Zhong Han

List of Publications by Citations

71 papers	2,875 citations	29 h-index	52 g-index
72 ext. papers	3,510 ext. citations	6.1 avg, IF	5.64 L-index

#	Paper	IF	Citations
71	Effects of ultrasound treatments on quality of grapefruit juice. *Food Chemistry*, **2013**, 141, 3201-6	8.5	211
70	Microwave processing techniques and their recent applications in the food industry. *Trends in Food Science and Technology*, **2017**, 67, 236-247	15.3	189
69	Texture and Structure Measurements and Analyses for Evaluation of Fish and Fillet Freshness Quality: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 52-61	16.4	149
68	Non-destructive prediction of thiobarbituricacid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. *Food Chemistry*, **2015**, 179, 175-81	8.5	139
67	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
66	Effects of pulsed electric fields (PEF) treatment on the properties of corn starch. *Journal of Food Engineering*, **2009**, 93, 318-323	6	112
65	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
64	Effects of pulsed electric fields (PEF) treatment on physicochemical properties of potato starch. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 481-485	6.8	96
63	Thermosonication: a potential technique that influences the quality of grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 1275-1282	3.8	83
62	Disruption and protein release by ultrasonication of yeast cells. *Innovative Food Science and Emerging Technologies*, **2013**, 18, 132-137	6.8	82
61	Effects of pulsed electric field treatment on a bovine serum albumin–dextran model system, a means of promoting the Maillard reaction. *Food Chemistry*, **2010**, 123, 275-280	8.5	79
60	Effects of pulsed electric field treatments on some properties of tapioca starch. *Carbohydrate Polymers*, **2012**, 89, 1012-7	10.3	77
59	Effects of electric fields and electromagnetic wave on food protein structure and functionality: A review. *Trends in Food Science and Technology*, **2018**, 75, 1-9	15.3	70
58	Hyperspectral Imaging Sensing of Changes in Moisture Content and Color of Beef During Microwave Heating Process. *Food Analytical Methods*, **2018**, 11, 2472-2484	3.4	68
57	Structural properties and digestibility of pulsed electric field treated waxy rice starch. *Food Chemistry*, **2016**, 194, 1313-9	8.5	64
56	Effects of pulsed electric field treatments on quality of peanut oil. *Food Control*, **2010**, 21, 611-614	6.2	60
55	Nanostructure, morphology and functionality of cassava starch after pulsed electric fields assisted acetylation. *Food Hydrocolloids*, **2016**, 54, 139-150	10.6	58

54	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
53	Non-destructive Detection and Screening of Non-uniformity in Microwave Sterilization Using Hyperspectral Imaging Analysis. *Food Analytical Methods*, **2018**, 11, 1568-1580	3.4	56
52	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
51	Effects of Ultrasound on a Glycin□Glucose Model System□A Means of Promoting Maillard Reaction. *Food and Bioprocess Technology*, **2011**, 4, 1391-1398	5.1	53
50	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
49	Study on the degradation of chitosan by pulsed electric fields treatment. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 587-591	6.8	49
48	Applications of electromagnetic fields for nonthermal inactivation of microorganisms in foods: An overview. *Trends in Food Science and Technology*, **2017**, 64, 13-22	15.3	44
47	Enhancing mechanical properties of chitosan films via modification with vanillin. *International Journal of Biological Macromolecules*, **2015**, 81, 638-43	7.9	43
46	Effects of novel physical processing techniques on the multi-structures of starch. *Trends in Food Science and Technology*, **2020**, 97, 126-135	15.3	42
45	Effects of pre-existing bubbles on ice nucleation and crystallization during ultrasound-assisted freezing of water and sucrose solution. *Innovative Food Science and Emerging Technologies*, **2013**, 20, 161-166	6.8	40
44	Potential of hyperspectral imaging for rapid prediction of hydroxyproline content in chicken meat. *Food Chemistry*, **2015**, 175, 417-22	8.5	38
43	Application of Visible Hyperspectral Imaging for Prediction of Springiness of Fresh Chicken Meat. *Food Analytical Methods*, **2015**, 8, 380-391	3.4	32
42	The preparation of Fe-glycine complexes by a novel method (pulsed electric fields). *Food Chemistry*, **2017**, 219, 468-476	8.5	29
41	Quantitative determination of total pigments in red meats using hyperspectral imaging and multivariate analysis. *Food Chemistry*, **2015**, 178, 339-45	8.5	29
40	Structural, thermodynamic and digestible properties of maize starches esterified by conventional and dual methods: Differentiation of amylose contents. *Food Hydrocolloids*, **2018**, 83, 419-429	10.6	29
39	Recent Advances in Techniques for Starch Esters and the Applications: A Review. *Foods*, **2016**, 5,	4.9	28
38	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
37	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

