Fan Zhu

List of Publications by Year in Descending Order

142 papers	5,075 citations	43 h-index	64 g-index
144 ext. papers	6,551 ext. citations	8.5 avg, IF	7.59 L-index

#	Paper	IF	Citations
142	Comparison of microwave and conventional heating on physicochemical properties and phenolic profiles of purple sweetpotato and wheat flours. *Food Bioscience*, **2022**, 46, 101602	4.9	0
141	Rheological & 3D printing properties of potato starch composite gels. *Journal of Food Engineering*, **2022**, 313, 110756	6	8
140	Composition of methylxanthines, polyphenols, key odorant volatiles and minerals in 22 cocoa beans obtained from different geographic origins. *LWT - Food Science and Technology*, **2022**, 153, 112395	5.4	2
139	Changes in structure and phenolic profiles during processing of steamed bread enriched with purple sweetpotato flour. *Food Chemistry*, **2022**, 369, 130578	8.5	3
138	Chemical constituents and biological properties of Pu-erh tea.. *Food Research International*, **2022**, 154, 110899	7	4
137	Physicochemical, structural and nutritional properties of steamed bread fortified with red beetroot powder and their changes during breadmaking process.. *Food Chemistry*, **2022**, 383, 132547	8.5	0
136	Physicochemical, rheological, and emulsification properties of nonenyl succinic anhydride (NSA) modified quinoa starch. *International Journal of Biological Macromolecules*, **2021**, 193, 1371-1371	7.9	2
135	Buckwheat proteins and peptides: Biological functions and food applications. *Trends in Food Science and Technology*, **2021**, 110, 155-167	15.3	14
134	Chemical and biological properties of cocoa beans affected by processing: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-32	11.5	2
133	Frozen steamed breads and boiled noodles: Quality affected by ingredients and processing. *Food Chemistry*, **2021**, 349, 129178	8.5	10
132	Encapsulation of rutin using quinoa and maize starch nanoparticles. *Food Chemistry*, **2021**, 353, 128534	8.5	19
131	Ultrasound modified polysaccharides: A review of structure, physicochemical properties, biological activities and food applications. *Trends in Food Science and Technology*, **2021**, 107, 491-508	15.3	52
130	Kiwifruit (Actinidia spp.): A review of chemical diversity and biological activities. *Food Chemistry*, **2021**, 350, 128469	8.5	9
129	Relationships between supramolecular organization and amylopectin fine structure of quinoa starch. *Food Hydrocolloids*, **2021**, 117, 106685	10.6	4
128	Polysaccharide based films and coatings for food packaging: Effect of added polyphenols. *Food Chemistry*, **2021**, 359, 129871	8.5	20
127	Structure and physicochemical properties of starch affected by dynamic pressure treatments: A review. *Trends in Food Science and Technology*, **2021**, 116, 639-654	15.3	5
126	A novel starch from lotus (Nelumbo nucifera) seeds: Composition, structure, properties and modifications. *Food Hydrocolloids*, **2021**, 120, 106899	10.6	2

