

Xueming Xu

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

268
citations

840776

11
h-index

996975

15
g-index

16
all docs

16
docs citations

16
times ranked

220
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of an innovative induction heating technique for the treatment of liquid food: Principle, experimental validation and application. <i>Journal of Food Engineering</i> , 2020, 271, 109780.	5.2	22
2	Innovative induction heating technology based on transformer theory: Inner heating of electrolyte solution via alternating magnetic field. <i>Applied Thermal Engineering</i> , 2020, 179, 115732.	6.0	15
3	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , 2020, 325, 126943.	8.2	14
4	Determination of fat content in UHT milk by electroanalytical method. <i>Food Chemistry</i> , 2019, 270, 538-545.	8.2	11
5	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. <i>Food Chemistry</i> , 2018, 259, 157-165.	8.2	14
6	A reconfigurable fluidic reactor for intensification of hydrolysis at mild conditions. <i>Chemical Engineering Journal</i> , 2017, 313, 599-609.	12.7	13
7	Electrofluid hydrolysis enhances the production of fermentable sugars from corncob via in/reverse-phase induced voltage. <i>Bioresource Technology</i> , 2017, 234, 158-166.	9.6	5
8	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. <i>Food Chemistry</i> , 2017, 229, 57-65.	8.2	28
9	Characterization of acid hydrolysis of granular potato starch under induced electric field. <i>Food Hydrocolloids</i> , 2017, 71, 198-206.	10.7	33
10	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. <i>RSC Advances</i> , 2017, 7, 19145-19152.	3.6	13
11	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. <i>RSC Advances</i> , 2017, 7, 26211-26219.	3.6	11
12	Evaluation of conductivity and moisture content of eggs during storage by using transformer method. <i>Journal of Food Engineering</i> , 2015, 155, 45-52.	5.2	10
13	The Salt and Soluble Solid Content Evaluation of Pickled Cucumbers Based on Inductive Methodology. <i>Food and Bioprocess Technology</i> , 2015, 8, 749-757.	4.7	16
14	Monitoring of fermentation process parameters of Chinese rice wine using attenuated total reflectance mid-infrared spectroscopy. <i>Food Control</i> , 2015, 50, 405-412.	5.5	47
15	Determining total solids and fat content of liquid whole egg products via measurement of electrical parameters based on the transformer properties. <i>Biosystems Engineering</i> , 2015, 129, 70-77.	4.3	14
16	Current Applications and Challenges of Induced Electric Fields for the Treatment of Foods. <i>Food Engineering Reviews</i> , 0, , .	5.9	2