Xiao-Jun Liao

List of Publications by Year
in descending order

140 papers	3,930 citations	117571 34 h-index	189801 50 g-index
144 all docs	144 docs citations	144 times ranked	3504 citing authors

#	Article	IF	Citations
1	Induction, detection, formation, and resuscitation of viable but nonâ€culturable state microorganisms. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 149-183.	5.9	144
2	Effect of high pressure carbon dioxide on the quality of carrot juice. Innovative Food Science and Emerging Technologies, 2009, 10, 321-327.	2.7	128
3	The effect of ultrasound on particle size, color, viscosity and polyphenol oxidase activity of diluted avocado puree. Ultrasonics Sonochemistry, 2015, 27, 567-575.	3.8	105
4	Comparing the effects of high hydrostatic pressure and thermal pasteurization combined with nisin on the quality of cucumber juice drinks. Innovative Food Science and Emerging Technologies, 2013, 17, 27-36.	2.7	99
5	Inactivation of Escherichia coli inoculated into cloudy apple juice exposed to dense phase carbon dioxide. International Journal of Food Microbiology, 2007, 118, 126-131.	2.1	97
6	Optimization of microwave-assisted extraction of anthocyanins in red raspberries and identification of anthocyanin of extracts using high-performance liquid chromatography â€“ mass spectrometry. European Food Research and Technology, 2007, 225, 511-523.	1.6	88
7	Characterization of the major aroma-active compounds in Keitt mango juice: Comparison among fresh, pasteurization and high hydrostatic pressure processing juices. Food Chemistry, 2019, 289, 215-222.	4.2	85
8	New Insights into the Formation of Viable but Nonculturable Escherichia coli O157:H7 Induced by High-Pressure CO ₂. MBio, 2016, 7, .	1.8	82
9	Rheological behavior and particle alignment of cellulose nanocrystal and its composite hydrogels during 3D printing. Carbohydrate Polymers, 2021, 253, 117217.	5.1	81
10	Shifts in autochthonous microbial diversity and volatile metabolites during the fermentation of chili pepper (Capsicum frutescens L.). Food Chemistry, 2021, 335, 127512.	4.2	77
11	Kinetic analysis of non-enzymatic browning in carrot juice concentrate during storage. European Food Research and Technology, 2006, 223, 282-289.	1.6	75
12	Comparison of High Hydrostatic Pressure, High-PressureCarbon Dioxide and High-Temperature Short-Time Processing on Quality of Mulberry Juice. Food and Bioprocess Technology, 2016, 9, 217-231.	2.6	62
13	Correlation between autochthonous microbial communities and key odorants during the fermentation of red pepper (Capsicum annuum L.). Food Microbiology, 2020, 91, 103510.	2.1	62
14	Potential of high-pressure processing and high-temperature/short-time thermal processing on microbial, physicochemical and sensory assurance of clear cucumber juice. Innovative Food Science and Emerging Technologies, 2016, 34, 51-58.	2.7	61
15	Change of polyphenol oxidase activity, color, and browning degree during storage of cloudy apple juice treated by supercritical carbon dioxide. European Food Research and Technology, 2006, 223, 427-432.	1.6	55
16	Extraction of anthocyanins from red cabbage using high pressure CO2. Bioresource Technology, 2010, 101, 7151-7157.	4.8	55
17	Sulfated modification and anticoagulant activity of pumpkin (Cucurbita pepo, Lady Godiva) polysaccharide. International Journal of Biological Macromolecules, 2018, 106, 447-455.	3.6	55
18	Nanocellulose: a promising green treasure from food wastes to available food materials. Critical Reviews in Food Science and Nutrition, 2022, 62, 989-1002.	5.4	51

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19	Strategy of Fusion Covalent Organic Frameworks and Molecularly Imprinted Polymers: A Surprising Effect in Recognition and Loading of Cyanidin-3-O-glucoside. ACS Applied Materials & Interfaces, 2020, 12, 8751-8760.	4.0	51
