Fanbin Kong

List of Publications by Year
in descending order

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83 papers	3,957 citations	94269 37 h-index	123241 61 g-index
83 all docs	83 docs citations	83 times ranked	4056 citing authors

#	Article	IF	Citations
1	A Human Gastric Simulator (HGS) to Study Food Digestion in Human Stomach. Journal of Food Science, 2010, 75, E627-35.	1.5	313
2	Kinetics of Food Quality Changes During Thermal Processing: a Review. Food and Bioprocess Technology, 2015, 8, 343-358.	2.6	178
3	Total phenolics content and antioxidant capacities of microencapsulated blueberry anthocyanins during in vitro digestion. Food Chemistry, 2014, 153, 272-278.	4.2	149
4	Kinetics of salmon quality changes during thermal processing. Journal of Food Engineering, 2007, 83, 510-520.	2.7	145
5	Cellulose nanofibers coated with silver nanoparticles as a SERS platform for detection of pesticides in apples. Carbohydrate Polymers, 2017, 157, 643-650.	5.1	125
6	Properties and antimicrobial activity of polyvinyl alcohol-modified bacterial nanocellulose packaging films incorporated with silver nanoparticles. Food Hydrocolloids, 2020, 100, 105411.	5.6	119
7	Cellulose nanofibril/silver nanoparticle composite as an active food packaging system and its toxicity to human colon cells. International Journal of Biological Macromolecules, 2019, 129, 887-894.	3.6	103
8	Thermal effects on chicken and salmon muscles: Tenderness, cook loss, area shrinkage, collagen solubility and microstructure. LWT - Food Science and Technology, 2008, 41, 1210-1222.	2.5	102
9	Physical and storage properties of spray-dried blueberry pomace extract with whey protein isolate as wall material. Journal of Food Engineering, 2014, 137, 1-6.	2.7	102
10	Modes of Disintegration of Solid Foods in Simulated Gastric Environment. Food Biophysics, 2009, 4, 180-190.	1.4	101
11	Quality Changes of Salmon (Oncorhynchus gorbuscha) Muscle during Thermal Processing. Journal of Food Science, 2007, 72, S103-S111.	1.5	98
12	Dielectric properties of salmon fillets as a function of temperature and composition. Journal of Food Engineering, 2008, 87, 236-246.	2.7	94
13	Beta-carotene: Digestion, Microencapsulation, and In Vitro Bioavailability. Food and Bioprocess Technology, 2014, 7, 338-354.	2.6	92
14	Characterization and inÂvitro bioavailability of Î²-carotene: Effects of microencapsulation method and food matrix. LWT - Food Science and Technology, 2014, 57, 42-48.	2.5	92
15	Microbial validation of radio frequency pasteurization of wheat flour by inoculated pack studies. Journal of Food Engineering, 2018, 217, 68-74.	2.7	91
16	Physical Changes in White and Brown Rice during Simulated Gastric Digestion. Journal of Food Science, 2011, 76, E450-7.	1.5	71
17	Digestion of Raw and Roasted Almonds in Simulated Gastric Environment. Food Biophysics, 2009, 4, 365-377.	1.4	70
18	Computational modeling of gastric digestion and the role of food material properties. Trends in Food Science and Technology, 2011, 22, 480-491.	7.8	70

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19	In Vitro Release Kinetics of Microencapsulated Materials and the Effect of the Food Matrix. Annual Review of Food Science and Technology, 2017, 8, 237-259.	5.1	66
20	Radio frequency heating of corn flour: Heating rate and uniformity. Innovative Food Science and Emerging Technologies, 2017, 44, 191-201.	2.7	66
21	Evaluation of the in vitro Î±â€glucosidase inhibitory activity of green tea polyphenols and different tea types. Journal of the Science of Food and Agriculture, 2016, 96, 777-782.	1.7	65
22	Dielectric properties of dried vegetable powders and their temperature profile during radio frequency heating. Journal of Food Engineering, 2016, 169, 91-100.	2.7	63
23	Influence of nano-fibrillated cellulose (NFC) on starch digestion and glucose absorption. Carbohydrate Polymers, 2018, 196, 146-153.	5.1	63
24	Detection of Engineered Silver Nanoparticle Contamination in Pears. Journal of Agricultural and Food Chemistry, 2012, 60, 10762-10767.	2.4	59
25	In vitro release properties of encapsulated blueberry (Vaccinium ashei) extracts. Food Chemistry, 2015, 168, 225-232.	4.2	56
26	Identification of novel antioxidant peptides from snakehead (Channa argus) soup generated during gastrointestinal digestion and insights into the anti-oxidation mechanisms. Food Chemistry, 2021, 337, 127921.	4.2	56
27	Effects of tea polyphenols and different teas on pancreatic Î±-amylase activity inÂvitro. LWT - Food Science and Technology, 2016, 66, 232-238.	2.5	54
28	Antioxidant and Enzyme Inhibitory Activities of Blueberry Anthocyanins Prepared Using Different Solvents. Journal of Agricultural and Food Chemistry, 2013, 61, 4441-4447.	2.4	51
29	Dielectric properties, heating rate, and heating uniformity of various seasoning spices and their mixtures with radio frequency heating. Journal of Food Engineering, 2018, 228, 128-141.	2.7	50
30	Influence of nanocellulose on in vitro digestion of whey protein isolate. Carbohydrate Polymers, 2019, 210, 399-411.	5.1	49
31	Inactivation of Salmonella Enteritidis and Enterococcus faecium NRRL B-2354 in corn flour by radio frequency heating with subsequent freezing. LWT - Food Science and Technology, 2019, 111, 782-789.	2.5	48
32	Rapid detection of paraquat residues in green tea using surface-enhanced Raman spectroscopy (SERS) coupled with gold nanostars. Food Control, 2021, 130, 108280.	2.8	46
33	Characterization of lipid emulsions during in vitro digestion in the presence of three types of nanocellulose. Journal of Colloid and Interface Science, 2019, 545, 317-329.	5.0	45
34	Solid Loss of Carrots During Simulated Gastric Digestion. Food Biophysics, 2011, 6, 84-93.	1.4	44
35	Development of a Gastric Simulation Model (GSM) incorporating gastric geometry and peristalsis for food digestion study. Food Research International, 2019, 125, 108598.	2.9	44
36	Therapeutic effects of antibiotics loaded cellulose nanofiber and Îº-carrageenan oligosaccharide composite hydrogels for periodontitis treatment. Scientific Reports, 2020, 10, 18037.	1.6	43

