Chunquan Liu

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6464520/publications.pdf

Version: 2024-02-01

73 papers	2,130 citations	236833 25 h-index	265120 42 g-index
73 all docs	73 docs citations	73 times ranked	2249 citing authors

#	Article	IF	Citations
1	Evaluation of freeze drying combined with microwave vacuum drying for functional okra snacks: Antioxidant properties, sensory quality, and energy consumption. LWT - Food Science and Technology, 2017, 82, 216-226.	2.5	147
2	Chitosan-based biodegradable active food packaging film containing Chinese chive (Allium tuberosum) root extract for food application. International Journal of Biological Macromolecules, 2020, 150, 595-604.	3.6	137
3	Strain hardening of as-extruded Mg-xZn (xâ€‰=â€‰1, 2, 3 and 4 wt%) alloys. Journal of Materials Science and Technology, 2019, 35, 142-150.	5.6	105
4	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage (Brassica oleracea var. Capitate var L.) subjected to different drying methods. Food Chemistry, 2020, 309, 124935.	4.2	98
5	Optimized microwave-assisted extraction of total phenolics (TP) from Ipomoea batatas leaves and its antioxidant activity. Innovative Food Science and Emerging Technologies, 2011, 12, 282-287.	2.7	94
6	Applications of water blanching, surface contacting ultrasound-assisted air drying, and their combination for dehydration of white cabbage: Drying mechanism, bioactive profile, color and rehydration property. Ultrasonics Sonochemistry, 2019, 53, 192-201.	3.8	73
7	Thermal degradation kinetics of all-trans and cis-carotenoids in a light-induced model system. Food Chemistry, 2018, 239, 360-368.	4.2	68
8	Evaluation of sugar, free amino acid, and organic acid compositions of different varieties of vegetable soybean (Glycine max [L.] Merr). Industrial Crops and Products, 2013, 50, 743-749.	2.5	62
9	Low intensity ultrasound as a pretreatment to drying of daylilies: Impact on enzyme inactivation, color changes and nutrition quality parameters. Ultrasonics Sonochemistry, 2017, 36, 50-58.	3.8	60
10	The effects of Ca and Mn on the microstructure, texture and mechanical properties of Mg-4 Zn alloy. Journal of Magnesium and Alloys, 2020, , .	5.5	59
11	Effect of Chinese chives (Allium tuberosum) addition to carboxymethyl cellulose based food packaging films. Carbohydrate Polymers, 2020, 235, 115944.	5.1	56
12	Partial purification and characterization of polyphenol oxidase and peroxidase from chestnut kernel. LWT - Food Science and Technology, 2015, 60, 1095-1099.	2.5	52
13	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. Food and Bioproducts Processing, 2018, 108, 95-104.	1.8	52
14	Optimization of trans lutein from pumpkin (Cucurbita moschata) peel by ultrasound-assisted extraction. Food and Bioproducts Processing, 2018, 107, 104-112.	1.8	52
15	Effects of ultrasound pretreatment on drying kinetics and quality parameters of button mushroom slices. Drying Technology, 2016, 34, 1791-1800.	1.7	47
16	Effects of pre-drying treatments combined with explosion puffing drying on the physicochemical properties, antioxidant activities and flavor characteristics of apples. Food Chemistry, 2021, 338, 128015.	4.2	47
17	Degradation of carotenoids in dehydrated pumpkins as affected by different storage conditions. Food Research International, 2018, 107, 130-136.	2.9	45
18	Ultrasound-assisted osmotic process on quality of microwave vacuum drying sweet potato. Drying Technology, 2018, 36, 1367-1379.	1.7	43

