

Nan Fu

List of Publications by Year in descending order

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75
papers

1,904
citations

304743

22
h-index

276875

41
g-index

76
all docs

76
docs citations

76
times ranked

1804
citing authors

#	ARTICLE	IF	CITATIONS
1	The extent and mechanism of the effect of protectant material in the production of active lactic acid bacteria powder using spray drying: a review. <i>Current Opinion in Food Science</i> , 2022, 44, 100807.	8.0	13
2	Understanding the formation of ultrafine maltodextrin particles under simultaneous convective drying and antisolvent vapour precipitation. <i>Advanced Powder Technology</i> , 2022, 33, 103440.	4.1	2
3	Understanding the impact of convective ethanol humidity on the precipitation behaviour of dissolved lactose in a water droplet. <i>Chemical Engineering Science</i> , 2022, 254, 117616.	3.8	0
4	Exploring the integrity of cellular membrane and resistance to digestive juices of dehydrated lactic acid bacteria as influenced by drying kinetics. <i>Food Research International</i> , 2022, 157, 111395.	6.2	5
5	Effect of culturing lactic acid bacteria with varying skim milk concentration on bacteria survival during heat treatment. <i>Journal of Food Engineering</i> , 2021, 294, 110396.	5.2	10
6	Thermotolerance, Survival, and Stability of Lactic Acid Bacteria After Spray Drying as Affected by the Increase of Growth Temperature. <i>Food and Bioprocess Technology</i> , 2021, 14, 120-132.	4.7	25
7	Exploring the interactions between <i>Lactobacillus rhamnosus</i> GG and whey protein isolate for preservation of the viability of bacteria through spray drying. <i>Food and Function</i> , 2021, 12, 2995-3008.	4.6	8
8	Maillard conjugates of whey protein isolate and xylooligosaccharides for the microencapsulation of <i>Lactobacillus rhamnosus</i> : protective effects and stability during spray drying, storage and gastrointestinal digestion. <i>Food and Function</i> , 2021, 12, 4034-4045.	4.6	24
9	Skin layer stratification in drying droplets of dairy colloids. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 620, 126560.	4.7	16
10	Convective drying of highly shrinkable vegetables: New method on obtaining the parameters of the reaction engineering approach (REA) framework. <i>Journal of Food Engineering</i> , 2021, 305, 110613.	5.2	9
11	In vitro digestion using dynamic rat stomach-duodenum model as an alternative means to assess bioaccessibility of glucosinolates in dietary fiber powder from cabbage. <i>LWT - Food Science and Technology</i> , 2021, 151, 112243.	5.2	1
12	Effects of particle formation behavior on the properties of fish oil microcapsules fabricated using a micro-fluidic jet spray dryer. <i>International Journal of Food Engineering</i> , 2021, 17, 27-36.	1.5	3
13	Evolution of important glucosinolates in three common <i>Brassica</i> vegetables during their processing into vegetable powder and in vitro gastric digestion. <i>Food and Function</i> , 2020, 11, 211-220.	4.6	4
14	Effects of different pretreatment methods on the drying characteristics and quality of potatoes. <i>Food Science and Nutrition</i> , 2020, 8, 5767-5775.	3.4	16
15	Storage stability and in vitro digestion of microencapsulated powder containing fermented noni juice and probiotics. <i>Food Bioscience</i> , 2020, 37, 100740.	4.4	16
16	Interplaying Effects of Wall and Core Materials on the Property and Functionality of Microparticles for Co-Encapsulation of Vitamin E with Coenzyme Q10. <i>Food and Bioprocess Technology</i> , 2020, 13, 705-721.	4.7	25
17	Vaporization and particle formation during drying of multisolvent droplet without and with antisolvent-vapor infusion. <i>Chemical Engineering Science</i> , 2020, 219, 115617.	3.8	3
18	Enhanced thermal stability of lactic acid bacteria during spray drying by intracellular accumulation of calcium. <i>Journal of Food Engineering</i> , 2020, 279, 109975.	5.2	20

