

# Weibiao Zhou

## List of Publications by Year in Descending Order

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**Version:** 2024-04-28

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

212  
papers

6,149  
citations

43  
h-index

70  
g-index

227  
ext. papers

7,322  
ext. citations

5.8  
avg, IF

6.46  
L-index

#	Paper	IF	Citations
212	Enhancing health benefits of bakery products using phytochemicals. <i>Advances in Food and Nutrition Research</i> , <b>2022</b> ,	6	0
211	Developing an LED preservation technology to minimize strawberry quality deterioration during distribution. <i>Food Chemistry</i> , <b>2022</b> , 366, 130566	8.5	4
210	Inactivation effect of low-energy X-ray irradiation against planktonic and biofilm <i>Pseudomonas fluorescens</i> and its antibacterial mechanism. <i>International Journal of Food Microbiology</i> , <b>2022</b> , 109716	5.8	1
209	Non-Alcoholic Components in Huangjiu as Potential Factors Regulating the Intestinal Barrier and Gut Microbiota in Mouse Model of Alcoholic Liver Injury. <i>Foods</i> , <b>2022</b> , 11, 1537	4.9	
208	Effects of anthocyanins on bread microstructure, and their combined impact on starch digestibility.. <i>Food Chemistry</i> , <b>2021</b> , 374, 131744	8.5	1
207	Effect of Coarse and Superfine-ground Wheat Brans on the Microstructure and Quality Attributes of Dried White Noodle. <i>Food and Bioprocess Technology</i> , <b>2021</b> , 14, 1089-1100	5.1	4
206	Light Intensity Plays Contrasting Roles in Regulating Metabolite Compositions in Choy Sum ( var. ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5318-5331	5.7	3
205	Light-Time-Biomass Response Model for Predicting the Growth of Choy Sum ( var. ) in Soil-Based LED-Constructed Indoor Plant Factory for Efficient Seedling Production. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 623682	6.2	1
204	More reasons to add less salt [NaCl]s unfavourable impact on glass transition and moisture sorption of amorphous maltose-NaCl blends. <i>Journal of Food Engineering</i> , <b>2021</b> , 298, 110499	6	0
203	Oral processing of bread: Implications of designing healthier bread products. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 720-734	15.3	2
202	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 795-807	15.3	14
201	From bolus to digesta: How structural disintegration affects starch hydrolysis during oral-gastro-intestinal digestion of bread. <i>Journal of Food Engineering</i> , <b>2021</b> , 289, 110161	6	6
200	Low-energy X-ray inactivation of <i>Salmonella Enteritidis</i> on shell eggs in mono-/co-culture biofilms with <i>Pseudomonas fluorescens</i> . <i>Food Control</i> , <b>2021</b> , 123, 107742	6.2	6
199	Inactivation of <i>Salmonella Typhimurium</i> , <i>Escherichia coli</i> O157:H7, <i>Staphylococcus aureus</i> , and <i>Listeria monocytogenes</i> in cardamom using 150 KeV low-energy X-ray. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 67, 102556	6.8	4
198	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> , <b>2021</b> , 172, 111366	6.2	5
197	Impact of wheat bran micronization on dough properties and bread quality: Part I - Bran functionality and dough properties. <i>Food Chemistry</i> , <b>2021</b> , 353, 129407	8.5	12
196	Influence of temperature and relative humidity on the antifungal effect of 405nm LEDs against <i>Botrytis cinerea</i> and <i>Rhizopus stolonifer</i> and their inactivation on strawberries and tomatoes. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 359, 109427	5.8	1

