

Di Wu

List of Publications by Year in descending order

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109
papers

5,251
citations

116194

36
h-index

100535

70
g-index

113
all docs

113
docs citations

113
times ranked

4263
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Mechanical damages and packaging methods along the fresh fruit supply chain: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10283-10302. | 5.4 | 5 |
| 2 | Non-Destructive Detection of Damaged Strawberries after Impact Based on Analyzing Volatile Organic Compounds. <i>Sensors</i> , 2022, 22, 427. | 2.1 | 7 |
| 3 | Transcriptomic Analysis of Root Restriction Effects on the Primary Metabolites during Grape Berry Development and Ripening. <i>Genes</i> , 2022, 13, 281. | 1.0 | 4 |
| 4 | Grafting Hollow Covalent Organic Framework Nanoparticles with Thermal-Responsive Polymers for the Controlled Release of Preservatives. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 22982-22988. | 4.0 | 9 |
| 5 | Polycaprolactone/polyvinyl pyrrolidone nanofibers developed by solution blow spinning for encapsulation of chlorogenic acid. <i>Food Quality and Safety</i> , 2022, 6, . | 0.6 | 10 |
| 6 | Packaging Design to Protect Hongmeiren Orange Fruit from Mechanical Damage during Simulated and Road Transportation. <i>Horticulturae</i> , 2022, 8, 258. | 1.2 | 10 |
| 7 | Chitosan/PCL nanofibrous films developed by SBS to encapsulate thymol/HP β CD inclusion complexes for fruit packaging. <i>Carbohydrate Polymers</i> , 2022, 286, 119267. | 5.1 | 36 |
| 8 | Solution blow spinning of multilayer polycaprolactone/curcumin-loaded gelatin/polycaprolactone nanofilm for slow release and bacterial inhibition. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100062. | 1.6 | 10 |
| 9 | Chlorogenic acid-loaded sandwich-structured nanofibrous film developed by solution blow spinning: Characterization, release behavior and antimicrobial activity. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100854. | 3.3 | 12 |
| 10 | Facile microfluidic fabrication and characterization of ethyl cellulose/PVP films with neatly arranged fibers. <i>Carbohydrate Polymers</i> , 2022, 292, 119702. | 5.1 | 17 |
| 11 | Characterization of glycosylated gelatin/pullulan nanofibers fabricated by multi-fluid mixing solution blow spinning. <i>International Journal of Biological Macromolecules</i> , 2022, 214, 512-521. | 3.6 | 8 |
| 12 | Development of a thermally conductive and antimicrobial nanofibrous mat for the cold chain packaging of fruits and vegetables. <i>Materials and Design</i> , 2022, 221, 110931. | 3.3 | 7 |
| 13 | Nondestructive measurement of pectin polysaccharides using hyperspectral imaging in mulberry fruit. <i>Food Chemistry</i> , 2021, 334, 127614. | 4.2 | 40 |
| 14 | Biosynthetic labeling with 3-O-propargylcaffeyl alcohol reveals in vivo cell-specific patterned lignification in loquat fruits during development and postharvest storage. <i>Horticulture Research</i> , 2021, 8, 61. | 2.9 | 11 |
| 15 | Modelling multiple impacts on the out-of-plane cushioning properties of honeycomb paperboard. <i>Packaging Technology and Science</i> , 2021, 34, 541-556. | 1.3 | 3 |
| 16 | Efficient antibacterial polyphosphazene material with potential to prominent wound healing. <i>Materials Express</i> , 2021, 11, 947-958. | 0.2 | 2 |
| 17 | Melatonin treatment maintains quality and delays lignification in loquat fruit during cold storage. <i>Scientia Horticulturae</i> , 2021, 284, 110126. | 1.7 | 37 |
| 18 | Preparation of β -lactoglobulin/gum arabic complex nanoparticles for encapsulation and controlled release of EGCG in simulated gastrointestinal digestion model. <i>Food Chemistry</i> , 2021, 354, 129516. | 4.2 | 69 |

