Jiangfeng

List of Publications by Year
in descending order

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Version: 2024-02-01

45 papers	1,248 citations	361413 20 h-index	377865 34 g-index
46 all docs	46 docs citations	46 times ranked	1326 citing authors

#	Article	IF	Citations
1	Study on drying efficiency, uniformity, and physicochemical characteristics of carrot by tunnel microwave drying combined with explosion puffing drying. Drying Technology, 2022, 40, 416-429.	3.1	9
2	Study on physicochemical characteristics of lutein nanoemulsions stabilized by chickpea protein isolateâ€stevioside complex. Journal of the Science of Food and Agriculture, 2022, 102, 1872-1882.	3.5	10
3	Effect of Pretreatment and High Hydrostatic Pressure on Soluble Dietary Fiber in Lotus Root Residues. Journal of Food Quality, 2022, 2022, 1-10.	2.6	0
4	Effect of particle size distribution on the carotenoids release, physicochemical properties and 3D printing characteristics of carrot pulp. LWT - Food Science and Technology, 2021, 139, 110576.	5.2	24
5	Preparation, optimization, characterization, and in vitro bioaccessibility of a lutein microparticle using spray drying with Î²â€cyclodextrin and stevioside. Journal of Food Processing and Preservation, 2021, 45, .	2.0	4
6	Effects of pre-drying treatments combined with explosion puffing drying on the physicochemical properties, antioxidant activities and flavor characteristics of apples. Food Chemistry, 2021, 338, 128015.	8.2	47
7	Effects of green wheat flour on textural properties, digestive and flavor characteristics of the noodles. Journal of Food Processing and Preservation, 2021, 45, e15199.	2.0	7
8	Accumulation of lutein in broccoli sprouts based on the cultivation conditions of GABA combined with NaCl optimized by response surface methodology. Journal of Food Processing and Preservation, 2021, 45, e15599.	2.0	0
9	Effect of dynamic highâ€pressure microfluidization on the physicochemical and structural properties of insoluble dietary fiber from fresh corn bract. Journal of Food Processing and Preservation, 2021, 45, e15710.	2.0	5
10	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. Journal of Food Processing and Preservation, 2021, 45, e15807.	2.0	7
11	Study on the bioavailability of stevioside-encapsulized lutein and its mechanism. Food Chemistry, 2021, 354, 129528.	8.2	18
12	Effects of different water activities on the stability of carotenoids in puff-dried yellow peach powder during storage. Quality Assurance and Safety of Crops and Foods, 2021, 13, 1-8.	3.4	7
13	Effect of exogenous methyl jasmonate on physiological and carotenoid composition of yellow maize sprouts under NaCl stress. Food Chemistry, 2021, 361, 130177.	8.2	17
14	Effect of Ca2+ cross-linking on the properties and structure of lutein-loaded sodium alginate hydrogels. International Journal of Biological Macromolecules, 2021, 193, 53-63.	7.5	31
15	A comparative evaluation of nutritional properties, antioxidant capacity and physical characteristics of cabbage (Brassica oleracea var. Capitate var L.) subjected to different drying methods. Food Chemistry, 2020, 309, 124935.	8.2	98
16	Effect of methyl jasmonate on carotenoids biosynthesis in germinated maize kernels. Food Chemistry, 2020, 307, 125525.	8.2	25
17	A comparative study of drying methods on physical characteristics, nutritional properties and antioxidant capacity of broccoli. Drying Technology, 2020, 38, 1378-1388.	3.1	31
18	Effect of NaCl stress and supplemental CaCl2 on carotenoid accumulation in germinated yellow maize kernels. Food Chemistry, 2020, 309, 125779.	8.2	13