20	Identification of Cyanidin-3-arabinoside Extracted from Blueberry as a Selective Protein Tyrosine Phosphatase 1B Inhibitor. Journal of Agricultural and Food Chemistry, 2019, 67, 13624-13634.	2.4	49
21	Effects of frying, roasting and boiling on aroma profiles of adzuki beans (Vigna angularis) and potential of adzuki bean and millet flours to improve flavor and sensory characteristics of biscuits. Food Chemistry, 2021, 339, 127878.	4.2	45
22	Effects of Anti-browning Combinations of Ascorbic Acid, Citric Acid, Nitrogen and Carbon Dioxide on the Quality of Banana Smoothies. Food and Bioprocess Technology, 2014, 7, 161-173.	2.6	44
23	Application of nisin-assisted thermosonication processing for preservation and quality retention of fresh apple juice. Ultrasonics Sonochemistry, 2018, 42, 244-249.	3.8	44
24	Insights into the major aroma-active compounds in clear red raspberry juice (Rubus idaeus L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	4.2	43
25	Bioactive compounds, health benefits and functional food products of sea buckthorn: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6761-6782.	5.4	43
26	Kinetic analysis of the degradation and its color change of cyanidin-3-glucoside exposed to pulsed electric field. European Food Research and Technology, 2007, 224, 597-603.	1.6	40
27	Enzyme Activity and Nutritional Quality of Peach (Prunus persica) Juice: Effect of High Hydrostatic Pressure. International Journal of Food Properties, 2014, 17, 1406-1417.	1.3	40
28	Characterization of Diversity and Probiotic Efficiency of the Autochthonous Lactic Acid Bacteria in the Fermentation of Selected Raw Fruit and Vegetable Juices. Frontiers in Microbiology, 2018, 9, 2539.	1.5	39
29	Extraction, purification, bioactivity and pharmacological effects of capsaicin: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 5322-5348.	5.4	39
30	Use of liquid chromatography quadrupole time-of-flight mass spectrometry and metabolomic approach to discriminate coffee brewed by different methods. Food Chemistry, 2019, 286, 106-112.	4.2	38
31	Letting wine polyphenols functional: Estimation of wine polyphenols bioaccessibility under different drinking amount and drinking patterns. Food Research International, 2020, 127, 108704.	2.9	38
32	Integrating untargeted metabolomics and targeted analysis for not from concentrate and from concentrate orange juices discrimination and authentication. Food Chemistry, 2020, 329, 127130.	4.2	38
33	Effect of Ultrafiltration Combined with High-Pressure Processing on Safety and Quality Features of Fresh Apple Juice. Food and Bioprocess Technology, 2014, 7, 3246-3258.	2.6	37
34	Chlorophyll Supplementation in Early Life Prevents Dietâ€Induced Obesity and Modulates Gut Microbiota in Mice. Molecular Nutrition and Food Research, 2019, 63, e1801219.	1.5	37
35	Gas chromatographyâ€“mass spectrometry combined with multivariate data analysis as a tool for differentiating between processed orange juice samples on the basis of their volatile markers. Food Chemistry, 2020, 311, 125913.	4.2	37
36	Dietary Luffa cylindrica (L.) Roem promotes branched-chain amino acid catabolism in the circulation system via gut microbiota in diet-induced obese mice. Food Chemistry, 2020, 320, 126648.	4.2	36

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37	Comparing the Effects of High Hydrostatic Pressure and Thermal Processing on Blanched and Unblanched Mango (Mangifera indica L.) Nectar: Using Headspace Fingerprinting as an Untargeted Approach. Food and Bioprocess Technology, 2014, 7, 3000-3011.	2.6	35
38	Influence of Pulsed Electric Field and Thermal Treatments on the Quality of Blueberry Juice. International Journal of Food Properties, 2014, 17, 1419-1427.	1.3	35
