

Xin-An Zeng

List of Publications by Year in descending order

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Version: 2024-02-01

54
papers

2,644
citations

159358

30
h-index

189595

50
g-index

56
all docs

56
docs citations

56
times ranked

2219
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , 2013, 141, 3201-3206.	4.2	292
2	Non-thermal technologies and its current and future application in the food industry: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1-13.	1.3	247
3	Effect of pulsed electric fields assisted acetylation on morphological, structural and functional characteristics of potato starch. <i>Food Chemistry</i> , 2016, 192, 15-24.	4.2	138
4	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , 2019, 43, e12974.	1.2	105
5	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. <i>Journal of Food Science and Technology</i> , 2019, 56, 2355-2364.	1.4	104
6	Modification of membrane properties and fatty acids biosynthesis-related genes in <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> : Implications for the antibacterial mechanism of naringenin. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2018, 1860, 481-490.	1.4	88
7	Review of the application of pulsed electric fields (PEF) technology for food processing in China. <i>Food Research International</i> , 2020, 137, 109715.	2.9	84
8	Nanostructure, morphology and functionality of cassava starch after pulsed electric fields assisted acetylation. <i>Food Hydrocolloids</i> , 2016, 54, 139-150.	5.6	81
9	A potential of ultrasound on minerals, microorganisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1144-1150.	1.3	79
10	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13507.	0.9	79
11	Effects of pulsed electric field treatments on quality of peanut oil. <i>Food Control</i> , 2010, 21, 611-614.	2.8	75
12	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2290-2296.	1.3	68
13	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. <i>LWT - Food Science and Technology</i> , 2015, 62, 890-893.	2.5	66
14	Temperature-mediated variations in cellular membrane fatty acid composition of <i>Staphylococcus aureus</i> in resistance to pulsed electric fields. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2016, 1858, 1791-1800.	1.4	59
15	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105795.	3.8	57
16	Enhanced extraction of phenolic compounds from onion by pulsed electric field (PEF). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13755.	0.9	55
17	Membrane Destruction and DNA Binding of <i>Staphylococcus aureus</i> Cells Induced by Carvacrol and Its Combined Effect with a Pulsed Electric Field. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6355-6363.	2.4	54
18	Enhancement of Ethanol-Acetic Acid Esterification Under Room Temperature and Non-catalytic Condition via Pulsed Electric Field Application. <i>Food and Bioprocess Technology</i> , 2012, 5, 2637-2645.	2.6	52

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19	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from <i>Haematococcus pluvialis</i> . <i>International Journal of Food Science and Technology</i> , 2018, 53, 2212-2219.	1.3	52
20	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , 2019, 42, e13299.	1.5	47
21	Unfolding and nanotube formation of ovalbumin induced by pulsed electric field. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 249-254.	2.7	44
22	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14541.	0.9	43
23	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , 2020, 85, 1018-1026.	1.5	40
24	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , 2015, 16, 24159-24173.	1.8	39
25	An in vitro investigation of the inhibitory mechanism of β -galactosidase by cinnamaldehyde alone and in combination with carvacrol and thymol. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2017, 1861, 3189-3198.	1.1	38
26	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , 2019, 7, 585.	1.3	38
27	Impact of pulsed electric field treatment on drying kinetics, mass transfer, colour parameters and microstructure of plum. <i>Journal of Food Science and Technology</i> , 2019, 56, 2670-2678.	1.4	38
28	Effect of ethanol adaption on the inactivation of <i>Acetobacter</i> sp. by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 25-33.	2.7	38
29	Synergistic effect of thermal and pulsed electric field (PEF) treatment on the permeability of soya PC and DPPC vesicles. <i>Journal of Food Engineering</i> , 2015, 153, 124-131.	2.7	31
30	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14740.	0.9	31
31	Effect of dielectric barrier discharge plasma, ultra-sonication, and thermal processing on the rheological and functional properties of sugarcane juice. <i>Journal of Food Science</i> , 2020, 85, 3823-3832.	1.5	31
32	Effect of pulsed electric fields treatment on the nanostructure of esterified potato starch and their potential glycemic digestibility. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 438-446.	2.7	30
33	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. <i>Journal of Food Science and Technology</i> , 2019, 56, 4380-4389.	1.4	30
34	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , 2020, 43, e13449.	1.5	27
35	Effect of cell membrane fatty acid composition of <i>Escherichia coli</i> on the resistance to pulsed electric field (PEF) treatment. <i>LWT - Food Science and Technology</i> , 2017, 76, 18-25.	2.5	22
36	Study the impact of ultra-sonication and pulsed electric field on the quality of wheat plantlet juice through FTIR and SERS. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105648.	3.8	21

