

Zhongxiang Fang

List of Publications by Citations

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186
papers

5,857
citations

37
h-index

68
g-index

191
ext. papers

7,291
ext. citations

6.1
avg, IF

6.64
L-index

#	Paper	IF	Citations
186	Encapsulation of polyphenols: a review. <i>Trends in Food Science and Technology</i> , 2010 , 21, 510-523	15.3	933
185	Active and intelligent packaging in meat industry. <i>Trends in Food Science and Technology</i> , 2017 , 61, 60-71	15.3	296
184	Effect of spray drying and storage on the stability of bayberry polyphenols. <i>Food Chemistry</i> , 2011 , 129, 1139-47	8.5	245
183	Comparing the efficiency of protein and maltodextrin on spray drying of bayberry juice. <i>Food Research International</i> , 2012 , 48, 478-483	7	161
182	Phenolic compounds and antioxidant activity of extracts from ultrasonic treatment of Satsuma Mandarin (<i>Citrus unshiu</i> Marc.) peels. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5682-90	5.7	148
181	Preparation and characterization of blended cloves/cinnamon essential oil nanoemulsions. <i>LWT - Food Science and Technology</i> , 2017 , 75, 316-322	5.4	102
180	Phenolic compounds and antioxidant capacities of bayberry juices. <i>Food Chemistry</i> , 2009 , 113, 884-888	8.5	94
179	Effect of oregano essential oil and resveratrol nanoemulsion loaded pectin edible coating on the preservation of pork loin in modified atmosphere packaging. <i>Food Control</i> , 2020 , 114, 107226	6.2	89
178	Sorghum Grain: From Genotype, Nutrition, and Phenolic Profile to Its Health Benefits and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 2025-2046	16.4	85
177	Microwave-vacuum heating parameters for processing savory crisp bighead carp (<i>Hypophthalmichthys nobilis</i>) slices. <i>Journal of Food Engineering</i> , 2007 , 79, 885-891	6	80
176	Phenolics and antioxidant properties of bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) pomace. <i>Food Chemistry</i> , 2009 , 112, 394-399	8.5	79
175	How to improve bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) juice color quality: effect of juice processing on bayberry anthocyanins and polyphenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 99-106	5.7	79
174	HPLC-DAD-ESIMS analysis of phenolic compounds in bayberries (<i>Myrica rubra</i> Sieb. et Zucc.). <i>Food Chemistry</i> , 2007 , 100, 845-852	8.5	78
173	Effect of Addition of Whey Protein Isolate on Spray-Drying Behavior of Honey with Maltodextrin as a Carrier Material. <i>Drying Technology</i> , 2013 , 31, 1681-1692	2.6	76
172	Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork. <i>Food Control</i> , 2020 , 110, 107018	6.2	75
171	Physicochemical and antimicrobial properties of citral and quercetin incorporated kafirin-based bioactive films. <i>Food Chemistry</i> , 2015 , 168, 341-7	8.5	72
170	Hempseed in food industry: Nutritional value, health benefits, and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 282-308	16.4	71