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|----|---|-----|-----------|
| 19 | Volatile Profile and Biosynthesis of Post-harvest Apples are Affected by the Mechanical Damage. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9716-9724. | 2.4 | 15 |
| 20 | Application of solution blow spinning to rapidly fabricate natamycin-loaded gelatin/zein/polyurethane antimicrobial nanofibers for food packaging. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100721. | 3.3 | 34 |
| 21 | Application of Solution Blow Spinning for Rapid Fabrication of Gelatin/Nylon 66 Nanofibrous Film. <i>Foods</i> , 2021, 10, 2339. | 1.9 | 15 |
| 22 | Application of electronic nose and GC-MS for detection of strawberries with vibrational damage. <i>Food Quality and Safety</i> , 2020, 4, 181-192. | 0.6 | 8 |
| 23 | Natamycin-loaded zein nanoparticles stabilized by carboxymethyl chitosan: Evaluation of colloidal/chemical performance and application in postharvest treatments. <i>Food Hydrocolloids</i> , 2020, 106, 105871. | 5.6 | 50 |
| 24 | Fabrication of lysozyme/̢-carrageenan complex nanoparticles as a novel carrier to enhance the stability and in vitro release of curcumin. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 444-452. | 3.6 | 35 |
| 25 | Hybrid Label-Free Molecular Microscopies for Simultaneous Visualization of Changes in Cell Wall Polysaccharides of Peach at Single- and Multiple-Cell Levels during Postharvest Storage. <i>Cells</i> , 2020, 9, 761. | 1.8 | 12 |
| 26 | Rapid and Non-Destructive Detection of Compression Damage of Yellow Peach Using an Electronic Nose and Chemometrics. <i>Sensors</i> , 2020, 20, 1866. | 2.1 | 34 |
| 27 | Effects of cushioning materials and temperature on quality damage of ripe peaches according to the vibration test. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100518. | 3.3 | 28 |
| 28 | Morphology and cell wall composition changes in lignified cells from loquat fruit during postharvest storage. <i>Postharvest Biology and Technology</i> , 2019, 157, 110975. | 2.9 | 27 |
| 29 | Label-free visualization of lignin deposition in loquats using complementary stimulated and spontaneous Raman microscopy. <i>Horticulture Research</i> , 2019, 6, 72. | 2.9 | 16 |
| 30 | Comparing the Potential of Near- and Mid-Infrared Spectroscopy in Determining the Freshness of Strawberry Powder from Freshly Available and Stored Strawberry. <i>Journal of Analytical Methods in Chemistry</i> , 2019, 2019, 1-9. | 0.7 | 2 |
| 31 | Feasibility of Laser-Induced Breakdown Spectroscopy and Hyperspectral Imaging for Rapid Detection of Thiophanate-Methyl Residue on Mulberry Fruit. <i>International Journal of Molecular Sciences</i> , 2019, 20, 2017. | 1.8 | 20 |
| 32 | Encapsulation of allopurinol by glucose cross-linked gelatin/zein nanofibers: Characterization and release behavior. <i>Food Hydrocolloids</i> , 2019, 94, 574-584. | 5.6 | 61 |
| 33 | A novel method to extract important features from laser induced breakdown spectroscopy data: application to determine heavy metals in mulberries. <i>Journal of Analytical Atomic Spectrometry</i> , 2019, 34, 460-468. | 1.6 | 12 |
| 34 | Loquat Bruise Detection Using Optical Coherence Tomography Based on Microstructural Parameters. <i>Food Analytical Methods</i> , 2018, 11, 2692-2698. | 1.3 | 18 |
| 35 | Label-free visualization of fruit lignification: Raman molecular imaging of loquat lignified cells. <i>Plant Methods</i> , 2018, 14, 58. | 1.9 | 30 |
| 36 | Improving bioconversion of eugenol to coniferyl alcohol by in situ eliminating harmful H ₂ O ₂ . <i>Bioresource Technology</i> , 2018, 267, 578-583. | 4.8 | 13 |