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37	Preparation, characterisation and antioxidant activities of litchi (<i>Litchi chinensis</i> Sonn.) polysaccharides extracted by ultra-high pressure. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1739-1750.	1.3	20
38	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15475.	0.9	20
39	Multi-target antibacterial mechanism of eugenol and its combined inactivation with pulsed electric fields in a hurdle strategy on <i>Escherichia coli</i> . <i>Food Control</i> , 2019, 106, 106742.	2.8	19
40	Effect of Pulsed Electric Field Pretreatment of Date Palm Fruits on Free Amino Acids, Bioactive Components, and Physicochemical Characteristics of the Alcoholic Beverage. <i>Journal of Food Science</i> , 2019, 84, 3156-3162.	1.5	17
41	Characterization of aroma profile and characteristic aromas during lychee wine fermentation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14003.	0.9	17
42	Effects of pulsed electric fields pretreatment on the quality of jujube wine. <i>International Journal of Food Science and Technology</i> , 2019, 54, 3109-3117.	1.3	16
43	Effects of pulsed electric fields on the survival behaviour of <i>Saccharomyces cerevisiae</i> suspended in single solutions of low concentration. <i>International Journal of Food Science and Technology</i> , 2016, 51, 171-179.	1.3	14
44	Temperature alters the structure of membrane lipids and pulsed electric field (PEF) resistance of <i>Salmonella</i> Typhimurium. <i>International Journal of Food Science and Technology</i> , 2017, 52, 424-430.	1.3	13
45	Comparison of litchi polysaccharides extracted by four methods: composition, structure and <i>in vitro</i> antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1343-1350.	1.3	13
46	Differences in the rheological properties of esterified total, A-type, and B-type wheat starches and their effects on the quality of noodles. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14342.	0.9	11
47	Variations in cellular membrane fatty acid composition of <i>Escherichia coli</i> in resistance to pulsed electric fields induced by eugenol. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13740.	0.9	8
48	The role of pulsed electric fields treatment in enhancing the stability of amino acid-sugar complexes: interactions between L-phenylalanine and β -cyclodextrin. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1988-1996.	1.3	6
49	A Novel Method for Detection of Fusel Oil in Wine by the Use of Headspace Gas Chromatography. <i>Food Analytical Methods</i> , 2017, 10, 3338-3349.	1.3	6
50	Improving water retention of chicken breast meats by CaCl_2 combined with pulsed electric fields. <i>International Journal of Food Science and Technology</i> , 2022, 57, 791-800.	1.3	5
51	Complex formation, <i>in vitro</i> digestion, structural, and physicochemical properties of fish oil and wheat starch blend. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14859.	0.9	3
52	Physicochemical, structural and <i>in vitro</i> starch digestibility properties of starch blended with fish oil and wheat gluten. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3005-3014.	1.6	3
53	Assessment of <i>in vivo</i> antioxidant activity of a tripeptide Ala-Tyr-Ile from Jiuzao (a by-product of baijiu). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15163.	0.9	1
54	Combination of rehydrated sodium caseinate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray drying and freeze drying: Alterations to the functional properties of protein. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15406.	0.9	0