

Daming Fan

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94
papers

1,218
citations

20
h-index

31
g-index

97
ext. papers

1,780
ext. citations

6
avg, IF

4.76
L-index

#	Paper	IF	Citations
94	Determining the effects of microwave heating on the ordered structures of rice starch by NMR. <i>Carbohydrate Polymers</i> , 2013 , 92, 1395-401	10.3	83
93	Determination of structural changes in microwaved rice starch using Fourier transform infrared and Raman spectroscopy. <i>Starch/Staerke</i> , 2012 , 64, 598-606	2.3	79
92	Effect of microwave on lamellar parameters of rice starch through small-angle X-ray scattering. <i>Food Hydrocolloids</i> , 2014 , 35, 620-626	10.6	56
91	Effects of microwave combined with conduction heating on surimi quality and morphology. <i>Journal of Food Engineering</i> , 2018 , 228, 1-11	6	52
90	^1H NMR studies of starch-water interactions during microwave heating. <i>Carbohydrate Polymers</i> , 2013 , 97, 406-12	10.3	46
89	Effects of fish oil incorporation on the gelling properties of silver carp surimi gel subjected to microwave heating combined with conduction heating treatment. <i>Food Hydrocolloids</i> , 2019 , 94, 164-173	10.6	45
88	8-C-(E-phenylethenyl)quercetin from onion/beef soup induces autophagic cell death in colon cancer cells through ERK activation. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1600437	5.9	44
87	Microwave irradiation promotes aggregation behavior of myosin through conformation changes. <i>Food Hydrocolloids</i> , 2019 , 96, 11-19	10.6	33
86	Structural variation of rice starch in response to temperature during microwave heating before gelatinisation. <i>Carbohydrate Polymers</i> , 2013 , 92, 1249-55	10.3	31
85	Bacterial growth, detachment and cell size control on polyethylene terephthalate surfaces. <i>Scientific Reports</i> , 2015 , 5, 15159	4.9	31
84	Microbial diversity in traditional type I sourdough and jiaozi and its influence on volatiles in Chinese steamed bread. <i>LWT - Food Science and Technology</i> , 2019 , 101, 764-773	5.4	31
83	Structural changes of starch subjected to microwave heating: A review from the perspective of dielectric properties. <i>Trends in Food Science and Technology</i> , 2020 , 99, 593-607	15.3	30
82	The description of oil absorption behavior of potato chips during the frying. <i>LWT - Food Science and Technology</i> , 2018 , 96, 119-126	5.4	27
81	6-C-(E-phenylethenyl)naringenin induces cell growth inhibition and cytoprotective autophagy in colon cancer cells. <i>European Journal of Cancer</i> , 2016 , 68, 38-50	7.5	27
80	Radiofrequency Thawing of Frozen Minced Fish Based on the Dielectric Response Mechanism. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 52, 80-88	6.8	25
79	Acoustic intensity in ultrasound field and ultrasound-assisted gelling of surimi. <i>LWT - Food Science and Technology</i> , 2017 , 75, 497-504	5.4	22
78	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1988-1994	4.3	21

