

# Zhong Han

## 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.

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	Cold plasma enhanced natural edible materials for future food packaging: structure and property of polysaccharides and proteins-based films. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-17	11.5	1
70	Effects of constant power microwave on the adsorption behaviour of myofibril protein to aldehyde flavour compounds. <i>Food Chemistry</i> , <b>2021</b> , 336, 127728	8.5	12
69	Structural variations of rice starch affected by constant power microwave treatment. <i>Food Chemistry</i> , <b>2021</b> , 359, 129887	8.5	10
68	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. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14567	2.1	3
67	Behaviors of large A-type and small B-type wheat starch granules esterified by conventional and pulsed electric fields assisted methods. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 516-523	7.9	7
66	Effects of novel physical processing techniques on the multi-structures of starch. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 97, 126-135	15.3	42
65	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
64	Effects of pulsed electric field treatment on the preparation and physicochemical properties of porous corn starch derived from enzymolysis. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14353	2.1	8
63	Effects of microwave and water bath heating on the interactions between myofibrillar protein from beef and ketone flavour compounds. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1787-1793	3.8	17
62	Kinetic modeling of microwave extraction of polysaccharides from <i>Astragalus membranaceus</i> . <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14001	2.1	3
61	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
60	Influence of naringenin adaptation and shock on resistance of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> to pulsed electric fields. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 107, 308-317	5.4	2
59	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
58	Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 754-762	3.3	13
57	Effects of electric fields and electromagnetic wave on food protein structure and functionality: A review. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 75, 1-9	15.3	70
56	Hyperspectral Imaging Sensing of Changes in Moisture Content and Color of Beef During Microwave Heating Process. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 2472-2484	3.4	68
55	Non-destructive Detection and Screening of Non-uniformity in Microwave Sterilization Using Hyperspectral Imaging Analysis. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 1568-1580	3.4	56

54	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
53	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
52	Structural, thermodynamic and digestible properties of maize starches esterified by conventional and dual methods: Differentiation of amylose contents. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 419-429	10.6	29
51	Applications of electromagnetic fields for nonthermal inactivation of microorganisms in foods: An overview. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 64, 13-22	15.3	44
50	Effects of low temperature cooking methods and holding times on selected quality attributes of cooked pork longissimus dorsi. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12585	2.4	5
49	Microwave processing techniques and their recent applications in the food industry. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 67, 236-247	15.3	189
48	Effect of pulsed electric fields (PEFs) on the pigments extracted from spinach ( <i>Spinacia oleracea</i> L.). <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 43, 26-34	6.8	24
47	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
46	The preparation of Fe-glycine complexes by a novel method (pulsed electric fields). <i>Food Chemistry</i> , <b>2017</b> , 219, 468-476	8.5	29
45	Pulsed Electric Fields-Assisted Acetylation of Starch <b>2017</b> , 2297-2315		
44	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
43	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
42	Effects of Low Temperature Cooking on the Retention of 4-(Methylthio)-3-Butenyl Isothiocyanate (MTBITC) of Chinese White Radish ( <i>Raphanussativus</i> L.). <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1640-1647	5.1	7
41	Effects of vesicle components on the electro-permeability of lipid bilayers of vesicles induced by pulsed electric fields (PEF) treatment. <i>Journal of Food Engineering</i> , <b>2016</b> , 179, 88-97	6	12
40	Structural properties and digestibility of pulsed electric field treated waxy rice starch. <i>Food Chemistry</i> , <b>2016</b> , 194, 1313-9	8.5	64
39	Effects of the Content of Cholesterol on the Permeability of Vesicles Membranes Induced by Pulsed Electric Fields. <i>IFMBE Proceedings</i> , <b>2016</b> , 179-182	0.2	
38	Pulsed Electric Fields Assisted Acetylation of Starch <b>2016</b> , 1-19		
37	Recent Advances in Techniques for Starch Esters and the Applications: A Review. <i>Foods</i> , <b>2016</b> , 5,	4.9	28

