

Zhen-Zhou Zhu

List of Publications by Year in descending order

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84
papers

3,458
citations

212478

28
h-index

169272

56
g-index

84
all docs

84
docs citations

84
times ranked

4409
citing authors

#	ARTICLE	IF	CITATIONS
1	Construction of visible light responsive ZnO/N-g-C ₃ N ₄ composite membranes for antibiotics degradation. <i>Journal of Materials Research and Technology</i> , 2022, 17, 1696-1706.	2.6	18
2	Structure and stability analysis of antibacterial substance produced by selenium enriched <i>Bacillus cereus</i> BC1. <i>Archives of Microbiology</i> , 2022, 204, 196.	1.0	3
3	Formation of protein-anthocyanin complex induced by grape skin extracts interacting with wheat gliadins: Multi-spectroscopy and molecular docking analysis. <i>Food Chemistry</i> , 2022, 385, 132702.	4.2	46
4	Ultrasound as a Promising Tool for the Green Extraction of Specialized Metabolites from Some Culinary Spices. <i>Molecules</i> , 2021, 26, 1866.	1.7	10
5	Bioinspired proteolytic membrane (BPM) with bilayer pepsin structure for protein hydrolysis. <i>Separation and Purification Technology</i> , 2021, 259, 118214.	3.9	7
6	Physicochemical Characteristics of Cellulose Nanocrystals Derived from the Residue of Filamentous Microalga <i>Tribonema utriculosum</i> . <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 2430-2442.	1.4	6
7	Impact of ultrasound, microwaves and high-pressure processing on food components and their interactions. <i>Trends in Food Science and Technology</i> , 2021, 109, 1-15.	7.8	98
8	Hydrophobic Interface Starch Nanofibrous Film for Food Packaging: From Bioinspired Design to Self-Cleaning Action. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5067-5075.	2.4	38
9	Complexation of maltodextrin-based inulin and green tea polyphenols via different ultrasonic pretreatment. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105568.	3.8	23
10	Structure and properties of cellulose/HAP nanocomposite hydrogels. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 377-384.	3.6	23
11	Effect of pulsed electric fields pretreatment on juice expression and quality of chicory. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102842.	2.7	6
12	Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from <i>Spirulina</i> . <i>Foods</i> , 2021, 10, 2153.	1.9	13
13	2D ZnO/N doped g-C ₃ N ₄ composite photocatalyst for antibiotics degradation under visible light. <i>RSC Advances</i> , 2021, 11, 35663-35672.	1.7	12
14	Biomimetic dynamic membrane (BDM): Fabrication method and roles of carriers and laccase. <i>Chemosphere</i> , 2020, 240, 124882.	4.2	20
15	Effect of lactic acid bacteria on the postharvest properties of fresh lotus root. <i>Postharvest Biology and Technology</i> , 2020, 160, 110983.	2.9	6
16	Effect of charge density of polysaccharide on self-assembly behaviors of ovalbumin and sodium alginate. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1245-1254.	3.6	20
17	Effect of pulsed electric field on assembly structure of Î±-amylase and pectin electrostatic complexes. <i>Food Hydrocolloids</i> , 2020, 101, 105547.	5.6	28
18	Green recovery of Se-rich protein and antioxidant peptides from Cardamine <i>Violifolia</i> : Composition and bioactivity. <i>Food Bioscience</i> , 2020, 38, 100743.	2.0	14