77	Synergistic effect of microwave 3D print and transglutaminase on the self-gelation of surimi during printing. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102546	6.8	21
76	Catalytic effect of transglutaminase mediated by myofibrillar protein crosslinking under microwave irradiation. <i>Food Chemistry</i> , 2019 , 284, 45-52	8.5	20
75	Chemical interactions involved in microwave heat-induced surimi gel fortified with fish oil and its formation mechanism. <i>Food Hydrocolloids</i> , 2020 , 105, 105779	10.6	20
74	Intervention of transglutaminase in surimi gel under microwave irradiation. <i>Food Chemistry</i> , 2018 , 268, 378-385	8.5	20
73	Effect of microwave heating on optical and thermal properties of rice starch. <i>Starch/Staerke</i> , 2012 , 64, 740-744	2.3	20
72	Heating surimi products using microwave combined with steam methods: Study on energy saving and quality. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 231-240	6.8	19
71	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1057-1067	5.7	19
70	The inhibition mechanism of γ -polylysine against <i>Bacillus cereus</i> emerging in surimi gel during refrigerated storage. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2922-2930	4.3	18
69	Effect of Guar Gum with Sorbitol Coating on the Properties and Oil Absorption of French Fries. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	16
68	A study of the power absorption and temperature distribution during microwave reheating of instant rice. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 640-647	3.8	16
67	Effects of quercetin and cinnamaldehyde on the nutrient release from beef into soup during stewing process. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109712	5.4	15
66	Oil Absorption of Potato Slices Pre-Dried by Three Kinds of Methods. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700382	3	14
65	Importance of thickness in electromagnetic properties and gel characteristics of surimi during microwave heating. <i>Journal of Food Engineering</i> , 2019 , 248, 80-88	6	14
64	Cooking evaluation of crayfish (<i>Procambarus clarkia</i>) subjected to microwave and conduction heating: A visualized strategy to understand the heat-induced quality changes of food. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102368	6.8	12
63	Influence of microwave parameters and water activity on radical generation in rice starch. <i>Food Chemistry</i> , 2016 , 196, 34-41	8.5	12
62	Novel roles of hydrocolloids in foods: Inhibition of toxic maillard reaction products formation and attenuation of their harmful effects. <i>Trends in Food Science and Technology</i> , 2021 , 111, 706-715	15.3	12
61	Dielectric loss mediated promotion of microwave heating in the Maillard reaction. <i>LWT - Food Science and Technology</i> , 2019 , 101, 559-566	5.4	12
60	Intervention on activity and structure of cathepsin L during surimi gel degradation under microwave irradiation. <i>Food Hydrocolloids</i> , 2020 , 103, 105705	10.6	11

59	Effects of microwaves on molecular arrangements in potato starch. <i>RSC Advances</i> , 2017 , 7, 14348-14353	3.7	11
58	Full-time response of starch subjected to microwave heating. <i>Scientific Reports</i> , 2017 , 7, 3967	4.9	10
57	Microwave-Absorbing Properties of Rice Starch. <i>Polymers</i> , 2015 , 7, 1895-1904	4.5	10
56	The impact of microwave heating on the granule state and thermal properties of potato starch. <i>Starch/Staerke</i> , 2015 , 67, 391-398	2.3	10
55	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. <i>Food Hydrocolloids</i> , 2020 , 108, 106073	10.6	9
54	A comparison of mutagenic PhIP and beneficial 8-C-(E-phenylethenyl)quercetin and 6-C-(E-phenylethenyl)quercetin formation under microwave and conventional heating. <i>Food and Function</i> , 2018 , 9, 3853-3859	6.1	9
53	Identification of Key Aroma Compounds in Type I Sourdough-Based Chinese Steamed Bread: Application of Untargeted Metabolomics Analysis. <i>International Journal of Molecular Sciences</i> , 2019 , 20,	6.3	9
52	Inhibitory effect of selected hydrocolloids on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PhIP) formation in chemical models and beef patties. <i>Journal of Hazardous Materials</i> , 2021 , 402, 123486	12.8	9
51	Continuous flow microwave system with helical tubes for liquid food heating. <i>Journal of Food Engineering</i> , 2021 , 294, 110409	6	9
50	Selection, identification and application of DNA aptamers for the detection of <i>Bifidobacterium breve</i> . <i>RSC Advances</i> , 2017 , 7, 11672-11679	3.7	8
49	Concentration-related microwave heating processes: electromagnetic interference of Maillard reaction substrates (glucose and lysine). <i>RSC Advances</i> , 2017 , 7, 24382-24386	3.7	8
48	The physicochemical properties of chitosan prepared by microwave heating. <i>Food Science and Nutrition</i> , 2020 , 8, 1987-1994	3.2	8
47	Caffeic acid assists microwave heating to inhibit the formation of mutagenic and carcinogenic PhIP. <i>Food Chemistry</i> , 2020 , 317, 126447	8.5	8
46	Effect of Calcium on Absorption Properties and Thermal Stability of Milk during Microwave Heating. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	8
45	Antifungal Activity of <i>Lactobacillus plantarum</i> Against <i>Penicillium roqueforti</i> in Vitro and the Preservation Effect on Chinese Steamed Bread. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12969	2.1	8
44	Non-additive response of starch systems in different hydration states: A study of microwave-absorbing properties. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 44, 103-108	6.8	7
43	Changing the Gel-Forming Properties of Myofibrillar Protein by Using a Gentle Breaking Method. <i>Journal of Food Science</i> , 2019 , 84, 261-267	3.4	7
42	Quality Enhancement Mechanism of Alkali-Free Chinese Northern Steamed Bread by Sourdough Acidification. <i>Molecules</i> , 2020 , 25,	4.8	5