39	Production of high sensory quality Shiitake mushroom (Lentinus edodes) by pulsed air-impingement jet drying (AID) technique. Food Chemistry, 2021, 341, 128290.	4.2	35
40	Comparison of the compounds and characteristics of pepper seed oil by pressure-assisted, ultrasound-assisted and conventional solvent extraction. Innovative Food Science and Emerging Technologies, 2019, 54, 78-86.	2.7	34
41	Oligosaccharides prepared by acid hydrolysis of polysaccharides from pumpkin (Cucurbita) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Technology, 2011, 46, 982-987.	1.3	33
42	Korla pear juice treated by ultrafiltration followed by high pressure processing or high temperature short time. LWT - Food Science and Technology, 2016, 65, 283-289.	2.5	33
43	Metagenomics reveals the formation mechanism of flavor metabolites during the spontaneous fermentation of potherb mustard (Brassica juncea var. multiceps). Food Research International, 2021, 148, 110622.	2.9	33
44	Supercritical Carbon Dioxide Applications in Food Processing. Food Engineering Reviews, 2021, 13, 570-591.	3.1	32
45	Microorganisms and Some Quality of Red Grapefruit Juice Affected by High Pressure Processing and High Temperature Short Time. Food and Bioprocess Technology, 2015, 8, 2096-2108.	2.6	31
46	Facile extraction and characterization of cellulose nanocrystals from agricultural waste sugarcane straw. Journal of the Science of Food and Agriculture, 2022, 102, 312-321.	1.7	31
47	ENERGY REQUIREMENT AND QUALITY ASPECTS OF CHINESE JUJUBE (ZIZYPHUS JUJUBA MILLER) IN HOT AIR DRYING FOLLOWED BY MICROWAVE DRYING. Journal of Food Process Engineering, 2011, 34, 491-510.	1.5	30
48	Isolation of strawberry anthocyanins using high-speed counter-current chromatography and the copigmentation with catechin or epicatechin by high pressure processing. Food Chemistry, 2018, 247, 81-88.	4.2	30
49	Textural Changes of Yellow Peach in Pouches Processed by High Hydrostatic Pressure and Thermal Processing During Storage. Food and Bioprocess Technology, 2012, 5, 3170-3180.	2.6	29
50	Control of pathogenic and spoilage bacteria in meat and meat products by high pressure: Challenges and future perspectives. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3476-3500.	5.9	29
51	Acceleration of the Maillard reaction and achievement of product quality by high pressure pretreatment during black garlic processing. Food Chemistry, 2020, 318, 126517.	4.2	29
52	Inactivation and kinetic model for the Escherichia coli treated by a co-axial pulsed electric field. European Food Research and Technology, 2005, 221, 752-758.	1.6	28
53	Quality of Banana Puree During Storage: a Comparison of High Pressure Processing and Thermal Pasteurization Methods. Food and Bioprocess Technology, 2016, 9, 407-420.	2.6	28
54	Acceleration of Precipitation Formation in Peach Juice Induced by High-Pressure Carbon Dioxide. Journal of Agricultural and Food Chemistry, 2010, 58, 9605-9610.	2.4	27

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55	Influence of Pressurization Rate and Mode on Inactivation of Natural Microorganisms in Purple Sweet Potato Nectar by High Hydrostatic Pressure. Food and Bioprocess Technology, 2013, 6, 1570-1579.	2.6	27
56	Effect of High-pressure CO₂Processing on Bacterial Spores. Critical Reviews in Food Science and Nutrition, 2016, 56, 1808-1825.	5.4	27
57	Effects of sugar matrices on the release of key aroma compounds in fresh and high hydrostatic pressure processed Tainong mango juices. Food Chemistry, 2021, 338, 128117.	4.2	27
58	Inactivation of Bacillus subtilis spores by high pressure CO2 with high temperature. International Journal of Food Microbiology, 2015, 205, 73-80.	2.1	26