169	Changes in whole grain polyphenols and antioxidant activity of six sorghum genotypes under different irrigation treatments. <i>Food Chemistry</i> , 2017 , 214, 199-207	8.5	67
168	Effect of gallic acid/chitosan coating on fresh pork quality in modified atmosphere packaging. <i>Food Chemistry</i> , 2018 , 260, 90-96	8.5	66
167	Application of extrusion technology in plant food processing byproducts: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 218-246	16.4	60
166	Recent Application of Modified Atmosphere Packaging (MAP) in Fresh and Fresh-Cut Foods. <i>Food Reviews International</i> , 2015 , 31, 172-193	5.5	55
165	Complexing of chlorogenic acid with Cyclodextrins: Inclusion effects, antioxidative properties and potential application in grape juice. <i>Food Hydrocolloids</i> , 2014 , 41, 132-139	10.6	55
164	Physicochemical properties and sensory evaluation of Mesona Blumes gum/rice starch mixed gels as fat-substitutes in Chinese Cantonese-style sausage. <i>Food Research International</i> , 2013 , 50, 85-93	7	53
163	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017 , 35, 240-248	2.6	52
162	Seed coats of pulses as a food ingredient: Characterization, processing, and applications. <i>Trends in Food Science and Technology</i> , 2018 , 80, 35-42	15.3	52
161	Phenolic compounds in Chinese purple yam and changes during vacuum frying. <i>Food Chemistry</i> , 2011 , 128, 943-948	8.5	49
160	Changes of phenolic acids and antioxidant activities during potherb mustard (<i>Brassica juncea</i> , Coss.) pickling. <i>Food Chemistry</i> , 2008 , 108, 811-7	8.5	46
159	Direct contact ultrasound assisted freezing of mushroom (<i>Agaricus bisporus</i>): Growth and size distribution of ice crystals. <i>International Journal of Refrigeration</i> , 2015 , 57, 46-53	3.8	44
158	Determination of biogenic amines in semi-dry and semi-sweet Chinese rice wines from the Shaoxing region. <i>Food Control</i> , 2012 , 28, 151-156	6.2	44
157	Polyphenol oxidase from bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) and its role in anthocyanin degradation. <i>Food Chemistry</i> , 2007 , 103, 268-273	8.5	44
156	3D printing of food: pretreatment and post-treatment of materials. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2379-2392	11.5	42
155	Efficient physical extraction of active constituents from edible fungi and their potential bioactivities: A review. <i>Trends in Food Science and Technology</i> , 2020 , 105, 468-482	15.3	40
154	Thermal behavior and gelling interactions of Mesona Blumes gum and rice starch mixture. <i>Carbohydrate Polymers</i> , 2012 , 90, 667-74	10.3	39
153	Effect of kafirin-based films incorporating citral and quercetin on storage of fresh chicken fillets. <i>Food Control</i> , 2017 , 80, 37-44	6.2	38
152	Probutol release from novel multicompartamental microcapsules for the oral targeted delivery in type 2 diabetes. <i>AAPS PharmSciTech</i> , 2015 , 16, 45-52	3.9	38

151	Impact of processing parameters and post-treatment on the shape accuracy of 3D-printed baking dough. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 68-74	3.8	38
150	Analysis of transcriptome in hickory (<i>Carya cathayensis</i>), and uncover the dynamics in the hormonal signaling pathway during graft process. <i>BMC Genomics</i> , 2016 , 17, 935	4.5	37
149	Effects of ZnO nanoparticles and microwave heating on the sterilization and product quality of vacuum-packaged Caixin. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2547-54	4.3	37
148	Growth temperature and genotype both play important roles in sorghum grain phenolic composition. <i>Scientific Reports</i> , 2016 , 6, 21835	4.9	37
147	Effect of chitosan/nisin/gallic acid coating on preservation of pork loin in high oxygen modified atmosphere packaging. <i>Food Control</i> , 2019 , 101, 9-16	6.2	37
146	Effect of processing on the phenolic contents, antioxidant activity and volatile compounds of sorghum grain tea. <i>Journal of Cereal Science</i> , 2019 , 85, 6-14	3.8	37
145	Effect of chitosan microcapsules loaded with nisin on the preservation of small yellow croaker. <i>Food Control</i> , 2017 , 79, 317-324	6.2	36
144	Volatile flavor compounds, total polyphenolic contents and antioxidant activities of a China ginkgo wine. <i>Food Chemistry</i> , 2015 , 182, 41-6	8.5	36
143	Chemical compositions and α-glucosidase inhibitory effects of anthocyanidins from blueberry, blackcurrant and blue honeysuckle fruits. <i>Food Chemistry</i> , 2019 , 299, 125102	8.5	36
142	Structural features and antitumor activity of a purified polysaccharide extracted from <i>Sargassum horneri</i> . <i>International Journal of Biological Macromolecules</i> , 2015 , 73, 124-30	7.9	35
141	EFFECT OF COOKING STYLES ON THE LIPID OXIDATION AND FATTY ACID COMPOSITION OF GRASS CARP (<i>CTENOPHARYNYODON IDELLUS</i>) FILLET. <i>Journal of Food Biochemistry</i> , 2013 , 37, 212-219	3.3	35
140	Extrusion cooking increases soluble dietary fibre of lupin seed coat. <i>LWT - Food Science and Technology</i> , 2019 , 99, 547-554	5.4	35
139	Gelation properties of myofibrillar protein under malondialdehyde-induced oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 50-57	4.3	34
138	Release and swelling studies of an innovative antidiabetic-bile acid microencapsulated formulation, as a novel targeted therapy for diabetes treatment. <i>Journal of Microencapsulation</i> , 2015 , 32, 151-6	3.4	34
137	How to improve bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) juice flavour quality: effect of juice processing and storage on volatile compounds. <i>Food Chemistry</i> , 2014 , 151, 40-6	8.5	34
136	Glass transition and state diagram for freeze-dried <i>Agaricus bisporus</i> . <i>Journal of Food Engineering</i> , 2012 , 111, 667-674	6	33
135	Effects of partial desulfation on antioxidant and inhibition of DLD cancer cell of <i>Ulva fasciata</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2014 , 65, 307-13	7.9	33
134	Analysis of dehydration kinetics, status of water and oil distribution of microwave-assisted vacuum frying potato chips combined with NMR and confocal laser scanning microscopy. <i>Food Research International</i> , 2017 , 101, 188-197	7	33

