

Weibiao Zhou

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212
papers

6,149
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227
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7,322
ext. citations

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avg, IF

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L-index

#	Paper	IF	Citations
212	An Overview of 3D Printing Technologies for Food Fabrication. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1605-1615	5.1	257
211	Green tea catechins during food processing and storage: A review on stability and detection. <i>Food Research International</i> , 2013 , 50, 469-479	7	222
210	Characterization of microwave vacuum drying and hot air drying of mint leaves (<i>Mentha cordifolia</i> Opiz ex Fresen). <i>Journal of Food Engineering</i> , 2009 , 91, 482-489	6	220
209	A Review on 3D Printing for Customized Food Fabrication. <i>Procedia Manufacturing</i> , 2015 , 1, 308-319	1.5	171
208	Frozen bread dough: Effects of freezing storage and dough improvers. <i>Journal of Cereal Science</i> , 2007 , 45, 1-17	3.8	165
207	Reaction kinetics of degradation and epimerization of epigallocatechin gallate (EGCG) in aqueous system over a wide temperature range. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 2694-701	5.7	163
206	Glass transition and enthalpy relaxation of amorphous food saccharides: a review. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5701-17	5.7	157
205	Extrusion-based food printing for digitalized food design and nutrition control. <i>Journal of Food Engineering</i> , 2018 , 220, 1-11	6	155
204	Stability of tea catechins in the breadmaking process. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 8224-9	5.7	140
203	Safety assessment of nanocomposite for food packaging application. <i>Trends in Food Science and Technology</i> , 2015 , 45, 187-199	15.3	135
202	Combined effect of pH and high temperature on the stability and antioxidant capacity of two anthocyanins in aqueous solution. <i>Food Chemistry</i> , 2014 , 163, 163-70	8.5	120
201	Application of Light-Emitting Diodes in Food Production, Postharvest Preservation, and Microbiological Food Safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 719-740	16.4	115
200	Antibacterial effect of light emitting diodes of visible wavelengths on selected foodborne pathogens at different illumination temperatures. <i>International Journal of Food Microbiology</i> , 2013 , 166, 399-406	5.8	97
199	Optimisation of the temperature profile in bread baking. <i>Journal of Food Engineering</i> , 2002 , 55, 41-48	6	97
198	Bread fortified with anthocyanin-rich extract from black rice as nutraceutical sources: Its quality attributes and in vitro digestibility. <i>Food Chemistry</i> , 2016 , 196, 910-6	8.5	87
197	Kinetic study of the thermal stability of tea catechins in aqueous systems using a microwave reactor. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5924-32	5.7	82
196	Comparison study of the effect of green tea extract (GTE) on the quality of bread by instrumental analysis and sensory evaluation. <i>Food Research International</i> , 2007 , 40, 470-479	7	80

