Pang-Zhen Zhang

List of Publications by Year
in descending order

68	2,609	182225 30	242451 47
papers	citations	h-index	g-index

71	71	71	2615
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Surmounting the off-flavor challenge in plant-based foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 10585-10606.	5.4	14
2	Tyramine-derived hydroxycinnamic acid amides in plant foods: sources, synthesis, health effects and potential applications in food industry. Critical Reviews in Food Science and Nutrition, 2022, 62, 1608-1625.	5.4	26
3	Cereal grain-based functional beverages: from cereal grain bioactive phytochemicals to beverage processing technologies, health benefits and product features. Critical Reviews in Food Science and Nutrition, 2022, 62, 2404-2431.	5.4	34
4	Modern technologies for extraction of aroma compounds from fruit peels: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 1284-1307.	5.4	23
5	Glycosidically bound aroma precursors in fruits: A comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 215-243.	5.4	41
6	Combined effects of plant food processing by-products and high oxygen modified atmosphere packaging on the storage stability of beef patties. Food Control, 2022, 133, 108586.	2.8	8
7	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. Food Control, 2022, 132, 108544.	2.8	17
8	Molecular Mechanisms of Malignant Transformation of Oral Submucous Fibrosis by Different Betel Quid Constituentsâ€"Does Fibroblast Senescence Play a Role?. International Journal of Molecular Sciences, 2022, 23, 1637.	1.8	20
9	Effect of Grape Marc Added Diet on Live Weight Gain, Blood Parameters, Nitrogen Excretion, and Behaviour of Sheep. Animals, 2022, 12, 225.	1.0	2
10	Sugarcane polyphenol and fiber to affect production of short-chain fatty acids and microbiota composition using in vitro digestion and pig faecal fermentation model. Food Chemistry, 2022, 385, 132665.	4.2	18
11	Transformation of hempseed (Cannabis sativa L.) oil cake proteome, structure and functionality after extrusion. Food Chemistry, 2022, 384, 132499.	4.2	6
12	A Comprehensive Analysis of the Role of Oxidative Stress in the Pathogenesis and Chemoprevention of Oral Submucous Fibrosis. Antioxidants, 2022, 11, 868.	2.2	13
13	Are There Betel Quid Mixtures Less Harmful than Others? A Scoping Review of the Association between Different Betel Quid Ingredients and the Risk of Oral Submucous Fibrosis. Biomolecules, 2022, 12, 664.	1.8	12
14	Post-extrusion physical properties, techno-functionality and microbiota-modulating potential of hempseed (Cannabis sativa L.) hull fiber. Food Hydrocolloids, 2022, 131, 107836.	5.6	7
15	Effects and mechanisms of edible and medicinal plants on obesity: an updated review. Critical Reviews in Food Science and Nutrition, 2021, 61, 2061-2077.	5.4	59
16	Lignanamides: sources, biosynthesis and potential health benefits â€“ a minireview. Critical Reviews in Food Science and Nutrition, 2021, 61, 1404-1414.	5.4	31
17	Effects of frying, roasting and boiling on aroma profiles of adzuki beans (Vigna angularis) and potential of adzuki bean and millet flours to improve flavor and sensory characteristics of biscuits. Food Chemistry, 2021, 339, 127878.	4.2	45
18	Extrusion improves the phenolic profile and biological activities of hempseed (Cannabis sativa L.) hull. Food Chemistry, 2021, 346, 128606.	4.2	36