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|----|--|-----|-----------|
| 37 | E-Nose and GC-MS Reveal a Difference in the Volatile Profiles of White- and Red-Fleshed Peach Fruit. <i>Sensors</i> , 2018, 18, 765. | 2.1 | 34 |
| 38 | Potential of Visible and Near-Infrared Hyperspectral Imaging for Detection of <i>Diaphania pyloalis</i> Larvae and Damage on Mulberry Leaves. <i>Sensors</i> , 2018, 18, 2077. | 2.1 | 10 |
| 39 | Rapid and Non-Destructive Detection of Decay in Peach Fruit at the Cold Environment Using a Self-Developed Handheld Electronic-Nose System. <i>Food Analytical Methods</i> , 2018, 11, 2990-3004. | 1.3 | 22 |
| 40 | Feasibility Study on Quantitative Pixel-Level Visualization of Internal Quality at Different Cross Sections Inside Postharvest Loquat Fruit. <i>Food Analytical Methods</i> , 2017, 10, 287-297. | 1.3 | 10 |
| 41 | Transcriptomic Analyses of Ascorbic Acid and Carotenoid Metabolites Influenced by Root Restriction during Grape Berry Development and Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2008-2016. | 2.4 | 9 |
| 42 | Comparison of different CCD detectors and chemometrics for predicting total anthocyanin content and antioxidant activity of mulberry fruit using visible and near infrared hyperspectral imaging technique. <i>Food Chemistry</i> , 2017, 224, 1-10. | 4.2 | 71 |
| 43 | Quantitative visualization of pectin distribution maps of peach fruits. <i>Scientific Reports</i> , 2017, 7, 9275. | 1.6 | 15 |
| 44 | A primary study on forecasting the days before decay of peach fruit using near-infrared spectroscopy and electronic nose techniques. <i>Postharvest Biology and Technology</i> , 2017, 133, 104-112. | 2.9 | 64 |
| 45 | Comparative Transcriptomic Analysis of Grape Berry in Response to Root Restriction during Developmental Stages. <i>Molecules</i> , 2016, 21, 1431. | 1.7 | 21 |
| 46 | Study on the quantitative measurement of firmness distribution maps at the pixel level inside peach pulp. <i>Computers and Electronics in Agriculture</i> , 2016, 130, 48-56. | 3.7 | 24 |
| 47 | Non-invasive measurement of soluble solid content and pH in Kyoho grapes using a computer vision technique. <i>Analytical Methods</i> , 2016, 8, 3242-3248. | 1.3 | 15 |
| 48 | Application of Electronic Nose with Multivariate Analysis and Sensor Selection for Botanical Origin Identification and Quality Determination of Honey. <i>Food and Bioprocess Technology</i> , 2015, 8, 359-370. | 2.6 | 76 |
| 49 | Nondestructive Spectroscopic and Imaging Techniques for Quality Evaluation and Assessment of Fish and Fish Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 864-886. | 5.4 | 61 |
| 50 | Ultrasound-assisted extraction of phenolics from wine lees: Modeling, optimization and stability of extracts during storage. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 706-715. | 3.8 | 170 |
| 51 | Comparison of Infrared Spectroscopy and Nuclear Magnetic Resonance Techniques in Tandem with Multivariable Selection for Rapid Determination of ω -3 Polyunsaturated Fatty Acids in Fish Oil. <i>Food and Bioprocess Technology</i> , 2014, 7, 1555-1569. | 2.6 | 41 |
| 52 | Determination of Branched-Amino Acid Content in Fermented <i>Cordyceps sinensis</i> Mycelium by Using FT-NIR Spectroscopy Technique. <i>Food and Bioprocess Technology</i> , 2014, 7, 184-190. | 2.6 | 41 |
| 53 | Rapid and real-time prediction of lactic acid bacteria (LAB) in farmed salmon flesh using near-infrared (NIR) hyperspectral imaging combined with chemometric analysis. <i>Food Research International</i> , 2014, 62, 476-483. | 2.9 | 70 |
| 54 | Rapid and non-destructive determination of drip loss and pH distribution in farmed Atlantic salmon (<i>Salmo salar</i>) fillets using visible and near-infrared (Vis-NIR) hyperspectral imaging. <i>Food Chemistry</i> , 2014, 156, 394-401. | 4.2 | 90 |