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19	Optimization of <i>Bacillus cereus</i> Fermentation Process for Selenium Enrichment as Organic Selenium Source. <i>Frontiers in Nutrition</i> , 2020, 7, 543873.	1.6	7
20	Promising Rice-Husk-Derived Carbon/Ni(OH) ₂ Composite Materials as a High-Performing Supercapacitor Electrode. <i>ACS Omega</i> , 2020, 5, 29896-29902.	1.6	29
21	Polysaccharide-Based Hydrogels Derived from Cellulose: The Architecture Change from Nanofibers to Hydrogels for a Putative Dual Function in Dye Wastewater Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9725-9732.	2.4	37
22	Protective effects of selenium-enriched peptides from <i>Cardamine violifolia</i> against high-fat diet induced obesity and its associated metabolic disorders in mice. <i>RSC Advances</i> , 2020, 10, 31411-31424.	1.7	19
23	Health promoting benefits of PEF: bioprotective capacity against the oxidative stress and its impact on nutrient and bioactive compound bioaccessibility. , 2020, , 51-64.		2
24	Gravity-driven biomimetic membrane (GDBM): An ecological water treatment technology for water purification in the open natural water system. <i>Chemical Engineering Journal</i> , 2020, 399, 125650.	6.6	48
25	Valorization of waste and by-products from food industries through the use of innovative technologies. , 2020, , 249-266.		19
26	Effect of linear charge density of polysaccharides on interactions with α -amylase: Self-Assembling behavior and application in enzyme immobilization. <i>Food Chemistry</i> , 2020, 331, 127320.	4.2	11
27	Soluble dietary fiber and polyphenol complex in lotus root: Preparation, interaction and identification. <i>Food Chemistry</i> , 2020, 314, 126219.	4.2	41
28	Microencapsulation of anthocyanins extracted from grape skin by emulsification/internal gelation followed by spray/freeze-drying techniques: Characterization, stability and bioaccessibility. <i>LWT - Food Science and Technology</i> , 2020, 123, 109097.	2.5	70
29	Degradation of anthocyanins and polymeric color formation during heat treatment of purple sweet potato extract at different pH. <i>Food Chemistry</i> , 2019, 274, 460-470.	4.2	111
30	Innovative processing techniques for altering the physicochemical properties of wholegrain brown rice (<i>Oryza sativa</i> L.) – opportunities for enhancing food quality and health attributes. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3349-3370.	5.4	52
31	Recent advances in valorization of <i>Chaenomeles</i> fruit: A review of botanical profile, phytochemistry, advanced extraction technologies and bioactivities. <i>Trends in Food Science and Technology</i> , 2019, 91, 467-482.	7.8	23
32	Recent Advances in Biotransformation of Saponins. <i>Molecules</i> , 2019, 24, 2365.	1.7	85
33	Molecular characteristics of kappa-selenocarrageenan and application in green synthesis of silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 529-537.	3.6	4
34	Modulation of lipid metabolism and colonic microbial diversity of high-fat-diet C57BL/6 mice by inulin with different chain lengths. <i>Food Research International</i> , 2019, 123, 355-363.	2.9	21
35	Investigation on the interaction between β -cyclodextrin and α -amylase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2019, 94, 103-109.	0.9	2
36	Challenges and opportunities regarding the use of alternative protein sources: Aquaculture and insects. <i>Advances in Food and Nutrition Research</i> , 2019, 89, 259-295.	1.5	24

