

# Jiangfeng

## List of Publications by Year in descending order

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45  
papers

1,248  
citations

361413

20  
h-index

377865

34  
g-index

46  
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46  
docs citations

46  
times ranked

1326  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan-based biodegradable active food packaging film containing Chinese chive ( <i>Allium tuberosum</i> ) root extract for food application. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 595-604.	7.5	137
2	Development of active and intelligent films based on cassava starch and Chinese bayberry ( <i>Myrica</i> )	3.6	99
3	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage ( <i>Brassica oleracea</i> var. <i>Capitata</i> var. L.) subjected to different drying methods. <i>Food Chemistry</i> , 2020, 309, 124935.	8.2	98
4	Optimized microwave-assisted extraction of total phenolics (TP) from <i>Ipomoea batatas</i> leaves and its antioxidant activity. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 282-287.	5.6	94
5	Evaluation of sugar, free amino acid, and organic acid compositions of different varieties of vegetable soybean ( <i>Glycine max</i> [L.] Merr). <i>Industrial Crops and Products</i> , 2013, 50, 743-749.	5.2	62
6	Low intensity ultrasound as a pretreatment to drying of daylilies: Impact on enzyme inactivation, color changes and nutrition quality parameters. <i>Ultrasonics Sonochemistry</i> , 2017, 36, 50-58.	8.2	60
7	Effect of Chinese chives ( <i>Allium tuberosum</i> ) addition to carboxymethyl cellulose based food packaging films. <i>Carbohydrate Polymers</i> , 2020, 235, 115944.	10.2	56
8	Optimization of trans lutein from pumpkin ( <i>Cucurbita moschata</i> ) peel by ultrasound-assisted extraction. <i>Food and Bioproducts Processing</i> , 2018, 107, 104-112.	3.6	52
9	Effects of pre-drying treatments combined with explosion puffing drying on the physicochemical properties, antioxidant activities and flavor characteristics of apples. <i>Food Chemistry</i> , 2021, 338, 128015.	8.2	47
10	Degradation of carotenoids in dehydrated pumpkins as affected by different storage conditions. <i>Food Research International</i> , 2018, 107, 130-136.	6.2	45
11	Ultrasound-assisted osmotic process on quality of microwave vacuum drying sweet potato. <i>Drying Technology</i> , 2018, 36, 1367-1379.	3.1	43
12	Comparison of Carotenoid Composition in Immature and Mature Grains of Corn ( <i>Zea Mays</i> L.) Varieties. <i>International Journal of Food Properties</i> , 2016, 19, 351-358.	3.0	32
13	A comparative study of drying methods on physical characteristics, nutritional properties and antioxidant capacity of broccoli. <i>Drying Technology</i> , 2020, 38, 1378-1388.	3.1	31
14	Effect of Ca <sup>2+</sup> cross-linking on the properties and structure of lutein-loaded sodium alginate hydrogels. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 53-63.	7.5	31
15	Degradation of carotenoids in pumpkin ( <i>Cucurbita maxima</i> L.) slices as influenced by microwave vacuum drying. <i>International Journal of Food Properties</i> , 2017, 20, 1479-1487.	3.0	27
16	Polypeptide " decorated nanoliposomes as novel delivery systems for lutein. <i>RSC Advances</i> , 2018, 8, 31372-31381.	3.6	26
17	Effects of pretreatments on properties of microwave-vacuum drying of sweet potato slices. <i>Drying Technology</i> , 2019, 37, 1901-1914.	3.1	25
18	Effect of methyl jasmonate on carotenoids biosynthesis in germinated maize kernels. <i>Food Chemistry</i> , 2020, 307, 125525.	8.2	25