195	Effect of high pressure on some physicochemical properties of several native starches. <i>Journal of Food Engineering</i> , 2008 , 88, 126-136	6	79
194	Stimulating fermentative activities of bifidobacteria in milk by high intensity ultrasound. <i>International Dairy Journal</i> , 2009 , 19, 410-416	3.5	77
193	Identifying key non-volatile compounds in ready-to-drink green tea and their impact on taste profile. <i>Food Chemistry</i> , 2014 , 155, 9-16	8.5	75
192	A stability study of green tea catechins during the biscuit making process. <i>Food Chemistry</i> , 2011 , 126, 568-573	8.5	70
191	Effect of high intensity ultrasound on carbohydrate metabolism of bifidobacteria in milk fermentation. <i>Food Chemistry</i> , 2012 , 130, 866-874	8.5	68
190	Performance of palm olein in repeated deep frying and controlled heating processes. <i>Food Chemistry</i> , 2010 , 121, 338-347	8.5	68
189	A study of the mass transfer in osmotic dehydration of coated potato cubes. <i>Journal of Food Engineering</i> , 2006 , 77, 84-95	6	68
188	Design of experiments and regression modelling in food flavour and sensory analysis: A review. <i>Trends in Food Science and Technology</i> , 2018 , 71, 202-215	15.3	65
187	Green tea catechins reduced the glycaemic potential of bread: an in vitro digestibility study. <i>Food Chemistry</i> , 2015 , 180, 203-210	8.5	61
186	Perspectives and Trends in the Application of Photodynamic Inactivation for Microbiological Food Safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 402-424	16.4	61
185	Chemical composition and sensory profile of pomelo (<i>Citrus grandis</i> (L.) Osbeck) juice. <i>Food Chemistry</i> , 2012 , 135, 2505-13	8.5	60
184	Review of rapid tests available for measuring the quality changes in frying oils and comparison with standard methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2010 , 50, 503-14	11.5	58
183	Influence of bread structure on human oral processing. <i>Journal of Food Engineering</i> , 2015 , 167, 147-155	6	55
182	Structure characterization and antioxidant activity of fucoidan isolated from <i>Undaria pinnatifida</i> grown in New Zealand. <i>Carbohydrate Polymers</i> , 2019 , 212, 178-185	10.3	55
181	Changes in the color, chemical stability and antioxidant capacity of thermally treated anthocyanin aqueous solution over storage. <i>Food Chemistry</i> , 2016 , 192, 516-24	8.5	54
180	Kinetics of bacterial inactivation by 405nm and 520nm light emitting diodes and the role of endogenous coproporphyrin on bacterial susceptibility. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015 , 149, 37-44	6.7	54
179	Analysis of trans fatty acids in deep frying oils by three different approaches. <i>Food Chemistry</i> , 2009 , 116, 535-541	8.5	54
178	In vitro and in silico studies of the inhibition activity of anthocyanins against porcine pancreatic α -amylase. <i>Journal of Functional Foods</i> , 2016 , 21, 50-57	5.1	52

177	CFD modeling of an industrial continuous bread-baking process involving U-movement. <i>Journal of Food Engineering</i> , 2007 , 78, 888-896	6	52
176	Mass transfer in the osmotic dehydration of coated apple cubes by using maltodextrin as the coating material and their textural properties. <i>Journal of Food Engineering</i> , 2007 , 81, 514-522	6	51
175	Three-dimensional CFD modelling and simulation of the temperature profiles and airflow patterns during a continuous industrial baking process. <i>Journal of Food Engineering</i> , 2004 , 65, 599-608	6	50
174	Role of quercetin in the physicochemical properties, antioxidant and antiglycation activities of bread. <i>Journal of Functional Foods</i> , 2018 , 40, 299-306	5.1	49
173	Impact of caramelization on the glass transition temperature of several caramelized sugars. Part I: Chemical analyses. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5138-47	5.7	49
172	Effect of 460 nm light emitting diode illumination on survival of <i>Salmonella</i> spp. on fresh-cut pineapples at different irradiances and temperatures. <i>Journal of Food Engineering</i> , 2017 , 196, 130-138	6	47
171	Enhancing the antibacterial effect of 461 and 521 nm light emitting diodes on selected foodborne pathogens in trypticase soy broth by acidic and alkaline pH conditions. <i>Food Microbiology</i> , 2015 , 48, 49-57	6	47
170	Effects of high-intensity ultrasound on Maillard reaction in a model system of d-xylose and l-lysine. <i>Ultrasonics Sonochemistry</i> , 2017 , 34, 154-163	8.9	45
169	Can bread processing conditions alter glycaemic response?. <i>Food Chemistry</i> , 2015 , 173, 250-6	8.5	43
168	Recent Advances in the Studies of Bread Baking Process and Their Impacts on the Bread Baking Technology. <i>Food Science and Technology Research</i> , 2003 , 9, 219-226	0.8	43
167	Characterisation of calamansi (<i>Citrus microcarpa</i>). Part I: volatiles, aromatic profiles and phenolic acids in the peel. <i>Food Chemistry</i> , 2012 , 134, 686-95	8.5	42
166	Antibacterial efficacy of 405, 460 and 520nm light emitting diodes on <i>Lactobacillus plantarum</i> , <i>Staphylococcus aureus</i> and <i>Vibrio parahaemolyticus</i> . <i>Journal of Applied Microbiology</i> , 2016 , 120, 49-56	4.7	41
165	Characterization of spray-dried soy sauce powders using maltodextrins as carrier. <i>Journal of Food Engineering</i> , 2012 , 109, 399-405	6	40
164	Study of glass transition and enthalpy relaxation of mixtures of amorphous sucrose and amorphous tapioca starch syrup solid by differential scanning calorimetry (DSC). <i>Journal of Food Engineering</i> , 2007 , 81, 599-610	6	40
163	Two-dimensional CFD modelling and simulation of an industrial continuous bread baking oven. <i>Journal of Food Engineering</i> , 2003 , 60, 211-217	6	39
162	Irradiance and Temperature Influence the Bactericidal Effect of 460-Nanometer Light-Emitting Diodes on <i>Salmonella</i> in Orange Juice. <i>Journal of Food Protection</i> , 2016 , 79, 553-60	2.5	39
161	Evaluation of commercially available rapid test kits for the determination of oil quality in deep-frying operations. <i>Food Chemistry</i> , 2010 , 121, 621-626	8.5	38
160	Impact of process conditions and coatings on the dehydration efficiency and cellular structure of apple tissue during osmotic dehydration. <i>Journal of Food Engineering</i> , 2007 , 79, 817-827	6	38