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37	Optimization of Spray-Drying Process of Jerusalem artichoke Extract for Inulin Production. <i>Molecules</i> , 2019, 24, 1674.	1.7	5
38	Transport of Flavanolic Monomers and Procyanidin Dimer A2 across Human Adenocarcinoma Stomach Cells (MKN-28). <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3354-3362.	2.4	9
39	Effects of Pulsed Electric Field Treatment on Compression Properties and Solutes Diffusion Behaviors of Jerusalem artichoke. <i>Molecules</i> , 2019, 24, 559.	1.7	6
40	Solar radiation as a prospective energy source for green and economic processes in the food industry: From waste biomass valorization to dehydration, cooking, and baking. <i>Journal of Cleaner Production</i> , 2019, 220, 1121-1130.	4.6	29
41	W/O Nano-Emulsions with Olive Leaf Phenolics Improved Oxidative Stability of Sacha Inchi Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700471.	1.0	9
42	Inhibition of cyclodextrins on the activity of α -amylase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2018, 90, 351-356.	0.9	12
43	An overview of the traditional and innovative approaches for pectin extraction from plant food wastes and by-products: Ultrasound-, microwaves-, and enzyme-assisted extraction. <i>Trends in Food Science and Technology</i> , 2018, 76, 28-37.	7.8	423
44	From "green" technologies to "red" antioxidant compounds extraction of purple corn: a combined ultrasound-ultrafiltration-purification approach. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 4919-4927.	1.7	14
45	Clarification of Jerusalem Artichoke Extract Using Ultra-filtration: Effect of Membrane Pore Size and Operation Conditions. <i>Food and Bioprocess Technology</i> , 2018, 11, 864-873.	2.6	25
46	CFD Simulation of the Distribution of Pressure and Shear Rate on the Surface of Rotating Membrane Equipped with Vanes for the Ultrafiltration of Dairy Effluent. <i>Arabian Journal for Science and Engineering</i> , 2018, 43, 2237-2245.	1.7	8
47	Inhibitory effect of α -cyclodextrin on α -amylase activity. <i>Tropical Journal of Pharmaceutical Research</i> , 2018, 17, 1385.	0.2	1
48	Anti-hyperuricemic and nephroprotective effects of extracts from <i>Chaenomeles sinensis</i> (Thouin) Koehne in hyperuricemic mice. <i>Food and Function</i> , 2018, 9, 5778-5790.	2.1	45
49	Increasing Yield and Antioxidative Performance of Litchi Pericarp Procyanidins in Baked Food by Ultrasound-Assisted Extraction Coupled with Enzymatic Treatment. <i>Molecules</i> , 2018, 23, 2089.	1.7	13
50	Enzyme-assisted extraction of polyphenol from edible lotus (<i>Nelumbo nucifera</i>) rhizome knot: Ultra-filtration performance and HPLC-MS2 profile. <i>Food Research International</i> , 2018, 111, 291-298.	2.9	59
51	HPLC-DAD-ESI-MS2 analysis of phytochemicals from Sichuan red orange peel using ultrasound-assisted extraction. <i>Food Bioscience</i> , 2018, 25, 15-20.	2.0	16
52	Development of a Combined Trifluoroacetic Acid Hydrolysis and HPLC-ELSD Method to Identify and Quantify Inulin Recovered from Jerusalem artichoke Assisted by Ultrasound Extraction. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 710.	1.3	11
53	Robust Construction of Flexible Bacterial Cellulose@Ni(OH) Paper: Toward High 2 Capacitance and Sensitive H2O2 Detection. <i>Engineered Science</i> , 2018, , .	1.2	16
54	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. <i>Food and Bioproducts Processing</i> , 2017, 104, 40-47.	1.8	91