125	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1018-1055	16.4	25
124	Underutilized and unconventional starches: Why should we care?. *Trends in Food Science and Technology*, **2020**, 100, 363-373	15.3	16
123	Effect of ultrasound on structural and physicochemical properties of sweetpotato and wheat flours. *Ultrasonics Sonochemistry*, **2020**, 66, 105118	8.9	17
122	Comparison of physicochemical properties of oca (Oxalis tuberosa), potato, and maize starches. *International Journal of Biological Macromolecules*, **2020**, 148, 601-607	7.9	15
121	Starch gelatinization, retrogradation, and enzyme susceptibility of retrograded starch: Effect of amylopectin internal molecular structure. *Food Chemistry*, **2020**, 316, 126036	8.5	21
120	Physicochemical and functional properties of Maori potato flour. *Food Bioscience*, **2020**, 33, 100488	4.9	5
119	Tannins as an alternative to antibiotics. *Food Bioscience*, **2020**, 38, 100751	4.9	35
118	Changes in the Composition of Methylxanthines, Polyphenols, and Volatiles and Sensory Profiles of Cocoa Beans from the Sul 1 Genotype Affected by Fermentation. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8658-8675	5.7	9
117	Dietary fiber polysaccharides of amaranth, buckwheat and quinoa grains: A review of chemical structure, biological functions and food uses. *Carbohydrate Polymers*, **2020**, 248, 116819	10.3	35
116	Fonio grains: Physicochemical properties, nutritional potential, and food applications. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 3365-3389	16.4	7
115	Physicochemical properties of potato, sweet potato and quinoa starch blends. *Food Hydrocolloids*, **2020**, 100, 105278	10.6	13
114	Starch based Pickering emulsions: Fabrication, properties, and applications. *Trends in Food Science and Technology*, **2019**, 85, 129-137	15.3	110
113	Supramolecular structure of high hydrostatic pressure treated quinoa and maize starches. *Food Hydrocolloids*, **2019**, 92, 276-284	10.6	20
112	Recent advances in modifications and applications of sago starch. *Food Hydrocolloids*, **2019**, 96, 412-423	10.6	27
111	Effect of konjac glucomannan on physicochemical properties of quinoa and maize starches. *Cereal Chemistry*, **2019**, 96, 878-884	2.4	3
110	Comparison of molecular structure of oca (Oxalis tuberosa), potato, and maize starches. *Food Chemistry*, **2019**, 296, 116-122	8.5	16
109	Physicochemical and sensory properties of steamed bread fortified with purple sweet potato flour. *Food Bioscience*, **2019**, 30, 100411	4.9	21
108	Starch based aerogels: Production, properties and applications. *Trends in Food Science and Technology*, **2019**, 89, 1-10	15.3	44

107	Physicochemical and functional properties of sweetpotato flour. *Journal of the Science of Food and Agriculture*, **2019**, 99, 4624-4634	4.3	8
106	Chemical composition and health effects of maca (Lepidium meyenii). *Food Chemistry*, **2019**, 288, 422-448	8.5	36
105	Physicochemical, functional and nutritional properties of kiwifruit flour. *Food Hydrocolloids*, **2019**, 92, 250-258	10.6	16
104	Intravariety Diversity of Bioactive Compounds in Trinitario Cocoa Beans with Different Degrees of Fermentation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 3150-3158	5.7	3
103	Physicochemical properties of dodecenyl succinic anhydride (DDSA) modified quinoa starch. *Food Chemistry*, **2019**, 300, 125201	8.5	12
102	Effect of high hydrostatic pressure on physicochemical properties of quinoa flour. *LWT - Food Science and Technology*, **2019**, 114, 108367	5.4	9
101	Diversity in Composition of Bioactive Compounds Among 26 Cocoa Genotypes. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9501-9509	5.7	8
100	Physicochemical properties and bioactive compounds of different varieties of sweetpotato flour treated with high hydrostatic pressure. *Food Chemistry*, **2019**, 299, 125129	8.5	15
99	Glycemic control in Chinese steamed bread: Strategies and opportunities. *Trends in Food Science and Technology*, **2019**, 86, 252-259	15.3	14
98	Physicochemical properties of Maori potato starch affected by molecular structure. *Food Hydrocolloids*, **2019**, 90, 248-253	10.6	11
97	Physicochemical properties of steamed bread fortified with ground linseed (Linum usitatissimum). *International Journal of Food Science and Technology*, **2019**, 54, 1670-1676	3.8	11
96	Modification of quinoa flour functionality using ultrasound. *Ultrasonics Sonochemistry*, **2019**, 52, 305-310	8.9	31
95	Physicochemical and sensory properties of fresh noodles fortified with ground linseed (Linum usitatissimum). *LWT - Food Science and Technology*, **2019**, 101, 847-853	5.4	19
94	Proanthocyanidins in cereals and pseudocereals. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1521-1533	11.5	16
93	Anthocyanins in cereals: Composition and health effects. *Food Research International*, **2018**, 109, 232-249	7	83
92	Structure of New Zealand sweetpotato starch. *Carbohydrate Polymers*, **2018**, 188, 181-187	10.3	8
91	Molecular structure of Maori potato starch. *Food Hydrocolloids*, **2018**, 80, 206-211	10.6	5
90	Rheological and thermal properties in relation to molecular structure of New Zealand sweetpotato starch. *Food Hydrocolloids*, **2018**, 83, 165-172	10.6	32

