dimensional self-assembled Au-Ag core-shell nanorods nanoarray for sensitive detection of thiram in apple using surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2021 , 343, 128548	8.5	23
708	Au@Ag-TGANPs based SERS for facile screening of thiabendazole and ferbam in liquid milk. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 245, 118908	4.4	29
707	Introducing reticular chemistry into agrochemistry. <i>Chemical Society Reviews</i> , 2021 , 50, 1070-1110	58.5	36
706	Biofilm formation of <i>Pectobacterium carotovorum</i> subsp. <i>carotovorum</i> on polypropylene surface during multiple cycles of vacuum cooling. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3495-3506	3.8	0
705	Optimization of process conditions for moisture ratio and effective moisture diffusivity of tomato during convective hot-air drying using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15287	2.1	3
704	Recent developments in Raman spectral analysis of microbial single cells: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-15	11.5	13
703	Core size optimized silver coated gold nanoparticles for rapid screening of tricyclazole and thiram residues in pear extracts using SERS. <i>Food Chemistry</i> , 2021 , 350, 129025	8.5	24
702	Effects of ultrahigh permittivity ceramic on water freezing by high voltage electric field-assisted freezing system. <i>International Journal of Refrigeration</i> , 2021 , 128, 271-280	3.8	1
701	Novel technique for treating grass carp (<i>Ctenopharyngodon idella</i>) by combining plasma functionalized liquids and Ultrasound: Effects on bacterial inactivation and quality attributes. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105660	8.9	6

700	Optimisation of treatment conditions for reducing <i>Shewanella putrefaciens</i> and <i>Salmonella</i> Typhimurium on grass carp treated by thermoultrasound-assisted plasma functionalized buffer. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105609	8.9	12
699	Bioinspired Nanomodification Strategies: Moving from Chemical-Based Agrosystems to Sustainable Agriculture. <i>ACS Nano</i> , 2021 ,	16.7	6
698	Effects of plasma activated solution on the colour and structure of metmyoglobin and oxymyoglobin. <i>Food Chemistry</i> , 2021 , 353, 129433	8.5	5
697	A fluorescence biosensor based on single-stranded DNA and carbon quantum dots for acrylamide detection. <i>Food Chemistry</i> , 2021 , 356, 129668	8.5	11
696	Emerging technologies to obtain pectin from food processing by-products: A strategy for enhancing resource efficiency. <i>Trends in Food Science and Technology</i> , 2021 , 115, 42-54	15.3	11
695	Structural variations of rice starch affected by constant power microwave treatment. <i>Food Chemistry</i> , 2021 , 359, 129887	8.5	10
694	Combined effects of ultrasound, plasma-activated water, and peracetic acid on decontamination of mackerel fillets. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111957	5.4	11
693	Gold/silver core-shell nanorods based time-temperature indicator for quality monitoring of pasteurized milk in the cold chain. <i>Journal of Food Engineering</i> , 2021 , 306, 110624	6	2
692	A terahertz time-domain super-resolution imaging method using a local-pixel graph neural network for biological products. <i>Analytica Chimica Acta</i> , 2021 , 1181, 338898	6.6	2
691	Quantification of hydrogen bonding strength of water in saccharide aqueous solutions by confocal Raman microscopy. <i>Journal of Molecular Liquids</i> , 2021 , 342, 117498	6	12
690	Inactivation efficacy and mechanisms of plasma activated water on bacteria in planktonic state. <i>Journal of Applied Microbiology</i> , 2020 , 129, 1248-1260	4.7	25
689	Effects of initial temperatures on vacuum film cooling and vacuum spray cooling on apple juice and milk. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14500	2.1	7
688	Effects of tissue pre-degassing followed by ultrasound-assisted freezing on freezing efficiency and quality attributes of radishes. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105162	8.9	29
687	Development of a single/dual-frequency orthogonal ultrasound-assisted rapid freezing technique and its effects on quality attributes of frozen potatoes. <i>Journal of Food Engineering</i> , 2020 , 286, 110112	6	35
686	A dynamically optical and highly stable pNIPAM @ Au NRs nanohybrid substrate for sensitive SERS detection of malachite green in fish fillet. <i>Talanta</i> , 2020 , 218, 121188	6.2	43