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19	Drying kinetics and particle formation of potato powder during spray drying probed by microrheology and single droplet drying. <i>Food Research International</i> , 2019, 116, 483-491.	6.2	12
20	A differential shrinkage approach for evaluating particle formation behavior during drying of sucrose, lactose, mannitol, skim milk, and other solid-containing droplets. <i>Drying Technology</i> , 2019, 37, 941-949.	3.1	5
21	Mechanical Properties of Hulless Barley Stem with Different Moisture Contents. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	6
22	Numerical probing of suspended lactose droplet drying experiment. <i>Journal of Food Engineering</i> , 2019, 254, 51-63.	5.2	2
23	Exploring the drying behaviors of microencapsulated noni juice using reaction engineering approach (REA) mathematical modelling. <i>Journal of Food Engineering</i> , 2019, 248, 53-61.	5.2	15
24	Co-encapsulation of coenzyme Q10 and vitamin E: A study of microcapsule formation and its relation to structure and functionalities using single droplet drying and micro-fluidic-jet spray drying. <i>Journal of Food Engineering</i> , 2019, 247, 45-55.	5.2	32
25	Spray drying of <i>Lactobacillus rhamnosus</i> GG with calcium-containing protectant for enhanced viability. <i>Powder Technology</i> , 2019, 358, 87-94.	4.2	37
26	A study on the structure formation and properties of noni juice microencapsulated with maltodextrin and gum acacia using single droplet drying. <i>Food Hydrocolloids</i> , 2019, 88, 199-209.	10.7	23
27	Microwave pretreatment enhances the formation of cabbage sulforaphane and its bioaccessibility as shown by a novel dynamic soft rat stomach model. <i>Journal of Functional Foods</i> , 2018, 43, 186-195.	3.4	20
28	Study on Mechanical Properties for Shearing Breakage of Oat Kernel. <i>International Journal of Food Engineering</i> , 2018, 14, .	1.5	2
29	Maltodextrin: A consummate carrier for spray-drying of xylooligosaccharides. <i>Food Research International</i> , 2018, 106, 383-393.	6.2	59
30	Influence of Moisture Content on Physicomechanical Properties, Starch-Protein Microstructure and Fractal Parameter of Oat Groats. <i>International Journal of Food Engineering</i> , 2018, 14, .	1.5	6
31	In situ crystallization kinetics and behavior of mannitol during droplet drying. <i>Chemical Engineering Journal</i> , 2018, 354, 314-326.	12.7	8
32	A Comparative Study on Fouling and Cleaning Characteristics of Soy Protein Isolate (SPI). <i>International Journal of Food Engineering</i> , 2018, 14, .	1.5	1
33	Heat stability of <i>Lactobacillus rhamnosus</i> GG and its cellular membrane during droplet drying and heat treatment. <i>Food Research International</i> , 2018, 112, 56-65.	6.2	25
34	Producing Powders Containing Active Dry Probiotics With the Aid of Spray Drying. <i>Advances in Food and Nutrition Research</i> , 2018, 85, 211-262.	3.0	33
35	Unraveling the droplet drying characteristics of crystallization-prone mannitol experiments and modeling. <i>AIChE Journal</i> , 2017, 63, 1839-1852.	3.6	14
36	Formation process of core-shell microparticles by solute migration during drying of homogenous composite droplets. <i>AIChE Journal</i> , 2017, 63, 3297-3310.	3.6	14

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37	Predicting Storage Conditions for Rice Seed with Thermodynamic Analysis. International Journal of Food Engineering, 2017, 13, .	1.5	1
38	Physical and Viscoelastic Properties of Different Moisture Content Highland Barley Kernels. International Journal of Food Engineering, 2017, 13, .	1.5	11
39	Temperature-Oriented Pyrolysis on the Decomposition Characteristics of <i>Chlorella pyrenoidosa</i> . International Journal of Food Engineering, 2016, 12, 295-301.	1.5	4
40	Thermal Aggregation of Calcium-Fortified Skim Milk Enhances Probiotic Protection during Convective Droplet Drying. Journal of Agricultural and Food Chemistry, 2016, 64, 6003-6010.	5.2	18
41	Exploring the protective effects of calcium-containing carrier against drying-induced cellular injuries of probiotics using single droplet drying technique. Food Research International, 2016, 90, 226-234.	6.2	32
42	In situ observation on particle formation process via single droplet drying apparatus: Effects of precursor composition on particle morphology. Drying Technology, 2016, 34, 1700-1708.	3.1	13
43	Modeling and Simulation of a Co-current Rotary Dryer. International Journal of Food Engineering, 2016, 12, 189-194.	1.5	2
44	Characterization of Pyrolysis Products Obtained from <i>Desmodium</i> sp. Cultivated in Anaerobic Digested Effluents (DADE). International Journal of Food Engineering, 2015, 11, 825-832.	1.5	5
45	The compositional effects of high solids model emulsions on drying behaviour and particle formation processes. Journal of Food Engineering, 2015, 157, 33-40.	5.2	16
46	Modeling the Total Residence Time in a Rotary Dryer. International Journal of Food Engineering, 2015, 11, 405-410.	1.5	7
47	The mechanisms of the protective effects of reconstituted skim milk during convective droplet drying of lactic acid bacteria. Food Research International, 2015, 76, 478-488.	6.2	38
48	Surface formation phenomena of DHA-containing emulsion during convective droplet drying. Journal of Food Engineering, 2015, 150, 50-61.	5.2	8
49	Exploring the drying behaviour and particle formation of high solids milk protein concentrate. Journal of Food Engineering, 2014, 143, 186-194.	5.2	22
50	Isolation and Characterization of Corncob Cellulose Fibers using Microwave-Assisted Chemical Treatments. International Journal of Food Engineering, 2014, 10, 427-436.	1.5	24
51	Calcium-Aggregated Milk: a Potential New Option for Improving the Viability of Lactic Acid Bacteria Under Heat Stress. Food and Bioprocess Technology, 2014, 7, 3147-3155.	4.7	20
52	Effects of ionic and nonionic surfactants on milk shell wettability during co-spray-drying of whole milk particles. Journal of Dairy Science, 2014, 97, 5303-5314.	3.4	21
53	Effects of Co-spray Drying of Surfactants with High Solids Milk on Milk Powder Wettability. Food and Bioprocess Technology, 2014, 7, 3121-3135.	4.7	22
54	Physical Properties of Naked Oat Seeds (<i>Avena nuda</i> L.). International Journal of Food Engineering, 2014, 10, 339-345.	1.5	5