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|----|---|-----|-----------|
| 55 | Novel non-invasive distribution measurement of texture profile analysis (TPA) in salmon fillet by using visible and near infrared hyperspectral imaging. <i>Food Chemistry</i> , 2014, 145, 417-426. | 4.2 | 92 |
| 56 | Potential of hyperspectral imaging combined with chemometric analysis for assessing and visualising tenderness distribution in raw farmed salmon fillets. <i>Journal of Food Engineering</i> , 2014, 126, 156-164. | 2.7 | 91 |
| 57 | Potential of spectroscopic techniques and chemometric analysis for rapid measurement of docosahexaenoic acid and eicosapentaenoic acid in algal oil. <i>Food Chemistry</i> , 2014, 158, 93-100. | 4.2 | 36 |
| 58 | Potential of hyperspectral imaging and multivariate analysis for rapid and non-invasive detection of gelatin adulteration in prawn. <i>Journal of Food Engineering</i> , 2013, 119, 680-686. | 2.7 | 99 |
| 59 | Application of Time Series Hyperspectral Imaging (TS-HSI) for Determining Water Distribution Within Beef and Spectral Kinetic Analysis During Dehydration. <i>Food and Bioprocess Technology</i> , 2013, 6, 2943-2958. | 2.6 | 94 |
| 60 | Application of visible and near infrared hyperspectral imaging for non-invasively measuring distribution of water-holding capacity in salmon flesh. <i>Talanta</i> , 2013, 116, 266-276. | 2.9 | 101 |
| 61 | Quantitative and predictive study of the evolution of wine quality parameters during high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 81-90. | 2.7 | 17 |
| 62 | Colour measurements by computer vision for food quality control – A review. <i>Trends in Food Science and Technology</i> , 2013, 29, 5-20. | 7.8 | 449 |
| 63 | Potential of time series-hyperspectral imaging (TS-HSI) for non-invasive determination of microbial spoilage of salmon flesh. <i>Talanta</i> , 2013, 111, 39-46. | 2.9 | 194 |
| 64 | Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review – Part II: Applications. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 15-28. | 2.7 | 263 |
| 65 | Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review – Part I: Fundamentals. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 1-14. | 2.7 | 392 |
| 66 | Non-destructive and rapid analysis of moisture distribution in farmed Atlantic salmon (<i>Salmo salar</i>) fillets using visible and near-infrared hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 237-245. | 2.7 | 116 |
| 67 | Feasibility of Infrared and Raman Spectroscopies for Identification of Juvenile Black Seabream (<i>Sparus</i>) Tj ETQq1 1 0.784314 rgBT /Ov 12429-12435. | 2.4 | 23 |
| 68 | Potential of Visible and Near Infrared Spectroscopy and Pattern Recognition for Rapid Quantification of Notoginseng Powder with Adulterants. <i>Sensors</i> , 2013, 13, 13820-13834. | 2.1 | 28 |
| 69 | Spectral Multivariable Selection and Calibration in Visible-Shortwave Near-Infrared Spectroscopy for Non-Destructive Protein Assessment of <i>Spirulina</i> Microalga Powder. <i>International Journal of Food Properties</i> , 2013, 16, 1002-1015. | 1.3 | 11 |
| 70 | Hyperspectral Imaging Technology: A Nondestructive Tool for Food Quality and Safety Evaluation and Inspection. <i>Food Engineering Series</i> , 2013, , 581-606. | 0.3 | 7 |
| 71 | Application of long-wave near infrared hyperspectral imaging for measurement of color distribution in salmon fillet. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 361-372. | 2.7 | 159 |
| 72 | Semi-supervised Machine Learning Algorithm in Near Infrared Spectral Calibration: A Case Study to Determine Cetane Number and Total Aromatics of Diesel Fuels. , 2012, , . | | 2 |

