

Jun-Hu Cheng

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.

105
papers

4,642
citations

43
h-index

66
g-index

110
ext. papers

6,006
ext. citations

8.6
avg, IF

6.73
L-index

#	Paper	IF	Citations
105	Subcellular damages of <i>Colletotrichum asianum</i> and inhibition of mango anthracnose by dielectric barrier discharge plasma.. <i>Food Chemistry</i> , 2022 , 381, 132197	8.5	5
104	Abatement of Food Allergen by Cold Plasma 2022 , 167-182		
103	Effects of combined treatment of plasma activated liquid and ultrasound for degradation of chlorothalonil fungicide residues in tomato. <i>Food Chemistry</i> , 2022 , 371, 131162	8.5	11
102	Hybridising plasma functionalized water and ultrasound pretreatment for enzymatic protein hydrolysis of <i>Larimichthys polyactis</i> : Parametric screening and optimization.. <i>Food Chemistry</i> , 2022 , 385, 132677	8.5	2
101	Structure modification and property improvement of plant cellulose: Based on emerging and sustainable nonthermal processing technologies. <i>Food Research International</i> , 2022 , 111300	7	2
100	Functional and bioactive properties of <i>Larimichthys polyactis</i> protein hydrolysates as influenced by plasma functionalized water-ultrasound hybrid treatments and enzyme types.. <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106023	8.9	1
99	Evaluation of Storage Quality of Vacuum-Packaged Silver Pomfret (<i>Pampus argenteus</i>) Treated with Combined Ultrasound and Plasma Functionalized Liquids Hurdle Technology. <i>Food Chemistry</i> , 2022 , 133237	8.5	0
98	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> , 2021 , 1-17	11.5	1
97	Modification of cellulose from sugarcane (<i>Saccharum officinarum</i>) bagasse pulp by cold plasma: Dissolution, structure and surface chemistry analysis. <i>Food Chemistry</i> , 2021 , 374, 131675	8.5	4
96	Improving drying kinetics, physicochemical properties and bioactive compounds of red dragon fruit (<i>Hylocereus</i> species) by novel infrared drying.. <i>Food Chemistry</i> , 2021 , 375, 131886	8.5	4
95	Metabolomic analyses on microbial primary and secondary oxidative stress responses. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5675-5697	16.4	1
94	Blocking and degradation of aflatoxins by cold plasma treatments: Applications and mechanisms. <i>Trends in Food Science and Technology</i> , 2021 , 109, 647-661	15.3	18
93	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). <i>LWT - Food Science and Technology</i> , 2021 , 141, 111078	5.4	2
92	DNA, protein and aptamer-based methods for seafood allergens detection: Principles, comparisons and updated applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	3
91	Novel nonthermal and thermal pretreatments for enhancing drying performance and improving quality of fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021 , 112, 137-148	15.3	17
90	Effect of plasma activated water and buffer solution on fungicide degradation from tomato (<i>Solanum lycopersicum</i>) fruit. <i>Food Chemistry</i> , 2021 , 350, 129195	8.5	18
89	Functionalization of water as a nonthermal approach for ensuring safety and quality of meat and seafood products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 431-449	11.5	13

