Jun-Hu Cheng

List of Publications by Year
in descending order

109 papers	7,318 citations	41258 49 h-index	58464 82 g-index
110 all docs	110 docs citations	110 times ranked	4804 citing authors

#	Article	IF	Citations
1	A review on recent advances in cold plasma technology for the food industry: Current applications and future trends. Trends in Food Science and Technology, 2017, 69, 46-58.	7.8	338
2	Microwave processing techniques and their recent applications in the food industry. Trends in Food Science and Technology, 2017, 67, 236-247.	7.8	294
3	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.	5.9	236
4	Microwave-assisted food processing technologies for enhancing product quality and process efficiency: A review of recent developments. Trends in Food Science and Technology, 2017, 67, 58-69.	7.8	207
5	Effects of nonthermal food processing technologies on food allergens: A review of recent research advances. Trends in Food Science and Technology, 2018, 74, 12-25.	7.8	180
6	Quality analysis, classification, and authentication of liquid foods by near-infrared spectroscopy: A review of recent research developments. Critical Reviews in Food Science and Nutrition, 2017, 57, 1524-1538.	5.4	172
7	Effects of atmospheric pressure plasma jet on the conformation and physicochemical properties of myofibrillar proteins from king prawn (Litopenaeus vannamei). Food Chemistry, 2019, 276, 147-156.	4.2	168
8	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. Meat Science, 2015, 99, 81-88.	2.7	157
9	Partial Least Squares Regression (PLSR) Applied to NIR and HSI Spectral Data Modeling to Predict Chemical Properties of Fish Muscle. Food Engineering Reviews, 2017, 9, 36-49.	3.1	155
10	Applications of Near-infrared Spectroscopy in Food Safety Evaluation and Control: A Review of Recent Research Advances. Critical Reviews in Food Science and Nutrition, 2015, 55, 1939-1954.	5.4	151
11	Combining the genetic algorithm and successive projection algorithm for the selection of feature wavelengths to evaluate exudative characteristics in frozen–thawed fish muscle. Food Chemistry, 2016, 197, 855-863.	4.2	136
12	Applications of non-destructive spectroscopic techniques for fish quality and safety evaluation and inspection. Trends in Food Science and Technology, 2013, 34, 18-31.	7.8	126
13	Acceleration of microwave-assisted extraction processes of food components by integrating technologies and applying emerging solvents: A review of latest developments. Trends in Food Science and Technology, 2017, 67, 160-172.	7.8	126
14	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.	7.8	126
15	Cold Plasma–Mediated Treatments for Shelf Life Extension of Fresh Produce: A Review of Recent Research Developments. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1312-1326.	5.9	124
16	Recent Advances in Methods and Techniques for Freshness Quality Determination and Evaluation of Fish and Fish Fillets: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1012-1225.	5.4	123
17	Rapid and non-invasive detection of fish microbial spoilage by visible and near infrared hyperspectral imaging and multivariate analysis. LWT - Food Science and Technology, 2015, 62, 1060-1068.	2.5	120
18	Development of hyperspectral imaging coupled with chemometric analysis to monitor K value for evaluation of chemical spoilage in fish fillets. Food Chemistry, 2015, 185, 245-253.	4.2	120

