

# Xin-An Zeng

## 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.

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	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 80, 105795	8.9	10
53	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> , <b>2021</b> , 45, e15406	2.1	
52	Physiochemical, structural and in vitro starch digestibility properties of starch blended with fish oil and wheat gluten. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 3005-3014	2.8	0
51	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> , <b>2021</b> , 45, e15475	2.1	6
50	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. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15163	2.1	
49	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> , <b>2021</b> , 76, 105648	8.9	5
48	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> , <b>2020</b> , 44, e14541	2.1	18
47	Effect of pulsed electric fields processing on physicochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13449	2.4	11
46	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1018-1026	3.4	21
45	Comparison of litchi polysaccharides extracted by four methods: composition, structure and in vitro antioxidant activity. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1343-1350	3.8	6
44	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> , <b>2020</b> , 44, e14342	2.1	4
43	Review of the application of pulsed electric fields (PEF) technology for food processing in China. <i>Food Research International</i> , <b>2020</b> , 137, 109715	7	31
42	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14740	2.1	12
41	Complex formation, in vitro digestion, structural, and physicochemical properties of fish oil and wheat starch blend. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14859	2.1	2
40	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> , <b>2020</b> , 85, 3823-3832	3.4	10
39	Pulsed Electric Field-Assisted Ethanol Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , <b>2019</b> , 7, 585	2.9	29
38	Effects of pulsed electric fields pretreatment on the quality of jujube wine. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 3109-3117	3.8	10

37	Characterization of aroma profile and characteristic aromas during lychee wine fermentation. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14003	2.1	7
36	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> , <b>2019</b> , 56, 2670-2678	3.3	25
35	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> , <b>2019</b> , 56, 2355-2364	3.3	61
34	Non-thermal technologies and its current and future application in the food industry: a review. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1-13	3.8	133
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> , <b>2019</b> , 56, 4380-4389	3.3	17
32	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12974	3.3	54
31	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> , <b>2019</b> , 106, 106742	6.2	13
30	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13299	2.4	21
29	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> , <b>2019</b> , 84, 3156-3162	3.4	13
28	Ultrasounds <b>2019</b> , 99-121		5
27	Effect of ethanol adaption on the inactivation of <i>Acetobacter</i> sp. by pulsed electric fields. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 52, 25-33	6.8	24
26	Unfolding and nanotube formation of ovalbumin induced by pulsed electric field. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 45, 249-254	6.8	33
25	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> , <b>2018</b> , 53, 2212-2219	3.8	37
24	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> , <b>2018</b> , 45, 438-446	6.8	16
23	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> , <b>2018</b> , 1860, 481-490	3.8	46
22	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> , <b>2018</b> , 42, e13507	2.1	55
21	Enhanced extraction of phenolic compounds from onion by pulsed electric field (PEF). <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13755	2.1	38
20	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> , <b>2018</b> , 42, e13740	2.1	5

19	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> , <b>2017</b> , 52, 1739-1750	3.8	9
18	A Novel Method for Detection of Fusel Oil in Wine by the Use of Headspace Gas Chromatography. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 3338-3349	3.4	4
17	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> , <b>2017</b> , 76, 18-25	5.4	16
16	Temperature alters the structure of membrane lipids and pulsed electric field (PEF) resistance of <i>Salmonella Typhimurium</i> . <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 424-430	3.8	12
15	An in vitro investigation of the inhibitory mechanism of $\beta$ galactosidase by cinnamaldehyde alone and in combination with carvacrol and thymol. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2017</b> , 1861, 3189-3198	4	31
14	Nanostructure, morphology and functionality of cassava starch after pulsed electric fields assisted acetylation. <i>Food Hydrocolloids</i> , <b>2016</b> , 54, 139-150	10.6	58
13	Effect of pulsed electric fields assisted acetylation on morphological, structural and functional characteristics of potato starch. <i>Food Chemistry</i> , <b>2016</b> , 192, 15-24	8.5	102
12	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> , <b>2016</b> , 64, 6355-63	5.7	46
11	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> , <b>2016</b> , 1858, 1791-800	3.8	38
10	The role of pulsed electric fields treatment in enhancing the stability of amino acid $\beta$ sugar complexes:- interactions between L-Phenylalanine and $\beta$ Cyclodextrin. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1988-1996	3.8	6
9	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> , <b>2016</b> , 51, 171-179	3.8	12
8	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> , <b>2015</b> , 153, 124-131	6	27
7	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1144-1150	3.8	56
6	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 890-893	5.4	53
5	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2290-2296	3.8	52
4	Effects of Pulsed Electric Fields (PEF) on Vitamin C and Its Antioxidant Properties. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 24159-73	6.3	27
3	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , <b>2013</b> , 141, 3201-6	8.5	211
2	Enhancement of Ethanol $\beta$ acetic Acid Esterification Under Room Temperature and Non-catalytic Condition via Pulsed Electric Field Application. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2637-2645	5.1	43

- 1 Effects of pulsed electric field treatments on quality of peanut oil. *Food Control*, **2010**, 21, 611-614 6.2 60