133	Dietary fiber-based colon-targeted delivery systems for polyphenols. <i>Trends in Food Science and Technology</i> , 2020 , 100, 333-348	15.3	31
132	3-Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1533-1549	16.4	31
131	Effect of cooking temperatures on protein hydrolysates and sensory quality in crucian carp (<i>Carassius auratus</i>) soup. <i>Journal of Food Science and Technology</i> , 2013 , 50, 542-8	3.3	31
130	Formation, characterization and release kinetics of chitosan/EPGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , 2016 , 6, 46686-46695	3.7	31
129	Effects of low frequency ultrasonic treatment on the maturation of steeped greengage wine. <i>Food Chemistry</i> , 2014 , 162, 264-9	8.5	30
128	Sesquiterpenes in grapes and wines: Occurrence, biosynthesis, functionality, and influence of winemaking processes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 247-281	16.4	30
127	Application of molecular dynamics simulation in food carbohydrate research—review. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 31, 1-13	6.8	28
126	Effect of radio frequency heating on the sterilization and product quality of vacuum packaged Caixin. <i>Food and Bioproducts Processing</i> , 2015 , 95, 47-54	4.9	27
125	Harvest time impacts the fatty acid compositions, phenolic compounds and sensory attributes of Frantoio and Manzanilla olive oil. <i>Scientia Horticulturae</i> , 2018 , 234, 74-80	4.1	27
124	Effects of Different Drying Methods on the Quality of Squid Cubes. <i>Drying Technology</i> , 2013 , 31, 1911-1918	16	27
123	Effects of Genotype and Growth Temperature on the Contents of Tannin, Phytate and In Vitro Iron Availability of Sorghum Grains. <i>PLoS ONE</i> , 2016 , 11, e0148712	3.7	27
122	Microencapsulation as a novel delivery method for the potential antidiabetic drug, Probuocol. <i>Drug Design, Development and Therapy</i> , 2014 , 8, 1221-30	4.4	26
121	Novel artificial cell microencapsulation of a complex gliclazide-deoxycholic bile acid formulation: a characterization study. <i>Drug Design, Development and Therapy</i> , 2014 , 8, 1003-12	4.4	26
120	Mineral availability is modified by tannin and phytate content in sorghum flaked breakfast cereals. <i>Food Research International</i> , 2018 , 103, 509-514	7	25
119	Effects of Type and Concentration of Proteins on the Recovery of Spray-Dried Sucrose Powder. <i>Drying Technology</i> , 2013 , 31, 1643-1652	2.6	25
118	Phenolic compounds in Lycium berry: Composition, health benefits and industrial applications. <i>Journal of Functional Foods</i> , 2021 , 77, 104340	5.1	25
117	Phenolic profile and content of sorghum grains under different irrigation managements. <i>Food Research International</i> , 2017 , 97, 347-355	7	24
116	Chemical composition of clarified bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) juice sediment. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7710-6	5.7	24