#	ARTICLE	IF	CITATIONS
19	Activities and conformation changes of food enzymes induced by cold plasma: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 794-811.	5.4	118
20	Raman imaging for food quality and safety evaluation: Fundamentals and applications. Trends in Food Science and Technology, 2017, 62, 177-189.	7.8	116
21	Suitability of hyperspectral imaging for rapid evaluation of thiobarbituric acid (TBA) value in grass carp (Ctenopharyngodon idella) fillet. Food Chemistry, 2015, 171, 258-265.	4.2	115
22	Developing a multispectral imaging for simultaneous prediction of freshness indicators during chemical spoilage of grass carp fish fillet. Journal of Food Engineering, 2016, 182, 9-17.	2.7	108
23	Non-destructive and rapid determination of TVB-N content for freshness evaluation of grass carp (Ctenopharyngodon idella) by hyperspectral imaging. Innovative Food Science and Emerging Technologies, 2014, 21, 179-187.	2.7	107
24	Pork biogenic amine index (BAI) determination based on chemometric analysis of hyperspectral imaging data. LWT - Food Science and Technology, 2016, 73, 13-19.	2.5	107
25	Prediction of total volatile basic nitrogen contents using wavelet features from visible/near-infrared hyperspectral images of prawn (Metapenaeus ensis). Food Chemistry, 2016, 197, 257-265.	4.2	106
26	Mapping moisture contents in grass carp (Ctenopharyngodon idella) slices under different freeze drying periods by Vis-NIR hyperspectral imaging. LWT - Food Science and Technology, 2017, 75, 529-536.	2.5	105
27	Chemical, physical and physiological quality attributes of fruit and vegetables induced by cold plasma treatment: Mechanisms and application advances. Critical Reviews in Food Science and Nutrition, 2020, 60, 2676-2690.	5.4	102
28	Hyperspectral imaging as an effective tool for quality analysis and control of fish and other seafoods: Current research and potential applications. Trends in Food Science and Technology, 2014, 37, 78-91.	7.8	101
29	Rapid Quantification Analysis and Visualization of Escherichia coli Loads in Grass Carp Fish Flesh by Hyperspectral Imaging Method. Food and Bioprocess Technology, 2015, 8, 951-959.	2.6	100
30	Effects of plasma chemistry on the interfacial performance of protein and polysaccharide in emulsion. Trends in Food Science and Technology, 2020, 98, 129-139.	7.8	99
31	Advanced Techniques for Hyperspectral Imaging in the Food Industry: Principles and Recent Applications. Annual Review of Food Science and Technology, 2019, 10, 197-220.	5.1	98
32	Hyperspectral imaging with multivariate analysis for technological parameters prediction and classification of muscle foods: A review. Meat Science, 2017, 123, 182-191.	2.7	92
33	Hyperspectral Imaging Sensing of Changes in Moisture Content and Color of Beef During Microwave Heating Process. Food Analytical Methods, 2018, 11, 2472-2484.	1.3	89
34	Altering the IgE binding capacity of king prawn (Litopenaeus Vannamei) tropomyosin through conformational changes induced by cold argon-plasma jet. Food Chemistry, 2019, 300, 125143.	4.2	89
35	Inactivation of Listeria Monocytogenes at various growth temperatures by ultrasound pretreatment and cold plasma. LWT - Food Science and Technology, 2020, 118, 108635.	2.5	82
36	Effects of dielectric barrier discharge cold plasma treatments on degradation of anilazine fungicide and quality of tomato (*Lycopersicon esculentum* Mill) juice. International Journal of Food Science and Technology, 2021, 56, 69-75.	1.3	81