89	Modifications of konjac glucomannan for diverse applications. *Food Chemistry*, **2018**, 256, 419-426	8.5	59
88	Rheological properties in relation to molecular structure of quinoa starch. *International Journal of Biological Macromolecules*, **2018**, 114, 767-775	7.9	14
87	Modifications of starch by electric field based techniques. *Trends in Food Science and Technology*, **2018**, 75, 158-169	15.3	28
86	Interactions between cell wall polysaccharides and polyphenols. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1808-1831	11.5	69
85	Chemical composition and food uses of teff (Eragrostis tef). *Food Chemistry*, **2018**, 239, 402-415	8.5	77
84	Quality attributes of bread fortified with staghorn sumac extract. *Journal of Texture Studies*, **2018**, 49, 129-134	3.6	6
83	Characterization of polymer chain fractions of kiwifruit starch. *Food Chemistry*, **2018**, 240, 579-587	8.5	6
82	Effect of high pressure on rheological and thermal properties of quinoa and maize starches. *Food Chemistry*, **2018**, 241, 380-386	8.5	53
81	Unit and internal chain profiles of maca amylopectin. *Food Chemistry*, **2018**, 242, 106-112	8.5	3
80	Triticale: Nutritional composition and food uses. *Food Chemistry*, **2018**, 241, 468-479	8.5	46
79	Effect of ozone treatment on the quality of grain products. *Food Chemistry*, **2018**, 264, 358-366	8.5	55
78	Effect of chia seed on glycemic response, texture, and sensory properties of Chinese steamed bread. *LWT - Food Science and Technology*, **2018**, 98, 77-84	5.4	14
77	Relationships between amylopectin internal molecular structure and physicochemical properties of starch. *Trends in Food Science and Technology*, **2018**, 78, 234-242	15.3	82
76	Quinoa starch: Structure, properties, and applications. *Carbohydrate Polymers*, **2018**, 181, 851-861	10.3	73
75	Physicochemical properties of black pepper (Piper nigrum) starch. *Carbohydrate Polymers*, **2018**, 181, 986-993	10.3	27
74	Enzymatic formation of galactooligosaccharides in goat milk. *Food Bioscience*, **2018**, 26, 38-41	4.9	8
73	Structure and Physicochemical Properties of Starch **2018**, 1-14		5
72	Chemical and biological properties of feijoa (Acca sellowiana). *Trends in Food Science and Technology*, **2018**, 81, 121-131	15.3	26

71	Starch structure in developing kiwifruit. *International Journal of Biological Macromolecules*, **2018**, 120, 1306-1314	7.9	14
70	Sacha inchi (Plukenetia volubilis L.): Nutritional composition, biological activity, and uses. *Food Chemistry*, **2018**, 265, 316-328	8.5	57
69	Structures, physicochemical properties, and applications of amaranth starch. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 313-325	11.5	26
68	Dietary antioxidant synergy in chemical and biological systems. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2343-2357	11.5	34
67	Atomic force microscopy of starch systems. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 3127-3144	11.5	16
66	Textural and Sensory Attributes of Steamed Bread Fortified with High-Amylose Maize Starch. *Journal of Texture Studies*, **2017**, 48, 3-8	3.6	8
65	Coix: Chemical composition and health effects. *Trends in Food Science and Technology*, **2017**, 61, 160-175	15.3	50
64	Encapsulation and delivery of food ingredients using starch based systems. *Food Chemistry*, **2017**, 229, 542-552	8.5	136
63	Structures, properties, modifications, and uses of oat starch. *Food Chemistry*, **2017**, 229, 329-340	8.5	39
62	Amylopectin molecular structure in relation to physicochemical properties of quinoa starch. *Carbohydrate Polymers*, **2017**, 164, 396-402	10.3	53
61	Properties and Food Uses of Chestnut Flour and Starch. *Food and Bioprocess Technology*, **2017**, 10, 1173-1191	5.1	15
60	Barley Starch: Composition, Structure, Properties, and Modifications. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 558-579	16.4	40
59	Physicochemical properties of quinoa flour as affected by starch interactions. *Food Chemistry*, **2017**, 221, 1560-1568	8.5	64
58	Structure of black pepper (Piper nigrum) starch. *Food Hydrocolloids*, **2017**, 71, 102-107	10.6	14
57	Chemical composition and biological activity of staghorn sumac (Rhus typhina). *Food Chemistry*, **2017**, 237, 431-443	8.5	16
56	Plasma modification of starch. *Food Chemistry*, **2017**, 232, 476-486	8.5	66
55	Molecular structure of quinoa starch. *Carbohydrate Polymers*, **2017**, 158, 124-132	10.3	40
54	Structures, properties, and applications of lotus starches. *Food Hydrocolloids*, **2017**, 63, 332-348	10.6	47