195	Low-energy X-ray inactivation of <i>Listeria monocytogenes</i> in mono-/co-culture biofilms with <i>Pseudomonas fluorescens</i> on food contact surfaces. <i>Food Microbiology</i> , <b>2021</b> , 100, 103841	6	1
194	Structural Dependence of Sulfated Polysaccharide for Diabetes Management: Fucoidan From Inhibiting $\beta$ -Glucosidase More Strongly Than $\beta$ -Amylase and Amyloglucosidase. <i>Frontiers in Pharmacology</i> , <b>2020</b> , 11, 831	5.6	16
193	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> , <b>2020</b> , 25, 100515	8.2	32
192	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104844	8.9	33
191	Bioactivity enhancement of fucoidan through complexing with bread matrix and baking. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 130, 109646	5.4	2
190	Influence of sucrose reduction on powder and reconstitution properties of powdered cocoa malted beverage. <i>Powder Technology</i> , <b>2020</b> , 360, 221-230	5.2	3
189	Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium in edible bird's nest by low-energy X-ray irradiation. <i>Food Control</i> , <b>2020</b> , 110, 107031	6.2	12
188	How manipulation of wheat bran by superfine-grinding affects a wide spectrum of dough rheological properties. <i>Journal of Cereal Science</i> , <b>2020</b> , 96, 103081	3.8	8
187	Whole-wheat flour particle size influences dough properties, bread structure and in vitro starch digestibility. <i>Food and Function</i> , <b>2020</b> , 11, 3610-3620	6.1	22
186	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> , <b>2019</b> , 250, 46-54	6	36
185	Development of a Highly Sensitive Colorimetric Method for Detecting $17\beta$ -Estradiol Based on Combination of Gold Nanoparticles and Shortening DNA Aptamers. <i>Water, Air, and Soil Pollution</i> , <b>2019</b> , 230, 1	2.6	10
184	In vitro digestion of bread: How is it influenced by the bolus characteristics?. <i>Journal of Texture Studies</i> , <b>2019</b> , 50, 257-268	3.6	13
183	In vitro bioaccessibility and bioavailability of quercetin from the quercetin-fortified bread products with reduced glycemic potential. <i>Food Chemistry</i> , <b>2019</b> , 286, 629-635	8.5	18
182	Anthocyanins in Food <b>2019</b> , 10-17		5
181	Reformulating Bread to Enhance Health Benefits Using Phytochemicals and Through Strategic Structuring <b>2019</b> , 219-233		
180	Structure characterization and antioxidant activity of fucoidan isolated from <i>Undaria pinnatifida</i> grown in New Zealand. <i>Carbohydrate Polymers</i> , <b>2019</b> , 212, 178-185	10.3	55
179	Microencapsulation of anthocyanins through two-step emulsification and release characteristics during in vitro digestion. <i>Food Chemistry</i> , <b>2019</b> , 278, 357-363	8.5	34
178	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> , <b>2019</b> , 12, 325-337	5.1	14

177	Perspectives and Trends in the Application of Photodynamic Inactivation for Microbiological Food Safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 402-424	16.4	61
176	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> , <b>2018</b> , 2, 2	6.3	9
175	Role of quercetin in the physicochemical properties, antioxidant and antiglycation activities of bread. <i>Journal of Functional Foods</i> , <b>2018</b> , 40, 299-306	5.1	49
174	Effect of LED irradiation on the ripening and nutritional quality of postharvest banana fruit. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 5486-5493	4.3	23
173	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> , <b>2018</b> , 53, 1760-1770	3.8	20
172	Extrusion-based food printing for digitalized food design and nutrition control. <i>Journal of Food Engineering</i> , <b>2018</b> , 220, 1-11	6	155
171	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> , <b>2018</b> , 103, 68-75	7	17
170	Effect of (-)-epigallocatechin gallate (EGCG) extracted from green tea in reducing the formation of acrylamide during the bread baking process. <i>Food Chemistry</i> , <b>2018</b> , 242, 162-168	8.5	32
169	3D Printing of Food <b>2018</b> ,		0
168	Kinetic study of high-intensity ultrasound-assisted Maillard reaction in a model system of d-glucose and glycine. <i>Food Chemistry</i> , <b>2018</b> , 269, 628-637	8.5	32
167	3D Food Printing: Perspectives <b>2018</b> , 725-755		8
166	Design of experiments and regression modelling in food flavour and sensory analysis: A review. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 71, 202-215	15.3	65
165	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> , <b>2018</b> , 79, 408-417	3.8	15
164	Structural and mechanical characteristics of bread and their impact on oral processing: a review. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 858-872	3.8	18
163	Acoustic pressure and temperature distribution in a novel continuous ultrasonic tank reactor: a simulation study. <i>IOP Conference Series: Materials Science and Engineering</i> , <b>2018</b> , 392, 062021	0.4	3
162	Steamed bread enriched with quercetin as an antiglycative food product: its quality attributes and antioxidant properties. <i>Food and Function</i> , <b>2018</b> , 9, 3398-3407	6.1	18
161	Effects of high-intensity ultrasound on Maillard reaction in a model system of d-xylose and l-lysine. <i>Ultrasonics Sonochemistry</i> , <b>2017</b> , 34, 154-163	8.9	45
160	Physical breakdown of bread and its impact on texture perception: A dynamic perspective. <i>Food Quality and Preference</i> , <b>2017</b> , 60, 96-104	5.8	17