59	CO 2 -assisted high pressure processing on inactivation of Escherichia coli and Staphylococcus aureus. Journal of CO2 Utilization, 2017, 22, 53-62.	3.3	26
60	Antitumor mechanisms of an exopolysaccharide from Lactobacillus fermentum on HT-29 cells and HT-29 tumor-bearing mice. International Journal of Biological Macromolecules, 2022, 209, 552-562.	3.6	26
61	Effect of microwave and air-borne ultrasound-assisted air drying on drying kinetics and phytochemical properties of broccoli floret. Drying Technology, 2020, 38, 1733-1748.	1.7	25
62	Impact of High Hydrostatic Pressure on the Shelling Efficacy, Physicochemical Properties, and Microstructure of Fresh Razor Clam (Sinonovacula constricta). Journal of Food Science, 2018, 83, 284-293.	1.5	24
63	Effects of high pressure processing on the interaction of Î±-lactalbumin and pelargonidin-3-glucoside. Food Chemistry, 2019, 285, 22-30.	4.2	24
64	Comprehensive investigation on volatile and non-volatile metabolites in broccoli juices fermented by animal- and plant-derived Pediococcus pentosaceus. Food Chemistry, 2021, 341, 128118.	4.2	24
65	Isolation and identification of putative precursors of the volatile sulfur compounds and their inhibition methods in heat-sterilized melon juices. Food Chemistry, 2021, 343, 128459.	4.2	24
66	A Comparative Study of Changes in Microbiological Quality and Physicochemical Properties of N2-Infused and N2-Degassed Banana Smoothies After High Pressure Processing. Food and Bioprocess Technology, 2015, 8, 333-342.	2.6	23
67	Non-volatile and volatile metabolic profiling of tomato juice processed by high-hydrostatic-pressure and high-temperature short-time. Food Chemistry, 2022, 371, 131161.	4.2	23
68	Effects of lowering water activity by various humectants on germination of spores of Bacillus species with different germinants. Food Microbiology, 2018, 72, 112-127.	2.1	22
69	Effect of high-pressure processing and thermal treatments on color and in vitro bioaccessibility of anthocyanin and antioxidants in cloudy pomegranate juice. Food Chemistry, 2022, 373, 131397.	4.2	22
70	Inactivation and reactivation of horseradish peroxidase treated with supercritical carbon dioxide. European Food Research and Technology, 2006, 222, 105-111.	1.6	21
71	Effects of high pressure on activities and properties of superoxide dismutase from chestnut rose. Food Chemistry, 2019, 294, 557-564.	4.2	21
72	Chemical characterization and comparison of two chestnut rose cultivars from different regions. Food Chemistry, 2020, 323, 126806.	4.2	21

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73	Effects of high-pressure carbon dioxide on proteins and DNA in Escherichia coli. Microbiology (United Kingdom), 2011, 157, 709-720.	0.7	20
74	High pressure processing combined with selected hurdles: Enhancement in the inactivation of vegetative microorganisms. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1800-1828.	5.9	20
75	Inactivation of naturally occurring microbiota in cucumber juice by pressure treatment. International Journal of Food Microbiology, 2014, 174, 12-18.	2.1	19
76	The application of pseudotargeted metabolomics method for fruit juices discrimination. Food Chemistry, 2020, 316, 126278.	4.2	19
77	Induced changes in bioactive compounds of broccoli juices after fermented by animal- and plant-derived Pediococcus pentosaceus. Food Chemistry, 2021, 357, 129767.	4.2	19
78	Early-life polyphenol intake promotes Akkermansia growth and increase of host goblet cells in association with the potential synergistic effect of Lactobacillus. Food Research International, 2021, 149, 110648.	2.9	19
79	Comparison of Microbial Inactivation and Rheological Characteristics of Mango Pulp after High Hydrostatic Pressure Treatment and High Temperature Short Time Treatment. Food and Bioprocess Technology, 2013, 6, 2675.	2.6	18