159	Mathematical modeling of the stability of green tea catechin epigallocatechin gallate (EGCG) during bread baking. <i>Journal of Food Engineering</i> , 2008 , 87, 505-513	6	38
158	Anthocyanins During Baking: Their Degradation Kinetics and Impacts on Color and Antioxidant Capacity of Bread. <i>Food and Bioprocess Technology</i> , 2015 , 8, 983-994	5.1	37
157	Effects of green tea extract on the quality of bread made from unfrozen and frozen dough processes. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 857-864	4.3	37
156	Combined effect of pH and temperature on the stability and antioxidant capacity of epigallocatechin gallate (EGCG) in aqueous system. <i>Journal of Food Engineering</i> , 2019 , 250, 46-54	6	36
155	Impact of Green Tea Extract and Fungal Alpha-Amylase on Dough Proofing and Steaming. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3400-3411	5.1	34
154	Characteristics of soy sauce powders spray-dried using dairy whey proteins and maltodextrins as drying aids. <i>Journal of Food Engineering</i> , 2013 , 119, 724-730	6	34
153	Effect of fat type in baked bread on amylose-lipid complex formation and glycaemic response. <i>British Journal of Nutrition</i> , 2016 , 115, 2122-9	3.6	34
152	Microencapsulation of anthocyanins through two-step emulsification and release characteristics during in vitro digestion. <i>Food Chemistry</i> , 2019 , 278, 357-363	8.5	34
151	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104844	8.9	33
150	Poly(lactic acid)/poly(butylene-succinate-co-adipate) (PLA/PBSA) blend films containing thymol as alternative to synthetic preservatives for active packaging of bread. <i>Food Packaging and Shelf Life</i> , 2020 , 25, 100515	8.2	32
149	Effect of (-)-epigallocatechin gallate (EGCG) extracted from green tea in reducing the formation of acrylamide during the bread baking process. <i>Food Chemistry</i> , 2018 , 242, 162-168	8.5	32
148	Kinetic study of high-intensity ultrasound-assisted Maillard reaction in a model system of d-glucose and glycine. <i>Food Chemistry</i> , 2018 , 269, 628-637	8.5	32
147	Recent Applications of Advanced Control Techniques in Food Industry. <i>Food and Bioprocess Technology</i> , 2017 , 10, 522-542	5.1	29
146	Characterisation of calamansi (<i>Citrus microcarpa</i>). Part II: volatiles, physicochemical properties and non-volatiles in the juice. <i>Food Chemistry</i> , 2012 , 134, 696-703	8.5	28
145	Dough and bread made from high- and low-protein flours by vacuum mixing: Part 1: Gluten network formation. <i>Journal of Cereal Science</i> , 2017 , 74, 288-295	3.8	27
144	Impact of Flour Protein Content and Freezing Conditions on the Quality of Frozen Dough and Corresponding Steamed Bread. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1877-1889	5.1	27
143	Designing process controller for a continuous bread baking process based on CFD modelling. <i>Journal of Food Engineering</i> , 2007 , 81, 523-534	6	27
142	A study on <i>Bifidobacterium lactis</i> Bb12 viability in bread during baking. <i>Journal of Food Engineering</i> , 2014 , 122, 33-37	6	26