88	Effects of dielectric barrier discharge cold plasma treatments on degradation of anilazine fungicide and quality of tomato (<i>Lycopersicon esculentum</i> Mill) juice. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 69-75	3.8	33
87	Inhibition of fruit softening by cold plasma treatments: affecting factors and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1935-1946	11.5	17
86	Effects of constant power microwave on the adsorption behaviour of myofibril protein to aldehyde flavour compounds. <i>Food Chemistry</i> , 2021 , 336, 127728	8.5	12
85	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , 2021 , 340, 128198	8.5	13
84	Optimization of process conditions for moisture ratio and effective moisture diffusivity of tomato during convective hot-air drying using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15287	2.1	3
83	Novel technique for treating grass carp (<i>Ctenopharyngodon idella</i>) by combining plasma functionalized liquids and Ultrasound: Effects on bacterial inactivation and quality attributes. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105660	8.9	6
82	Optimisation of treatment conditions for reducing <i>Shewanella putrefaciens</i> and <i>Salmonella Typhimurium</i> on grass carp treated by thermoultrasound-assisted plasma functionalized buffer. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105609	8.9	12
81	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and β -lactoglobulin nanodispersions. <i>Food Hydrocolloids</i> , 2021 , 117, 106739	10.6	10
80	Effects of plasma activated solution on the colour and structure of metmyoglobin and oxymyoglobin. <i>Food Chemistry</i> , 2021 , 353, 129433	8.5	5
79	Structural variations of rice starch affected by constant power microwave treatment. <i>Food Chemistry</i> , 2021 , 359, 129887	8.5	10
78	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of β -lactoglobulin by inducing structural changes. <i>Food Chemistry</i> , 2021 , 358, 129821	8.5	7
77	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. <i>Food Chemistry</i> , 2021 , 363, 130300	8.5	1
76	Model development and optimization of process conditions for color properties of tomato in a hot-air convective dryer using boxBehnken design. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14771	2.1	4
75	Comparative evaluation of carbon footprints between rice and potato food considering the characteristic of Chinese diet. <i>Journal of Cleaner Production</i> , 2020 , 257, 120463	10.3	6
74	Effects of plasma chemistry on the interfacial performance of protein and polysaccharide in emulsion. <i>Trends in Food Science and Technology</i> , 2020 , 98, 129-139	15.3	49
73	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> , 2020 , 44, e14353	2.1	8
72	Antimicrobial activities of plasma-functionalized liquids against foodborne pathogens on grass carp (<i>Ctenopharyngodon Idella</i>). <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 9581-9594	5.7	18
71	Foodborne bacterial stress responses to exogenous reactive oxygen species (ROS) induced by cold plasma treatments. <i>Trends in Food Science and Technology</i> , 2020 , 103, 239-247	15.3	14

70	Chemical, physical and physiological quality attributes of fruit and vegetables induced by cold plasma treatment: Mechanisms and application advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2676-2690	11.5	45
69	Inactivation of <i>Listeria Monocytogenes</i> at various growth temperatures by ultrasound pretreatment and cold plasma. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108635	5.4	50
68	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> , 2019 , 54, 1787-1793	3.8	17
67	Kinetic modeling of microwave extraction of polysaccharides from <i>Astragalus membranaceus</i> . <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14001	2.1	3
66	Assessing the inactivation efficiency of Ar/O ₂ plasma treatment against <i>Listeria monocytogenes</i> cells: Sublethal injury and inactivation kinetics. <i>LWT - Food Science and Technology</i> , 2019 , 111, 318-327	5.4	40
65	Mapping changes in sarcoplasmatic and myofibrillar proteins in boiled pork using hyperspectral imaging with spectral processing methods. <i>LWT - Food Science and Technology</i> , 2019 , 110, 338-345	5.4	10
64	A voltammetric biosensor for mercury(II) using reduced graphene oxide@gold nanorods and thymine-Hg(II)-thymine interaction. <i>Mikrochimica Acta</i> , 2019 , 186, 264	5.8	11
63	Activities and conformation changes of food enzymes induced by cold plasma: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 794-811	11.5	68
62	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. <i>Food Chemistry</i> , 2019 , 270, 181-188	8.5	7
61	Changes in activity, structure and morphology of horseradish peroxidase induced by cold plasma. <i>Food Chemistry</i> , 2019 , 301, 125240	8.5	30
60	Altering the IgE binding capacity of king prawn (<i>Litopenaeus Vannamei</i>) tropomyosin through conformational changes induced by cold argon-plasma jet. <i>Food Chemistry</i> , 2019 , 300, 125143	8.5	50
59	Cold Plasma-Mediated Treatments for Shelf Life Extension of Fresh Produce: A Review of Recent Research Developments. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1312-1326	16.4	71
58	Advanced Techniques for Hyperspectral Imaging in the Food Industry: Principles and Recent Applications. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 197-220	14.7	60
57	Ionic liquid as an effective solvent for cell wall deconstructing through astaxanthin extraction from <i>Haematococcus pluvialis</i> . <i>International Journal of Food Science and Technology</i> , 2019 , 54, 583-590	3.8	24
56	Effects of atmospheric pressure plasma jet on the conformation and physicochemical properties of myofibrillar proteins from king prawn (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2019 , 276, 147-156	8.5	103
55	Effects of electric fields and electromagnetic wave on food protein structure and functionality: A review. <i>Trends in Food Science and Technology</i> , 2018 , 75, 1-9	15.3	70
54	Effects of nonthermal food processing technologies on food allergens: A review of recent research advances. <i>Trends in Food Science and Technology</i> , 2018 , 74, 12-25	15.3	115
53	Hyperspectral Imaging Sensing of Changes in Moisture Content and Color of Beef During Microwave Heating Process. <i>Food Analytical Methods</i> , 2018 , 11, 2472-2484	3.4	68