80	Biological transformation of chlorophyll-rich spinach (Spinacia oleracea L.) extracts under in vitro gastrointestinal digestion and colonic fermentation. Food Research International, 2021, 139, 109941.	2.9	18
81	Effect of high hydrostatic pressure processing on textural properties and microstructural characterization of freshâ€cut pumpkin (<scp>Cucurbita pepo</scp>). Journal of Food Process Engineering, 2020, 43, e13379.	1.5	18
82	Inactivation of microorganisms naturally present in raw bovine milk by highâ€pressure carbon dioxide. International Journal of Food Science and Technology, 2014, 49, 696-702.	1.3	17
83	Influence of uniform magnetic field on physicochemical properties of freeze-thawed avocado puree. RSC Advances, 2019, 9, 39595-39603.	1.7	17
84	Isolation, identification, and color characterization of cyanidin-3-glucoside and cyanidin-3-sophoroside from red raspberry. European Food Research and Technology, 2008, 226, 395-403.	1.6	16
85	Effects of microwave and ultrasonic wave treatment on inactivation of Alicyclobacillus. International Journal of Food Science and Technology, 2010, 45, 459-465.	1.3	16
86	Inactivation of Escherichia coli O157:H7 by high pressure carbon dioxide combined with nisin in physiological saline, phosphate-buffered saline and carrot juice. Food Control, 2014, 41, 139-146.	2.8	16
87	High pressureâ€assisted vacuumâ€freeze drying: A novel, efficient way to accelerate moisture migration in shrimp processing. Journal of Food Science, 2020, 85, 1167-1176.	1.5	16
88	Profiling Phenolic Composition in Pomegranate Peel From Nine Selected Cultivars Using UHPLC-QTOF-MS and UPLC-QQQ-MS. Frontiers in Nutrition, 2021, 8, 807447.	1.6	16
89	Improvement of antioxidant properties of jujube puree by biotransformation of polyphenols via Streptococcus thermophilus fermentation. Food Chemistry: X, 2022, 13, 100214.	1.8	16
90	Effects of high pressure processing on activity and structure of soluble acid invertase in mango pulp, crude extract, purified form and model systems. Food Chemistry, 2017, 231, 96-104.	4.2	15

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91	Novel application of CO2-assisted high pressure processing in cucumber juice and apple juice. LWT - Food Science and Technology, 2018, 96, 491-498.	2.5	15
92	Guidelines for absolute quantitative realâ€time PCR for microbial determination in in vitro gastrointestinal digestion. Food Frontiers, 2020, 1, 200-204.	3.7	15
93	Effects of different pretreatments on pumpkin (Cucurbita pepo) lignocellulose degradation. International Journal of Biological Macromolecules, 2018, 120, 665-672.	3.6	14
94	Aggregation induced by the synergy of sodium chloride and high-pressure improves chlorophyll stability. Food Chemistry, 2022, 366, 130577.	4.2	14
95	Extracellular pH decline introduced by high pressure carbon dioxide is a main factor inducing bacteria to enter viable but non-culturable state. Food Research International, 2022, 151, 110895.	2.9	14
96	Effects of high hydrostatic pressure on chlorophylls and chlorophyllâ€“protein complexes in spinach. European Food Research and Technology, 2016, 242, 1533-1543.	1.6	13
97	The Association of Cell Division Regulated by DicC With the Formation of Viable but Non-culturable Escherichia coli O157:H7. Frontiers in Microbiology, 2019, 10, 2850.	1.5	13
98	Compared analysis of microbial diversity in donkey milk from Xinjiang and Shandong of China through High-throughput sequencing. Food Research International, 2020, 137, 109684.	2.9	13
99	A review of fruit juice authenticity assessments: Targeted and untargeted analyses. Critical Reviews in Food Science and Nutrition, 2022, 62, 6081-6102.	5.4	13