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37	Evaluation of Enterococcus faecium NRRL B-2354 as a potential surrogate of Salmonella in packaged paprika, white pepper and cumin powder during radio frequency heating. Food Control, 2020, 108, 106833.	2.8	39
38	Salt effect on heat-induced physical and chemical changes of salmon fillet (O. gorbuscha). Food Chemistry, 2008, 106, 957-966.	4.2	37
39	Dielectric properties, effect of geometry, and quality changes of whole, nonfat milk powder and their mixtures associated with radio frequency heating. Journal of Food Engineering, 2019, 261, 40-50.	2.7	37
40	Application of freeze-dried Enterococcus faecium NRRL B-2354 in radio-frequency pasteurization of wheat flour. LWT - Food Science and Technology, 2018, 90, 124-131.	2.5	36
41	Characteristics of pasting properties and morphology changes of rice starch and flour under different heating modes. International Journal of Biological Macromolecules, 2020, 149, 246-255.	3.6	33
42	Microencapsulation of tannic acid for oral administration to inhibit carbohydrate digestion in the gastrointestinal tract. Food and Function, 2013, 4, 899.	2.1	32
43	Evaluating mucoadhesion properties of three types of nanocellulose in the gastrointestinal tract in vitro and ex vivo. Carbohydrate Polymers, 2019, 210, 157-166.	5.1	32
44	Using whey protein gel as a model food to study dielectric heating properties of salmon (Oncorhynchus gorbuscha) fillets. LWT - Food Science and Technology, 2009, 42, 1174-1178.	2.5	31
45	A human duodenum model (HDM) to study transport and digestion of intestinal contents. Journal of Food Engineering, 2016, 171, 129-136.	2.7	31
46	In vitro investigation of the influence of nano-cellulose on starch and milk digestion and mineral adsorption. International Journal of Biological Macromolecules, 2019, 137, 1278-1285.	3.6	30
47	Preparation of cellulose nanofibril/titanium dioxide nanoparticle nanocomposites as fillers for PVA-based packaging and investigation into their intestinal toxicity. International Journal of Biological Macromolecules, 2020, 156, 1174-1182.	3.6	30
48	THERMODYNAMIC ANALYSIS OF MOISTURE ADSORPTION ISOTHERMS OF RAW AND BLANCHED ALMONDS. Journal of Food Process Engineering, 2012, 35, 840-850.	1.5	29
49	Changes in Protein Characteristics during Soybean Storage under Adverse Conditions As Related to Tofu Making. Journal of Agricultural and Food Chemistry, 2013, 61, 387-393.	2.4	28
50	Subchronic exposure to cellulose nanofibrils induces nutritional risk by non-specifically reducing the intestinal absorption. Carbohydrate Polymers, 2020, 229, 115536.	5.1	28
51	Antimicrobial effect and toxicity of cellulose nanofibril/silver nanoparticle nanocomposites prepared by an ultraviolet irradiation method. Colloids and Surfaces B: Biointerfaces, 2019, 180, 212-220.	2.5	26
52	Identification and characterization of novel antioxidant peptides from crucian carp (Carassius) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 152 analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1136, 121893.	1.2	24
53	In vitro investigation of the influence of nano-fibrillated cellulose on lipid digestion and absorption. International Journal of Biological Macromolecules, 2019, 139, 361-366.	3.6	22
54	In-Vitro Antibacterial and Anti-Inflammatory Effects of Surfactin-Loaded Nanoparticles for Periodontitis Treatment. Nanomaterials, 2021, 11, 356.	1.9	22