53	NMR spectroscopy of starch systems. *Food Hydrocolloids*, **2017**, 63, 611-624	10.6	47
52	Physicochemical properties of kiwifruit starch. *Food Chemistry*, **2017**, 220, 129-136	8.5	34
51	Physicochemical properties of maca starch. *Food Chemistry*, **2017**, 218, 56-63	8.5	28
50	Structure, properties, and applications of aroid starch. *Food Hydrocolloids*, **2016**, 52, 378-392	10.6	32
49	Impact of γ-irradiation on structure, physicochemical properties, and applications of starch. *Food Hydrocolloids*, **2016**, 52, 201-212	10.6	42
48	Chemical constituents and health effects of sweet potato. *Food Research International*, **2016**, 89, 90-1167		116
47	Morphological, Thermal, and Rheological Properties of Starches from Maize Mutants Deficient in Starch Synthase III. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6539-45	5.7	20
46	Staling of Chinese steamed bread: Quantification and control. *Trends in Food Science and Technology*, **2016**, 55, 118-127	15.3	43
45	Effect of Processing on Quality Attributes of Chestnut. *Food and Bioprocess Technology*, **2016**, 9, 1429-1443	5.1	20
44	Physicochemical properties of quinoa starch. *Carbohydrate Polymers*, **2016**, 137, 328-338	10.3	96
43	Physicochemical interactions of maize starch with ferulic acid. *Food Chemistry*, **2016**, 199, 372-9	8.5	63
42	Chemical composition, health effects, and uses of water caltrop. *Trends in Food Science and Technology*, **2016**, 49, 136-145	15.3	11
41	Chemical composition and health effects of Tartary buckwheat. *Food Chemistry*, **2016**, 203, 231-245	8.5	139
40	Buckwheat starch: Structures, properties, and applications. *Trends in Food Science and Technology*, **2016**, 49, 121-135	15.3	77
39	Formulation and Quality Attributes of Quinoa Food Products. *Food and Bioprocess Technology*, **2016**, 9, 49-68	5.1	62
38	Effect of black tea on antioxidant, textural, and sensory properties of Chinese steamed bread. *Food Chemistry*, **2016**, 194, 1217-23	8.5	94
37	Bidirectional Estrogen-Like Effects of Genistein on Murine Experimental Autoimmune Ovarian Disease. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	4
36	Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. *Journal of Food Science*, **2016**, 81, E627-36	3.4	21