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19	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. <i>LWT - Food Science and Technology</i> , 2021, 139, 110576.	5.2	24
20	Degradation kinetics of carotenoids and visual colour in pumpkin ( <i>Cucurbita maxima</i> L.) slices during microwave-vacuum drying. <i>International Journal of Food Properties</i> , 2017, 20, S632-S643.	3.0	21
21	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. <i>Food Chemistry</i> , 2021, 354, 129528.	8.2	18
22	Carotenoid Composition and Changes in Sweet and Field Corn ( <i>Zea mays</i> ) During Kernel Development. <i>Cereal Chemistry</i> , 2016, 93, 409-413.	2.2	17
23	Effect of exogenous methyl jasmonate on physiological and carotenoid composition of yellow maize sprouts under NaCl stress. <i>Food Chemistry</i> , 2021, 361, 130177.	8.2	17
24	Optimization of explosion puffing drying for high-value yellow-fleshed peach crisps using response surface methodology. <i>Drying Technology</i> , 2019, 37, 929-940.	3.1	14
25	Effect of UV-B radiation and a supplement of CaCl <sub>2</sub> on carotenoid biosynthesis in germinated corn kernels. <i>Food Chemistry</i> , 2019, 278, 509-514.	8.2	14
26	Effect of NaCl stress and supplemental CaCl <sub>2</sub> on carotenoid accumulation in germinated yellow maize kernels. <i>Food Chemistry</i> , 2020, 309, 125779.	8.2	13
27	Effect of starch osmo-coating on carotenoids, colour and microstructure of dehydrated pumpkin slices. <i>Journal of Food Science and Technology</i> , 2018, 55, 3249-3256.	2.8	12
28	Thermal Isomerization and Degradation Behaviours of Carotenoids in Simulated Sweet Corn Juice. <i>Food and Bioprocess Technology</i> , 2018, 11, 836-844.	4.7	11
29	Changes in color and carotenoids of sweet corn juice during high-temperature heating. <i>Cereal Chemistry</i> , 2018, 95, 486-494.	2.2	11
30	Study on physicochemical characteristics of lutein nanoemulsions stabilized by chickpea protein isolate-β-stevioside complex. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1872-1882.	3.5	10
31	Vacuum impregnation pretreatment with maltose syrup to improve the quality of frozen lotus root. <i>International Journal of Refrigeration</i> , 2017, 76, 261-270.	3.4	9
32	Study on drying efficiency, uniformity, and physicochemical characteristics of carrot by tunnel microwave drying combined with explosion puffing drying. <i>Drying Technology</i> , 2022, 40, 416-429.	3.1	9
33	Effect of exogenous spermine on quality and sucrose metabolism of vegetable soya bean ( <i>Glycine max</i> L.) during cold storage. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1697-1703.	2.7	8
34	Effects of green wheat flour on textural properties, digestive and flavor characteristics of the noodles. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15199.	2.0	7
35	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15807.	2.0	7
36	Effects of different water activities on the stability of carotenoids in puff-dried yellow peach powder during storage. <i>Quality Assurance and Safety of Crops and Foods</i> , 2021, 13, 1-8.	3.4	7

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37	Effect of exogenous spermine on chilling injury and antioxidant defense system of immature vegetable soybean during cold storage. <i>Journal of Food Science and Technology</i> , 2018, 55, 4297-4303.	2.8	6
38	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. <i>International Journal of Food Properties</i> , 2020, 23, 2065-2076.	3.0	6
39	Effect of dynamic high-pressure microfluidization on the physicochemical and structural properties of insoluble dietary fiber from fresh corn bract. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15710.	2.0	5
40	Preparation, optimization, characterization, and in vitro bioaccessibility of a lutein microparticle using spray drying with cyclodextrin and stevioside. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	4
41	Postharvest changes in physicochemical characteristics and free amino acids content of immature vegetable soya bean ( <i>Glycine max</i> L.) grains. <i>International Journal of Food Science and Technology</i> , 2016, 51, 461-469.	2.7	3
42	Changes in the sugars, amino acids and organic acids of postharvest spermine-treated immature vegetable soybean ( <i>Glycine max</i> L. Merr.) as determined by 1H NMR spectroscopy. <i>Food Production Processing and Nutrition</i> , 2020, 2, .	3.5	3
43	Response surface optimization of culture conditions for improving lutein content in NaCl-stressed germinated corn kernels. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14130.	2.0	2
44	Accumulation of lutein in broccoli sprouts based on the cultivation conditions of GABA combined with NaCl optimized by response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15599.	2.0	0
45	Effect of Pretreatment and High Hydrostatic Pressure on Soluble Dietary Fiber in Lotus Root Residues. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	2.6	0