

# Zhongxiang Fang

## 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.

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	Effect of Hempseed Cake ( L.) Incorporation on the Physicochemical and Antioxidant Properties of Reconstructed Potato Chips.. <i>Foods</i> , <b>2022</b> , 11,	4.9	3
185	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. <i>Food Control</i> , <b>2022</b> , 132, 108544	6.2	4
184	Recent development in fabrication and evaluation of phenolic-dietary fiber composites for potential treatment of colonic diseases.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-25	11.5	0
183	Production of short chain fatty acids and vitamin B12 during the in-vitro digestion and fermentation of probiotic chocolate. <i>Food Bioscience</i> , <b>2022</b> , 47, 101682	4.9	0
182	Transformation of hempseed ( <i>Cannabis sativa</i> L.) oil cake proteome, structure and functionality after extrusion.. <i>Food Chemistry</i> , <b>2022</b> , 384, 132499	8.5	0
181	Interaction between Chocolate Polyphenols and Encapsulated Probiotics during In Vitro Digestion and Colonic Fermentation. <i>Fermentation</i> , <b>2022</b> , 8, 253	4.7	0
180	Post-extrusion physical properties, techno-functionality and microbiota-modulating potential of hempseed ( <i>Cannabis sativa</i> L.) hull fiber. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107836	10.6	1
179	Using biological metabolites as biomarkers to predict safety and quality of whole and minimally processed spinach.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131870	8.5	0
178	Toward a Systematic Nomenclature for (Neo)Lignanamides. <i>Journal of Natural Products</i> , <b>2021</b> , 84, 956-963	4.3	1
177	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> , <b>2021</b> , 140, 110767	5.4	5
176	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> , <b>2021</b> , 86, 1629-1641	3.4	5
175	Fish gelatin as an alternative to mammalian gelatin for food industry: A meta-analysis. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110899	5.4	7
174	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> , <b>2021</b> , 101, 6239-6247	4.3	5
173	Ultrasonic-assisted extraction, calcium alginate encapsulation and storage stability of mulberry pomace phenolics. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 4517-4529	2.8	1
172	Utilization of Mango, Apple and Banana Fruit Peels as Prebiotics and Functional Ingredients. <i>Agriculture (Switzerland)</i> , <b>2021</b> , 11, 584	3	3
171	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. <i>Food Bioscience</i> , <b>2021</b> , 41, 101068	4.9	6
170	Wine phenolic profile altered by yeast: Mechanisms and influences. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3579-3619	16.4	5

169	Lycium ruthenicum Murray anthocyanins effectively inhibit $\alpha$ -glucosidase activity and alleviate insulin resistance. <i>Food Bioscience</i> , <b>2021</b> , 41, 100949	4.9	4
168	Effect of extrusion technology on hempseed ( <i>Cannabis sativa</i> L.) oil cake: Polyphenol profile and biological activities. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3159-3175	3.4	4
167	Fermentation transforms the phenolic profiles and bioactivities of plant-based foods. <i>Biotechnology Advances</i> , <b>2021</b> , 49, 107763	17.8	23
166	Degradation and regulation of edible flower pigments under thermal processing: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1038-1048	11.5	2
165	Lignanamides: sources, biosynthesis and potential health benefits - a minireview. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1404-1414	11.5	11
164	Screening and evaluation of <i>Monascus purpureus</i> FJMR24 for enhancing the raw material utilization rate in rice wine brewing. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 185-193	4.3	2
163	Extrusion improves the phenolic profile and biological activities of hempseed ( <i>Cannabis sativa</i> L.) hull. <i>Food Chemistry</i> , <b>2021</b> , 346, 128606	8.5	16
162	Hydroxycinnamic acids on gut microbiota and health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 710-737	16.4	17
161	Phenolic compounds in Lycium berry: Composition, health benefits and industrial applications. <i>Journal of Functional Foods</i> , <b>2021</b> , 77, 104340	5.1	25
160	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> , <b>2021</b> , 125, 107994	6.2	21
159	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. <i>Food Bioscience</i> , <b>2021</b> , 42, 101171	4.9	4
158	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> , <b>2021</b> , 352, 129333	8.5	17
157	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed (L.) Hull in Caco-2 Intestinal Cell Culture. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11259-11271	5.7	3
156	Genetic engineering of yeast, filamentous fungi and bacteria for terpene production and applications in food industry. <i>Food Research International</i> , <b>2021</b> , 147, 110487	7	2
155	Combined effects of plant food processing by-products and high oxygen modified atmosphere packaging on the storage stability of beef patties. <i>Food Control</i> , <b>2021</b> , 108586	6.2	3
154	Healthy chocolate enriched with probiotics: a review. <i>Food Science and Technology</i> , <b>2021</b> , 41, 531-543	2	6
153	The art of flavored wine: Tradition and future. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 130-145	5.3	2
152	Study on glass transition of whole-grain wheat biscuit using Dynamic Vapor Sorption, Differential Scanning Calorimetry, and texture and color analysis. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 111969	5.4	1

