

Chunquan Liu

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72
papers

1,274
citations

21
h-index

32
g-index

73
ext. papers

1,668
ext. citations

4.7
avg, IF

4.88
L-index

#	Paper	IF	Citations
72	Evaluation of freeze drying combined with microwave vacuum drying for functional okra snacks: Antioxidant properties, sensory quality, and energy consumption. <i>LWT - Food Science and Technology</i> , 2017 , 82, 216-226	5.4	105
71	Optimized microwave-assisted extraction of total phenolics (TP) from Ipomoea batatas leaves and its antioxidant activity. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 282-287	6.8	75
70	Strain hardening of as-extruded Mg-xZn (x = 1, 2, 3 and 4 wt%) alloys. <i>Journal of Materials Science and Technology</i> , 2019 , 35, 142-150	9.1	69
69	Chitosan-based biodegradable active food packaging film containing Chinese chive (<i>Allium tuberosum</i>) root extract for food application. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 595-604	7.9	55
68	Low intensity ultrasound as a pretreatment to drying of daylilies: Impact on enzyme inactivation, color changes and nutrition quality parameters. <i>Ultrasonics Sonochemistry</i> , 2017 , 36, 50-58	8.9	50
67	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage (<i>Brassica oleracea</i> var. Capitata var L.) subjected to different drying methods. <i>Food Chemistry</i> , 2020 , 309, 124935	8.5	49
66	Partial purification and characterization of polyphenol oxidase and peroxidase from chestnut kernel. <i>LWT - Food Science and Technology</i> , 2015 , 60, 1095-1099	5.4	46
65	Thermal degradation kinetics of all-trans and cis-carotenoids in a light-induced model system. <i>Food Chemistry</i> , 2018 , 239, 360-368	8.5	46
64	Evaluation of sugar, free amino acid, and organic acid compositions of different varieties of vegetable soybean (<i>Glycine max</i> [L.] Merr). <i>Industrial Crops and Products</i> , 2013 , 50, 743-749	5.9	45
63	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. <i>Ultrasonics Sonochemistry</i> , 2019 , 53, 192-201	8.9	45
62	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioproducts Processing</i> , 2018 , 108, 95-104	4.9	40
61	Optimization of trans lutein from pumpkin (<i>Cucurbita moschata</i>) peel by ultrasound-assisted extraction. <i>Food and Bioproducts Processing</i> , 2018 , 107, 104-112	4.9	35
60	Degradation of carotenoids in dehydrated pumpkins as affected by different storage conditions. <i>Food Research International</i> , 2018 , 107, 130-136	7	33
59	Effects of ultrasound pretreatment on drying kinetics and quality parameters of button mushroom slices. <i>Drying Technology</i> , 2016 , 34, 1791-1800	2.6	31
58	Effect of Chinese chives (<i>Allium tuberosum</i>) addition to carboxymethyl cellulose based food packaging films. <i>Carbohydrate Polymers</i> , 2020 , 235, 115944	10.3	23
57	Ultrasound-assisted osmotic process on quality of microwave vacuum drying sweet potato. <i>Drying Technology</i> , 2018 , 36, 1367-1379	2.6	23
56	Microstructure and bioaccessibility of different carotenoid species as affected by hot air drying: Study on carrot, sweet potato, yellow bell pepper and broccoli. <i>LWT - Food Science and Technology</i> , 2018 , 96, 357-363	5.4	23