36	Effect of Pulsed Electric Field on Membrane Lipids and Oxidative Injury of Salmonella typhimurium. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	19
35	The role of pulsed electric fields treatment in enhancing the stability of amino acid B-sugar complexes:- interactions between L-Phenylalanine and B-Cyclodextrin. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1988-1996	3.8	6
34	Salmonella typhimurium resistance on pulsed electric fields associated with membrane fluidity and gene regulation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 36, 252-259	6.8	13
33	Effects of pulsed electric fields on the survival behaviour of Saccharomyces cerevisiae 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
32	Thermosonication: a potential technique that influences the quality of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1275-1282	3.8	83
31	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
30	Effects of pulsed electric field on selected properties of L-tryptophan. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1130-1136	3.8	15
29	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
28	Enhancing mechanical properties of chitosan films via modification with vanillin. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 638-43	7.9	43
27	Potential of hyperspectral imaging for rapid prediction of hydroxyproline content in chicken meat. <i>Food Chemistry</i> , <b>2015</b> , 175, 417-22	8.5	38
26	Quantitative analysis of sublethally injured Saccharomyces cerevisiae cells induced by pulsed electric fields. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 672-677	5.4	21
25	Application of Visible Hyperspectral Imaging for Prediction of Springiness of Fresh Chicken Meat. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 380-391	3.4	32
24	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
23	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
22	Non-destructive prediction of thiobarbituric acid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. <i>Food Chemistry</i> , <b>2015</b> , 179, 175-81	8.5	139
21	Quantitative determination of total pigments in red meats using hyperspectral imaging and multivariate analysis. <i>Food Chemistry</i> , <b>2015</b> , 178, 339-45	8.5	29
20	Pulsed Electric Field Effects on Sucrose Nucleation at Low Supersaturation. <i>Sugar Tech</i> , <b>2015</b> , 17, 77-84	1.9	11
19	Effects of pulsed electric fields on the permeabilization of calcein-filled soybean lecithin vesicles. <i>Journal of Food Engineering</i> , <b>2014</b> , 131, 26-32	6	26

18	Texture and Structure Measurements and Analyses for Evaluation of Fish and Fillet Freshness Quality: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 52-61	16.4	149
17	Synergetic Effects of Pulsed Electric Field and Ozone Treatments on the Degradation of High Molecular Weight Chitosan. <i>International Journal of Food Engineering</i> , <b>2014</b> , 10, 775-784	1.9	13
16	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , <b>2013</b> , 141, 3201-6	8.5	211
15	Effects of pre-existing bubbles on ice nucleation and crystallization during ultrasound-assisted freezing of water and sucrose solution. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 20, 161-166	6.8	40
14	Disruption and protein release by ultrasonication of yeast cells. <i>Innovative Food Science and Emerging Technologies</i> , <b>2013</b> , 18, 132-137	6.8	82
13	Effects of pulsed electric field treatments on some properties of tapioca starch. <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 1012-7	10.3	77
12	Ultrasonic degradation of aqueous dextran: effect of initial molecular weight and concentration. <i>Carbohydrate Polymers</i> , <b>2012</b> , 90, 447-51	10.3	26
11	Clinical dextran purified by fractional ultrafiltration coupled with water washing. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 1257-1260	10.3	8
10	Studies on the Microstructure and Thermal Properties of Pulsed Electric Fields (PEF)-Treated Maize Starch. <i>International Journal of Food Engineering</i> , <b>2012</b> , 8,	1.9	17
9	Effects of Ultrasound on a Glycine-Glucose Model System: A Means of Promoting Maillard Reaction. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 1391-1398	5.1	53
8	Study on Antioxidant Activity of Aqueous Extracts from Scum of Mixed Juice. <i>Advanced Materials Research</i> , <b>2011</b> , 396-398, 1588-1591	0.5	
7	A pulsed electric field procedure for promoting Maillard reaction in an asparagine-glucose model system. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 1303-1309	3.8	15
6	Study on the degradation of chitosan by pulsed electric fields treatment. <i>Innovative Food Science and Emerging Technologies</i> , <b>2010</b> , 11, 587-591	6.8	49
5	Effects of pulsed electric field treatments on quality of peanut oil. <i>Food Control</i> , <b>2010</b> , 21, 611-614	6.2	60
4	Effects of pulsed electric field treatment on a bovine serum albumin-dextran model system, a means of promoting the Maillard reaction. <i>Food Chemistry</i> , <b>2010</b> , 123, 275-280	8.5	79
3	Effects of pulsed electric fields (PEF) treatment on the properties of corn starch. <i>Journal of Food Engineering</i> , <b>2009</b> , 93, 318-323	6	112
2	Effects of pulsed electric fields (PEF) treatment on physicochemical properties of potato starch. <i>Innovative Food Science and Emerging Technologies</i> , <b>2009</b> , 10, 481-485	6.8	96
1	Clinical dextran purified by electric ultrafiltration coupling with solvent crystallization. <i>Comptes Rendus Chimie</i> , <b>2008</b> , 11, 80-83	2.7	5