151	Beta-glucosidase activity of wine yeasts and its impacts on wine volatiles and phenolics: A mini-review. <i>Food Microbiology</i> , <b>2021</b> , 100, 103859	6	9
150	Hydrocolloid coating pretreatment makes explosion puffing drying applicable in protein-rich foods: A case study of scallop adductors. <i>Drying Technology</i> , <b>2020</b> , 1-15	2.6	5
149	Effect of young apple ( <i>Malus domestica</i> Borkh. cv. Red Fuji) polyphenols on alleviating insulin resistance. <i>Food Bioscience</i> , <b>2020</b> , 36, 100637	4.9	6
148	Effect of superfine-grinding on the physicochemical and antioxidant properties of <i>Lycium ruthenicum</i> Murray powders. <i>Powder Technology</i> , <b>2020</b> , 372, 68-75	5.2	10
147	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> , <b>2020</b> , 114, 107226	6.2	89
146	Changes in phenolic content, antioxidant activity, and volatile compounds during processing of fermented sorghum grain tea. <i>Cereal Chemistry</i> , <b>2020</b> , 97, 612-625	2.4	7
145	Physicochemical, mechanical and structural properties of composite edible films based on whey protein isolate/psyllium seed gum. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 153, 892-901	7.9	23
144	Thermodynamic Properties and State Diagram of Gum Ghatti-Based Edible Films: Effects of Glycerol and Nisin. <i>Polymers</i> , <b>2020</b> , 12,	4.5	4
143	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> , <b>2020</b> , 13, 522-532	5.1	12
142	Reducing salt content in beef frankfurter by edible coating to achieve inhomogeneous salt distribution. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2911-2919	3.8	7
141	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> , <b>2020</b> , 14, 1201-1212	2.8	11
140	Influence of cooking method, fat content and food additives on physicochemical and nutritional properties of beef meatballs fortified with sugarcane fibre. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2381-2390	3.8	4
139	Application of extrusion technology in plant food processing byproducts: An overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 218-246	16.4	60
138	Method study on determination of total purine content in fish meat by diazotization reaction combined with SERS. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109027	5.4	4
137	Dietary fiber-based colon-targeted delivery systems for polyphenols. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 100, 333-348	15.3	31
136	Biomarkers associated with quality and safety of fresh-cut produce. <i>Food Bioscience</i> , <b>2020</b> , 34, 100524	4.9	10
135	Sesquiterpenes in grapes and wines: Occurrence, biosynthesis, functionality, and influence of winemaking processes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 247-281	16.4	30
134	A novel spatial-spectral extraction method for subpixel surface water. <i>International Journal of Remote Sensing</i> , <b>2020</b> , 41, 2477-2499	3.1	2

133	Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork. <i>Food Control</i> , <b>2020</b> , 110, 107018	6.2	75
132	Lupin seed coat as a promising food ingredient: physicochemical, nutritional, antioxidant properties, and effect of genotype and environment. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 1816-1824	3.8	3
131	Hempseed in food industry: Nutritional value, health benefits, and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 282-308	16.4	71
130	-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> , <b>2020</b> , 9,	4.9	13
129	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> , <b>2020</b> , 137, 109671	7	18
128	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> , <b>2020</b> , 1-18	11.5	11
127	HPLC-DAD-ESI-QTOF-MS/MS qualitative analysis data and HPLC-DAD quantification data of phenolic compounds of grains from five Australian sorghum genotypes. <i>Data in Brief</i> , <b>2020</b> , 33, 106584	1.2	3
126	Optimizing extraction method of aroma compounds from grape pomace. <i>Journal of Food Science</i> , <b>2020</b> , 85, 4225-4240	3.4	3
125	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> , <b>2020</b> , 1-25	11.5	10
124	Modern technologies for extraction of aroma compounds from fruit peels: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-24	11.5	5
123	Glycosidically bound aroma precursors in fruits: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-29	11.5	14
122	Efficient physical extraction of active constituents from edible fungi and their potential bioactivities: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 105, 468-482	15.3	40
121	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> , <b>2020</b> , 100, 978-985	4.3	12
120	3D printing of food: pretreatment and post-treatment of materials. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 2379-2392	11.5	42
119	Microbial, physico-chemical and sensory characteristics of mango juice-enriched probiotic dairy drinks. <i>International Journal of Dairy Technology</i> , <b>2020</b> , 73, 182-190	3.7	22
118	Physical properties and release kinetics of electron beam irradiated fish gelatin films with antioxidants of bamboo leaves. <i>Food Bioscience</i> , <b>2020</b> , 36, 100597	4.9	12
117	Comparison of Phenolic Compounds and the Antioxidant Activities of Fifteen Ramat cv. HangbaijuT in China. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	17
116	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> , <b>2019</b> , 17, 552-562	2.3	7

