

Liang Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

761
citations

567281

15
h-index

526287

27
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28
all docs

28
docs citations

28
times ranked

795
citing authors

#	ARTICLE	IF	CITATIONS
1	Extracellular pH decline introduced by high pressure carbon dioxide is a main factor inducing bacteria to enter viable but non-culturable state. <i>Food Research International</i> , 2022, 151, 110895.	6.2	14
2	Supercritical Carbon Dioxide Applications in Food Processing. <i>Food Engineering Reviews</i> , 2021, 13, 570-591.	5.9	32
3	Effect of High Pressure Processing on the Preparation and Characteristic Changes of Biopolymer-Based Films in Food Packaging Applications. <i>Food Engineering Reviews</i> , 2021, 13, 454-464.	5.9	9
4	Physicochemical properties of seed protein isolates extracted from pepper meal by pressure-assisted and conventional solvent defatting. <i>Food and Function</i> , 2021, 12, 11033-11045.	4.6	3
5	High pressure processing combined with selected hurdles: Enhancement in the inactivation of vegetative microorganisms. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1800-1828.	11.7	20
6	Pressure-resistant acclimation of lactic acid bacteria from a natural fermentation product using high pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 69, 102660.	5.6	11
7	Processing of chestnut rose juice using three-stage ultra-filtration combined with high pressure processing. <i>LWT - Food Science and Technology</i> , 2021, 143, 111127.	5.2	13
8	Induction, detection, formation, and resuscitation of viable but non-culturable state microorganisms. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 149-183.	11.7	144
9	High pressure CO ₂ reduces the wet heat resistance of <i>Bacillus subtilis</i> spores by perturbing the inner membrane. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 60, 102291.	5.6	5
10	Chemical characterization and comparison of two chestnut rose cultivars from different regions. <i>Food Chemistry</i> , 2020, 323, 126806.	8.2	21
11	A complete set of monosomic alien addition lines developed from <i>Gossypium anomalum</i> in a <i>Gossypium hirsutum</i> background: genotypic and phenotypic characterization. <i>Breeding Science</i> , 2020, 70, 494-501.	1.9	0
12	Transcription Factor <i>GarWRKY5</i> Is Involved in Salt Stress Response in Diploid Cotton Species (<i>Gossypium aridum</i> L.). <i>International Journal of Molecular Sciences</i> , 2019, 20, 5244.	4.1	14
13	Mechanism of inactivation of <i>Bacillus subtilis</i> spores by high pressure CO ₂ at high temperature. <i>Food Microbiology</i> , 2019, 82, 36-45.	4.2	11
14	Effects of high pressure on activities and properties of superoxide dismutase from chestnut rose. <i>Food Chemistry</i> , 2019, 294, 557-564.	8.2	21
15	Comparison of the compounds and characteristics of pepper seed oil by pressure-assisted, ultrasound-assisted and conventional solvent extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 78-86.	5.6	34
16	Purification and Characterization of Superoxide Dismutases from Sea Buckthorn and Chestnut Rose. <i>Journal of Food Science</i> , 2019, 84, 746-753.	3.1	11
17	The Association of Cell Division Regulated by <i>DicC</i> With the Formation of Viable but Non-culturable <i>Escherichia coli</i> O157:H7. <i>Frontiers in Microbiology</i> , 2019, 10, 2850.	3.5	13
18	Quantitative Trait Locus Mapping and Candidate Gene Analysis for <i>Verticillium</i> Wilt Resistance Using <i>Gossypium barbadense</i> Chromosomal Segment Introgressed Line. <i>Frontiers in Plant Science</i> , 2018, 9, 682.	3.6	18

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19	Novel application of CO ₂ -assisted high pressure processing in cucumber juice and apple juice. <i>LWT - Food Science and Technology</i> , 2018, 96, 491-498.	5.2	15
20	CO ₂ -assisted high pressure processing on inactivation of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Journal of CO₂ Utilization</i> , 2017, 22, 53-62.	6.8	26
21	Potential of high-pressure processing and high-temperature/short-time thermal processing on microbial, physicochemical and sensory assurance of clear cucumber juice. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 51-58.	5.6	61
22	Korla pear juice treated by ultrafiltration followed by high pressure processing or high temperature short time. <i>LWT - Food Science and Technology</i> , 2016, 65, 283-289.	5.2	33
23	Microorganisms and Some Quality of Red Grapefruit Juice Affected by High Pressure Processing and High Temperature Short Time. <i>Food and Bioprocess Technology</i> , 2015, 8, 2096-2108.	4.7	31
24	Effects of Anti-browning Combinations of Ascorbic Acid, Citric Acid, Nitrogen and Carbon Dioxide on the Quality of Banana Smoothies. <i>Food and Bioprocess Technology</i> , 2014, 7, 161-173.	4.7	44
25	Effect of Ultrafiltration Combined with High-Pressure Processing on Safety and Quality Features of Fresh Apple Juice. <i>Food and Bioprocess Technology</i> , 2014, 7, 3246-3258.	4.7	37
26	Inactivation of naturally occurring microbiota in cucumber juice by pressure treatment. <i>International Journal of Food Microbiology</i> , 2014, 174, 12-18.	4.7	19
27	Mapping of a new wrinkled leaf (<i>wr3</i>) gene in upland cotton. <i>Yi Chuan = Hereditas / Zhongguo Yi Chuan Xue Hui Bian Ji</i> , 2014, 36, 1256-60.	0.2	2
28	Comparing the effects of high hydrostatic pressure and thermal pasteurization combined with nisin on the quality of cucumber juice drinks. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 27-36.	5.6	99