141	Characterising the release of flavour compounds from chewing gum through HS-SPME analysis and mathematical modelling. <i>Food Chemistry</i> , 2009 , 114, 852-858	8.5	26
140	Characterisation of aged infant formulas and physicochemical changes. <i>Food Chemistry</i> , 2017 , 219, 117-125	8.5	25
139	Effect of organic acids on the photodynamic inactivation of selected foodborne pathogens using 461nm LEDs. <i>Food Control</i> , 2015 , 57, 333-340	6.2	25
138	Robustness analysis of a CFD model to the uncertainties in its physical properties for a bread baking process. <i>Journal of Food Engineering</i> , 2006 , 77, 784-791	6	25
137	Experimental and Mathematical Assessment of Migration from Multilayer Food Packaging Containing a Novel Clay/Polymer Nanocomposite. <i>Food and Bioprocess Technology</i> , 2015 , 8, 382-393	5.1	24
136	Inactivation and changes in metabolic profile of selected foodborne bacteria by 460nm LED illumination. <i>Food Microbiology</i> , 2017 , 63, 12-21	6	24
135	Artificial neural network modelling of the electrical conductivity property of recombined milk. <i>Journal of Food Engineering</i> , 2001 , 50, 107-111	6	24
134	A NEW MULTIVARIABLE DEADTIME CONTROL ALGORITHM. <i>Chemical Engineering Communications</i> , 1990 , 91, 49-63	2.2	24
133	Effect of LED irradiation on the ripening and nutritional quality of postharvest banana fruit. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5486-5493	4.3	23
132	PROCESS/MODEL MISMATCH COMPENSATION FOR MODEL-BASED CONTROLLERS. <i>Chemical Engineering Communications</i> , 1989 , 80, 33-51	2.2	23
131	Dough and bread made from high- and low-protein flours by vacuum mixing: Part 2. Yeast activity, dough proofing and bread quality. <i>Journal of Cereal Science</i> , 2017 , 77, 275-283	3.8	22
130	Whole-wheat flour particle size influences dough properties, bread structure and in vitro starch digestibility. <i>Food and Function</i> , 2020 , 11, 3610-3620	6.1	22
129	High-intensity ultrasound production of Maillard reaction flavor compounds in a cysteine-xylose model system. <i>Ultrasonics Sonochemistry</i> , 2015 , 26, 399-407	8.9	21
128	Characterisation of spray dried soy sauce powders made by adding crystalline carbohydrates to drying carrier. <i>Food Chemistry</i> , 2015 , 168, 417-22	8.5	21
127	Water Adsorption and Glass Transition of Spray-Dried Soy Sauce Powders Using Maltodextrins as Carrier. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2791-2799	5.1	21
126	Effect of Microwave Assisted Baking on Quality of Rice Flour Bread. <i>Journal of Food Quality</i> , 2016 , 39, 245-254	2.7	21
125	Effect of hydroxypropyl methylcellulose, whey protein concentrate and soy protein isolate enrichment on characteristics of gluten-free rice dough and bread. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1760-1770	3.8	20
124	Monte Carlo modelling of non-isothermal degradation of two cyanidin-based anthocyanins in aqueous system at high temperatures and its impact on antioxidant capacities. <i>Food Chemistry</i> , 2014 , 148, 342-50	8.5	20