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19	Efficacy of aqueous ozone combined with sodium metasilicate on microbial load reduction of fresh-cut cabbage. International Journal of Food Properties, 2020, 23, 2065-2076.	3.0	6
20	Changes in the sugars, amino acids and organic acids of postharvest spermine-treated immature vegetable soybean (Glycine max L. Merr.) as determined by 1H NMR spectroscopy. Food Production Processing and Nutrition, 2020, 2, .	3.5	3
21	Effect of Chinese chives (Allium tuberosum) addition to carboxymethyl cellulose based food packaging films. Carbohydrate Polymers, 2020, 235, 115944.	10.2	56
22	Chitosan-based biodegradable active food packaging film containing Chinese chive (Allium tuberosum) root extract for food application. International Journal of Biological Macromolecules, 2020, 150, 595-604.	7.5	137
23	Response surface optimization of culture conditions for improving lutein content in NaClâ€stressed germinated corn kernels. Journal of Food Processing and Preservation, 2019, 43, e14130.	2.0	2
24	Development of active and intelligent films based on cassava starch and Chinese bayberry (<i>Myrica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.6	99
25	Optimization of explosion puffing drying for high-value yellow-fleshed peach crisps using response surface methodology. Drying Technology, 2019, 37, 929-940.	3.1	14
26	Effects of pretreatments on properties of microwave-vacuum drying of sweet potato slices. Drying Technology, 2019, 37, 1901-1914.	3.1	25
27	Effect of UV-B radiation and a supplement of CaCl2 on carotenoid biosynthesis in germinated corn kernels. Food Chemistry, 2019, 278, 509-514.	8.2	14
28	Thermal Isomerization and Degradation Behaviours of Carotenoids in Simulated Sweet Corn Juice. Food and Bioprocess Technology, 2018, 11, 836-844.	4.7	11
29	Degradation of carotenoids in dehydrated pumpkins as affected by different storage conditions. Food Research International, 2018, 107, 130-136.	6.2	45
30	Optimization of trans lutein from pumpkin (Cucurbita moschata) peel by ultrasound-assisted extraction. Food and Bioproducts Processing, 2018, 107, 104-112.	3.6	52
31	Ultrasound-assisted osmotic process on quality of microwave vacuum drying sweet potato. Drying Technology, 2018, 36, 1367-1379.	3.1	43
32	Changes in color and carotenoids of sweet corn juice during highâ€temperature heating. Cereal Chemistry, 2018, 95, 486-494.	2.2	11
33	Polypeptide â€“ decorated nanoliposomes as novel delivery systems for lutein. RSC Advances, 2018, 8, 31372-31381.	3.6	26
34	Effect of starch osmo-coating on carotenoids, colour and microstructure of dehydrated pumpkin slices. Journal of Food Science and Technology, 2018, 55, 3249-3256.	2.8	12
35	Effect of exogenous spermine on chilling injury and antioxidant defense system of immature vegetable soybean during cold storage. Journal of Food Science and Technology, 2018, 55, 4297-4303.	2.8	6
36	Vacuum impregnation pretreatment with maltose syrup to improve the quality of frozen lotus root. International Journal of Refrigeration, 2017, 76, 261-270.	3.4	9

#	ARTICLE	IF	CITATIONS
37	Degradation kinetics of carotenoids and visual colour in pumpkin (Cucurbita maxima L.) slices during microwave-vacuum drying. International Journal of Food Properties, 2017, 20, S632-S643.	3.0	21
38	Low intensity ultrasound as a pretreatment to drying of daylilies: Impact on enzyme inactivation, color changes and nutrition quality parameters. Ultrasonics Sonochemistry, 2017, 36, 50-58.	8.2	60
39	Degradation of carotenoids in pumpkin (Cucurbita maximaL.) slices as influenced by microwave vacuum drying. International Journal of Food Properties, 2017, 20, 1479-1487.	3.0	27
40	Postharvest changes in physicochemical characteristics and free amino acids content of immature vegetable soya bean (Glycine max L.) grains. International Journal of Food Science and Technology, 2016, 51, 461-469.	2.7	3
41	Carotenoid Composition and Changes in Sweet and Field Corn (Zea mays) During Kernel Development. Cereal Chemistry, 2016, 93, 409-413.	2.2	17
42	Comparison of Carotenoid Composition in Immature and Mature Grains of Corn (Zea Mays L.) Varieties. International Journal of Food Properties, 2016, 19, 351-358.	3.0	32
43	Effect of exogenous spermine on quality and sucrose metabolism of vegetable soya bean (<scp>G</scp>lycine max <scp>L</scp>.) during cold storage. International Journal of Food Science and Technology, 2015, 50, 1697-1703.	2.7	8
44	Evaluation of sugar, free amino acid, and organic acid compositions of different varieties of vegetable soybean (Glycine max [L.] Merr). Industrial Crops and Products, 2013, 50, 743-749.	5.2	62
45	Optimized microwave-assisted extraction of total phenolics (TP) from Ipomoea batatas leaves and its antioxidant activity. Innovative Food Science and Emerging Technologies, 2011, 12, 282-287.	5.6	94