159	Recent Applications of Advanced Control Techniques in Food Industry. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 522-542	5.1	29
158	Dough and bread made from high- and low-protein flours by vacuum mixing: Part 1: Gluten network formation. <i>Journal of Cereal Science</i> , <b>2017</b> , 74, 288-295	3.8	27
157	Light-Emitting Diodes in Postharvest Quality Preservation and Microbiological Food Safety <b>2017</b> , 191-235		3
156	Performance evaluation of a novel food packaging material based on clay/polyvinyl alcohol nanocomposite. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 43, 216-222	6.8	15
155	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> , <b>2017</b> , 77, 275-283	3.8	22
154	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> , <b>2017</b> , 52, 1904-1913	3.8	6
153	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> , <b>2017</b> , 10, 1984-1996	5.1	18
152	Effect of intermittent microwave drying on biophysical characteristics of rice. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12590	2.4	11
151	Effect of 460 nm light emitting diode illumination on survival of Salmonella spp. on fresh-cut pineapples at different irradiances and temperatures. <i>Journal of Food Engineering</i> , <b>2017</b> , 196, 130-138	6	47
150	Inactivation and changes in metabolic profile of selected foodborne bacteria by 460nm LED illumination. <i>Food Microbiology</i> , <b>2017</b> , 63, 12-21	6	24
149	Characterisation of aged infant formulas and physicochemical changes. <i>Food Chemistry</i> , <b>2017</b> , 219, 117-125	8.5	25
148	Investigation of caking by fat bridging in aged infant formula. <i>Food Chemistry</i> , <b>2017</b> , 218, 30-39	8.5	20
147	Non-Equilibrium States and Glass Transitions in Bakery Products <b>2017</b> , 63-87		1
146	Activation and inactivation of Bacillus pumilus spores by kiloelectron volt X-ray irradiation. <i>PLoS ONE</i> , <b>2017</b> , 12, e0177571	3.7	10
145	Changes in the color, chemical stability and antioxidant capacity of thermally treated anthocyanin aqueous solution over storage. <i>Food Chemistry</i> , <b>2016</b> , 192, 516-24	8.5	54
144	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> , <b>2016</b> , 36, 260-268	6.8	18
143	Moisture sorption isotherm and caking properties of infant formulas. <i>Journal of Food Engineering</i> , <b>2016</b> , 175, 117-126	6	19
142	Bread fortified with anthocyanin-rich extract from black rice as nutraceutical sources: Its quality attributes and in vitro digestibility. <i>Food Chemistry</i> , <b>2016</b> , 196, 910-6	8.5	87

141	In vitro and in silico studies of the inhibition activity of anthocyanins against porcine pancreatic $\alpha$ -amylase. <i>Journal of Functional Foods</i> , <b>2016</b> , 21, 50-57	5.1	52
140	Effect of Microwave Assisted Baking on Quality of Rice Flour Bread. <i>Journal of Food Quality</i> , <b>2016</b> , 39, 245-254	2.7	21
139	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> , <b>2016</b> , 120, 49-56	4.7	41
138	Effect of fat type in baked bread on amylose-lipid complex formation and glycaemic response. <i>British Journal of Nutrition</i> , <b>2016</b> , 115, 2122-9	3.6	34
137	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> , <b>2016</b> , 79, 553-60	2.5	39
136	Miniature bread baking as a timesaving research approach and mathematical modeling of browning kinetics. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 100, 401-411	4.9	12
135	Experimental and Mathematical Assessment of Migration from Multilayer Food Packaging Containing a Novel Clay/Polymer Nanocomposite. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 382-393	5.1	24
134	Anthocyanins During Baking: Their Degradation Kinetics and Impacts on Color and Antioxidant Capacity of Bread. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 983-994	5.1	37
133	Impact of Sodium Alginate and Xanthan Gum on the Quality of Steamed Bread Made from Frozen Dough. <i>Cereal Chemistry</i> , <b>2015</b> , 92, 236-245	2.4	12
132	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> , <b>2015</b> , 149, 37-44	6.7	54
131	Safety assessment of nanocomposite for food packaging application. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 45, 187-199	15.3	135
130	An Overview of 3D Printing Technologies for Food Fabrication. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1605-1615	5.1	257
129	High-intensity ultrasound production of Maillard reaction flavor compounds in a cysteine-xylose model system. <i>Ultrasonics Sonochemistry</i> , <b>2015</b> , 26, 399-407	8.9	21
128	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> , <b>2015</b> , 1-8	2.3	6
127	Green tea catechins reduced the glycaemic potential of bread: an in vitro digestibility study. <i>Food Chemistry</i> , <b>2015</b> , 180, 203-210	8.5	61
126	Influence of bread structure on human oral processing. <i>Journal of Food Engineering</i> , <b>2015</b> , 167, 147-155	6	55
125	A Review on 3D Printing for Customized Food Fabrication. <i>Procedia Manufacturing</i> , <b>2015</b> , 1, 308-319	1.5	171
124	Impact of Flour Protein Content and Freezing Conditions on the Quality of Frozen Dough and Corresponding Steamed Bread. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1877-1889	5.1	27