115	Recent development in efficient processing technology for edible algae: A review. <i>Trends in Food Science and Technology</i> , 2019 , 88, 251-259	15.3	23
114	Physicochemical, mechanical and structural properties of composite edible films based on whey protein isolate/psyllium seed gum. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 892-907	7.9	23
113	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. <i>Biotechnology Advances</i> , 2021 , 49, 107763	17.8	23
112	Low oil French fries produced by combined pre-frying and pulsed-spouted microwave vacuum drying method. <i>Food and Bioprocess Processing</i> , 2016 , 99, 109-115	4.9	23
111	Chemical composition, thermal stability and antioxidant properties of tea seed oils obtained by different extraction methods: Supercritical fluid extraction yields the best oil quality. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 355-365	3	22
110	Application of Intermediate-Wave Infrared Drying in Preparation of Mushroom Chewing Tablets. <i>Drying Technology</i> , 2014 , 32, 1820-1827	2.6	22
109	Effect of sucrose on the generation of free amino acids and biogenic amines in Chinese traditional dry-cured fish during processing and storage. <i>Journal of Food Science and Technology</i> , 2011 , 48, 69-75	3.3	22
108	Microbial, physico-chemical and sensory characteristics of mango juice-enriched probiotic dairy drinks. <i>International Journal of Dairy Technology</i> , 2020 , 73, 182-190	3.7	22
107	Recent Developments in Film and Gas Research in Modified Atmosphere Packaging of Fresh Foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 2174-82	11.5	21
106	Effects of ultrasound and microwave pretreatments on the ultrafiltration desalination of salted duck egg white protein. <i>Food and Bioprocess Processing</i> , 2015 , 96, 306-313	4.9	21
105	A Combination of Freeze Drying and Microwave Vacuum Drying of Duck Egg White Protein Powders. <i>Drying Technology</i> , 2014 , 32, 1840-1847	2.6	21
104	Incorporation of salmon bone gelatine with chitosan, gallic acid and clove oil as edible coating for the cold storage of fresh salmon fillet. <i>Food Control</i> , 2021 , 125, 107994	6.2	21
103	Dehydration of asparagus cookies by combined vacuum infrared radiation and pulse-spouted microwave vacuum drying. <i>Drying Technology</i> , 2017 , 35, 1291-1301	2.6	20
102	Effect of Different Drying Methods on the Protein and Product Quality of Hairtail Fish Meat Gel. <i>Drying Technology</i> , 2013 , 31, 1707-1714	2.6	20
101	Effect of different dielectric drying methods on the physico-chemical properties of a starch-water model system. <i>Food Hydrocolloids</i> , 2016 , 52, 192-200	10.6	19
100	Influence of Linoleic Acid-Induced Oxidative Modification on Gel Properties of Myofibrillar Protein from Silver Carp (<i>Hypophthalmichthys molitrix</i>) Muscle. <i>Food Biophysics</i> , 2016 , 11, 266-274	3.2	19
99	Separation and purification of amygdalin from thinned bayberry kernels by macroporous adsorption resins. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015 , 975, 52-8	3.2	18
98	Effect of encapsulation of d-limonene on the moisture adsorption property of Cyclodextrin. <i>LWT - Food Science and Technology</i> , 2013 , 51, 164-169	5.4	18

97	Effect of fining and filtration on the haze formation in bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) juice. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 113-9	5.7	18
96	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. <i>Food Research International</i> , 2020 , 137, 109671	7	18
95	Comparison of Phenolic Compounds and the Antioxidant Activities of Fifteen Ramat cv. HangbaijuT in China. <i>Antioxidants</i> , 2019 , 8,	7.1	17
94	Individual polyphenolic profiles and antioxidant activity in sorghum grains are influenced by very low and high solar UV radiation and genotype. <i>Journal of Cereal Science</i> , 2017 , 77, 17-23	3.8	17
93	The Effect of the Molecular Architecture on the Antioxidant Properties of Chitosan Gallate. <i>Marine Drugs</i> , 2016 , 14,	6	17
92	Hydroxycinnamic acids on gut microbiota and health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 710-737	16.4	17
91	Development and characterization of active and pH-sensitive films based on psyllium seed gum incorporated with free and microencapsulated mulberry pomace extracts. <i>Food Chemistry</i> , 2021 , 352, 129333	8.5	17
90	Extrusion improves the phenolic profile and biological activities of hempseed (<i>Cannabis sativa</i> L.) hull. <i>Food Chemistry</i> , 2021 , 346, 128606	8.5	16
89	Multivariate statistical analysis combined with e-nose and e-tongue assays simplifies the tracing of geographical origins of <i>Lycium ruthenicum</i> Murray grown in China. <i>Food Control</i> , 2019 , 98, 457-464	6.2	15
88	Rheological, Textural and Flavour Properties of Yellow Mustard Sauce as Affected by Modified Starch, Xanthan and Guar Gum. <i>Food and Bioprocess Technology</i> , 2016 , 9, 849-858	5.1	14
87	Effects of incorporation of sugarcane fibre on the physicochemical and sensory properties of chicken sausage. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1036-1044	3.8	14
86	Effect of Salt and Sucrose Content on the Dielectric Properties of Salted Duck Egg White Protein Relevant to Radio Frequency Drying. <i>Drying Technology</i> , 2014 , 32, 1777-1784	2.6	14
85	Glycosidically bound aroma precursors in fruits: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-29	11.5	14
84	Characterization of polyphenols in Australian sweet lupin (<i>Lupinus angustifolius</i>) seed coat by HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2019 , 116, 1153-1162	7	14
83	Optimization of microwave-assisted extraction of flavonoids from young barley leaves. <i>International Agrophysics</i> , 2017 , 31, 45-52	2	13
82	Effects of deodorization on the physicochemical index and volatile compounds of purple sweet potato anthocyanins (PSPAs). <i>LWT - Food Science and Technology</i> , 2016 , 68, 265-272	5.4	13
81	Vacuum Frying of Desalted Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets. <i>Drying Technology</i> , 2014 , 32, 820-828	2.6	13
80	-Glucosidase and -Amylase Inhibitory Activities of Free and Bound Phenolic Extracts from the Bran and Kernel Fractions of Five Sorghum Grain Genotypes. <i>Foods</i> , 2020 , 9,	4.9	13