#	Article	IF	Citations
37	Novel nonthermal and thermal pretreatments for enhancing drying performance and improving quality of fruits and vegetables. Trends in Food Science and Technology, 2021, 112, 137-148.	7.8	80
38	Effects of Mild Oxidative and Structural Modifications Induced by Argon Plasma on Physicochemical Properties of Actomyosin from King Prawn (<i>Litopenaeus vannamei</i>). Journal of Agricultural and Food Chemistry, 2018, 66, 13285-13294.	2.4	77
39	Advances in Feature Selection Methods for Hyperspectral Image Processing in Food Industry Applications: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1368-1382.	5.4	76
40	Recent Advances in Nondestructive Analytical Techniques for Determining the Total Soluble Solids in Fruits: A Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 897-911.	5.9	74
41	Non-destructive Detection and Screening of Non-uniformity in Microwave Sterilization Using Hyperspectral Imaging Analysis. Food Analytical Methods, 2018, 11, 1568-1580.	1.3	73
42	Marbling Analysis for Evaluating Meat Quality: Methods and Techniques. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 523-535.	5.9	70
43	Assessing the inactivation efficiency of Ar/O2 plasma treatment against Listeria monocytogenes cells: Sublethal injury and inactivation kinetics. LWT - Food Science and Technology, 2019, 111, 318-327.	2.5	62
44	Effect of plasma activated water and buffer solution on fungicide degradation from tomato (Solanum lycopersicum) fruit. Food Chemistry, 2021, 350, 129195.	4.2	62
45	Visible/near-infrared hyperspectral imaging prediction of textural firmness of grass carp (Ctenopharyngodon idella) as affected by frozen storage. Food Research International, 2014, 56, 190-198.	2.9	61
46	Using Wavelet Textural Features of Visible and Near Infrared Hyperspectral Image to Differentiate Between Fresh and Frozen–Thawed Pork. Food and Bioprocess Technology, 2014, 7, 3088-3099.	2.6	60
47	Recent Applications of Spectroscopic and Hyperspectral Imaging Techniques with Chemometric Analysis for Rapid Inspection of Microbial Spoilage in Muscle Foods. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 478-490.	5.9	58
48	Foodborne bacterial stress responses to exogenous reactive oxygen species (ROS) induced by cold plasma treatments. Trends in Food Science and Technology, 2020, 103, 239-247.	7.8	54
49	Blocking and degradation of aflatoxins by cold plasma treatments: Applications and mechanisms. Trends in Food Science and Technology, 2021, 109, 647-661.	7.8	54
50	Inhibition of fruit softening by cold plasma treatments: affecting factors and applications. Critical Reviews in Food Science and Nutrition, 2021, 61, 1935-1946.	5.4	53
51	Enhancing Visible and Near-Infrared Hyperspectral Imaging Prediction of TVB-N Level for Fish Fillet Freshness Evaluation by Filtering Optimal Variables. Food Analytical Methods, 2017, 10, 1888-1898.	1.3	52
52	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from <i>Haematococcus pluvialis</i>. International Journal of Food Science and Technology, 2018, 53, 2212-2219.	1.3	52
53	Modification of cellulose from sugarcane (Saccharum officinarum) bagasse pulp by cold plasma: Dissolution, structure and surface chemistry analysis. Food Chemistry, 2022, 374, 131675.	4.2	49
54	Changes in activity, structure and morphology of horseradish peroxidase induced by cold plasma. Food Chemistry, 2019, 301, 125240.	4.2	48

#	Article	IF	Citations
55	Potential of visible/near-infrared hyperspectral imaging for rapid detection of freshness in unfrozen and frozen prawns. Journal of Food Engineering, 2015, 149, 97-104.	2.7	47
56	Effects of combined treatment of plasma activated liquid and ultrasound for degradation of chlorothalonil fungicide residues in tomato. Food Chemistry, 2022, 371, 131162.	4.2	47
57	Recent Advances in Data Mining Techniques and Their Applications in Hyperspectral Image Processing for the Food Industry. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 891-905.	5.9	46
58	Structural variations of rice starch affected by constant power microwave treatment. Food Chemistry, 2021, 359, 129887.	4.2	45
59	Discrimination of shelled shrimp (Metapenaeus ensis) among fresh, frozen-thawed and cold-stored by hyperspectral imaging technique. LWT - Food Science and Technology, 2015, 62, 202-209.	2.5	44
60	Optimisation of treatment conditions for reducing Shewanella putrefaciens and Salmonella Typhimurium on grass carp treated by thermoultrasound-assisted plasma functionalized buffer. Ultrasonics Sonochemistry, 2021, 76, 105609.	3.8	44
61	Integration of classifiers analysis and hyperspectral imaging for rapid discrimination of fresh from cold-stored and frozen-thawed fish fillets. Journal of Food Engineering, 2015, 161, 33-39.	2.7	42
62	Antimicrobial activities of plasma-functionalized liquids against foodborne pathogens on grass carp (Ctenopharyngodon Idella). Applied Microbiology and Biotechnology, 2020, 104, 9581-9594.	1.7	42
63	Data fusion and hyperspectral imaging in tandem with least squares-support vector machine for prediction of sensory quality index scores of fish fillet. LWT - Food Science and Technology, 2015, 63, 892-898.	2.5	40
64	Comparison of Visible and Long-wave Near-Infrared Hyperspectral Imaging for Colour Measurement of Grass Carp (Ctenopharyngodon idella). Food and Bioprocess Technology, 2014, 7, 3109-3120.	2.6	38
65	Recent Advances for Rapid Identification of Chemical Information of Muscle Foods by Hyperspectral Imaging Analysis. Food Engineering Reviews, 2016, 8, 336-350.	3.1	38
66	Subcellular damages of Colletotrichum asianum and inhibition of mango anthracnose by dielectric barrier discharge plasma. Food Chemistry, 2022, 381, 132197.	4.2	38
67	Ionic liquid as an effective solvent for cell wall deconstructing through astaxanthin extraction from <i>Haematococcus pluvialis</i>. International Journal of Food Science and Technology, 2019, 54, 583-590.	1.3	34
68	Effects of constant power microwave on the adsorption behaviour of myofibril protein to aldehyde flavour compounds. Food Chemistry, 2021, 336, 127728.	4.2	33
69	Rapid and Non-destructive Determination of Moisture Content of Peanut Kernels Using Hyperspectral Imaging Technique. Food Analytical Methods, 2015, 8, 2524-2532.	1.3	30
70	Regression Algorithms in Hyperspectral Data Analysis for Meat Quality Detection and Evaluation. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 529-541.	5.9	30
71	Mapping changes in sarcoplasmatic and myofibrillar proteins in boiled pork using hyperspectral imaging with spectral processing methods. LWT - Food Science and Technology, 2019, 110, 338-345.	2.5	30
72	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. Food Chemistry, 2021, 340, 128198.	4.2	30

