Xin-An Zeng

List of Publications by Citations

54 papers	1,648 citations	24 h-index	39 g-index
56 ext. papers	2,131 ext. citations	4.2 avg, IF	5.18 L-index

#	Paper	IF	Citations
54	Effects of ultrasound treatments on quality of grapefruit juice. *Food Chemistry*, **2013**, 141, 3201-6	8.5	211
53	Non-thermal technologies and its current and future application in the food industry: a review. *International Journal of Food Science and Technology*, **2019**, 54, 1-13	3.8	133
52	Effect of pulsed electric fields assisted acetylation on morphological, structural and functional characteristics of potato starch. *Food Chemistry*, **2016**, 192, 15-24	8.5	102
51	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. *Journal of Food Science and Technology*, **2019**, 56, 2355-2364	3.3	61
50	Effects of pulsed electric field treatments on quality of peanut oil. *Food Control*, **2010**, 21, 611-614	6.2	60
49	Nanostructure, morphology and functionality of cassava starch after pulsed electric fields assisted acetylation. *Food Hydrocolloids*, **2016**, 54, 139-150	10.6	58
48	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 1144-1150	3.8	56
47	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. *Journal of Food Processing and Preservation*, **2018**, 42, e13507	2.1	55
46	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. *Journal of Food Biochemistry*, **2019**, 43, e12974	3.3	54
45	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. *LWT - Food Science and Technology*, **2015**, 62, 890-893	5.4	53
44	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 2290-2296	3.8	52
43	Membrane Destruction and DNA Binding of Staphylococcus aureus Cells Induced by Carvacrol and Its Combined Effect with a Pulsed Electric Field. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6355-63	5.7	46
42	Modification of membrane properties and fatty acids biosynthesis-related genes in Escherichia coli and Staphylococcus aureus: Implications for the antibacterial mechanism of naringenin. *Biochimica Et Biophysica Acta - Biomembranes*, **2018**, 1860, 481-490	3.8	46
41	Enhancement of Ethanol–Acetic Acid Esterification Under Room Temperature and Non-catalytic Condition via Pulsed Electric Field Application. *Food and Bioprocess Technology*, **2012**, 5, 2637-2645	5.1	43
40	Temperature-mediated variations in cellular membrane fatty acid composition of Staphylococcus aureus in resistance to pulsed electric fields. *Biochimica Et Biophysica Acta - Biomembranes*, **2016**, 1858, 1791-800	3.8	38
39	Enhanced extraction of phenolic compounds from onion by pulsed electric field (PEF). *Journal of Food Processing and Preservation*, **2018**, 42, e13755	2.1	38
38	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from Haematococcus pluvialis. *International Journal of Food Science and Technology*, **2018**, 53, 2212-2219	3.8	37

37	Unfolding and nanotube formation of ovalbumin induced by pulsed electric field. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 249-254	6.8	33
36	An in vitro investigation of the inhibitory mechanism of Ɛgalactosidase by cinnamaldehyde alone and in combination with carvacrol and thymol. *Biochimica Et Biophysica Acta - General Subjects*, **2017**, 1861, 3189-3198	4	31
35	Review of the application of pulsed electric fields (PEF) technology for food processing in China. *Food Research International*, **2020**, 137, 109715	7	31
34	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. *Processes*, **2019**, 7, 585	2.9	29
33	Synergistic effect of thermal and pulsed electric field (PEF) treatment on the permeability of soya PC and DPPC vesicles. *Journal of Food Engineering*, **2015**, 153, 124-131	6	27
32	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. *International Journal of Molecular Sciences*, **2015**, 16, 24159-73	6.3	27
31	Impact of pulsed electric field treatment on drying kinetics, mass transfer, colour parameters and microstructure of plum. *Journal of Food Science and Technology*, **2019**, 56, 2670-2678	3.3	25
30	Effect of ethanol adaption on the inactivation of Acetobacter sp. by pulsed electric fields. *Innovative Food Science and Emerging Technologies*, **2019**, 52, 25-33	6.8	24
29	Novel processing techniques and spinach juice: Quality and safety improvements. *Journal of Food Science*, **2020**, 85, 1018-1026	3.4	21
28	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. *Journal of Food Process Engineering*, **2019**, 42, e13299	2.4	21
27	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. *Journal of Food Processing and Preservation*, **2020**, 44, e14541	2.1	18
26	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. *Journal of Food Science and Technology*, **2019**, 56, 4380-4389	3.3	17
25	Effect of cell membrane fatty acid composition of Escherichia coli on the resistance to pulsed electric field (PEF) treatment. *LWT - Food Science and Technology*, **2017**, 76, 18-25	5.4	16
24	Effect of pulsed electric fields treatment on the nanostructure of esterified potato starch and their potential glycemic digestibility. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 438-446	6.8	16
23	Multi-target antibacterial mechanism of eugenol and its combined inactivation with pulsed electric fields in a hurdle strategy on Escherichia coli. *Food Control*, **2019**, 106, 106742	6.2	13
22	Effect of Pulsed Electric Field Pretreatment of Date Palm Fruits on Free Amino Acids, Bioactive Components, and Physicochemical Characteristics of the Alcoholic Beverage. *Journal of Food Science*, **2019**, 84, 3156-3162	3.4	13
21	Temperature alters the structure of membrane lipids and pulsed electric field (PEF) resistance of Salmonella Typhimurium. *International Journal of Food Science and Technology*, **2017**, 52, 424-430	3.8	12
20	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. *Journal of Food Processing and Preservation*, **2020**, 44, e14740	2.1	12