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19	Diversity and dynamics of fungi during spontaneous fermentations and association with unique aroma profiles in wine. International Journal of Food Microbiology, 2021, 338, 108983.	2.1	46
20	Hydroxycinnamic acids on gut microbiota and health. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 710-737.	5.9	49
21	Activity and bioavailability of food proteinâ€derived angiotensinâ€iâ€converting enzymeâ€“inhibitory peptides. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1150-1187.	5.9	66
22	Phenolic compounds in Lycium berry: Composition, health benefits and industrial applications. Journal of Functional Foods, 2021, 77, 104340.	1.6	61
23	State-of-the-art review of dark tea: From chemistry to health benefits. Trends in Food Science and Technology, 2021, 109, 126-138.	7.8	121
24	Toward a Systematic Nomenclature for (Neo)Lignanamides. Journal of Natural Products, 2021, 84, 956-963.	1.5	8
25	Fish gelatin as an alternative to mammalian gelatin for food industry: A meta-analysis. LWT - Food Science and Technology, 2021, 141, 110899.	2.5	43
26	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. Food Bioscience, 2021, 41, 101068.	2.0	15
27	Wine phenolic profile altered by yeast: Mechanisms and influences. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3579-3619.	5.9	29
28	Effect of extrusion technology on hempseed (Cannabis sativa L.) oil cake: Polyphenol profile and biological activities. Journal of Food Science, 2021, 86, 3159-3175.	1.5	12
29	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. Biotechnology Advances, 2021, 49, 107763.	6.0	107
30	Assessing wine grape quality parameters using plant traits derived from physical model inversion of hyperspectral imagery. Agricultural and Forest Meteorology, 2021, 306, 108445.	1.9	9
31	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. Food Bioscience, 2021, 42, 101171.	2.0	8
32	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed (Cannabis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 69, 11259-11271.	2.4	11
33	Genetic engineering of yeast, filamentous fungi and bacteria for terpene production and applications in food industry. Food Research International, 2021, 147, 110487.	2.9	15
34	The art of flavored wine: Tradition and future. Trends in Food Science and Technology, 2021, 116, 130-145.	7.8	16
35	Beta-glucosidase activity of wine yeasts and its impacts on wine volatiles and phenolics: A mini-review. Food Microbiology, 2021, 100, 103859.	2.1	44
36	Comparison of the phenolic contents, antioxidant activity and volatile compounds of different sorghum varieties during tea processing. Journal of the Science of Food and Agriculture, 2020, 100, 978-985.	1.7	20

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37	Sesquiterpenes in grapes and wines: Occurrence, biosynthesis, functionality, and influence of winemaking processes. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 247-281.	5.9	45
38	Hempseed in food industry: Nutritional value, health benefits, and industrial applications. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 282-308.	5.9	139
39	In Vitro Î±-Glucosidase and Î±-Amylase Inhibitory Activities of Free and Bound Phenolic Extracts from the Bran and Kernel Fractions of Five Sorghum Grain Genotypes. Foods, 2020, 9, 1301.	1.9	31
40	Kava constituents exert selective anticancer effects in oral squamous cell carcinoma cells in vitro. Scientific Reports, 2020, 10, 15904.	1.6	5
41	Comprehensive profiling of phenolic compounds by HPLC-DAD-ESI-QTOF-MS/MS to reveal their location and form of presence in different sorghum grain genotypes. Food Research International, 2020, 137, 109671.	2.9	31
42	The Influence of UV on the Production of Free Terpenes in Vitis vinifera cv. Shiraz. Agronomy, 2020, 10, 1431.	1.3	8
43	HPLC-DAD-ESI-QTOF-MS/MS qualitative analysis data and HPLC-DAD quantification data of phenolic compounds of grains from five Australian sorghum genotypes. Data in Brief, 2020, 33, 106584.	0.5	8
44	Optimizing extraction method of aroma compounds from grape pomace. Journal of Food Science, 2020, 85, 4225-4240.	1.5	9
45	The Fungal Microbiome Is an Important Component of Vineyard Ecosystems and Correlates with Regional Distinctiveness of Wine. MSphere, 2020, 5, .	1.3	70
46	Modulation of the human gut microbiota by phenolics and phenolic fiberâ€rich foods. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1268-1298.	5.9	111
47	Changes in phenolic content, antioxidant activity, and volatile compounds during processing of fermented sorghum grain tea. Cereal Chemistry, 2020, 97, 612-625.	1.1	16
48	Application of extrusion technology in plant food processing byproducts: An overview. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 218-246.	5.9	120
49	Distinct phenolic, alkaloid and antioxidant profile in betel quids from four regions of Indonesia. Scientific Reports, 2020, 10, 16254.	1.6	27
50	3â€Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1533-1549.	5.9	49
51	Free terpene evolution during the berry maturation of five Vitis vinifera L. cultivars. Food Chemistry, 2019, 299, 125101.	4.2	37
52	Sorghum Grain: From Genotype, Nutrition, and Phenolic Profile to Its Health Benefits and Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 2025-2046.	5.9	163
53	Dataset of concentrations of free terpenes at different phenological stages in Vitis vinifera L. Shiraz, Cabernet Sauvignon, Riesling, Chardonnay and Pinot Gris. Data in Brief, 2019, 27, 104595.	0.5	6
54	From the Vineyard to the Winery: How Microbial Ecology Drives Regional Distinctiveness of Wine. Frontiers in Microbiology, 2019, 10, 2679.	1.5	99

