

# Chunquan Liu

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Accumulation of lutein in broccoli sprouts based on the cultivation conditions of GABA combined with NaCl optimized by response surface methodology. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15599	2.1	
71	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> , <b>2021</b> , 139, 110576	5.4	7
70	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> , <b>2021</b> , 338, 128015	8.5	16
69	Altered age-hardening behavior in the ultrafine-grained surface layer of Mg-Zn-Y-Ce-Zr alloy processed by sliding friction treatment. <i>Journal of Materials Science and Technology</i> , <b>2021</b> , 78, 20-29	9.1	5
68	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15807	2.1	1
67	Effect of micro-alloying Ca on microstructure, texture and mechanical properties of Mg <sub>70</sub> Zn <sub>10</sub> Al <sub>10</sub> Ca alloys. <i>Progress in Natural Science: Materials International</i> , <b>2020</b> , 30, 213-220	3.6	2
66	Microstructural evolution in the ultrafine-grained surface layer of Mg-Zn-Y-Ce-Zr alloy processed by sliding friction treatment. <i>Materials Characterization</i> , <b>2020</b> , 166, 110423	3.9	4
65	Changes in the sugars, amino acids and organic acids of postharvest spermine-treated immature vegetable soybean ( <i>Glycine max</i> L. Merr.) as determined by 1H NMR spectroscopy. <i>Food Production Processing and Nutrition</i> , <b>2020</b> , 2,	4.6	1
64	Effect of Chinese chives ( <i>Allium tuberosum</i> ) addition to carboxymethyl cellulose based food packaging films. <i>Carbohydrate Polymers</i> , <b>2020</b> , 235, 115944	10.3	23
63	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> , <b>2020</b> , 150, 595-604	7.9	55
62	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 &amp; Engineering A: Structural Materials: Properties, Microstructure and Processing</i> , <b>2020</b> , 776, 138995	5.3	7
61	Microstructure and mechanical properties of rolled Mg <sub>60</sub> Gd <sub>10</sub> Zn <sub>10</sub> Zr <sub>10</sub> Ag <sub>5</sub> Al <sub>5</sub> i alloys. <i>International Journal of Materials Research</i> , <b>2020</b> , 111, 645-653	0.5	0
60	Effect of NaCl stress and supplemental CaCl on carotenoid accumulation in germinated yellow maize kernels. <i>Food Chemistry</i> , <b>2020</b> , 309, 125779	8.5	5
59	Cell wall components, cell morphology, and mechanical properties of peach slices submitted to drying. <i>Drying Technology</i> , <b>2020</b> , 38, 1776-1789	2.6	3
58	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> , <b>2020</b> ,	8.8	12
57	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 2065-2076	3	1
56	Microstructure and compressive properties of Mg <sub>9</sub> Al composite reinforced with Ni-coated graphene nanosheets. <i>Vacuum</i> , <b>2020</b> , 181, 109629	3.7	10

55	Study on drying efficiency, uniformity, and physicochemical characteristics of carrot by tunnel microwave drying combined with explosion puffing drying. <i>Drying Technology</i> , <b>2020</b> , 1-14	2.6	2
54	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage ( <i>Brassica oleracea</i> var. <i>Capitata</i> var. L.) subjected to different drying methods. <i>Food Chemistry</i> , <b>2020</b> , 309, 124935	8.5	49
53	Dielectric properties of thermosonically treated <i>Agaricus bisporus</i> slices during microwave vacuum drying and correlation with the water state. <i>Drying Technology</i> , <b>2020</b> , 38, 448-459	2.6	2
52	Dielectric properties of <i>Agaricus bisporus</i> slices relevant to drying with microwave energy. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 354-367	3	2
51	Effect of microwave and air-borne ultrasound-assisted air drying on drying kinetics and phytochemical properties of broccoli floret. <i>Drying Technology</i> , <b>2020</b> , 38, 1733-1748	2.6	13
50	Effect of methyl jasmonate on carotenoids biosynthesis in germinated maize kernels. <i>Food Chemistry</i> , <b>2020</b> , 307, 125525	8.5	11
49	A comparative study of drying methods on physical characteristics, nutritional properties and antioxidant capacity of broccoli. <i>Drying Technology</i> , <b>2020</b> , 38, 1378-1388	2.6	13
48	Quality Changes of Orange Juice after DPCD Treatment. <i>Journal of Food Quality</i> , <b>2019</b> , 2019, 1-8	2.7	1
47	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> , <b>2019</b> , 810, 151857	5.7	22
46	Hesperetin and Hesperidin Improved $\beta$ Carotene Incorporation Efficiency, Intestinal Cell Uptake, and Retinoid Concentrations in Tissues. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 3363-3371	5.7	9
45	Citrus Flavanones Enhance $\beta$ Carotene Uptake in Vitro Experiment Using Caco-2 Cell: Structure-Activity Relationship and Molecular Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4280-4288	5.7	11
44	Response surface optimization of culture conditions for improving lutein content in NaCl-stressed germinated corn kernels. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14130	2.1	2
43	Strain hardening of as-extruded Mg-xZn (x = 1, 2, 3 and 4 wt%) alloys. <i>Journal of Materials Science and Technology</i> , <b>2019</b> , 35, 142-150	9.1	69
42	Optimization of explosion puffing drying for high-value yellow-fleshed peach crisps using response surface methodology. <i>Drying Technology</i> , <b>2019</b> , 37, 929-940	2.6	8
41	Effects of pretreatments on properties of microwave-vacuum drying of sweet potato slices. <i>Drying Technology</i> , <b>2019</b> , 37, 1901-1914	2.6	17
40	Effect of UV-B radiation and a supplement of CaCl on carotenoid biosynthesis in germinated corn kernels. <i>Food Chemistry</i> , <b>2019</b> , 278, 509-514	8.5	10
39	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> , <b>2019</b> , 53, 192-201	8.9	45
38	Effects of different combined drying methods on drying uniformity and quality of dried taro slices. <i>Drying Technology</i> , <b>2019</b> , 37, 322-330	2.6	11