685	Modelling, responses and applications of time-temperature indicators (TTIs) in monitoring fresh food quality. <i>Trends in Food Science and Technology</i> , 2020 , 99, 311-322	15.3	32
684	Cysteamine modified core-shell nanoparticles for rapid assessment of oxamyl and thiacloprid pesticides in milk using SERS. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2021-2029	2.8	28
683	Expanding a Portfolio of (FO-) SPR Surface Chemistries with the Co(III)-NTA Oriented Immobilization of His-Tagged Bioreceptors for Applications in Complex Matrices. <i>ACS Sensors</i> , 2020 , 5, 960-969	9.2	11

682	A novel NIR spectral calibration method: Sparse coefficients wavelength selection and regression (SCWR). <i>Analytica Chimica Acta</i> , 2020 , 1110, 169-180	6.6	12
681	Recent developments in vibrational spectroscopic techniques for tea quality and safety analyses. <i>Trends in Food Science and Technology</i> , 2020 , 104, 163-176	15.3	22
680	Model development and optimization of process conditions for color properties of tomato in a hot-air convective dryer using boxBehnken design. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14771	2.1	4
679	Evaluating drying feature differences between ginger slices and splits during microwave-vacuum drying by hyperspectral imaging technique. <i>Food Chemistry</i> , 2020 , 332, 127407	8.5	18
678	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. <i>Food Chemistry</i> , 2020 , 317, 126429	8.5	74
677	Effects of plasma chemistry on the interfacial performance of protein and polysaccharide in emulsion. <i>Trends in Food Science and Technology</i> , 2020 , 98, 129-139	15.3	49
676	Influence of various fish constituents on inactivation efficacy of plasma-activated water. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2630-2641	3.8	21
675	Rapid freezing using atomized liquid nitrogen spray followed by frozen storage below glass transition temperature for <i>Cordyceps sinensis</i> preservation: Quality attributes and storage stability. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109066	5.4	24
674	Green extraction of soluble dietary fibre from coffee silverskin: impact of ultrasound/microwave-assisted extraction. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2242-2250	3.8	12
673	Bridging FeO@Au nanoflowers and Au@Ag nanospheres with aptamer for ultrasensitive SERS detection of aflatoxin B1. <i>Food Chemistry</i> , 2020 , 324, 126832	8.5	66
672	Prediction of monounsaturated and polyunsaturated fatty acids of various processed pork meats using improved hyperspectral imaging technique. <i>Food Chemistry</i> , 2020 , 321, 126695	8.5	33
671	Transport phenomena and their effect on microstructure of frozen fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2020 , 101, 63-72	15.3	22
670	Optimisation and characterisation of protein extraction from coffee silverskin assisted by ultrasound or microwave techniques. <i>Biomass Conversion and Biorefinery</i> , 2020 , 11, 1575	2.3	11
669	Rapid detection of ziram residues in apple and pear fruits by SERS based on octanethiol functionalized bimetallic core-shell nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 236, 118357	4.4	35
668	Investigation of moisture distribution of ginger slices and splits during hot-air drying and rehydration procedures by NIR hyperspectral imaging 2020 ,		2
667	Plasmonic nanoparticles on metal-organic framework: A versatile SERS platform for adsorptive detection of new coccine and orange II dyes in food. <i>Food Chemistry</i> , 2020 , 328, 127105	8.5	67
666	Determination of acrylamide in food products based on the fluorescence enhancement induced by distance increase between functionalized carbon quantum dots. <i>Talanta</i> , 2020 , 218, 121152	6.2	13
665	Effects of novel physical processing techniques on the multi-structures of starch. <i>Trends in Food Science and Technology</i> , 2020 , 97, 126-135	15.3	42

664	Recent development in rapid detection techniques for microorganism activities in food matrices using bio-recognition: A review. <i>Trends in Food Science and Technology</i> , 2020 , 95, 233-246	15.3	78
663	Naturally sourced biosubstances for regulating freezing points in food researches: Fundamentals, current applications and future trends. <i>Trends in Food Science and Technology</i> , 2020 , 95, 131-140	15.3	37
662	Visualization of the in situ distribution of contents and hydrogen bonding states of cellular level water in apple tissues by confocal Raman microscopy. <i>Analyst, The</i> , 2020 , 145, 897-907	5	32