123	Can bread processing conditions alter glycaemic response?. <i>Food Chemistry</i> , <b>2015</b> , 173, 250-6	8.5	43
122	Characterisation of spray dried soy sauce powders made by adding crystalline carbohydrates to drying carrier. <i>Food Chemistry</i> , <b>2015</b> , 168, 417-22	8.5	21
121	Application of Light-Emitting Diodes in Food Production, Postharvest Preservation, and Microbiological Food Safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 719-740	16.4	115
120	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> , <b>2015</b> , 50, 305-312	3.8	9
119	Effect of organic acids on the photodynamic inactivation of selected foodborne pathogens using 461nm LEDs. <i>Food Control</i> , <b>2015</b> , 57, 333-340	6.2	25
118	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> , <b>2015</b> , 48, 49-57	6	47
117	Bread baking and its color kinetics modeled by the spatial reaction engineering approach (S-REA). <i>Food Research International</i> , <b>2015</b> , 71, 58-67	7	14
116	A study on Bifidobacterium lactis Bb12 viability in bread during baking. <i>Journal of Food Engineering</i> , <b>2014</b> , 122, 33-37	6	26
115	Identifying key non-volatile compounds in ready-to-drink green tea and their impact on taste profile. <i>Food Chemistry</i> , <b>2014</b> , 155, 9-16	8.5	75
114	Combined effect of pH and high temperature on the stability and antioxidant capacity of two anthocyanins in aqueous solution. <i>Food Chemistry</i> , <b>2014</b> , 163, 163-70	8.5	120
113	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> , <b>2014</b> , 148, 342-50	8.5	20
112	Wheat Flour <b>2014</b> , 55-74		2
111	Wheat Milling and Flour Quality Evaluation <b>2014</b> , 17-53		5
110	Rye <b>2014</b> , 75-87		
109	Barley, Maize, Sorghum, Millet, and Other Cereal Grains <b>2014</b> , 107-126		2
108	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> , <b>2014</b> , 49, 230-237	3.8	10
107	Other Leavening Agents <b>2014</b> , 175-181		1
106	Yeast <b>2014</b> , 153-174		

105	Second order kinetic modeling of headspace solid phase microextraction of flavors released from selected food model systems. <i>Molecules</i> , <b>2014</b> , 19, 13894-908	4.8	6
104	Eggs <b>2014</b> , 243-258		2
103	Specialities from All Over the World <b>2014</b> , 657-672		
102	Bakery Products of Turkey <b>2014</b> , 735-743		
101	Bakery Products of China <b>2014</b> , 673-684		
100	Pretzel Production and Quality Control <b>2014</b> , 611-618		
99	Sourdough <b>2014</b> , 511-521		1
98	Mixing, Dough Making, and Dough Make-Up <b>2014</b> , 307-324		
97	Browning in Bakery Products <b>2014</b> , 417-430		
96	Dietetic Bakery Products <b>2014</b> , 639-656		
95	Pastries <b>2014</b> , 603-610		0
94	Process Optimization and Control <b>2014</b> , 373-390		
93	Manufacture <b>2014</b> , 473-488		2
92	Dairy Ingredients <b>2014</b> , 259-274		
91	Rheology of Bread and Other Bakery Products <b>2014</b> , 453-472		1
90	Other Functional Additives <b>2014</b> , 295-306		2
89	Packaging and Shelf-Life Prediction of Bakery Products <b>2014</b> , 355-371		5
88	Ascorbic Acid and Redox Agents in Bakery Systems <b>2014</b> , 183-197		4