19	Effects of pulsed electric fields on the survival behaviour of Saccharomyces cerevisiae suspended in single solutions of low‐concentration. *International Journal of Food Science and Technology*, **2016**, 51, 171-179	3.8	12
18	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. *Journal of Food Process Engineering*, **2020**, 43, e13449	2.4	11
17	Effects of pulsed electric fields pretreatment on the quality of jujube wine. *International Journal of Food Science and Technology*, **2019**, 54, 3109-3117	3.8	10
16	Ultrasound based modification and structural-functional analysis of corn and cassava starch. *Ultrasonics Sonochemistry*, **2021**, 80, 105795	8.9	10
15	Effect of dielectric barrier discharge plasma, ultra-sonication, and thermal processing on the rheological and functional properties of sugarcane juice. *Journal of Food Science*, **2020**, 85, 3823-3832	3.4	10
14	Preparation, characterisation and antioxidant activities of litchi (Litchi chinensis Sonn.) polysaccharides extracted by ultra-high pressure. *International Journal of Food Science and Technology*, **2017**, 52, 1739-1750	3.8	9
13	Characterization of aroma profile and characteristic aromas during lychee wine fermentation. *Journal of Food Processing and Preservation*, **2019**, 43, e14003	2.1	7
12	Comparison of litchi polysaccharides extracted by four methods: composition, structure and in vitro antioxidant activity. *International Journal of Food Science and Technology*, **2020**, 55, 1343-1350	3.8	6
11	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. *Journal of Food Processing and Preservation*, **2021**, 45, e15475	2.1	6
10	The role of pulsed electric fields treatment in enhancing the stability of amino acid‐sugar complexes:- interactions between L-Phenylalanine and β-Cyclodextrin. *International Journal of Food Science and Technology*, **2016**, 51, 1988-1996	3.8	6
9	Ultrasounds **2019**, 99-121		5
8	Variations in cellular membrane fatty acid composition of Escherichia coli in resistance to pulsed electric fields induced by eugenol. *Journal of Food Processing and Preservation*, **2018**, 42, e13740	2.1	5
7	Study the impact of ultra-sonication and pulsed electric field on the quality of wheat plantlet juice through FTIR and SERS. *Ultrasonics Sonochemistry*, **2021**, 76, 105648	8.9	5
6	A Novel Method for Detection of Fusel Oil in Wine by the Use of Headspace Gas Chromatography. *Food Analytical Methods*, **2017**, 10, 3338-3349	3.4	4
5	Differences in the rheological properties of esterified total, A-type, and B-type wheat starches and their effects on the quality of noodles. *Journal of Food Processing and Preservation*, **2020**, 44, e14342	2.1	4
4	Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. *Journal of Food Processing and Preservation*, **2020**, 44, e14859	2.1	2
3	Physiochemical, structural and in vitro starch digestibility properties of starch blended with fish oil and wheat gluten. *Journal of Food Measurement and Characterization*, **2021**, 15, 3005-3014	2.8	0
2	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. *Journal of Food Processing and Preservation*, **2021**, 45, e15406	2.1	

1	Assessment of in vivo antioxidant activity of a tripeptide Ala-Tyr-Ile from Jiuzao (a by-product of baijiu distillation) protein hydrolysates and its stability in baijiu. *Journal of Food Processing and Preservation*, **2021**, 45, e15163	2.1