#	Article	IF	Citations
73	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.	1.3	29
74	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and Î²-lactoglobulin nanodispersions. Food Hydrocolloids, 2021, 117, 106739.	5.6	29
75	Potential of hyperspectral imaging for non-invasive determination of mechanical properties of prawn (Metapenaeus ensis). Journal of Food Engineering, 2014, 136, 64-72.	2.7	28
76	Rapid and Non-destructive Determination of Oil Content of Peanut (Arachis hypogaea L.) Using Hyperspectral Imaging Analysis. Food Analytical Methods, 2016, 9, 2060-2067.	1.3	28
77	Functionalization of water as a nonthermal approach for ensuring safety and quality of meat and seafood products. Critical Reviews in Food Science and Nutrition, 2021, 61, 431-449.	5.4	28
78	Novel technique for treating grass carp (Ctenopharyngodon idella) by combining plasma functionalized liquids and Ultrasound: Effects on bacterial inactivation and quality attributes. Ultrasonics Sonochemistry, 2021, 76, 105660.	3.8	27
79	Synthesis and antimicrobial activities of novel sorbic and benzoic acid amide derivatives. Food Chemistry, 2018, 268, 220-232.	4.2	26
80	Hybridising plasma functionalized water and ultrasound pretreatment for enzymatic protein hydrolysis of Larimichthys polyactis: Parametric screening and optimization. Food Chemistry, 2022, 385, 132677.	4.2	26
81	An overview of tropomyosin as an important seafood allergen: Structure, crossâ€reactivity, epitopes, allergenicity, and processing modifications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 127-147.	5.9	26
82	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of Î²-lactoglobulin by inducing structural changes. Food Chemistry, 2021, 358, 129821.	4.2	25
83	Improving drying kinetics, physicochemical properties and bioactive compounds of red dragon fruit (Hylocereus species) by novel infrared drying. Food Chemistry, 2022, 375, 131886.	4.2	24
84	Modelling of inactivation kinetics of Escherichia coli and Listeria monocytogenes on grass carp treated by combining ultrasound with plasma functionalized buffer. Ultrasonics Sonochemistry, 2022, 88, 106086.	3.8	22
85	Evaluation of storage quality of vacuum-packaged silver Pomfret (Pampus argenteus) treated with combined ultrasound and plasma functionalized liquids hurdle technology. Food Chemistry, 2022, 391, 133237.	4.2	21
86	A voltammetric biosensor for mercury(II) using reduced graphene oxide@gold nanorods and thymine-Hg(II)-thymine interaction. Mikrochimica Acta, 2019, 186, 264.	2.5	20
87	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.	0.9	20
88	Effects of dielectric barrier discharge cold plasma on the activity, structure and conformation of horseradish peroxidase (HRP) and on the activity of litchi peroxidase (POD). LWT - Food Science and Technology, 2021, 141, 111078.	2.5	19
89	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. Food Chemistry, 2021, 363, 130300.	4.2	17
90	Structure modification and property improvement of plant cellulose: Based on emerging and sustainable nonthermal processing technologies. Food Research International, 2022, 156, 111300.	2.9	17

