Daming Fan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4745098/publications.pdf

Version: 2024-02-01

97 papers	2,367 citations	186209 28 h-index	254106 43 g-index
97 all docs	97 docs citations	97 times ranked	1879 citing authors

#	Article	IF	Citations
1	Determination of structural changes in microwaved rice starch using Fourier transform infrared and Raman spectroscopy. Starch/Staerke, 2012, 64, 598-606.	1.1	111
2	Determining the effects of microwave heating on the ordered structures of rice starch by NMR. Carbohydrate Polymers, 2013, 92, 1395-1401.	5.1	106
3	Effects of fish oil incorporation on the gelling properties of silver carp surimi gel subjected to microwave heating combined with conduction heating treatment. Food Hydrocolloids, 2019, 94, 164-173.	5.6	104
4	Effects of microwave combined with conduction heating on surimi quality and morphology. Journal of Food Engineering, 2018, 228, 1-11.	2.7	97
5	Structural changes of starch subjected to microwave heating: A review from the perspective of dielectric properties. Trends in Food Science and Technology, 2020, 99, 593-607.	7.8	85
6	Effect of microwave on lamellar parameters of rice starch through small-angle X-ray scattering. Food Hydrocolloids, 2014, 35, 620-626.	5.6	79
7	Chemical interactions involved in microwave heat-induced surimi gel fortified with fish oil and its formation mechanism. Food Hydrocolloids, 2020, 105, 105779.	5.6	73
8	1H NMR studies of starchâ€“water interactions during microwave heating. Carbohydrate Polymers, 2013, 97, 406-412.	5.1	65
9	Bacterial growth, detachment and cell size control on polyethylene terephthalate surfaces. Scientific Reports, 2015, 5, 15159.	1.6	62
10	8â€Câ€(Eâ€phenylethenyl)quercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. Molecular Nutrition and Food Research, 2017, 61, 1600437.	1.5	60
11	Microwave irradiation promotes aggregation behavior of myosin through conformation changes. Food Hydrocolloids, 2019, 96, 11-19.	5.6	58
12	Synergistic effect of microwave 3D print and transglutaminase on the self-gelation of surimi during printing. Innovative Food Science and Emerging Technologies, 2021, 67, 102546.	2.7	58
13	Microbial diversity in traditional type I sourdough and jiaozi and its influence on volatiles in Chinese steamed bread. LWT - Food Science and Technology, 2019, 101, 764-773.	2.5	51
14	The description of oil absorption behavior of potato chips during the frying. LWT - Food Science and Technology, 2018, 96, 119-126.	2.5	46
15	Radiofrequency Thawing of Frozen Minced Fish Based on the Dielectric Response Mechanism. Innovative Food Science and Emerging Technologies, 2019, 52, 80-88.	2.7	43
16	Structural variation of rice starch in response to temperature during microwave heating before gelatinisation. Carbohydrate Polymers, 2013, 92, 1249-1255.	5.1	42
17	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. Trends in Food Science and Technology, 2021, 111, 706-715.	7.8	42
18	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. Journal of Agricultural and Food Chemistry, 2021, 69, 1057-1067.	2.4	40