79	Hydrodynamic behavior and dilute solution properties of <i>Ulva fasciata</i> algae polysaccharide. <i>Carbohydrate Polymers</i> , 2015 , 134, 566-72	10.3	12
78	Preparation and characterization of irradiated kafirin-quercetin film for packaging cod (<i>Gadus morhua</i>) during cold storage at 4 °C. <i>Food and Bioprocess Technology</i> , 2020 , 13, 522-532	5.1	12
77	Encapsulation Techniques for Food Ingredient Systems 2012 , 320-348		12
76	Comparison of the phenolic contents, antioxidant activity and volatile compounds of different sorghum varieties during tea processing. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 978-985	4.3	12
75	Physical properties and release kinetics of electron beam irradiated fish gelatin films with antioxidants of bamboo leaves. <i>Food Bioscience</i> , 2020 , 36, 100597	4.9	12
74	Identification by deep sequencing and profiling of conserved and novel hickory microRNAs involved in the graft process. <i>Plant Biotechnology Reports</i> , 2015 , 9, 115-124	2.5	11
73	Effect of carrier types on the physicochemical and antioxidant properties of spray-dried black mulberry juice powders. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1201-1212	2.8	11
72	Tyramine-derived hydroxycinnamic acid amides in plant foods: sources, synthesis, health effects and potential applications in food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-18	11.5	11
71	Effects of incorporating roasted lupin (<i>Lupinus angustifolius</i>) flour on the physicochemical and sensory attributes of beef sausage. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1849-1857	3.8	11
70	Lignanamides: sources, biosynthesis and potential health benefits - a minireview. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1404-1414	11.5	11
69	Effect of superfine-grinding on the physicochemical and antioxidant properties of <i>Lycium ruthenicum</i> Murray powders. <i>Powder Technology</i> , 2020 , 372, 68-75	5.2	10
68	Solubility improvement of hesperetin by using different octenyl succinic anhydride modified starches. <i>LWT - Food Science and Technology</i> , 2018 , 95, 255-261	5.4	10
67	Biomarkers associated with quality and safety of fresh-cut produce. <i>Food Bioscience</i> , 2020 , 34, 100524	4.9	10
66	Cereal grain-based functional beverages: from cereal grain bioactive phytochemicals to beverage processing technologies, health benefits and product features. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-25	11.5	10
65	Numerical Investigation on Effect of Food Particle Mass on Spout Elevation of a Gas-Particle Spout Fluidized Bed in a Microwave Vacuum Dryer. <i>Drying Technology</i> , 2015 , 33, 591-604	2.6	9
64	Effect of Genotype and Growth Temperature on Sorghum Grain Physical Characteristics, Polyphenol Content, and Antioxidant Activity. <i>Cereal Chemistry</i> , 2016 , 93, 419-425	2.4	9
63	Effect of processing parameters on the pulsed-spouted microwave vacuum drying of puffed salted duck egg white/starch products. <i>Drying Technology</i> , 2016 , 34, 206-214	2.6	9
62	Numerical study on spout elevation of a gas-particle spout fluidized bed in microwave-vacuum dryer. <i>Journal of Food Engineering</i> , 2014 , 143, 8-16	6	9