52	Non-destructive Detection and Screening of Non-uniformity in Microwave Sterilization Using Hyperspectral Imaging Analysis. <i>Food Analytical Methods</i> , 2018 , 11, 1568-1580	3.4	56
51	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from <i>Haematococcus pluvialis</i> . <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2212-2219 ^{3,8}		37
50	Synthesis and antimicrobial activities of novel sorbic and benzoic acid amide derivatives. <i>Food Chemistry</i> , 2018 , 268, 220-232	8.5	14
49	Developing a NIR multispectral imaging for prediction and visualization of peanut protein content using variable selection algorithms. <i>Infrared Physics and Technology</i> , 2018 , 88, 92-96	2.7	8
48	Effects of Mild Oxidative and Structural Modifications Induced by Argon Plasma on Physicochemical Properties of Actomyosin from King Prawn (<i>Litopenaeus vannamei</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 13285-13294	5.7	53
47	Quality analysis, classification, and authentication of liquid foods by near-infrared spectroscopy: A review of recent research developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1524-1538 ^{11,5}		122
46	Enhancing Visible and Near-Infrared Hyperspectral Imaging Prediction of TVB-N Level for Fish Fillet Freshness Evaluation by Filtering Optimal Variables. <i>Food Analytical Methods</i> , 2017 , 10, 1888-1898	3.4	33
45	Raman imaging for food quality and safety evaluation: Fundamentals and applications. <i>Trends in Food Science and Technology</i> , 2017 , 62, 177-189	15.3	89
44	Acceleration of microwave-assisted extraction processes of food components by integrating technologies and applying emerging solvents: A review of latest developments. <i>Trends in Food Science and Technology</i> , 2017 , 67, 160-172	15.3	81
43	Microwave-assisted food processing technologies for enhancing product quality and process efficiency: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2017 , 67, 58-69	15.3	130
42	NIR hyperspectral imaging with multivariate analysis for measurement of oil and protein contents in peanut varieties. <i>Analytical Methods</i> , 2017 , 9, 6148-6154	3.2	8
41	A review on recent advances in cold plasma technology for the food industry: Current applications and future trends. <i>Trends in Food Science and Technology</i> , 2017 , 69, 46-58	15.3	224
40	Microwave processing techniques and their recent applications in the food industry. <i>Trends in Food Science and Technology</i> , 2017 , 67, 236-247	15.3	189
39	Partial Least Squares Regression (PLSR) Applied to NIR and HSI Spectral Data Modeling to Predict Chemical Properties of Fish Muscle. <i>Food Engineering Reviews</i> , 2017 , 9, 36-49	6.5	107
38	Effects of Frozen Storage Condition Abuse on the Textural and Chemical Properties of Grass Carp (<i>Ctenopharyngodon idella</i>) Fillets. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13002	2.1	8
37	Mapping moisture contents in grass carp (<i>Ctenopharyngodon idella</i>) slices under different freeze drying periods by Vis-NIR hyperspectral imaging. <i>LWT - Food Science and Technology</i> , 2017 , 75, 529-536	5.4	91
36	Hyperspectral imaging with multivariate analysis for technological parameters prediction and classification of muscle foods: A review. <i>Meat Science</i> , 2017 , 123, 182-191	6.4	72
35	Prediction of total volatile basic nitrogen contents using wavelet features from visible/near-infrared hyperspectral images of prawn (<i>Metapenaeus ensis</i>). <i>Food Chemistry</i> , 2016 , 197, 257-65	8.5	91