#	Article	IF	Citations
19	Simultaneously improving elastic modulus and damping capacity of extruded Mg-Gd-Y-Zn-Mn alloy via alloying with Si. Journal of Alloys and Compounds, 2019, 810, 151857.	2.8	43
20	Microstructure and bioaccessibility of different carotenoid species as affected by hot air drying: Study on carrot, sweet potato, yellow bell pepper and broccoli. LWT - Food Science and Technology, 2018, 96, 357-363.	2.5	39
21	Comparison of Carotenoid Composition in Immature and Mature Grains of Corn (Zea Mays L.) Varieties. International Journal of Food Properties, 2016, 19, 351-358.	1.3	32
22	A comparative study of drying methods on physical characteristics, nutritional properties and antioxidant capacity of broccoli. Drying Technology, 2020, 38, 1378-1388.	1.7	31
23	Effects of different hydrocolloids on the water migration, rheological and 3D printing characteristics of Î²-carotene loaded yam starch-based hydrogel. Food Chemistry, 2022, 393, 133422.	4.2	30
24	Degradation of carotenoids in pumpkin (Cucurbita maximaL.) slices as influenced by microwave vacuum drying. International Journal of Food Properties, 2017, 20, 1479-1487.	1.3	27
25	Effect of blanching on the dielectric properties and microwave vacuum drying behavior of Agaricus bisporus slices. Innovative Food Science and Emerging Technologies, 2015, 30, 89-97.	2.7	26
26	Effect of thermosonic pretreatment on drying kinetics and energy consumption of microwave vacuum dried Agaricus bisporus slices. Journal of Food Engineering, 2016, 177, 21-30.	2.7	26
27	Low oil content potato chips produced by infrared vacuum pre-drying and microwave-assisted vacuum frying. Drying Technology, 2018, 36, 294-306.	1.7	26
28	Polypeptide â€“ decorated nanoliposomes as novel delivery systems for lutein. RSC Advances, 2018, 8, 31372-31381.	1.7	26
29	Effects of pretreatments on properties of microwave-vacuum drying of sweet potato slices. Drying Technology, 2019, 37, 1901-1914.	1.7	25
30	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
31	Effect of methyl jasmonate on carotenoids biosynthesis in germinated maize kernels. Food Chemistry, 2020, 307, 125525.	4.2	25
32	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. LWT - Food Science and Technology, 2021, 139, 110576.	2.5	24
33	Microstructure and compressive properties of Mgâ€“9Al composite reinforced with Ni-coated graphene nanosheets. Vacuum, 2020, 181, 109629.	1.6	23
34	Kinetic Characterization and Thermal Inactivation of Peroxidase in Aqueous Extracts from Sweet Corn and Waxy Corn. Food and Bioprocess Technology, 2013, 6, 2800-2807.	2.6	21
35	Degradation kinetics of carotenoids and visual colour in pumpkin (Cucurbita maxima L.) slices during microwave-vacuum drying. International Journal of Food Properties, 2017, 20, S632-S643.	1.3	21
36	Hesperetin and Hesperidin Improved Î²-Carotene Incorporation Efficiency, Intestinal Cell Uptake, and Retinoid Concentrations in Tissues. Journal of Agricultural and Food Chemistry, 2019, 67, 3363-3371.	2.4	21

#	Article	IF	Citations
37	Comparison of four pretreatments on the drying behavior and quality of taro (Colocasia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T f 5 Technology, 2017, 35, 1347-1357.	1.7	19
38	Effects of different combined drying methods on drying uniformity and quality of dried taro slices. Drying Technology, 2019, 37, 322-330.	1.7	18
39	Analysis of (all- E)-lutein and its (Z)-isomers during illumination in a model system. Journal of Pharmaceutical and Biomedical Analysis, 2014, 100, 33-39.	1.4	17
40	Carotenoid Composition and Changes in Sweet and Field Corn (Zea mays) During Kernel Development. Cereal Chemistry, 2016, 93, 409-413.	1.1	17
41	Citrus Flavanones Enhance Î²-Carotene Uptake in Vitro Experiment Using Caco-2 Cell: Structureâ€“Activity Relationship and Molecular Mechanisms. Journal of Agricultural and Food Chemistry, 2019, 67, 4280-4288.	2.4	17
42	Light-induced oxidation and isomerization of all-trans-Î²-cryptoxanthin in a model system. Journal of Photochemistry and Photobiology B: Biology, 2015, 142, 51-58.	1.7	16
43	Evaluation of the impact of food matrix change on the in vitro bioaccessibility of carotenoids in pumpkin (Cucurbita moschata) slices during two drying processes. Food and Function, 2017, 8, 4693-4702.	2.1	15
44	Optimization of explosion puffing drying for high-value yellow-fleshed peach crisps using response surface methodology. Drying Technology, 2019, 37, 929-940.	1.7	14
45	Effect of UV-B radiation and a supplement of CaCl2 on carotenoid biosynthesis in germinated corn kernels. Food Chemistry, 2019, 278, 509-514.	4.2	14
46	Effect of NaCl stress and supplemental CaCl2 on carotenoid accumulation in germinated yellow maize kernels. Food Chemistry, 2020, 309, 125779.	4.2	13
47	Altered age-hardening behavior in the ultrafine-grained surface layer of Mg-Zn-Y-Ce-Zr alloy processed by sliding friction treatment. Journal of Materials Science and Technology, 2021, 78, 20-29.	5.6	13
48	Effect of starch osmo-coating on carotenoids, colour and microstructure of dehydrated pumpkin slices. Journal of Food Science and Technology, 2018, 55, 3249-3256.	1.4	12
49	Microstructural evolution in the ultrafine-grained surface layer of Mg-Zn-Y-Ce-Zr alloy processed by sliding friction treatment. Materials Characterization, 2020, 166, 110423.	1.9	12
50	Thermal Isomerization and Degradation Behaviours of Carotenoids in Simulated Sweet Corn Juice. Food and Bioprocess Technology, 2018, 11, 836-844.	2.6	11
51	Effect of Thermosonic Pretreatment and Microwave Vacuum Drying on the Water State and Glass Transition Temperature in Agaricus bisporus Slices. Food and Bioprocess Technology, 2018, 11, 172-184.	2.6	11
52	Changes in color and carotenoids of sweet corn juice during highâ€temperature heating. Cereal Chemistry, 2018, 95, 486-494.	1.1	11
53	Effect of micro-alloying Ca on microstructure, texture and mechanical properties of Mgâ€“Znâ€“Yâ€“Ce alloys. Progress in Natural Science: Materials International, 2020, 30, 213-220.	1.8	10
54	Microstructure, creep behavior and corrosion resistance in the ultrafine-grained surface layer of Mg-6Zn-0.2Y-0.4Ce-0.5Zr alloy processed by surfacing friction treatment. Materials Science & Engineering A: Structural Materials: Properties, Microstructure and Processing, 2020, 776, 138995.	2.6	10