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|----|--|-----|-----------|
| 73 | Rapid prediction of moisture content of dehydrated prawns using online hyperspectral imaging system. <i>Analytica Chimica Acta</i> , 2012, 726, 57-66. | 2.6 | 161 |
| 74 | Application of near infrared spectroscopy for the rapid determination of antioxidant activity of bamboo leaf extract. <i>Food Chemistry</i> , 2012, 135, 2147-2156. | 4.2 | 112 |
| 75 | Determination of Calcium Content in Powdered Milk Using Near and Mid-Infrared Spectroscopy with Variable Selection and Chemometrics. <i>Food and Bioprocess Technology</i> , 2012, 5, 1402-1410. | 2.6 | 89 |
| 76 | Raisin Quality Classification Using Least Squares Support Vector Machine (LSSVM) Based on Combined Color and Texture Features. <i>Food and Bioprocess Technology</i> , 2012, 5, 1552-1563. | 2.6 | 24 |
| 77 | Fast determination of boiling time of yardlong bean using visible and near infrared spectroscopy and chemometrics. <i>Journal of Food Engineering</i> , 2012, 109, 155-161. | 2.7 | 7 |
| 78 | Application of hybrid image features for fast and non-invasive classification of raisin. <i>Journal of Food Engineering</i> , 2012, 109, 531-537. | 2.7 | 13 |
| 79 | Uninformative variable elimination for improvement of successive projections algorithm on spectral multivariable selection with different calibration algorithms for the rapid and non-destructive determination of protein content in dried laver. <i>Analytical Methods</i> , 2011, 3, 1790. | 1.3 | 60 |
| 80 | Nondestructive Differentiation of Panax Species Using Visible and Shortwave Near-Infrared Spectroscopy. <i>Food and Bioprocess Technology</i> , 2011, 4, 753-761. | 2.6 | 41 |
| 81 | Rapid Discrimination of Fish Feeds Brands Based on Visible and Short-Wave Near-Infrared Spectroscopy. <i>Food and Bioprocess Technology</i> , 2011, 4, 597-602. | 2.6 | 22 |
| 82 | Internal quality determination of fruit with bumpy surface using visible and near infrared spectroscopy and chemometrics: A case study with mulberry fruit. <i>Biosystems Engineering</i> , 2011, 109, 377-384. | 1.9 | 23 |
| 83 | Application of visible and near infrared spectroscopy for rapid and non-invasive quantification of common adulterants in Spirulina powder. <i>Journal of Food Engineering</i> , 2011, 102, 278-286. | 2.7 | 54 |
| 84 | Application of a hybrid variable selection method for the classification of rapeseed oils based on 1H NMR spectral analysis. <i>European Food Research and Technology</i> , 2010, 230, 981-988. | 1.6 | 13 |
| 85 | Soluble solids content and pH prediction and varieties discrimination of grapes based on visible and near infrared spectroscopy. <i>Computers and Electronics in Agriculture</i> , 2010, 71, S15-S18. | 3.7 | 82 |
| 86 | Hybrid variable selection in visible and near-infrared spectral analysis for non-invasive quality determination of grape juice. <i>Analytica Chimica Acta</i> , 2010, 659, 229-237. | 2.6 | 163 |
| 87 | CLASSIFYING THE SPECIES OF EXOPALAEMON BY USING VISIBLE AND NEAR INFRARED SPECTRA WITH UNINFORMATIVE VARIABLE ELIMINATION AND SUCCESSIVE PROJECTIONS ALGORITHM. Hongwai Yu Haomibo Xuebao/ <i>Journal of Infrared and Millimeter Waves</i> , 2010, 28, 423-427. | 0.2 | 12 |
| 88 | Uninformation Variable Elimination and Successive Projections Algorithm in Mid-Infrared Spectral Wavenumber Selection. , 2009, , . | | 2 |
| 89 | Use of In-Situ Visible and Near-Infrared Spectroscopy for Non-invasive Discrimination of Spirulina Platensis. , 2009, , . | | 0 |
| 90 | Determination of $\hat{\Gamma}$ -linolenic acid and linoleic acid in edible oils using near-infrared spectroscopy improved by wavelet transform and uninformative variable elimination. <i>Analytica Chimica Acta</i> , 2009, 634, 166-171. | 2.6 | 95 |