87	Fermentation <b>2014</b> , 325-334		1
86	Steamed Bread <b>2014</b> , 539-562		4
85	Mexican Bakery Products <b>2014</b> , 723-734		
84	Sensory Attributes of Bakery Products <b>2014</b> , 391-407		5
83	Sugar and Sweeteners <b>2014</b> , 199-221		3
82	Biscuits <b>2014</b> , 585-601		3
81	Cake Manufacture <b>2014</b> , 563-584		2
80	Nutritional Attributes of Bakery Products <b>2014</b> , 409-415		
79	Bakery Products of Unconventional Flours <b>2014</b> , 619-638		
78	Frozen Dough and Par-baked Products <b>2014</b> , 523-537		3
77	Functional Bakery Products <b>2014</b> , 431-452		
76	Baking <b>2014</b> , 335-354		1
75	Introduction to Baking and Bakery Products <b>2014</b> , 1-16		8
74	Italian Bakery Products <b>2014</b> , 685-721		3
73	Heat Transfer during Steaming of Bread. <i>International Journal of Food Engineering</i> , <b>2014</b> , 10, 613-623	1.9	3
72	Water Adsorption and Glass Transition of Spray-Dried Soy Sauce Powders Using Maltodextrins as Carrier. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2791-2799	5.1	21
71	Impact of Green Tea Extract and Fungal Alpha-Amylase on Dough Proofing and Steaming. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3400-3411	5.1	34
70	Characteristics of soy sauce powders spray-dried using dairy whey proteins and maltodextrins as drying aids. <i>Journal of Food Engineering</i> , <b>2013</b> , 119, 724-730	6	34

69	Antibacterial effect of light emitting diodes of visible wavelengths on selected foodborne pathogens at different illumination temperatures. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 166, 399-406	5.8	97
68	Simultaneous quantitation of volatile compounds in citrus beverage through stir bar sorptive extraction coupled with thermal desorption-programmed temperature vaporization. <i>Talanta</i> , <b>2013</b> , 107, 118-26	6.2	7
67	Green tea catechins during food processing and storage: A review on stability and detection. <i>Food Research International</i> , <b>2013</b> , 50, 469-479	7	222
66	Characterization of spray-dried soy sauce powders using maltodextrins as carrier. <i>Journal of Food Engineering</i> , <b>2012</b> , 109, 399-405	6	40
65	Chemical composition and sensory profile of pomelo ( <i>Citrus grandis</i> (L.) Osbeck) juice. <i>Food Chemistry</i> , <b>2012</b> , 135, 2505-13	8.5	60
64	Biocatalytic Conversion of Coconut Oil to Natural Flavor Esters Optimized with Response Surface Methodology. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2012</b> , 89, 1991-1998	1.8	9
63	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> , <b>2012</b> , 77, C61-70	3.4	6
62	Effect of high intensity ultrasound on carbohydrate metabolism of bifidobacteria in milk fermentation. <i>Food Chemistry</i> , <b>2012</b> , 130, 866-874	8.5	68
61	Characterisation of calamansi ( <i>Citrus microcarpa</i> ). Part II: volatiles, physicochemical properties and non-volatiles in the juice. <i>Food Chemistry</i> , <b>2012</b> , 134, 696-703	8.5	28
60	Characterisation of calamansi ( <i>Citrus microcarpa</i> ). Part I: volatiles, aromatic profiles and phenolic acids in the peel. <i>Food Chemistry</i> , <b>2012</b> , 134, 686-95	8.5	42
59	Microwave vacuum drying of osmotically dehydrated mandarin cv. (Sai-Namphaung). <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 2401-2407	3.8	15
58	Modeling of baking of thin layer of cake using the lumped reaction engineering approach (L-REA). <i>Journal of Food Engineering</i> , <b>2011</b> , 105, 306-311	6	20
57	A stability study of green tea catechins during the biscuit making process. <i>Food Chemistry</i> , <b>2011</b> , 126, 568-573	8.5	70
56	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> , <b>2010</b> , 45, 1918-1924	3.8	12
55	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> , <b>2010</b> , 50, 503-14	11.5	58
54	Artificial Neural Networks in Food Processing. <i>Contemporary Food Engineering</i> , <b>2010</b> , 901-919		3
53	Baking Process. <i>Contemporary Food Engineering</i> , <b>2010</b> , 357-372		
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