

Huihui Wang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4868750/publications.pdf>

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8
papers

350
citations

1307543

7
h-index

1588975

8
g-index

8
all docs

8
docs citations

8
times ranked

329
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of multiple freeze-thaw cycles on quality characteristics of beef semimembranous muscle: With emphasis on water status and distribution by LF-NMR and MRI. <i>Meat Science</i> , 2019, 147, 44-52.	5.5	125
2	Approach for monitoring the dynamic states of water in shrimp during drying process with LF-NMR and MRI. <i>Drying Technology</i> , 2018, 36, 841-848.	3.1	64
3	Use of low-field-NMR and MRI to characterize water mobility and distribution in pacific oyster (<i>Crassostrea gigas</i>) during drying process. <i>Drying Technology</i> , 2018, 36, 630-636.	3.1	63
4	Hyperspectral detection of salted sea cucumber adulteration using different spectral preprocessing techniques and SVM method. <i>LWT - Food Science and Technology</i> , 2021, 152, 112295.	5.2	45
5	Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 740-747.	5.2	22
6	Hyperspectral data for predicting moisture content and distribution in scallops during continuous and intermittent drying. <i>Drying Technology</i> , 2022, 40, 924-937.	3.1	14
7	Integration of Partial Least Squares Regression and Hyperspectral Data Processing for the Nondestructive Detection of the Scaling Rate of Carp (<i>Cyprinus carpio</i>). <i>Foods</i> , 2020, 9, 500.	4.3	10
8	Abalone Muscle Texture Evaluation and Prediction Based on TPA Experiment. <i>Journal of Food Quality</i> , 2017, 2017, 1-9.	2.6	7