100	Effects of High Hydrostatic Pressure Combined with Blanching on Microorganisms and Quality Attributes of Cloudy and Clear Strawberry Juices. International Journal of Food Properties, 2014, 17, 1900-1920.	1.3	12
101	Enhanced water extraction with high-pressure carbon dioxide on purple sweet potato pigments: Comparison to traditional aqueous and ethanolic extraction. Journal of CO2 Utilization, 2020, 40, 101188.	3.3	12
102	The modulation of Luffa cylindrica (L.) Roem supplementation on gene expression and amino acid profiles in liver for alleviating hepatic steatosis via gut microbiota in high-fat diet-fed mice: insight from hepatic transcriptome analysis. Journal of Nutritional Biochemistry, 2020, 80, 108365.	1.9	12
103	Analysis of coloration characteristics of Tunisian soft-seed pomegranate arils based on transcriptome and metabolome. Food Chemistry, 2022, 370, 131270.	4.2	12
104	Decreased resistance of sublethally injured Escherichia coli O157:H7 to salt, mild heat, nisin and acids induced by high pressure carbon dioxide. International Journal of Food Microbiology, 2018, 269, 137-143.	2.1	11
105	Mechanism of inactivation of Bacillus subtilis spores by high pressure CO2 at high temperature. Food Microbiology, 2019, 82, 36-45.	2.1	11
106	Purification and Characterization of Superoxide Dismutases from Sea Buckthorn and Chestnut Rose. Journal of Food Science, 2019, 84, 746-753.	1.5	11
107	Use of information dependent acquisition mass spectra and sequential window acquisition of all theoretical fragment-ion mass spectra for fruit juices metabolomics and authentication. Metabolomics, 2020, 16, 81.	1.4	11
108	Strategy for anthocyanins production: From efficient green extraction to novel microbial biosynthesis. Critical Reviews in Food Science and Nutrition, 2023, 63, 9409-9424.	5.4	11

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109	The contribution of high pressure carbon dioxide in the inactivation kinetics and structural alteration of myrosinase. International Journal of Food Science and Technology, 2011, 46, 1545-1553.	1.3	10
110	Effects of High-Pressure Processing with or without Blanching on the Antioxidant and Physicochemical Properties of Mango Pulp. Food and Bioprocess Technology, 2016, 9, 1306-1316.	2.6	10
111	Masking the Perceived Astringency of Proanthocyanidins in Beverages Using Oxidized Starch Hydrogel Microencapsulation. Foods, 2020, 9, 756.	1.9	10
112	Kinetics of 5-hydroxymethylfurfural formation in chinese acacia honey during heat treatment. Food Science and Biotechnology, 2012, 21, 1627-1632.	1.2	9
113	Effect of High Pressure Processing on the Preparation and Characteristic Changes of Biopolymer-Based Films in Food Packaging Applications. Food Engineering Reviews, 2021, 13, 454-464.	3.1	9
114	The effect of high pressure combined with moderate temperature and peptidoglycan fragments on spore inactivation. Food Research International, 2021, 148, 110615.	2.9	9
115	Characteristics of thinâ€layer drying and rehydration of nata de coco. International Journal of Food Science and Technology, 2011, 46, 1438-1444.	1.3	8
116	Role of peach proteins in juice precipitation induced by high pressure CO2. Food Chemistry, 2016, 209, 81-89.	4.2	8
117	Building of Pressure-Assisted Ultra-High Temperature System and Its Inactivation of Bacterial Spores. Frontiers in Microbiology, 2019, 10, 1275.	1.5	8
118	In silico identification of novel small molecule umami peptide from ovotransferrin. International Journal of Food Science and Technology, 2022, 57, 2628-2635.	1.3	8
119	â€˜Labaâ€™ garlic processed by dense phase carbon dioxide: the relation between green colour generation and cellular structure, alliin consumption and alliinase activity. Journal of the Science of Food and Agriculture, 2016, 96, 2969-2975.	1.7	7