#	Article	IF	Citations
19	6-C-(E-phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. European Journal of Cancer, 2016, 68, 38-50.	1.3	37
20	Acoustic intensity in ultrasound field and ultrasound-assisted gelling of surimi. LWT - Food Science and Technology, 2017, 75, 497-504.	2.5	35
21	Intervention of transglutaminase in surimi gel under microwave irradiation. Food Chemistry, 2018, 268, 378-385.	4.2	35
22	Heating surimi products using microwave combined with steam methods: Study on energy saving and quality. Innovative Food Science and Emerging Technologies, 2018, 47, 231-240.	2.7	34
23	The physicochemical properties of chitosan prepared by microwave heating. Food Science and Nutrition, 2020, 8, 1987-1994.	1.5	33
24	Intervention on activity and structure of cathepsin L during surimi gel degradation under microwave irradiation. Food Hydrocolloids, 2020, 103, 105705.	5.6	33
25	Catalytic effect of transglutaminase mediated by myofibrillar protein crosslinking under microwave irradiation. Food Chemistry, 2019, 284, 45-52.	4.2	31
26	The inhibition mechanism of Ïµâ€polylysine against Bacillus cereus emerging in surimi gel during refrigerated storage. Journal of the Science of Food and Agriculture, 2019, 99, 2922-2930.	1.7	31
27	Importance of thickness in electromagnetic properties and gel characteristics of surimi during microwave heating. Journal of Food Engineering, 2019, 248, 80-88.	2.7	30
28	Cooking evaluation of crayfish (Procambarus clarkia) subjected to microwave and conduction heating: A visualized strategy to understand the heat-induced quality changes of food. Innovative Food Science and Emerging Technologies, 2020, 62, 102368.	2.7	30
29	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. Food Hydrocolloids, 2020, 108, 106073.	5.6	29
30	Continuous flow microwave system with helical tubes for liquid food heating. Journal of Food Engineering, 2021, 294, 110409.	2.7	29
31	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. Journal of the Science of Food and Agriculture, 2018, 98, 1988-1994.	1.7	27
32	Inhibitory effect of selected hydrocolloids on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PhIP) formation in chemical models and beef patties. Journal of Hazardous Materials, 2021, 402, 123486.	6.5	27
33	Quercetin Inhibited the Formation of Lipid Oxidation Products in Thermally Treated Soybean Oil by Trapping Intermediates. Journal of Agricultural and Food Chemistry, 2021, 69, 3479-3488.	2.4	27
34	Effect of Guar Gum with Sorbitol Coating on the Properties and Oil Absorption of French Fries. International Journal of Molecular Sciences, 2017, 18, 2700.	1.8	26
35	Effect of microwave heating on optical and thermal properties of rice starch. Starch/Staerke, 2012, 64, 740-744.	1.1	25
36	Identification of Key Aroma Compounds in Type I Sourdough-Based Chinese Steamed Bread: Application of Untargeted Metabolomics Analysisp. International Journal of Molecular Sciences, 2019, 20, 818.	1.8	23

#	Article	IF	Citations
37	Effects of quercetin and cinnamaldehyde on the nutrient release from beef into soup during stewing process. LWT - Food Science and Technology, 2020, 131, 109712.	2.5	23
38	Effects of microwaves on molecular arrangements in potato starch. RSC Advances, 2017, 7, 14348-14353.	1.7	21
39	Steam replacement strategy using microwave resonance: A future system for continuous-flow heating applications. Applied Energy, 2021, 283, 116300.	5.1	21
40	Inhibitory effect of microwave heating on cathepsin l-induced degradation of myofibrillar protein gel. Food Chemistry, 2021, 357, 129745.	4.2	21
41	A study of the power absorption and temperature distribution during microwave reheating of instant rice. International Journal of Food Science and Technology, 2012, 47, 640-647.	1.3	19
42	The impact of microwave heating on the granule state and thermal properties of potato starch. Starch/Staerke, 2015, 67, 391-398.	1.1	18
43	Oil Absorption of Potato Slices Preâ€Dried by Three Kinds of Methods. European Journal of Lipid Science and Technology, 2018, 120, 1700382.	1.0	18
44	Dielectric loss mediated promotion of microwave heating in the Maillard reaction. LWT - Food Science and Technology, 2019, 101, 559-566.	2.5	18
45	Microwave vacuum evaporation as a potential technology to concentrate sugar solutions: A study based on dielectric spectroscopy. Journal of Food Engineering, 2021, 294, 110414.	2.7	18
46	Redox Proteomic Analysis Reveals Microwave-Induced Oxidation Modifications of Myofibrillar Proteins from Silver Carp (Hypophthalmichthys molitrix). Journal of Agricultural and Food Chemistry, 2021, 69, 9706-9715.	2.4	18
47	Mathematical modeling of continuous microwave heating of surimi paste. Journal of Food Engineering, 2022, 315, 110797.	2.7	18
48	Changes in physicochemical properties of silver carp (Hypophthalmichthys molitrix) surimi during chilled storage: The roles of spoilage bacteria. Food Chemistry, 2022, 387, 132847.	4.2	18
49	Effect of fish mince size on physicochemical and gelling properties of silver carp (Hypophthalmichthys molitrix) surimi gel. LWT - Food Science and Technology, 2021, 149, 111912.	2.5	17
50	Lipophilized apigenin derivatives produced during the frying process as novel antioxidants. Food Chemistry, 2022, 379, 132178.	4.2	17
51	Influence of microwave parameters and water activity on radical generation in rice starch. Food Chemistry, 2016, 196, 34-41.	4.2	15
52	Microwave-Absorbing Properties of Rice Starch. Polymers, 2015, 7, 1895-1904.	2.0	14
53	Full-time response of starch subjected to microwave heating. Scientific Reports, 2017, 7, 3967.	1.6	14
54	Selection, identification and application of DNA aptamers for the detection of Bifidobacterium breve. RSC Advances, 2017, 7, 11672-11679.	1.7	13