661	A rapid dual-channel readout approach for sensing carbendazim with 4-aminobenzenethiol-functionalized core-shell Au@Ag nanoparticles. <i>Analyst, The</i> , 2020 , 145, 1801-1809 ⁵		42
660	Two-dimensional Au@Ag nanodot array for sensing dual-fungicides in fruit juices with surface-enhanced Raman spectroscopy technique. <i>Food Chemistry</i> , 2020 , 310, 125923	8.5	66
659	Effects of liquid nitrogen quick freezing on polyphenol oxidase and peroxide activities, cell water states and epidermal microstructure of wolfberry. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108923 ^{5,4}		21
658	SERS detection of sodium thiocyanate and benzoic acid preservatives in liquid milk using cysteamine functionalized core-shelled nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 229, 117994	4.4	48
657	Plasma-activated water: Physicochemical properties, microbial inactivation mechanisms, factors influencing antimicrobial effectiveness, and applications in the food industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3951-3979	16.4	44
656	Antimicrobial activities of plasma-functionalized liquids against foodborne pathogens on grass carp (<i>Ctenopharyngodon Idella</i>). <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 9581-9594	5.7	18
655	A simple and sensitive aptasensor based on SERS for trace analysis of kanamycin in milk. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 3184-3193	2.8	12
654	Foodborne bacterial stress responses to exogenous reactive oxygen species (ROS) induced by cold plasma treatments. <i>Trends in Food Science and Technology</i> , 2020 , 103, 239-247	15.3	14
653	Emerging techniques for determining the quality and safety of tea products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2613-2638	16.4	6
652	Chemometric determination of time series moisture in both potato and sweet potato tubers during hot air and microwave drying using near/mid-infrared (NIR/MIR) hyperspectral techniques. <i>Drying Technology</i> , 2020 , 38, 806-823	2.6	26
651	Combination of emerging technologies for the extraction of bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1826-1841	11.5	64
650	Chemical, physical and physiological quality attributes of fruit and vegetables induced by cold plasma treatment: Mechanisms and application advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2676-2690	11.5	45
649	Inactivation of <i>Listeria Monocytogenes</i> at various growth temperatures by ultrasound pretreatment and cold plasma. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108635	5.4	50
648	Effects of multi-frequency ultrasound on freezing rates and quality attributes of potatoes. <i>Ultrasonics Sonochemistry</i> , 2020 , 60, 104733	8.9	43
647	Development of a fluorescent microwave-assisted synthesized carbon dots/Cu ²⁺ probe for rapid detection of tea polyphenols. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13419	2.4	4

646	Rapid nondestructive detection of mixed pesticides residues on fruit surface using SERS combined with self-modeling mixture analysis method. <i>Talanta</i> , 2020 , 217, 120998	6.2	76
645	<i>>Advanced Applications of Near/Mid-Infrared (NIR/MIR) Imaging Spectroscopy for Rapid Prediction of Potato and Sweet Potato Moisture Contents</i>; 2019 ,		1
644	Glass transitions as affected by food compositions and by conventional and novel freezing technologies: A review. <i>Trends in Food Science and Technology</i> , 2019 , 94, 1-11	15.3	42
643	Effects of microwave and water bath heating on the interactions between myofibrillar protein from beef and ketone flavour compounds. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1787-1793	3.8	17
642	Diagnostics of plasma reactive species and induced chemistry of plasma treated foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 812-825	11.5	18
641	Advanced Analysis of Roots and Tubers by Hyperspectral Techniques. <i>Advances in Food and Nutrition Research</i> , 2019 , 87, 255-303	6	9
640	Measuring and controlling ice crystallization in frozen foods: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2019 , 90, 13-25	15.3	60
639	Recent advances in detecting and regulating ethylene concentrations for shelf-life extension and maturity control of fruit: A review. <i>Trends in Food Science and Technology</i> , 2019 , 91, 66-82	15.3	32
638	A comparative study of mango solar drying methods by visible and near-infrared spectroscopy coupled with ANOVA-simultaneous component analysis (ASCA). <i>LWT - Food Science and Technology</i> , 2019 , 112, 108214	5.4	12