120	Purification and characterisation of soluble acid invertase from mango fruits. International Journal of Food Science and Technology, 2017, 52, 906-915.	1.3	7
121	iTRAQ-Based Proteomic Analysis of Sublethally Injured Escherichia coli O157:H7 Cells Induced by High Pressure Carbon Dioxide. Frontiers in Microbiology, 2017, 8, 2544.	1.5	7
122	Improving the production efficiency of sweet potato starch using a newly designed sedimentation tank during starch sedimentation process. Journal of Food Processing and Preservation, 2020, 44, e14811.	0.9	7
123	Enhanced rehydration behaviors of micellar casein powder: The effects of high hydrostatic pressure treatments on micelle structures. Food Research International, 2021, 150, 110797.	2.9	7
124	Inactivation of Bacillus subtilis by Curcumin-Mediated Photodynamic Technology through Inducing Oxidative Stress Response. Microorganisms, 2022, 10, 802.	1.6	7
125	Inactivation kinetics, structural, and morphological modification of mango soluble acid invertase by high pressure processing combined with mild temperatures. Food Research International, 2018, 105, 845-852.	2.9	6
126	Quality comparison of â€œLabaâ€•garlic processed by High Hydrostatic Pressure and High Pressure Carbon Dioxide. Scientific Reports, 2020, 10, 3719.	1.6	6

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127	The Impact of N2-Assisted High-Pressure Processing on the Microorganisms and Quality Indices of Fresh-Cut Bell Peppers. Foods, 2021, 10, 508.	1.9	5
128	A new Leuconostoc citreum strain discovered in the traditional sweet potato sour liquid fermentation as a novel bioflocculant for highly efficient starch production. Food Research International, 2021, 144, 110327.	2.9	5
129	A Novel Method of a High Pressure Processing Pre-Treatment on the Juice Yield and Quality of Persimmon. Foods, 2021, 10, 3069.	1.9	5
130	Inhibition effect of high hydrostatic pressure combined with epigallocatechin gallate treatments on pectin methylesterase in orange juice and model system. Food Chemistry, 2022, 390, 133147.	4.2	5
131	Isolation and identification of high pressureâ€resistant bacteria naturally contaminating strawberry pulp. International Journal of Food Science and Technology, 2012, 47, 2620-2626.	1.3	4
132	Evaluation Study on Extraction of Anthocyanins from Red Cabbage Using High Pressure CO2 + H2O: A Fuzzy Logic Model and Metabolomic Analysis. Sustainability, 2022, 14, 1369.	1.6	4
133	Effect of ultraâ€high pressure homogenization on microorganism and quality of composite pear juice. Food Science and Nutrition, 2022, 10, 3072-3084.	1.5	4
134	Physicochemical properties of seed protein isolates extracted from pepper meal by pressure-assisted and conventional solvent defatting. Food and Function, 2021, 12, 11033-11045.	2.1	3
135	Forward osmosis concentration of high viscous polysaccharides of Dendrobium officinale: Process optimisation and membrane fouling analysis. International Journal of Food Science and Technology, 2021, 56, 4871-4882.	1.3	3
136	Quality Changes of Orange Juice after DPCD Treatment. Journal of Food Quality, 2019, 2019, 1-8.	1.4	2
137	Dual aggregation in ground state and ground-excited state induced by high concentrations contributes to chlorophyll stability. Food Chemistry, 2022, 383, 132447.	4.2	2
138	Production of a Novel Superoxide Dismutase by Escherichia coli and Pichia pastoris and Analysis of the Thermal Stability of the Enzyme. Frontiers in Nutrition, 2022, 9, 850824.	1.6	2
139	Extraction and profiling of proteins in yellow powder from sweet potato starch wastewater using response surface methodology and proteomic approach. Journal of Food Science, 2022, 87, 339-352.	1.5	2
140	Food Frontiers: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5.	3.7	1