#	Article	IF	Citations
55	Effects of sourdough addition on the textural and physiochemical attributes of microwaved steamed-cake. LWT - Food Science and Technology, 2021, 146, 111396.	2.5	13
56	Antifungal Activity ofLactobacillus plantarumAgainstPenicillium roquefortiin Vitro and the Preservation Effect on Chinese Steamed Bread. Journal of Food Processing and Preservation, 2017, 41, e12969.	0.9	12
57	Study on water proton distribution and flow status of starch during the hydration process. International Journal of Biological Macromolecules, 2018, 118, 997-1003.	3.6	12
58	A comparison of mutagenic PhIP and beneficial 8-C-(E-phenylethenyl)quercetin and 6-C-(E-phenylethenyl)quercetin formation under microwave and conventional heating. Food and Function, 2018, 9, 3853-3859.	2.1	12
59	Effect of Calcium on Absorption Properties and Thermal Stability of Milk during Microwave Heating. International Journal of Molecular Sciences, 2018, 19, 1747.	1.8	11
60	Effects of preheating-induced denaturation treatments on the printability and instant curing property of soy protein during microwave 3D printing. Food Chemistry, 2022, 397, 133682.	4.2	11
61	Non-additive response of starch systems in different hydration states: A study of microwave-absorbing properties. Innovative Food Science and Emerging Technologies, 2017, 44, 103-108.	2.7	10
62	Caffeic acid assists microwave heating to inhibit the formation of mutagenic and carcinogenic PhIP. Food Chemistry, 2020, 317, 126447.	4.2	10
63	Quality Enhancement Mechanism of Alkali-Free Chinese Northern Steamed Bread by Sourdough Acidification. Molecules, 2020, 25, 726.	1.7	10
64	Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef. Food Chemistry, 2022, 375, 131859.	4.2	10
65	Inhibitory effects of some hydrocolloids on the formation of N-(carboxymethyl) lysine and N-(carboxyethyl) lysine in chemical models and fish patties. LWT - Food Science and Technology, 2022, 162, 113431.	2.5	10
66	Improvement of the Quality of Surimi Products with Overdrying Potato Starches. Journal of Food Quality, 2017, 2017, 1-5.	1.4	9
67	Do non-thermal effects exist in microwave heating of glucose aqueous solutions? Evidence from molecular dynamics simulations. Food Chemistry, 2022, 375, 131677.	4.2	9
68	Experimental Analysis and Numerical Modeling of Microwave Reheating of Cylindrically Shaped Instant Rice. International Journal of Food Engineering, 2013, 10, 59-67.	0.7	8
69	Effects of the components in rice flour on thermal radical generation under microwave irradiation. International Journal of Biological Macromolecules, 2016, 93, 1226-1230.	3.6	8
70	Concentration-related microwave heating processes: electromagnetic interference of Maillard reaction substrates (glucose and lysine). RSC Advances, 2017, 7, 24382-24386.	1.7	8
71	A Study of the Synergistic Interaction of Konjac Glucomannan/Curdlan Blend Systems under Alkaline Conditions. Materials, 2019, 12, 3543.	1.3	8
72	Changing the Gelâ€Forming Properties of Myofibrillar Protein by Using a Gentle Breaking Method. Journal of Food Science, 2019, 84, 261-267.	1.5	8