37	Ultrasonic microwave-assisted vacuum frying technique as a novel frying method for potato chips at low frying temperature. <i>Food and Bioproducts Processing</i> , <b>2018</b> , 108, 95-104	4.9	40
36	Thermal Isomerization and Degradation Behaviours of Carotenoids in Simulated Sweet Corn Juice. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 836-844	5.1	7
35	Degradation of carotenoids in dehydrated pumpkins as affected by different storage conditions. <i>Food Research International</i> , <b>2018</b> , 107, 130-136	7	33
34	Optimization of trans lutein from pumpkin ( <i>Cucurbita moschata</i> ) peel by ultrasound-assisted extraction. <i>Food and Bioproducts Processing</i> , <b>2018</b> , 107, 104-112	4.9	35
33	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> , <b>2018</b> , 11, 172-184	5.1	8
32	Ultrasound-assisted osmotic process on quality of microwave vacuum drying sweet potato. <i>Drying Technology</i> , <b>2018</b> , 36, 1367-1379	2.6	23
31	Changes in color and carotenoids of sweet corn juice during high-temperature heating. <i>Cereal Chemistry</i> , <b>2018</b> , 95, 486-494	2.4	7
30	Thermal degradation kinetics of all-trans and cis-carotenoids in a light-induced model system. <i>Food Chemistry</i> , <b>2018</b> , 239, 360-368	8.5	46
29	Low oil content potato chips produced by infrared vacuum pre-drying and microwave-assisted vacuum frying. <i>Drying Technology</i> , <b>2018</b> , 36, 294-306	2.6	21
28	Effect of starch osmo-coating on carotenoids, colour and microstructure of dehydrated pumpkin slices. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 3249-3256	3.3	5
27	Effect of exogenous spermine on chilling injury and antioxidant defense system of immature vegetable soybean during cold storage. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4297-4303	3.3	4
26	Polypeptide - decorated nanoliposomes as novel delivery systems for lutein.. <i>RSC Advances</i> , <b>2018</b> , 8, 31372-31381	3.7	14
25	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> , <b>2018</b> , 96, 357-363	5.4	23
24	Vacuum impregnation pretreatment with maltose syrup to improve the quality of frozen lotus root. <i>International Journal of Refrigeration</i> , <b>2017</b> , 76, 261-270	3.8	8
23	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> , <b>2017</b> , 82, 216-226	5.4	105
22	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> , <b>2017</b> , 20, S632-S643	3	13
21	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> , <b>2017</b> , 8, 4693-4702	6.1	13
20	Freeze drying and vacuum impregnating characteristics of <i>Nostoc sphaeroides</i> K&Zing. <i>Drying Technology</i> , <b>2017</b> , 35, 1379-1387	2.6	6

19	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> , <b>2017</b> , 35, 1347-1357	2.6	11
18	Low intensity ultrasound as a pretreatment to drying of daylilies: Impact on enzyme inactivation, color changes and nutrition quality parameters. <i>Ultrasonics Sonochemistry</i> , <b>2017</b> , 36, 50-58	8.9	50
17	Degradation of carotenoids in pumpkin ( <i>Cucurbita maxima</i> L.) slices as influenced by microwave vacuum drying. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 1479-1487	3	21
16	Carotenoid Composition and Changes in Sweet and Field Corn ( <i>Zea mays</i> ) During Kernel Development. <i>Cereal Chemistry</i> , <b>2016</b> , 93, 409-413	2.4	14
15	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> , <b>2016</b> , 177, 21-30	6	19
14	Identification and Quantification of All-Trans-Zeaxanthin and Its Cis-Isomers During Illumination in a Model System. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1282-1291	3	2
13	Comparison of Carotenoid Composition in Immature and Mature Grains of Corn ( <i>Zea Mays</i> L.) Varieties. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 351-358	3	18
12	Postharvest changes in physicochemical characteristics and free amino acids content of immature vegetable soya bean ( <i>Glycine max</i> L.) grains. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 461-469	3.8	3
11	Effects of ultrasound pretreatment on drying kinetics and quality parameters of button mushroom slices. <i>Drying Technology</i> , <b>2016</b> , 34, 1791-1800	2.6	31
10	Optimization of Spray Drying Process Parameters for Sweet Corn Enzymolysis Liquid. <i>International Journal of Food Engineering</i> , <b>2015</b> , 11, 411-419	1.9	1
9	Light-induced oxidation and isomerization of all-trans- $\beta$ -cryptoxanthin in a model system. <i>Journal of Photochemistry and Photobiology B: Biology</i> , <b>2015</b> , 142, 51-8	6.7	15
8	Partial purification and characterization of polyphenol oxidase and peroxidase from chestnut kernel. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 1095-1099	5.4	46
7	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> , <b>2015</b> , 50, 1697-1703	3.8	6
6	Comparison of lipoxygenase activity characteristics in aqueous extracts from milk-stage sweet corn and waxy corn. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 867-873	3	3
5	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> , <b>2015</b> , 30, 89-97	6.8	21
4	Analysis of (all-E)-lutein and its (Z)-isomers during illumination in a model system. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2014</b> , 100, 33-39	3.5	13
3	Kinetic Characterization and Thermal Inactivation of Peroxidase in Aqueous Extracts from Sweet Corn and Waxy Corn. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 2800-2807	5.1	19
2	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> , <b>2013</b> , 50, 743-749	5.9	45

- 1 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 6.8 75