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| 91 | Detecting the quality of glycerol monolaurate: A method for using Fourier transform infrared spectroscopy with wavelet transform and modified uninformative variable elimination. <i>Analytica Chimica Acta</i> , 2009, 638, 16-22. | 2.6 | 36 |
| 92 | Exploring Near and Midinfrared Spectroscopy to Predict Trace Iron and Zinc Contents in Powdered Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1697-1704. | 2.4 | 64 |
| 93 | Application of image texture for the sorting of tea categories using multi-spectral imaging technique and support vector machine. <i>Journal of Food Engineering</i> , 2008, 88, 474-483. | 2.7 | 80 |
| 94 | Study on infrared spectroscopy technique for fast measurement of protein content in milk powder based on LS-SVM. <i>Journal of Food Engineering</i> , 2008, 84, 124-131. | 2.7 | 189 |
| 95 | Short-wave near-infrared spectroscopy analysis of major compounds in milk powder and wavelength assignment. <i>Analytica Chimica Acta</i> , 2008, 610, 232-242. | 2.6 | 115 |
| 96 | Study on brand identification of monosodium glutamate using sensitive wavelengths of short-wave near infrared spectroscopy. , 2008, , . | | 0 |
| 97 | Short-wave near-infrared spectroscopy technique for fast determination of carbohydrate content in milk powder. , 2008, , . | | 2 |
| 98 | Content Determination of Proteins in Milk Powder Using Short-Wave Near-Infrared Spectroscopy. , 2008, , . | | 1 |
| 99 | Independent Component Analysis and Support Vector Machine combined for Brands Identification of Milk Powder Based on Visible and Short-Wave Near-Infrared Spectroscopy. , 2008, , . | | 0 |
| 100 | Short-Wave Near-Infrared Spectroscopy of Milk Powder: Quantitative Analysis of Fat Content. , 2008, , . | | 1 |
| 101 | A new method to discriminate tea categories. , 2008, , . | | 1 |
| 102 | A new signal de-noising algorithm combining improved thresholding and patternsearch algorithm. , 2008, , . | | 0 |
| 103 | An Effective Signal De-noising Algorithm Combining Optimal Wavelet Packet Basis and Translation-Invariant Algorithm. , 2008, , . | | 2 |
| 104 | Application of Least-Square Support Vector Machines in Qualitative Analysis of Visible and Near Infrared Spectra: Determination of Species and Producing Area of Panax. , 2008, , . | | 2 |
| 105 | Fast Measurement of Protein and Fat Content in Milk Powder Based on Infrared Spectroscopy Technique and LS-SVM. , 2008, , . | | 0 |
| 106 | A New Algorithm for Solving Frequency Band Derangement of Wavelet Packets. , 2008, , . | | 0 |
| 107 | Fast Measurement of Sugar Content of Yogurt Using Vis/NIR-Spectroscopy. <i>International Journal of Food Properties</i> , 2007, 10, 1-7. | 1.3 | 36 |
| 108 | Application of Image Texture for Discrimination of Tea Categories Using Multi-spectral Imaging Technique and Support Vector Machine. , 2007, , . | | 1 |

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|-----|---|----|-----------|
| 109 | Vis-NIR Spectroscopy for Non-destructive Classification of Juicy Peach. , 2006, , . | | 1 |