#	Article	IF	Citations
73	Puerarin inhibited 3-chloropropane-1,2-diol fatty acid esters formation by reacting with glycidol and glycidyl esters. Food Chemistry, 2021, 358, 129843.	4.2	8
74	Effect of acrolein, a lipid oxidation product, on the formation of the heterocyclic aromatic amine 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in model systems and roasted tilapia fish patties. Food Chemistry: X, 2022, 14, 100315.	1.8	8
75	Enhancement of the Gelation Properties of Surimi from Yellowtail Seabream (Parargyrops edita,) Tj ETQq1 1 0.784314 rgBT /Overlock 81, E396-403.	1.5	7
76	Synergistic bactericidal effects of basic amino acids and microwave treatment on Escherichia coli. LWT - Food Science and Technology, 2017, 84, 99-105.	2.5	7
77	Microwave treatment regulates the free volume of rice starch. Scientific Reports, 2019, 9, 3876.	1.6	7
78	Non-thermal microwave effects: Conceptual and methodological problems. Food Chemistry, 2022, 372, 131217.	4.2	7
79	Effects of the Deacetylation Degree of Chitosan on 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) Formation in Chemical Models and Beef Patties. Journal of Agricultural and Food Chemistry, 2021, 69, 13933-13941.	2.4	7
80	Removal of cadmium from rice grains by acid soaking and quality evaluation of decontaminated rice. Food Chemistry, 2022, 371, 131099.	4.2	6
81	Ultrastructure of potato starch granules as affected by microwave treatment. International Journal of Food Properties, 2017, 20, S3189-S3194.	1.3	5
82	Î²-fructosidase FosE activity in Lactobacillus paracasei regulates fructan degradation during sourdough fermentation and total FODMAP levels in steamed bread. LWT - Food Science and Technology, 2021, 145, 111294.	2.5	5
83	Dielectric determination of glucose solutions under microwave fields via a novel molecular dynamics simulation approach. Journal of Food Engineering, 2022, 316, 110844.	2.7	5
84	Effect of Acrolein, a Lipid Oxidation Product, on the Formation of the Heterocyclic Aromatic Amine 2-Amino-3,8-dimethylimidazo[4,5-f]quinoxaline (MeIQx) in Model Systems and Roast Salmon Patties. Journal of Agricultural and Food Chemistry, 2022, 70, 5887-5895.	2.4	5
85	Twin-Screw Extrusion of Hairtail Surimi and Soy Protein Isolate Blends. Food Science and Technology Research, 2014, 20, 517-527.	0.3	4
86	Effects of sourdough on improving the textural characteristics of microwaveâ€steamed cake: A perspective from dielectric properties and water distribution. Journal of Food Science, 2020, 85, 3282-3292.	1.5	4
87	Microwave heating of dried minced pork slices with different fat content: An assessment of dielectric response and quality properties. LWT - Food Science and Technology, 2021, 148, 111729.	2.5	4
88	Protein structural development of threadfin bream (Nemipterus spp.) surimi gels induced by glucose oxidase. Food Science and Technology International, 2018, 24, 598-606.	1.1	3
89	Effect of lipase incorporation on gelling properties of catfish (<scp>Clarias lazera</scp>) surimi and its mechanism. Journal of the Science of Food and Agriculture, 2021, 101, 4498-4505.	1.7	3
90	Electromagnetic properties of crayfish and its responses of temperature and moisture under microwave field. Journal of Food Science, 2021, 86, 1306-1321.	1.5	3

#	Article	IF	Citations
91	Colloidal Gold Probe-Based Immunochromatographic Strip Assay for the Rapid Detection of Microbial Transglutaminase in Frozen Surimi. Journal of Chemistry, 2016, 2016, 1-7.	0.9	2
92	Instrumental and Sensory Analysis of the Properties of Traditional Chinese Fried Fritters. Journal of Chemistry, 2016, 2016, 1-7.	0.9	2
93	Green Physical Processing Technologies for the Improvement of Food Quality. Journal of Food Quality, 2018, 2018, 1-2.	1.4	1
94	Effect of glucono-Î´-lactone on the structural characteristics of red seabream (Pagrosomus major) surimi. RSC Advances, 2016, 6, 107219-107224.	1.7	0
95	Cover Image, Volume 99, Issue 6. Journal of the Science of Food and Agriculture, 2019, 99, i-i.	1.7	0
96	Chemiluminescence for rapid detection of free radicals in starch samples. Food Bioscience, 2020, 36, 100667.	2.0	0
97	Evaluation of fiber degree for fish muscle based on the edge feature attention net. Food Bioscience, 2022, 47, 101658.	2.0	0