115	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> , <b>2019</b> , 54, 3156-3165	3.8	7
114	Effective inhibition and simplified detection of lipid oxidation in tilapia ( <i>Oreochromis niloticus</i> ) fillets during ice storage. <i>Aquaculture</i> , <b>2019</b> , 511, 634183	4.4	8
113	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> , <b>2019</b> , 30, 1544-1550	4.6	7
112	Juices processing characteristics of Chinese bayberry from different cultivars. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 404-411	3.2	5
111	Recent development in efficient processing technology for edible algae: A review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 88, 251-259	15.3	23
110	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> , <b>2019</b> , 54, 68-74	3.8	38
109	Effects of incorporation of sugarcane fibre on the physicochemical and sensory properties of chicken sausage. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1036-1044	3.8	14
108	3-Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1533-1549	16.4	31
107	Chemical compositions and α-glucosidase inhibitory effects of anthocyanidins from blueberry, blackcurrant and blue honeysuckle fruits. <i>Food Chemistry</i> , <b>2019</b> , 299, 125102	8.5	36
106	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> , <b>2019</b> , 18, 2025-2046	16.4	85
105	Effect of chitosan/nisin/gallic acid coating on preservation of pork loin in high oxygen modified atmosphere packaging. <i>Food Control</i> , <b>2019</b> , 101, 9-16	6.2	37
104	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> , <b>2019</b> , 98, 457-464	6.2	15
103	Effect of processing on the phenolic contents, antioxidant activity and volatile compounds of sorghum grain tea. <i>Journal of Cereal Science</i> , <b>2019</b> , 85, 6-14	3.8	37
102	Application of nitric oxide in modified atmosphere packaging of tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Food Control</i> , <b>2019</b> , 98, 209-215	6.2	6
101	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> , <b>2019</b> , 54, 1849-1857	3.8	11
100	Extrusion cooking increases soluble dietary fibre of lupin seed coat. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 547-554	5.4	35
99	Characterization of polyphenols in Australian sweet lupin ( <i>Lupinus angustifolius</i> ) seed coat by HPLC-DAD-ESI-MS/MS. <i>Food Research International</i> , <b>2019</b> , 116, 1153-1162	7	14
98	Solubility improvement of hesperetin by using different octenyl succinic anhydride modified starches. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 95, 255-261	5.4	10

97	Effect of gallic acid/chitosan coating on fresh pork quality in modified atmosphere packaging. <i>Food Chemistry</i> , <b>2018</b> , 260, 90-96	8.5	66
96	Harvest time impacts the fatty acid compositions, phenolic compounds and sensory attributes of Frantoio and Manzanilla olive oil. <i>Scientia Horticulturae</i> , <b>2018</b> , 234, 74-80	4.1	27
95	Effects of drying and sterilization on the quality and shelf life of semimanufactured soybeans. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13315	2.1	
94	Mineral availability is modified by tannin and phytate content in sorghum flaked breakfast cereals. <i>Food Research International</i> , <b>2018</b> , 103, 509-514	7	25
93	Seed coats of pulses as a food ingredient: Characterization, processing, and applications. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 80, 35-42	15.3	52
92	Effects of reheating methods on the product quality of Hongsu chicken dish. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13823	2.1	5
91	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , <b>2017</b> , 35, 240-248	2.6	52
90	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> , <b>2017</b> , 41, e12894	2.1	4
89	Gelation properties of myofibrillar protein under malondialdehyde-induced oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 50-57	4.3	34
88	Active and intelligent packaging in meat industry. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 61, 60-71	15.3	296
87	Effect of chitosan microcapsules loaded with nisin on the preservation of small yellow croaker. <i>Food Control</i> , <b>2017</b> , 79, 317-324	6.2	36
86	Nitric oxide euthanasia: a potential procedure for improving animal welfare and fillet color of tilapia ( <i>Oreochromis niloticus</i> ). <i>Aquaculture International</i> , <b>2017</b> , 25, 1845-1856	2.6	6
85	Phenolic profile and content of sorghum grains under different irrigation managements. <i>Food Research International</i> , <b>2017</b> , 97, 347-355	7	24
84	Effect of kafirin-based films incorporating citral and quercetin on storage of fresh chicken fillets. <i>Food Control</i> , <b>2017</b> , 80, 37-44	6.2	38
83	Dehydration of asparagus cookies by combined vacuum infrared radiation and pulse-spouted microwave vacuum drying. <i>Drying Technology</i> , <b>2017</b> , 35, 1291-1301	2.6	20
82	Optimization of microwave-assisted extraction of flavonoids from young barley leaves. <i>International Agrophysics</i> , <b>2017</b> , 31, 45-52	2	13
81	Spray Drying of Bioactives. <i>Food Engineering Series</i> , <b>2017</b> , 261-284	0.5	2
80	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> , <b>2017</b> , 77, 17-23	3.8	17