35	Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. *Food and Bioprocess Technology*, **2016**, 9, 1408-1421	5.1	22
34	Antidiabetic dietary materials and animal models. *Food Research International*, **2016**, 85, 315-331	7	21
33	Impact of ultrasound on structure, physicochemical properties, modifications, and applications of starch. *Trends in Food Science and Technology*, **2015**, 43, 1-17	15.3	142
32	Branching patterns in leaf starches from Arabidopsis mutants deficient in diverse starch synthases. *Carbohydrate Research*, **2015**, 401, 96-108	2.9	10
31	Staghorn Sumac Reduces 5-Fluorouracil-Induced Toxicity in Normal Cells. *Journal of Medicinal Food*, **2015**, 18, 938-40	2.8	4
30	Interactions between starch and phenolic compound. *Trends in Food Science and Technology*, **2015**, 43, 129-143	15.3	248
29	Synergistic interaction of sumac and raspberry mixtures in their antioxidant capacities and selective cytotoxicity against cancerous cells. *Journal of Medicinal Food*, **2015**, 18, 345-53	2.8	11
28	Composition, structure, physicochemical properties, and modifications of cassava starch. *Carbohydrate Polymers*, **2015**, 122, 456-80	10.3	190
27	Influence of Quinoa Flour on Quality Characteristics of Cookie, Bread and Chinese Steamed Bread. *Journal of Texture Studies*, **2015**, 46, 281-292	3.6	55
26	Isolation, Composition, Structure, Properties, Modifications, and Uses of Yam Starch. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 357-386	16.4	49
25	Structure of Arabidopsis leaf starch is markedly altered following nocturnal degradation. *Carbohydrate Polymers*, **2015**, 117, 1002-1013	10.3	10
24	Physicochemical properties, molecular structure, and uses of sweetpotato starch. *Trends in Food Science and Technology*, **2014**, 36, 68-78	15.3	72
23	Distribution of branches in whole starches from maize mutants deficient in starch synthase III. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4577-83	5.7	10
22	Structure, physicochemical properties, and uses of millet starch. *Food Research International*, **2014**, 64, 200-211	7	48
21	Structure, Physicochemical Properties, Modifications, and Uses of Sorghum Starch. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 597-610	16.4	64
20	Influence of ingredients and chemical components on the quality of Chinese steamed bread. *Food Chemistry*, **2014**, 163, 154-62	8.5	124
19	Characterization of modified high-amylose maize starch-naphthol complexes and their influence on rheological properties of wheat starch. *Food Chemistry*, **2013**, 138, 256-62	8.5	15
18	Composition of clusters and building blocks in amylopectins from maize mutants deficient in starch synthase III. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 12345-55	5.7	12

17	Molecular structure of starches from maize mutants deficient in starch synthase III. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 9899-907	5.7	31
16	Characterization of internal structure of maize starch without amylose and amylopectin separation. *Carbohydrate Polymers*, **2013**, 97, 475-81	10.3	18
15	Physical properties and enzyme susceptibility of rice and high-amylose maize starch mixtures. *Journal of the Science of Food and Agriculture*, **2013**, 93, 3100-6	4.3	8
14	Antioxidant capacity of food mixtures is not correlated with their antiproliferative activity against MCF-7 breast cancer cells. *Journal of Medicinal Food*, **2013**, 16, 1138-45	2.8	14
13	Rheological and thermal properties of rice starch and rutin mixtures. *Food Research International*, **2012**, 49, 757-762	7	54
12	Structures of building blocks in clusters of sweetpotato amylopectin. *Carbohydrate Research*, **2011**, 346, 2913-25	2.9	19
11	Gelatinization, Pasting, and Gelling Properties of Sweetpotato and Wheat Starch Blends. *Cereal Chemistry*, **2011**, 88, 302-309	2.4	30
10	Physicochemical properties of sweetpotato starch. *Starch/Staerke*, **2011**, 63, 249-259	2.3	67
9	Amylopectin internal molecular structure in relation to physical properties of sweetpotato starch. *Carbohydrate Polymers*, **2011**, 84, 907-918	10.3	73
8	Structures of clusters in sweetpotato amylopectin. *Carbohydrate Research*, **2011**, 346, 1112-21	2.9	29
7	Gluten Enhances Cooking, Textural, and Sensory Properties of Oat Noodles. *Cereal Chemistry*, **2011**, 88, 228-233	2.4	15
6	Anthocyanins, hydroxycinnamic acid derivatives, and antioxidant activity in roots of different chinese purple-fleshed sweetpotato genotypes. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 7588-96	5.7	79
5	Effect of γirradiation on phenolic compounds in rice grain. *Food Chemistry*, **2010**, 120, 74-77	8.5	70
4	Evaluation of Asian salted noodles in the presence of Amaranthus betacyanin pigments. *Food Chemistry*, **2010**, 118, 663-669	8.5	34
3	Effect of phytochemical extracts on the pasting, thermal, and gelling properties of wheat starch. *Food Chemistry*, **2009**, 112, 919-923	8.5	101
2	Influence of Amaranthus betacyanin pigments on the physical properties and color of wheat flours. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 8212-7	5.7	18
1	Effect of Phenolic Compounds on the Pasting and Textural Properties of Wheat Starch. *Starch/Staerke*, **2008**, 60, 609-616	2.3	39