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55	Effects of processing on the phenolic contents, antioxidant activity and volatile profile of wheat bran tea. International Journal of Food Science and Technology, 2019, 54, 3156-3165.	1.3	16
56	Defined coâ€cultures of yeast and bacteria modify the aroma, crumb and sensory properties of bread. Journal of Applied Microbiology, 2019, 127, 778-793.	1.4	25
57	Effects and Mechanisms of Tea for the Prevention and Management of Diabetes Mellitus and Diabetic Complications: An Updated Review. Antioxidants, 2019, 8, 170.	2.2	105
58	Effect of a polyphenol-rich plant matrix on colonic digestion and plasma antioxidant capacity in a porcine model. Journal of Functional Foods, 2019, 57, 211-221.	1.6	10
59	Effect of processing on the phenolic contents, antioxidant activity and volatile compounds of sorghum grain tea. Journal of Cereal Science, 2019, 85, 6-14.	1.8	62
60	The Influence of Apical and Basal Defoliation on the Canopy Structure and Biochemical Composition of Vitis vinifera cv. Shiraz Grapes and Wine. Frontiers in Chemistry, 2017, 5, 48.	1.8	24
61	Fortification and Elevated Alcohol Concentration Affect the Concentration of Rotundone and Volatiles in Vitis vinifera cv. Shiraz Wine. Fermentation, 2017, 3, 29.	1.4	2
62	Distribution of Rotundone and Possible Translocation of Related Compounds Amongst Grapevine Tissues in Vitis vinifera L. cv. Shiraz. Frontiers in Plant Science, 2016, 7, 859.	1.7	12
63	Terpene evolution during the development of Vitis vinifera L. cv. Shiraz grapes. Food Chemistry, 2016, 204, 463-474.	4.2	46
64	Comparison data of common and abundant terpenes at different grape development stages in Shiraz wine grapes. Data in Brief, 2016, 8, 1127-1136.	0.5	13
65	Environmental Factors and Seasonality Affect the Concentration of Rotundone in Vitis vinifera L. cv. Shiraz Wine. PLoS ONE, 2015, 10, e0133137.	1.1	33
66	Terroir Effects on Grape and Wine Aroma Compounds. ACS Symposium Series, 2015, , 131-146.	0.5	23
67	Within-Vineyard, Within-Vine, and Within-Bunch Variability of the Rotundone Concentration in Berries of Vitis vinifera L. cv. Shiraz. Journal of Agricultural and Food Chemistry, 2015, 63, 4276-4283.	2.4	60
68	A Segmental Gene Duplication Generated Differentially Expressed myb-Homologous Genes in Maize. Plant Cell, 2000, 12, 2311-2322.	3.1	110