637	Comparison of spectral properties of three hyperspectral imaging (HSI) sensors in evaluating main chemical compositions of cured pork. <i>Journal of Food Engineering</i> , 2019 , 261, 100-108	6	9
636	Kinetic modeling of microwave extraction of polysaccharides from <i>Astragalus membranaceus</i> . <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14001	2.1	3
635	Assessing the inactivation efficiency of Ar/O ₂ plasma treatment against <i>Listeria monocytogenes</i> cells: Sublethal injury and inactivation kinetics. <i>LWT - Food Science and Technology</i> , 2019 , 111, 318-327	5.4	40
634	Principles of Hyperspectral Microscope Imaging Techniques and Their Applications in Food Quality and Safety Detection: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 853-866	16.4	27
633	Pathogenetic process monitoring and early detection of pear black spot disease caused by <i>Alternaria alternata</i> using hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2019 , 154, 96-104	6.2	21
632	Development of a Highly Sensitive Colorimetric Method for Detecting 17βEstradiol Based on Combination of Gold Nanoparticles and Shortening DNA Aptamers. <i>Water, Air, and Soil Pollution</i> , 2019 , 230, 1	2.6	10
631	Research advances in browning of button mushroom (<i>Agaricus bisporus</i>): Affecting factors and controlling methods. <i>Trends in Food Science and Technology</i> , 2019 , 90, 63-75	15.3	29
630	Mid-infrared (MIR) Spectroscopy for Quality Analysis of Liquid Foods. <i>Food Engineering Reviews</i> , 2019 , 11, 142-158	6.5	26
629	Mapping changes in sarcoplasmic and myofibrillar proteins in boiled pork using hyperspectral imaging with spectral processing methods. <i>LWT - Food Science and Technology</i> , 2019 , 110, 338-345	5.4	10

628	Recent advances in the detection of 17 β -Estradiol in food matrices: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2144-2157	11.5	12
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478	Integration of spectral and textural data for enhancing hyperspectral prediction of K value in pork meat. <i>LWT - Food Science and Technology</i> , 2016, 72, 322-329	5.4	71
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473	Volatile compounds and fatty acids profile in Longissimus dorsi muscle from pigs fed with feed containing bioactive components. <i>LWT - Food Science and Technology</i> , 2016, 67, 112-117	5.4	33
472	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
471	Efficient integration of particle analysis in hyperspectral imaging for rapid assessment of oxidative degradation in salmon fillet. <i>Journal of Food Engineering</i> , 2016, 169, 259-271	6	32
470	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
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465	Introduction to Hyperspectral Imaging Technology 2016 , 111-139		10
464	Quality Evaluation of Meat Cuts 2016 , 175-193		4
463	Object Measurement Methods 2016 , 65-85		1
462	Object Classification Methods 2016 , 87-110		0
461	Quality Evaluation of Strawberry 2016 , 327-350		1
460	Quality Evaluation of Pizzas 2016 , 465-485		1
459	Quality Evaluation of Corn/Maize 2016 , 439-462		1
458	Image Segmentation Techniques 2016 , 45-63		6
457	Recent Advances for Rapid Identification of Chemical Information of Muscle Foods by Hyperspectral Imaging Analysis. <i>Food Engineering Reviews</i> , 2016 , 8, 336-350	6.5	27
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451	Recent Developments in Methods and Techniques for Rapid Monitoring of Sugar Metabolism in Fruits. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 1067-1079	16.4	20
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444	Rapid detection of frozen pork quality without thawing by Vis-NIR hyperspectral imaging technique. <i>Talanta</i> , 2015 , 139, 208-15	6.2	114
443	Real-time evaluation of polyphenol oxidase (PPO) activity in lychee pericarp based on weighted combination of spectral data and image features as determined by fuzzy neural network. <i>Talanta</i> , 2015 , 139, 198-207	6.2	5
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439	Research developments in methods to reduce carbon footprint of cooking operations: A review. <i>Trends in Food Science and Technology</i> , 2015 , 44, 49-57	15.3	22
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428	Microbial evaluation of raw and processed food products by Visible/Infrared, Raman and Fluorescence spectroscopy. <i>Trends in Food Science and Technology</i> , 2015 , 46, 199-210	15.3	61
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