61	Effect of Different Drying Processes on the Protein Degradation and Sensory Quality of LayüA Chinese Dry-Curing Grass Carp. <i>Drying Technology</i> , 2013 , 31, 1715-1722	2.6	9
60	Beta-glucosidase activity of wine yeasts and its impacts on wine volatiles and phenolics: A mini-review. <i>Food Microbiology</i> , 2021 , 100, 103859	6	9
59	Effective inhibition and simplified detection of lipid oxidation in tilapia (<i>Oreochromis niloticus</i>) fillets during ice storage. <i>Aquaculture</i> , 2019 , 511, 634183	4.4	8
58	Effect of in vitro gastrointestinal digestion on the composition and bioactivity of anthocyanins in the fruits of cultivated <i>Lycium ruthenicum</i> Murray. <i>CYTA - Journal of Food</i> , 2019 , 17, 552-562	2.3	7
57	Effects of processing on the phenolic contents, antioxidant activity and volatile profile of wheat bran tea. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 3156-3165	3.8	7
56	Size reduction of raw material powder: The key factor to affect the properties of wasabi (<i>Eutrema yunnanense</i>) paste. <i>Advanced Powder Technology</i> , 2019 , 30, 1544-1550	4.6	7
55	Optimization of ultrasound-assisted-extraction of porcine placenta water-soluble proteins and evaluation of the antioxidant activity. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4042-53	3.3	7
54	Changes in phenolic content, antioxidant activity, and volatile compounds during processing of fermented sorghum grain tea. <i>Cereal Chemistry</i> , 2020 , 97, 612-625	2.4	7
53	Reducing salt content in beef frankfurter by edible coating to achieve inhomogeneous salt distribution. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2911-2919	3.8	7
52	Preparation and In Vitro Release of Drug-Loaded Microparticles for Oral Delivery Using Wholegrain Sorghum Kafirin Protein. <i>International Journal of Polymer Science</i> , 2015 , 2015, 1-8	2.4	7
51	Fish gelatin as an alternative to mammalian gelatin for food industry: A meta-analysis. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110899	5.4	7
50	Nitric oxide euthanasia: a potential procedure for improving animal welfare and fillet color of tilapia (<i>Oreochromis niloticus</i>). <i>Aquaculture International</i> , 2017 , 25, 1845-1856	2.6	6
49	Effect of young apple (<i>Malus domestica</i> Borkh. cv. Red Fuji) polyphenols on alleviating insulin resistance. <i>Food Bioscience</i> , 2020 , 36, 100637	4.9	6
48	Handbook of Drying of Vegetables and Vegetable Products		6
47	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. <i>Food Bioscience</i> , 2021 , 41, 101068	4.9	6
46	Application of nitric oxide in modified atmosphere packaging of tilapia (<i>Oreochromis niloticus</i>) fillets. <i>Food Control</i> , 2019 , 98, 209-215	6.2	6
45	Healthy chocolate enriched with probiotics: a review. <i>Food Science and Technology</i> , 2021 , 41, 531-543	2	6
44	Juices processing characteristics of Chinese bayberry from different cultivars. <i>Food Science and Nutrition</i> , 2019 , 7, 404-411	3.2	5

43	Hydrocolloid coating pretreatment makes explosion puffing drying applicable in protein-rich foods A case study of scallop adductors. <i>Drying Technology</i> , 2020 , 1-15	2.6	5
42	Modern technologies for extraction of aroma compounds from fruit peels: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-24	11.5	5
41	Multi-response surface optimisation of extrusion cooking to increase soluble dietary fibre and polyphenols in lupin seed coat. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110767	5.4	5
40	Impact of encapsulating probiotics with cocoa powder on the viability of probiotics during chocolate processing, storage, and in vitro gastrointestinal digestion. <i>Journal of Food Science</i> , 2021 , 86, 1629-1641	3.4	5
39	Effects of ultrasound pretreatment on the drying kinetics, water status and distribution in scallop adductors during heat pump drying. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6239-6247	4.3	5
38	Wine phenolic profile altered by yeast: Mechanisms and influences. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3579-3619	16.4	5
37	Effects of reheating methods on the product quality of Hongsu chicken dish. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13823	2.1	5
36	Effect of Zanthoxylum bungeanum Maxim on the Lipid Oxidation and Fatty Acid Composition of Dry-Cured Fish During Processing. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12894	2.1	4
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30	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. <i>Food Bioscience</i> , 2021 , 42, 101171	4.9	4
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