36	Effects of pulsed electric fields on the permeabilization of calcein-filled soybean lecithin vesicles. *Journal of Food Engineering*, **2014**, 131, 26-32	6	26
35	Ultrasonic degradation of aqueous dextran: effect of initial molecular weight and concentration. *Carbohydrate Polymers*, **2012**, 90, 447-51	10.3	26
34	Effect of pulsed electric fields (PEFs) on the pigments extracted from spinach (Spinacia oleracea L.). *Innovative Food Science and Emerging Technologies*, **2017**, 43, 26-34	6.8	24
33	Quantitative analysis of sublethally injured Saccharomyces cerevisiae cells induced by pulsed electric fields. *LWT - Food Science and Technology*, **2015**, 60, 672-677	5.4	21
32	Effect of Pulsed Electric Field on Membrane Lipids and Oxidative Injury of Salmonella typhimurium. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	19
31	Effects of microwave and water bath heating on the interactions between myofibrillar protein from beef and ketone flavour compounds. *International Journal of Food Science and Technology*, **2019**, 54, 1787-1793	3.8	17
30	Studies on the Microstructure and Thermal Properties of Pulsed Electric Fields (PEF)-Treated Maize Starch. *International Journal of Food Engineering*, **2012**, 8,	1.9	17
29	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
28	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
27	Effects of pulsed electric field on selected properties of L-tryptophan. *International Journal of Food Science and Technology*, **2015**, 50, 1130-1136	3.8	15
26	A pulsed electric field procedure for promoting Maillard reaction in an asparagine–glucose model system. *International Journal of Food Science and Technology*, **2010**, 45, 1303-1309	3.8	15
25	Synergetic Effects of Pulsed Electric Field and Ozone Treatments on the Degradation of High Molecular Weight Chitosan. *International Journal of Food Engineering*, **2014**, 10, 775-784	1.9	13
24	Salmonella typhimurium resistance on pulsed electric fields associated with membrane fluidity and gene regulation. *Innovative Food Science and Emerging Technologies*, **2016**, 36, 252-259	6.8	13
23	Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. *Journal of Food Science and Technology*, **2019**, 56, 754-762	3.3	13
22	Effects of vesicle components on the electro-permeability of lipid bilayers of vesicles induced by pulsed electric fields (PEF) treatment. *Journal of Food Engineering*, **2016**, 179, 88-97	6	12
21	Effects of pulsed electric fields on the survival behaviour of Saccharomyces cerevisiae suspended in single solutions of low-conductivity concentration. *International Journal of Food Science and Technology*, **2016**, 51, 171-179	3.8	12
20	Effects of constant power microwave on the adsorption behaviour of myofibril protein to aldehyde flavour compounds. *Food Chemistry*, **2021**, 336, 127728	8.5	12
19	Pulsed Electric Field Effects on Sucrose Nucleation at Low Supersaturation. *Sugar Tech*, **2015**, 17, 77-84	1.9	11

18	Structural variations of rice starch affected by constant power microwave treatment. *Food Chemistry*, **2021**, 359, 129887	8.5	10
17	Clinical dextran purified by fractional ultrafiltration coupled with water washing. *Carbohydrate Polymers*, **2012**, 87, 1257-1260	10.3	8
16	Effects of pulsed electric field treatment on the preparation and physicochemical properties of porous corn starch derived from enzymolysis. *Journal of Food Processing and Preservation*, **2020**, 44, e14353	2.1	8
15	Characterization of aroma profile and characteristic aromas during lychee wine fermentation. *Journal of Food Processing and Preservation*, **2019**, 43, e14003	2.1	7
14	Behaviors of large A-type and small B-type wheat starch granules esterified by conventional and pulsed electric fields assisted methods. *International Journal of Biological Macromolecules*, **2020**, 155, 516-523	7.9	7
13	Effects of Low Temperature Cooking on the Retention of 4-(Methylthio)-3-Butenyl Isothiocyanate (MTBITC) of Chinese White Radish (Raphanussativus L.). *Food and Bioprocess Technology*, **2016**, 9, 1640-1647	5.1	7
12	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
11	Effects of low temperature cooking methods and holding times on selected quality attributes of cooked pork longissimus dorsi. *Journal of Food Process Engineering*, **2017**, 40, e12585	2.4	5
10	Clinical dextran purified by electric ultrafiltration coupling with solvent crystallization. *Comptes Rendus Chimie*, **2008**, 11, 80-83	2.7	5
9	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
8	Kinetic modeling of microwave extraction of polysaccharides from Astragalus membranaceus. *Journal of Food Processing and Preservation*, **2019**, 43, e14001	2.1	3
7	Rheological, textural, and digestible properties of fresh noodles: Influence of starch esterified by conventional and pulsed electric field-assisted dual technique with full range of amylose content. *Journal of Food Processing and Preservation*, **2020**, 44, e14567	2.1	3
6	Influence of naringenin adaptation and shock on resistance of Staphylococcus aureus and Escherichia coli to pulsed electric fields. *LWT - Food Science and Technology*, **2019**, 107, 308-317	5.4	2
5	Cold plasma enhanced natural edible materials for future food packaging: structure and property of polysaccharides and proteins-based films. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17	11.5	1
4	Effects of the Content of Cholesterol on the Permeability of Vesicles Membranes Induced by Pulsed Electric Fields. *IFMBE Proceedings*, **2016**, 179-182	0.2	
3	Study on Antioxidant Activity of Aqueous Extracts from Scum of Mixed Juice. *Advanced Materials Research*, **2011**, 396-398, 1588-1591	0.5	
2	Pulsed Electric Fields Assisted Acetylation of Starch **2016**, 1-19		
1	Pulsed Electric Fields-Assisted Acetylation of Starch **2017**, 2297-2315		