55	Simultaneously improving elastic modulus and damping capacity of extruded Mg-Gd-Y-Zn-Mn alloy via alloying with Si. <i>Journal of Alloys and Compounds</i> , 2019 , 810, 151857	5.7	22
54	Low oil content potato chips produced by infrared vacuum pre-drying and microwave-assisted vacuum frying. <i>Drying Technology</i> , 2018 , 36, 294-306	2.6	21
53	Degradation of carotenoids in pumpkin (<i>Cucurbita maxima</i> L.) slices as influenced by microwave vacuum drying. <i>International Journal of Food Properties</i> , 2017 , 20, 1479-1487	3	21
52	Effect of blanching on the dielectric properties and microwave vacuum drying behavior of <i>Agaricus bisporus</i> slices. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 30, 89-97	6.8	21
51	Effect of thermosonic pretreatment on drying kinetics and energy consumption of microwave vacuum dried <i>Agaricus bisporus</i> slices. <i>Journal of Food Engineering</i> , 2016 , 177, 21-30	6	19
50	Kinetic Characterization and Thermal Inactivation of Peroxidase in Aqueous Extracts from Sweet Corn and Waxy Corn. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2800-2807	5.1	19
49	Comparison of Carotenoid Composition in Immature and Mature Grains of Corn (<i>Zea Mays</i> L.) Varieties. <i>International Journal of Food Properties</i> , 2016 , 19, 351-358	3	18
48	Effects of pretreatments on properties of microwave-vacuum drying of sweet potato slices. <i>Drying Technology</i> , 2019 , 37, 1901-1914	2.6	17
47	Effects of pre-drying treatments combined with explosion puffing drying on the physicochemical properties, antioxidant activities and flavor characteristics of apples. <i>Food Chemistry</i> , 2021 , 338, 128015	8.5	16
46	Light-induced oxidation and isomerization of all-trans- β -cryptoxanthin in a model system. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015 , 142, 51-8	6.7	15
45	Carotenoid Composition and Changes in Sweet and Field Corn (<i>Zea mays</i>) During Kernel Development. <i>Cereal Chemistry</i> , 2016 , 93, 409-413	2.4	14
44	Polypeptide - decorated nanoliposomes as novel delivery systems for lutein.. <i>RSC Advances</i> , 2018 , 8, 31372-31381	3.7	14
43	Degradation kinetics of carotenoids and visual colour in pumpkin (<i>Cucurbita maxima</i> L.) slices during microwave-vacuum drying. <i>International Journal of Food Properties</i> , 2017 , 20, S632-S643	3	13
42	Analysis of (all-E)-lutein and its (Z)-isomers during illumination in a model system. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014 , 100, 33-39	3.5	13
41	Evaluation of the impact of food matrix change on the in vitro bioaccessibility of carotenoids in pumpkin (<i>Cucurbita moschata</i>) slices during two drying processes. <i>Food and Function</i> , 2017 , 8, 4693-4702	6.1	13
40	Effect of microwave and air-borne ultrasound-assisted air drying on drying kinetics and phytochemical properties of broccoli floret. <i>Drying Technology</i> , 2020 , 38, 1733-1748	2.6	13
39	A comparative study of drying methods on physical characteristics, nutritional properties and antioxidant capacity of broccoli. <i>Drying Technology</i> , 2020 , 38, 1378-1388	2.6	13
38	The effects of Ca and Mn on the microstructure, texture and mechanical properties of Mg-4 Zn alloy. <i>Journal of Magnesium and Alloys</i> , 2020 ,	8.8	12

37	Citrus Flavanones Enhance β -Carotene Uptake in Vitro Experiment Using Caco-2 Cell: Structure-Activity Relationship and Molecular Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4280-4288	5.7	11
36	Comparison of four pretreatments on the drying behavior and quality of taro (<i>Colocasia esculenta</i> L. Schott) slices during intermittent microwave vacuum-assisted drying. <i>Drying Technology</i> , 2017 , 35, 1347-1357	2.6	11
35	Effects of different combined drying methods on drying uniformity and quality of dried taro slices. <i>Drying Technology</i> , 2019 , 37, 322-330	2.6	11
34	Effect of methyl jasmonate on carotenoids biosynthesis in germinated maize kernels. <i>Food Chemistry</i> , 2020 , 307, 125525	8.5	11
33	Microstructure and compressive properties of Mg/Al composite reinforced with Ni-coated graphene nanosheets. <i>Vacuum</i> , 2020 , 181, 109629	3.7	10
32	Effect of UV-B radiation and a supplement of CaCl on carotenoid biosynthesis in germinated corn kernels. <i>Food Chemistry</i> , 2019 , 278, 509-514	8.5	10
31	Hesperetin and Hesperidin Improved β -Carotene Incorporation Efficiency, Intestinal Cell Uptake, and Retinoid Concentrations in Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3363-3371	5.7	9
30	Vacuum impregnation pretreatment with maltose syrup to improve the quality of frozen lotus root. <i>International Journal of Refrigeration</i> , 2017 , 76, 261-270	3.8	8
29	Effect of Thermosonic Pretreatment and Microwave Vacuum Drying on the Water State and Glass Transition Temperature in <i>Agaricus bisporus</i> Slices. <i>Food and Bioprocess Technology</i> , 2018 , 11, 172-184	5.1	8
28	Optimization of explosion puffing drying for high-value yellow-fleshed peach crisps using response surface methodology. <i>Drying Technology</i> , 2019 , 37, 929-940	2.6	8
27	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. <i>Materials Science & Engineering A: Structural Materials: Properties, Microstructure and Processing</i> , 2020 , 776, 138995	5.3	7
26	Thermal Isomerization and Degradation Behaviours of Carotenoids in Simulated Sweet Corn Juice. <i>Food and Bioprocess Technology</i> , 2018 , 11, 836-844	5.1	7
25	Changes in color and carotenoids of sweet corn juice during high-temperature heating. <i>Cereal Chemistry</i> , 2018 , 95, 486-494	2.4	7
24	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110576	5.4	7
23	Freeze drying and vacuum impregnating characteristics of <i>Nostoc sphaeroides</i> K&Ezng. <i>Drying Technology</i> , 2017 , 35, 1379-1387	2.6	6
22	Effect of exogenous spermine on quality and sucrose metabolism of vegetable soya bean (<i>Glycine max</i> L.) during cold storage. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1697-1703	3.8	6
21	Effect of starch osmo-coating on carotenoids, colour and microstructure of dehydrated pumpkin slices. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3249-3256	3.3	5
20	Effect of NaCl stress and supplemental CaCl on carotenoid accumulation in germinated yellow maize kernels. <i>Food Chemistry</i> , 2020 , 309, 125779	8.5	5

- 1 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 2.1