41	Quercetin Inhibited the Formation of Lipid Oxidation Products in Thermally Treated Soybean Oil by Trapping Intermediates. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3479-3488	5.7	5
40	Enhancement of the Gelation Properties of Surimi from Yellowtail Seabream (<i>Parargyrops edita</i> , Sparidae) with Chinese Oak Silkworm Pupa, <i>Antheraea pernyi</i> . <i>Journal of Food Science</i> , 2016 , 81, E396-403	3.4	5
39	Effects of the components in rice flour on thermal radical generation under microwave irradiation. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 1226-1230	7.9	5
38	Steam replacement strategy using microwave resonance: A future system for continuous-flow heating applications. <i>Applied Energy</i> , 2021 , 283, 116300	10.7	5
37	Study on water proton distribution and flow status of starch during the hydration process. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 997-1003	7.9	5
36	Inhibitory effect of microwave heating on cathepsin L-induced degradation of myofibrillar protein gel. <i>Food Chemistry</i> , 2021 , 357, 129745	8.5	5
35	Synergistic bactericidal effects of basic amino acids and microwave treatment on <i>Escherichia coli</i> . <i>LWT - Food Science and Technology</i> , 2017 , 84, 99-105	5.4	4
34	Microwave treatment regulates the free volume of rice starch. <i>Scientific Reports</i> , 2019 , 9, 3876	4.9	4
33	Experimental Analysis and Numerical Modeling of Microwave Reheating of Cylindrically Shaped Instant Rice. <i>International Journal of Food Engineering</i> , 2014 , 10, 59-67	1.9	4
32	Microwave vacuum evaporation as a potential technology to concentrate sugar solutions: A study based on dielectric spectroscopy. <i>Journal of Food Engineering</i> , 2021 , 294, 110414	6	4
31	Effect of fish mince size on physicochemical and gelling properties of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gel. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111912	5.4	4
30	Ultrastructure of potato starch granules as affected by microwave treatment. <i>International Journal of Food Properties</i> , 2017 , 20, S3189-S3194	3	3
29	Effects of sourdough on improving the textural characteristics of microwave-steamed cake: A perspective from dielectric properties and water distribution. <i>Journal of Food Science</i> , 2020 , 85, 3282-3292	3.4	3
28	Lipophilized apigenin derivatives produced during the frying process as novel antioxidants.. <i>Food Chemistry</i> , 2022 , 379, 132178	8.5	3
27	Fructosidase FosE activity in <i>Lactobacillus paracasei</i> regulates fructan degradation during sourdough fermentation and total FODMAP levels in steamed bread. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111294	5.4	3
26	Redox Proteomic Analysis Reveals Microwave-Induced Oxidation Modifications of Myofibrillar Proteins from Silver Carp (). <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9706-9715	5.7	3
25	Protein structural development of threadfin bream (<i>Nemipterus spp.</i>) surimi gels induced by glucose oxidase. <i>Food Science and Technology International</i> , 2018 , 24, 598-606	2.6	2
24	Twin-Screw Extrusion of Hairtail Surimi and Soy Protein Isolate Blends. <i>Food Science and Technology Research</i> , 2014 , 20, 517-527	0.8	2