#	Article	IF	Citations
91	Recent Advances in De‑Noising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 1207-1218.	5.9	16
92	Developing a NIR multispectral imaging for prediction and visualization of peanut protein content using variable selection algorithms. Infrared Physics and Technology, 2018, 88, 92-96.	1.3	16
93	Effects of plasma activated solution on the colour and structure of metmyoglobin and oxymyoglobin. Food Chemistry, 2021, 353, 129433.	4.2	16
94	Enhancement of Wheat Seed Germination, Seedling Growth and Nutritional Properties of Wheat Plantlet Juice by Plasma Activated Water. Journal of Plant Growth Regulation, 2023, 42, 2006-2022.	2.8	16
95	Metabolomic analyses on microbial primary and secondary oxidative stress responses. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5675-5697.	5.9	15
96	NIR hyperspectral imaging with multivariate analysis for measurement of oil and protein contents in peanut varieties. Analytical Methods, 2017, 9, 6148-6154.	1.3	14
97	Comparative evaluation of carbon footprints between rice and potato food considering the characteristic of Chinese diet. Journal of Cleaner Production, 2020, 257, 120463.	4.6	14
98	DNA, protein and aptamer-based methods for seafood allergens detection: Principles, comparisons and updated applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 178-191.	5.4	14
99	Functional and bioactive properties of Larimichthys polyactis protein hydrolysates as influenced by plasma functionalized water-ultrasound hybrid treatments and enzyme types. Ultrasonics Sonochemistry, 2022, 86, 106023.	3.8	11
100	Optimization of process conditions for moisture ratio and effective moisture diffusivity of tomato during convective hot‑air drying using response surface methodology. Journal of Food Processing and Preservation, 2021, 45, e15287.	0.9	10
101	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, 2023, 63, 4450-4466.	5.4	10
102	Developing a multispectral model for detection of docosahexaenoic acid (DHA) and eicosapentaenoic acid (EPA) changes in fish fillet using physarum network and genetic algorithm (PN-GA) method. Food Chemistry, 2019, 270, 181-188.	4.2	9
103	Effects of Frozen Storage Condition Abuse on the Textural and Chemical Properties of Grass Carp (Ctenopharyngodon idella) Fillets. Journal of Food Processing and Preservation, 2017, 41, e13002.	0.9	8
104	Kinetic modeling of microwave extraction of polysaccharides from <i>Astragalus membranaceus</i>. Journal of Food Processing and Preservation, 2019, 43, e14001.	0.9	7
105	Model development and optimization of process conditions for color properties of tomato in a hot‑air convective dryer using box–behnken design. Journal of Food Processing and Preservation, 2020, 44, e14771.	0.9	7
106	Evaluation of the Effects of Cold Plasma on Cell Membrane Lipids and Oxidative Injury of Salmonella typhimurium. Molecules, 2022, 27, 640.	1.7	5
107	Comparing Four Dimension Reduction Algorithms to Classify Algae Concentration Levels in Water Samples Using Hyperspectral Imaging. Water, Air, and Soil Pollution, 2016, 227, 1.	1.1	4
108	Quality Evaluation of Strawberry. , 2016, , 327-350.		3

#	ARTICLE	IF	CITATIONS
109	Abatement of Food Allergen by Cold Plasma. , 2022, , 167-182.		1