#	Article	IF	Citations
55	Vacuum impregnation pretreatment with maltose syrup to improve the quality of frozen lotus root. International Journal of Refrigeration, 2017, 76, 261-270.	1.8	9
56	Study on drying efficiency, uniformity, and physicochemical characteristics of carrot by tunnel microwave drying combined with explosion puffing drying. Drying Technology, 2022, 40, 416-429.	1.7	9
57	Effect of exogenous spermine on quality and sucrose metabolism of vegetable soya bean (<scp>G</scp>lycine max <scp>L</scp>.) during cold storage. International Journal of Food Science and Technology, 2015, 50, 1697-1703.	1.3	8
58	Comparison of lipoxygenase activity characteristics in aqueous extracts from milk-stage sweet corn and waxy corn. Food Science and Biotechnology, 2015, 24, 867-873.	1.2	7
59	Freeze drying and vacuum impregnating characteristics ofNostoc sphaeroides KÃ¼tzing. Drying Technology, 2017, 35, 1379-1387.	1.7	7
60	Cell wall components, cell morphology, and mechanical properties of peach slices submitted to drying. Drying Technology, 2020, 38, 1776-1789.	1.7	7
61	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. Journal of Food Processing and Preservation, 2021, 45, e15807.	0.9	7
62	Identification and Quantification of All-Trans-Zeaxanthin and Its Cis-Isomers During Illumination in a Model System. International Journal of Food Properties, 2016, 19, 1282-1291.	1.3	6
63	Effect of exogenous spermine on chilling injury and antioxidant defense system of immature vegetable soybean during cold storage. Journal of Food Science and Technology, 2018, 55, 4297-4303.	1.4	6
64	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. International Journal of Food Properties, 2020, 23, 2065-2076.	1.3	6
65	Dielectric properties of Agaricus bisporus slices relevant to drying with microwave energy. International Journal of Food Properties, 2020, 23, 354-367.	1.3	4
66	Postharvest changes in physicochemical characteristics and free amino acids content of immature vegetable soya bean (Glycine max L.) grains. International Journal of Food Science and Technology, 2016, 51, 461-469.	1.3	3
67	Dielectric properties of thermosonically treated Agaricus bisporus slices during microwave vacuum drying and correlation with the water state. Drying Technology, 2020, 38, 448-459.	1.7	3
68	Changes in the sugars, amino acids and organic acids of postharvest spermine-treated immature vegetable soybean (Glycine max L. Merr.) as determined by 1H NMR spectroscopy. Food Production Processing and Nutrition, 2020, 2, .	1.1	3
69	Response surface optimization of culture conditions for improving lutein content in NaClâ€stressed germinated corn kernels. Journal of Food Processing and Preservation, 2019, 43, e14130.	0.9	2
70	Quality Changes of Orange Juice after DPCD Treatment. Journal of Food Quality, 2019, 2019, 1-8.	1.4	2
71	Microstructure and mechanical properties of rolled Mgâ€“Gdâ€“Znâ€“Zrâ€“Agâ€“Alâ€“Li alloys. International Journal of Materials Research, 2020, 111, 645-653.	0.1	2
72	Optimization of Spray Drying Process Parameters for Sweet Corn Enzymolysis Liquid. International Journal of Food Engineering, 2015, 11, 411-419.	0.7	1

#	Article	IF	Citations
73	Accumulation of lutein in broccoli sprouts based on the cultivation conditions of GABA combined with NaCl optimized by response surface methodology. Journal of Food Processing and Preservation, 2021, 45, e15599.	0.9	0