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55	Effect of extrusion on the anti-nutritional factors of food products: An Overview. <i>Food Control</i> , 2017, 79, 62-73.	2.8	147
56	Fluorescence and circular dichroism spectroscopy to understand the interactions between cyclodextrins and α -galactosidase from green coffee beans. <i>Food Bioscience</i> , 2017, 20, 110-115.	2.0	16
57	Technological aspects of horse meat products – A review. <i>Food Research International</i> , 2017, 102, 176-183.	2.9	34
58	HPLC-DAD-ESI-MS2 analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. <i>Food Chemistry</i> , 2017, 215, 391-400.	4.2	89
59	Preparation of Highly Clarified Anthocyanin-Enriched Purple Sweet Potato Juices by Membrane Filtration and Optimization of Their Sensorial Properties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12929.	0.9	5
60	Inhibition of cyclodextrins on α -galactosidase. <i>Food Chemistry</i> , 2017, 217, 59-64.	4.2	20
61	Evaluation of gliadins-diglycosylated cyanidins interaction from litchi pericarp through ultraviolet and fluorescence measurements. <i>International Journal of Food Properties</i> , 2017, 20, S2418-S2428.	1.3	8
62	Recovery of Oil with Unsaturated Fatty Acids and Polyphenols from <i>Chaenomeles sinensis</i> (Thouin) Koehne: Process Optimization of Pilot-Scale Subcritical Fluid Assisted Extraction. <i>Molecules</i> , 2017, 22, 1788.	1.7	7
63	Interaction of Compounds. , 2017, , 335-354.		2
64	Bioavailability of Glucosinolates and Their Breakdown Products: Impact of Processing. <i>Frontiers in Nutrition</i> , 2016, 3, 24.	1.6	185
65	Ultrasound-Assisted Extraction, Centrifugation and Ultrafiltration: Multistage Process for Polyphenol Recovery from Purple Sweet Potatoes. <i>Molecules</i> , 2016, 21, 1584.	1.7	31
66	Heat stability improvement of whey protein isolate via glycation with maltodextrin without control of the relative humidity. <i>RSC Advances</i> , 2016, 6, 41785-41792.	1.7	13
67	Dead end ultra-filtration of sugar beet juice expressed from cold electrically pre-treated slices: Effect of membrane polymer on fouling mechanism and permeate quality. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 75-82.	2.7	13
68	Stirring-assisted dead-end ultrafiltration for protein and polyphenol recovery from purple sweet potato juices: Filtration behavior investigation and HPLC-DAD-ESI-MS2 profiling. <i>Separation and Purification Technology</i> , 2016, 169, 25-32.	3.9	22
69	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. <i>Trends in Food Science and Technology</i> , 2016, 49, 96-109.	7.8	515
70	Recent insights for the green recovery of inulin from plant food materials using non-conventional extraction technologies: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 1-9.	2.7	100
71	Green ultrasound-assisted extraction of anthocyanin and phenolic compounds from purple sweet potato using response surface methodology. <i>International Agrophysics</i> , 2016, 30, 113-122.	0.7	36
72	Rotating Disk-Assisted Cross-Flow Ultrafiltration of Sugar Beet Juice. <i>Food and Bioprocess Technology</i> , 2016, 9, 493-500.	2.6	17

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73	Optimization of ultrasound-assisted extraction of gardenia fruit oil with bioactive components and their identification and quantification by HPLC-DAD/ESI-MS. Food and Function, 2015, 6, 2194-2204.	2.1	21
74	Preparation and toxicological evaluation of methyl pyranoanthocyanin. Food and Chemical Toxicology, 2015, 83, 125-132.	1.8	22
75	Purification of Purple Sweet Potato Extract by Dead-End Filtration and Investigation of Membrane Fouling Mechanism. Food and Bioprocess Technology, 2015, 8, 1680-1689.	2.6	14
76	Dead-End Dynamic Ultrafiltration of Juice Expressed from Electroporated Sugar Beets. Food and Bioprocess Technology, 2015, 8, 615-622.	2.6	20
77	Better damage of chicory tissue by combined electroporation and ohmic heating for solute extraction. Food and Bioprocess Technology, 2015, 94, 248-254.	1.8	24
78	Effects of Hydraulic Conditions on Effluent Quality, Flux Behavior, and Energy Consumption in a Shear-Enhanced Membrane Filtration Using Box-Behnken Response Surface Methodology. Industrial & Engineering Chemistry Research, 2014, 53, 7176-7185.	1.8	35
79	Study of rotating disk assisted dead-end filtration of chicory juice and its performance optimization. Industrial Crops and Products, 2014, 53, 154-162.	2.5	20
80	Flux behavior in clarification of chicory juice by high-shear membrane filtration: Evidence for threshold flux. Journal of Membrane Science, 2013, 435, 120-129.	4.1	75
81	Qualitative characteristics and dead-end ultrafiltration of chicory juice obtained from pulsed electric field treated chicories. Industrial Crops and Products, 2013, 46, 8-14.	2.5	19
82	Chicory juice clarification by membrane filtration using rotating disk module. Journal of Food Engineering, 2013, 115, 264-271.	2.7	49
83	Treatment of dairy effluent by shear-enhanced membrane filtration: The role of foulants. Separation and Purification Technology, 2012, 96, 194-203.	3.9	63
84	Pilot scale inulin extraction from chicory roots assisted by pulsed electric fields. International Journal of Food Science and Technology, 2012, 47, 1361-1368.	1.3	48