123	Investigation of caking by fat bridging in aged infant formula. <i>Food Chemistry</i> , 2017 , 218, 30-39	8.5	20
122	Modeling of baking of thin layer of cake using the lumped reaction engineering approach (L-REA). <i>Journal of Food Engineering</i> , 2011 , 105, 306-311	6	20
121	Moisture sorption isotherm and caking properties of infant formulas. <i>Journal of Food Engineering</i> , 2016 , 175, 117-126	6	19
120	Development in the Combined Treatment of Coating and Osmotic Dehydration of Food - A Review. <i>International Journal of Food Engineering</i> , 2005 , 1,	1.9	19
119	In vitro bioaccessibility and bioavailability of quercetin from the quercetin-fortified bread products with reduced glycemic potential. <i>Food Chemistry</i> , 2019 , 286, 629-635	8.5	18
118	Generating Maillard reaction products in a model system of d-glucose and l-serine by continuous high-intensity ultrasonic processing. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 260-268	6.8	18
117	Kinetic Study of High-Intensity Ultrasound-Assisted Maillard Reaction in a Model System of D-Glucose and L-Methionine. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1984-1996	5.1	18
116	Structural and mechanical characteristics of bread and their impact on oral processing: a review. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 858-872	3.8	18
115	Steamed bread enriched with quercetin as an antiglycative food product: its quality attributes and antioxidant properties. <i>Food and Function</i> , 2018 , 9, 3398-3407	6.1	18
114	Physical breakdown of bread and its impact on texture perception: A dynamic perspective. <i>Food Quality and Preference</i> , 2017 , 60, 96-104	5.8	17
113	Development of a partial least squares-artificial neural network (PLS-ANN) hybrid model for the prediction of consumer liking scores of ready-to-drink green tea beverages. <i>Food Research International</i> , 2018 , 103, 68-75	7	17
112	Structural Dependence of Sulfated Polysaccharide for Diabetes Management: Fucoidan From Inhibiting α -Glucosidase More Strongly Than α -Amylase and Amyloglucosidase. <i>Frontiers in Pharmacology</i> , 2020 , 11, 831	5.6	16
111	Performance evaluation of a novel food packaging material based on clay/polyvinyl alcohol nanocomposite. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 216-222	6.8	15
110	Microwave vacuum drying of osmotically dehydrated mandarin cv. (Sai-Namphaung). <i>International Journal of Food Science and Technology</i> , 2011 , 46, 2401-2407	3.8	15
109	Simulation of starch gelatinisation during baking in a travelling-tray oven by integrating a three-dimensional CFD model with a kinetic model. <i>Journal of Food Engineering</i> , 2004 , 65, 543-550	6	15
108	HYBRID NEURAL MODELING OF THE ELECTRICAL CONDUCTIVITY PROPERTY OF RECOMBINED MILK. <i>International Journal of Food Properties</i> , 2002 , 5, 49-61	3	15
107	ROBUST STABILITY ANALYSIS OF GENERIC MODEL CONTROL. <i>Chemical Engineering Communications</i> , 1992 , 117, 41-72	2.2	15
106	Dough and bread making from high- and low-protein flours by vacuum mixing: Part 3. Oral processing of bread. <i>Journal of Cereal Science</i> , 2018 , 79, 408-417	3.8	15