79	Preparation and characterization of blended cloves/cinnamon essential oil nanoemulsions. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 75, 316-322	5.4	102
78	Changes in whole grain polyphenols and antioxidant activity of six sorghum genotypes under different irrigation treatments. <i>Food Chemistry</i> , <b>2017</b> , 214, 199-207	8.5	67
77	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> , <b>2017</b> , 101, 188-197	7	33
76	Effect of different dielectric drying methods on the physic-chemical properties of a starch/water model system. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 192-200	10.6	19
75	Recent Developments in Film and Gas Research in Modified Atmosphere Packaging of Fresh Foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56, 2174-82	11.5	21
74	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> , <b>2016</b> , 17, 935	4.5	37
73	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> , <b>2016</b> , 11, 266-274	3.2	19
72	Rheological, Textural and Flavour Properties of Yellow Mustard Sauce as Affected by Modified Starch, Xanthan and Guar Gum. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 849-858	5.1	14
71	Effect of Genotype and Growth Temperature on Sorghum Grain Physical Characteristics, Polyphenol Content, and Antioxidant Activity. <i>Cereal Chemistry</i> , <b>2016</b> , 93, 419-425	2.4	9
70	Effects of deodorization on the physicochemical index and volatile compounds of purple sweet potato anthocyanins (PSPAs). <i>LWT - Food Science and Technology</i> , <b>2016</b> , 68, 265-272	5.4	13
69	Effect of processing parameters on the pulsed-spouted microwave vacuum drying of puffed salted duck egg white/starch products. <i>Drying Technology</i> , <b>2016</b> , 34, 206-214	2.6	9
68	Effects of Genotype and Growth Temperature on the Contents of Tannin, Phytate and In Vitro Iron Availability of Sorghum Grains. <i>PLoS ONE</i> , <b>2016</b> , 11, e0148712	3.7	27
67	The Effect of the Molecular Architecture on the Antioxidant Properties of Chitosan Gallate. <i>Marine Drugs</i> , <b>2016</b> , 14,	6	17
66	Growth temperature and genotype both play important roles in sorghum grain phenolic composition. <i>Scientific Reports</i> , <b>2016</b> , 6, 21835	4.9	37
65	Formation, characterization and release kinetics of chitosan/EPGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , <b>2016</b> , 6, 46686-46695	3.7	31
64	Low oil French fries produced by combined pre-frying and pulsed-spouted microwave vacuum drying method. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 99, 109-115	4.9	23
63	Probutol release from novel multicompartamental microcapsules for the oral targeted delivery in type 2 diabetes. <i>AAPS PharmSciTech</i> , <b>2015</b> , 16, 45-52	3.9	38
62	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> , <b>2015</b> , 33, 591-604	2.6	9



61	Application of molecular dynamics simulation in food carbohydrate research—review. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 31, 1-13	6.8	28
60	Effect of radio frequency heating on the sterilization and product quality of vacuum packaged Caixin. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 95, 47-54	4.9	27
59	Volatile flavor compounds, total polyphenolic contents and antioxidant activities of a China ginkgo wine. <i>Food Chemistry</i> , <b>2015</b> , 182, 41-6	8.5	36
58	Identification by deep sequencing and profiling of conserved and novel hickory microRNAs involved in the graft process. <i>Plant Biotechnology Reports</i> , <b>2015</b> , 9, 115-124	2.5	11
57	Hydrodynamic behavior and dilute solution properties of <i>Ulva fasciata</i> algae polysaccharide. <i>Carbohydrate Polymers</i> , <b>2015</b> , 134, 566-72	10.3	12
56	Effects of ultrasound and microwave pretreatments on the ultrafiltration desalination of salted duck egg white protein. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 96, 306-313	4.9	21
55	Structural features and antitumor activity of a purified polysaccharide extracted from <i>Sargassum horneri</i> . <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 73, 124-30	7.9	35
54	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> , <b>2015</b> , 975, 52-8	3.2	18
53	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> , <b>2015</b> , 32, 151-6	3.4	34
52	Recent Application of Modified Atmosphere Packaging (MAP) in Fresh and Fresh-Cut Foods. <i>Food Reviews International</i> , <b>2015</b> , 31, 172-193	5.5	55
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