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55	Capturing the effect of initial concentrations on the drying kinetics of high solids milk using reaction engineering approach. <i>Dairy Science and Technology</i> , 2013, 93, 415-430.	2.2	11
56	Inactivation of <i>Lactococcus lactis</i> ssp. <i>cremoris</i> cells in a droplet during convective drying. <i>Biochemical Engineering Journal</i> , 2013, 79, 46-56.	3.6	24
57	In Situ Observation of Taurine Crystallization via Single Droplet Drying. <i>Drying Technology</i> , 2013, 31, 1553-1561.	3.1	6
58	Respirable liquid marble for the cultivation of microorganisms. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 106, 187-190.	5.0	86
59	Shrinkage behaviour of skim milk droplets during air drying. <i>Journal of Food Engineering</i> , 2013, 116, 37-44.	5.2	42
60	Precipitating smooth amorphous or pollen structured lactose microparticles. <i>Chemical Engineering Journal</i> , 2013, 226, 312-318.	12.7	14
61	Single Droplet Drying Technique to Study Drying Kinetics Measurement and Particle Functionality: A Review. <i>Drying Technology</i> , 2012, 30, 1771-1785.	3.1	91
62	Unveiling the Mechanism of in situ Crystallization in the Spray Drying of Sugars. <i>Industrial & Engineering Chemistry Research</i> , 2012, 51, 11791-11802.	3.7	12
63	Uniform Amorphous Lactose Microspheres Formed in Simultaneous Convective and Dehydration Antisolvent Precipitation under Atmospheric Conditions. <i>Langmuir</i> , 2012, 28, 13772-13776.	3.5	11
64	Effects of pulsed electric field treatments on some properties of tapioca starch. <i>Carbohydrate Polymers</i> , 2012, 89, 1012-1017.	10.2	104
65	Ultrasonic degradation of aqueous dextran: Effect of initial molecular weight and concentration. <i>Carbohydrate Polymers</i> , 2012, 90, 447-451.	10.2	30
66	Microcrystallization of lactose during droplet drying and its effect on the property of the dried particle. <i>Chemical Engineering Research and Design</i> , 2012, 90, 138-149.	5.6	23
67	Drying kinetics of skim milk with 50wt.% initial solids. <i>Journal of Food Engineering</i> , 2012, 109, 701-711.	5.2	33
68	Towards a maximal cell survival in convective thermal drying processes. <i>Food Research International</i> , 2011, 44, 1127-1149.	6.2	251
69	Reaction Engineering Approach (REA) to model the drying kinetics of droplets with different initial sizes—experiments and analyses. <i>Chemical Engineering Science</i> , 2011, 66, 1738-1747.	3.8	78
70	Colloidal transport phenomena of milk components during convective droplet drying. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 87, 255-266.	5.0	44
71	Production of monodisperse epigallocatechin gallate (EGCG) microparticles by spray drying for high antioxidant activity retention. <i>International Journal of Pharmaceutics</i> , 2011, 413, 155-166.	5.2	67
72	Evaporation of Pure Droplets in the Convective Regime Under High Mass Flux. <i>Drying Technology</i> , 2011, 29, 1628-1637.	3.1	8

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73	A novel co-culture process with <i>Zymomonas mobilis</i> and <i>Pichia stipitis</i> for efficient ethanol production on glucose/xylose mixtures. <i>Enzyme and Microbial Technology</i> , 2009, 45, 210-217.	3.2	122
74	Co-fermentation of a mixture of glucose and xylose to ethanol by <i>Zymomonas mobilis</i> and <i>Pachysolen tannophilus</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 1091-1097.	3.6	64
75	Obtaining Model Parameters of Drying Kinetics for Highly Shrinkable Materials without Knowing the Surface Area <i>a priori</i> . <i>AIChE Journal</i> , 0, , .	3.6	0