105	Bread baking and its color kinetics modeled by the spatial reaction engineering approach (S-REA). <i>Food Research International</i> , 2015 , 71, 58-67	7	14
104	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021 , 112, 795-807	15.3	14
103	Effects of Ultrasonic Processing and Oil Type on Maillard Reaction of D-Glucose and L-Alanine in Oil-in-Water Systems. <i>Food and Bioprocess Technology</i> , 2019 , 12, 325-337	5.1	14
102	In vitro digestion of bread: How is it influenced by the bolus characteristics?. <i>Journal of Texture Studies</i> , 2019 , 50, 257-268	3.6	13
101	Impact of Sodium Alginate and Xanthan Gum on the Quality of Steamed Bread Made from Frozen Dough. <i>Cereal Chemistry</i> , 2015 , 92, 236-245	2.4	12
100	Original article: Effect of sucrose and glycerol mixtures in the osmotic solution on characteristics of osmotically dehydrated mandarin cv. (Sai-Namphaung). <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1918-1924	3.8	12
99	Inactivation of Escherichia coli O157:H7 and Salmonella Typhimurium in edible bird's nest by low-energy X-ray irradiation. <i>Food Control</i> , 2020 , 110, 107031	6.2	12
98	Miniature bread baking as a timesaving research approach and mathematical modeling of browning kinetics. <i>Food and Bioprocess Technology</i> , 2016 , 100, 401-411	4.9	12
97	Impact of wheat bran micronization on dough properties and bread quality: Part I - Bran functionality and dough properties. <i>Food Chemistry</i> , 2021 , 353, 129407	8.5	12
96	Effect of intermittent microwave drying on biophysical characteristics of rice. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12590	2.4	11
95	New robust stability criterion and robust controller synthesis. <i>International Journal of Robust and Nonlinear Control</i> , 1998 , 8, 49-59	3.6	11
94	Development of a Highly Sensitive Colorimetric Method for Detecting 17 β -Estradiol Based on Combination of Gold Nanoparticles and Shortening DNA Aptamers. <i>Water, Air, and Soil Pollution</i> , 2019 , 230, 1	2.6	10
93	A study of the effect of the drying process on the composition and physicochemical properties of flours obtained from durian fruits of two ripening stages. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 230-237	3.8	10
92	Impact of caramelization on the glass transition temperature of several caramelized sugars. Part II: Mathematical modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5148-52	5.7	10
91	H ∞ control for a class of structured time-delay systems. <i>Systems and Control Letters</i> , 2002 , 45, 35-47	2.4	10
90	A NEW APPROACH TO DECENTRALISED PROCESS CONTROL USING PASSIVITY AND SECTOR STABILITY CONDITIONS. <i>Chemical Engineering Communications</i> , 2000 , 182, 213-237	2.2	10
89	AN ADAPTIVE STRATEGY FOR CONSTRAINED GENERIC MODEL CONTROL. <i>Chemical Engineering Communications</i> , 1990 , 97, 109-134	2.2	10
88	Activation and inactivation of Bacillus pumilus spores by kiloelectron volt X-ray irradiation. <i>PLoS ONE</i> , 2017 , 12, e0177571	3.7	10

87	Effects of high-intensity ultrasound and oil type on the Maillard reaction of d-glucose and glycine in oil-in-water systems. <i>Npj Science of Food</i> , 2018 , 2, 2	6.3	9
86	Effect of microwave vacuum drying and hot air drying on the physicochemical properties of durian flour. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 305-312	3.8	9
85	Biocatalytic Conversion of Coconut Oil to Natural Flavor Esters Optimized with Response Surface Methodology. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1991-1998	1.8	9
84	Three-Dimensional CFD Modeling of a Continuous Industrial Baking Process. <i>Contemporary Food Engineering</i> , 2007 , 287-312		9
83	Modeling of the effect of relative humidity and temperature on proving rate of rice-flour-based dough. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1036-1040	5.4	9
82	Application of FDM and FEM in solving the simultaneous heat and moisture transfer inside bread during baking. <i>International Journal of Computational Fluid Dynamics</i> , 2005 , 19, 73-77	1.2	9
81	3D Food Printing: Perspectives 2018 , 725-755		8
80	Introduction to Baking and Bakery Products 2014 , 1-16		8
79	IMPROVING CONTROL PERFORMANCE OF MULTIVARIABLE SYSTEMS BY MODIFICATION OF THE PROCESS DEADTIME STRUCTURE. <i>Chemical Engineering Communications</i> , 1990 , 91, 65-78	2.2	8
78	How manipulation of wheat bran by superfine-grinding affects a wide spectrum of dough rheological properties. <i>Journal of Cereal Science</i> , 2020 , 96, 103081	3.8	8
77	Simultaneous quantitation of volatile compounds in citrus beverage through stir bar sorptive extraction coupled with thermal desorption-programmed temperature vaporization. <i>Talanta</i> , 2013 , 107, 118-26	6.2	7
76	Impacts of spray-drying conditions on the physicochemical properties of soy sauce powders using maltodextrin as auxiliary drying carrier. <i>CYTA - Journal of Food</i> , 2015 , 1-8	2.3	6
75	Effect of butter content and baking condition on characteristics of the gluten-free dough and bread. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1904-1913	3.8	6
74	Second order kinetic modeling of headspace solid phase microextraction of flavors released from selected food model systems. <i>Molecules</i> , 2014 , 19, 13894-908	4.8	6
73	Characterization of the volatility of flavor compounds in alcoholic beverages through headspace solid-phase microextraction (HS-SPME) and mathematical modeling. <i>Journal of Food Science</i> , 2012 , 77, C61-70	3.4	6
72	The development of an anemometer for industrial bread baking. <i>Journal of Food Engineering</i> , 2004 , 63, 329-334	6	6
71	Modelling of bread crust colour development during baking. <i>Food Manufacturing Efficiency</i> , 2009 , 2, 9-15		6
70	From bolus to digesta: How structural disintegration affects starch hydrolysis during oral-gastro-intestinal digestion of bread. <i>Journal of Food Engineering</i> , 2021 , 289, 110161	6	6