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55	Using a dynamic stomach model to study efficacy of supplemental enzymes during simulated digestion. LWT - Food Science and Technology, 2016, 65, 580-588.	2.5	21
56	The behavior of nanocellulose in gastrointestinal tract and its influence on food digestion. Journal of Food Engineering, 2021, 292, 110346.	2.7	21
57	Anthocyanin extraction, microencapsulation, and release properties during in vitro digestion. Food Reviews International, 2016, 32, 46-67.	4.3	20
58	Developments in Radio Frequency Pasteurization of Food Powders. Food Reviews International, 2022, 38, 1197-1214.	4.3	20
59	Effect of surrounding medium on radio frequency (RF) heating uniformity of corn flour. Journal of Food Engineering, 2021, 307, 110645.	2.7	20
60	Development of cellulose Nanofiber-based substrates for rapid detection of ferbam in kale by Surface-enhanced Raman spectroscopy. Food Chemistry, 2021, 347, 129023.	4.2	19
61	Effect of boiling, roasting and frying on disintegration of peanuts in simulated gastric environment. LWT - Food Science and Technology, 2013, 50, 32-38.	2.5	18
62	Effects of Postharvest Handling and Storage on Pecan Quality. Food Reviews International, 2022, 38, 1485-1512.	4.3	17
63	A comparison between the open-ended coaxial probe method and the parallel plate method for measuring the dielectric properties of low-moisture foods. LWT - Food Science and Technology, 2020, 130, 109719.	2.5	16
64	Texture changes and protein hydrolysis in different cheeses under simulated gastric environment. LWT - Food Science and Technology, 2018, 93, 197-203.	2.5	15
65	Radio frequency heating to inactivate microorganisms in broccoli powder. Food Quality and Safety, 2017, 1, 93-100.	0.6	15
66	Pecan color change during storage: Kinetics and Modeling of the Processes. Current Research in Food Science, 2022, 5, 261-271.	2.7	14
67	Influence of cellulose nanocrystals (CNC) on permeation through intestinal monolayer and mucus model in vitro. Carbohydrate Polymers, 2021, 263, 117984.	5.1	13
68	Effects of micro-/nano-scaled chicken bones on heat-induced gel properties of low-salt pork batter: Physicochemical characteristics, water distribution, texture, and microstructure. Food Chemistry, 2022, 373, 131574.	4.2	13
69	Rheological and structural properties of tart cherry puree as affected by particle size reduction. LWT - Food Science and Technology, 2018, 90, 650-657.	2.5	12
70	Relationship between food composition and its cold/hot properties: A statistical study. Journal of Agriculture and Food Research, 2020, 2, 100043.	1.2	11
71	Size Reduction and Calcium Release of Fish Bone Particles During Nanomilling as Affected by Bone Structure. Food and Bioprocess Technology, 2017, 10, 2176-2187.	2.6	11
72	Surfactin-Loaded Ä‚-Carrageenan Oligosaccharides Entangled Cellulose Nanofibers as a Versatile Vehicle Against Periodontal Pathogens . International Journal of Nanomedicine, 2020, Volume 15, 4021-4047.	3.3	8

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73	Microbiological Quality of Packaged Ice from Various Sources in Georgia. Journal of Food Protection, 2014, 77, 1546-1553.	0.8	7
74	Interlaboratory Measurement of Rheological Properties of Tomato Salad Dressing. Journal of Food Science, 2019, 84, 3204-3212.	1.5	7
75	Effect of cellulose nanofiber-based coating with chitosan and trans-cinnamaldehyde on the microbiological safety and quality of cantaloupe rind and fresh-cut pulp. Part 2: Quality attributes. LWT - Food Science and Technology, 2021, 147, 111519.	2.5	7
76	Radio frequency assisted thermal processing for pasteurization of packaged whole milk powder surrounded by oil. Food Control, 2022, 135, 108762.	2.8	7
77	Effect of cellulose nanofiber-based coating with chitosan and trans-cinnamaldehyde on the microbiological safety and quality of cantaloupe rind and fresh-cut pulp. Part 1: Microbial safety. LWT - Food Science and Technology, 2020, 134, 109972.	2.5	4
78	Water dispersibility of the Î²â€¢carotene source and its effect on the physical, thermal, and in vitro release properties of an inclusion complex. International Journal of Food Science and Technology, 2021, 56, 3618-3626.	1.3	4
79	In vitro investigation of the effect of food texture, particle size, and viscosity on gastric disintegration and emptying. , 0, , .		2
80	Modeling the effect of immersion fluids on the radiofrequency heating performance of cornflour. Journal of Microwave Power and Electromagnetic Energy, 2022, 56, 103-123.	0.4	2
81	Emerging Food Technologies. , 0, , 621-643.		1
82	Visual Exploratory Search of Relationship Graphs on Smartphones. PLoS ONE, 2013, 8, e79379.	1.1	1
83	Update on emerging technologies including novel applications: radio frequency. , 2022, , 163-186.		1