23	Do non-thermal effects exist in microwave heating of glucose aqueous solutions? Evidence from molecular dynamics simulations. <i>Food Chemistry</i> , 2021 , 131677	8.5	2
22	Effects of the Deacetylation Degree of Chitosan on 2-Amino-1-methyl-6-phenylimidazo[4,5- <i>b</i>]pyridine (PhIP) Formation in Chemical Models and Beef Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13933-13941	5.7	2
21	Effects of sourdough addition on the textural and physiochemical attributes of microwaved steamed-cake. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111396	5.4	2
20	Colloidal Gold Probe-Based Immunochromatographic Strip Assay for the Rapid Detection of Microbial Transglutaminase in Frozen Surimi. <i>Journal of Chemistry</i> , 2016 , 2016, 1-7	2.3	2
19	Non-thermal microwave effects: Conceptual and methodological problems. <i>Food Chemistry</i> , 2022 , 372, 131217	8.5	2
18	Puerarin inhibited 3-chloropropane-1,2-diol fatty acid esters formation by reacting with glycidol and glycidyl esters. <i>Food Chemistry</i> , 2021 , 358, 129843	8.5	2
17	Mathematical modeling of continuous microwave heating of surimi paste. <i>Journal of Food Engineering</i> , 2022 , 315, 110797	6	2
16	Inhibitory effects of some hydrocolloids on the formation of N-(carboxymethyl) lysine and N-(carboxyethyl) lysine in chemical models and fish patties. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113431	5.4	2
15	A Study of the Synergistic Interaction of Konjac Glucomannan/Curdlan Blend Systems under Alkaline Conditions. <i>Materials</i> , 2019 , 12,	3.5	1
14	Improvement of the Quality of Surimi Products with Overdrying Potato Starches. <i>Journal of Food Quality</i> , 2017 , 2017, 1-5	2.7	1
13	Chitosan and flavonoid glycosides are promising combination partners for enhanced inhibition of heterocyclic amine formation in roast beef.. <i>Food Chemistry</i> , 2021 , 375, 131859	8.5	1
12	Green Physical Processing Technologies for the Improvement of Food Quality. <i>Journal of Food Quality</i> , 2018 , 2018, 1-2	2.7	1
11	Microwave heating of dried minced pork slices with different fat content: An assessment of dielectric response and quality properties. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111729	5.4	1
10	Removal of cadmium from rice grains by acid soaking and quality evaluation of decontaminated rice. <i>Food Chemistry</i> , 2022 , 371, 131099	8.5	1
9	Dielectric determination of glucose solutions under microwave fields via a novel molecular dynamics simulation approach. <i>Journal of Food Engineering</i> , 2022 , 316, 110844	6	0
8	Instrumental and Sensory Analysis of the Properties of Traditional Chinese Fried Fritters. <i>Journal of Chemistry</i> , 2016 , 2016, 1-7	2.3	0
7	Effect of lipase incorporation on gelling properties of catfish (<i>Clarias lazera</i>) surimi and its mechanism. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4498-4505	4.3	0
6	Electromagnetic properties of crayfish and its responses of temperature and moisture under microwave field. <i>Journal of Food Science</i> , 2021 , 86, 1306-1321	3.4	0

- 5 Changes in physicochemical properties of silver carp (*Hypophthalmichthys molitrix*) surimi during chilled storage: The roles of spoilage bacteria.. *Food Chemistry*, **2022**, 387, 132847 8.5 ○
- 4 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 4.7 ○
- 3 Chemiluminescence for rapid detection of free radicals in starch samples. *Food Bioscience*, **2020**, 36, 100667 4.7
- 2 Effect of glucono-δ-lactone on the structural characteristics of red seabream (*Pagrosomus major*) surimi. *RSC Advances*, **2016**, 6, 107219-107224 3.7
- 1 Evaluation of fiber degree for fish muscle based on the edge feature attention net. *Food Bioscience*, **2022**, 47, 101658 4.9