69	Low-energy X-ray inactivation of Salmonella Enteritidis on shell eggs in mono-/co-culture biofilms with Pseudomonas fluorescens. <i>Food Control</i> , 2021 , 123, 107742	6.2	6
68	Anthocyanins in Food 2019 , 10-17		5
67	Wheat Milling and Flour Quality Evaluation 2014 , 17-53		5
66	Packaging and Shelf-Life Prediction of Bakery Products 2014 , 355-371		5
65	Sensory Attributes of Bakery Products 2014 , 391-407		5
64	Heat and Mass Transfer during Baking of Sweet Goods. <i>Contemporary Food Engineering</i> , 2008 , 173-190		5
63	Antifungal action of 405 nm light emitting diodes on tomatoes in a meso-scale system and their effect on the physicochemical properties. <i>Postharvest Biology and Technology</i> , 2021 , 172, 111366	6.2	5
62	Ascorbic Acid and Redox Agents in Bakery Systems 2014 , 183-197		4
61	Steamed Bread 2014 , 539-562		4
60	Effect of Coarse and Superfine-ground Wheat Brans on the Microstructure and Quality Attributes of Dried White Noodle. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1089-1100	5.1	4
59	Inactivation of Salmonella Typhimurium, Escherichia coli O157:H7, Staphylococcus aureus, and Listeria monocytogenes in cardamom using 150 KeV low-energy X-ray. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102556	6.8	4
58	Developing an LED preservation technology to minimize strawberry quality deterioration during distribution. <i>Food Chemistry</i> , 2022 , 366, 130566	8.5	4
57	Light-Emitting Diodes in Postharvest Quality Preservation and Microbiological Food Safety 2017 , 191-235		3
56	Sugar and Sweeteners 2014 , 199-221		3
55	Biscuits 2014 , 585-601		3
54	Frozen Dough and Par-baked Products 2014 , 523-537		3
53	Italian Bakery Products 2014 , 685-721		3
52	Heat Transfer during Steaming of Bread. <i>International Journal of Food Engineering</i> , 2014 , 10, 613-623	1.9	3

51	Artificial Neural Networks in Food Processing. <i>Contemporary Food Engineering</i> , 2010 , 901-919		3
50	Influence of sucrose reduction on powder and reconstitution properties of powdered cocoa malted beverage. <i>Powder Technology</i> , 2020 , 360, 221-230	5.2	3
49	Light Intensity Plays Contrasting Roles in Regulating Metabolite Compositions in Choy Sum (var.). <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5318-5331	5.7	3
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