34	Developing a multispectral imaging for simultaneous prediction of freshness indicators during chemical spoilage of grass carp fish fillet. <i>Journal of Food Engineering</i> , 2016 , 182, 9-17	6	91
33	Rapid and Non-destructive Determination of Oil Content of Peanut (<i>Arachis hypogaea</i> L.) Using Hyperspectral Imaging Analysis. <i>Food Analytical Methods</i> , 2016 , 9, 2060-2067	3.4	20
32	Combining the genetic algorithm and successive projection algorithm for the selection of feature wavelengths to evaluate exudative characteristics in frozen-thawed fish muscle. <i>Food Chemistry</i> , 2016 , 197, 855-63	8.5	118
31	Quality Evaluation of Strawberry 2016 , 327-350		1
30	Recent Advances for Rapid Identification of Chemical Information of Muscle Foods by Hyperspectral Imaging Analysis. <i>Food Engineering Reviews</i> , 2016 , 8, 336-350	6.5	27
29	Pork biogenic amine index (BAI) determination based on chemometric analysis of hyperspectral imaging data. <i>LWT - Food Science and Technology</i> , 2016 , 73, 13-19	5.4	90
28	Recent Advances in Nondestructive Analytical Techniques for Determining the Total Soluble Solids in Fruits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 897-911	16.4	44
27	Comparing Four Dimension Reduction Algorithms to Classify Algae Concentration Levels in Water Samples Using Hyperspectral Imaging. <i>Water, Air, and Soil Pollution</i> , 2016 , 227, 1	2.6	2
26	Regression Algorithms in Hyperspectral Data Analysis for Meat Quality Detection and Evaluation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 529-541	16.4	21
25	Data fusion and hyperspectral imaging in tandem with least squares-support vector machine for prediction of sensory quality index scores of fish fillet. <i>LWT - Food Science and Technology</i> , 2015 , 63, 892-898	5.4	29
24	Development of hyperspectral imaging coupled with chemometric analysis to monitor K value for evaluation of chemical spoilage in fish fillets. <i>Food Chemistry</i> , 2015 , 185, 245-53	8.5	94
23	Rapid and Non-destructive Determination of Moisture Content of Peanut Kernels Using Hyperspectral Imaging Technique. <i>Food Analytical Methods</i> , 2015 , 8, 2524-2532	3.4	24
22	Integration of classifiers analysis and hyperspectral imaging for rapid discrimination of fresh from cold-stored and frozen-thawed fish fillets. <i>Journal of Food Engineering</i> , 2015 , 161, 33-39	6	33
21	Applications of near-infrared spectroscopy in food safety evaluation and control: a review of recent research advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1939-54	11.5	107
20	Advances in feature selection methods for hyperspectral image processing in food industry applications: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1368-82	11.5	58
19	Potential of visible/near-infrared hyperspectral imaging for rapid detection of freshness in unfrozen and frozen prawns. <i>Journal of Food Engineering</i> , 2015 , 149, 97-104	6	37
18	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. <i>Meat Science</i> , 2015 , 99, 81-8	6.4	128
17	Recent advances in methods and techniques for freshness quality determination and evaluation of fish and fish fillets: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1012-225	11.5	86

16	Suitability of hyperspectral imaging for rapid evaluation of thiobarbituric acid (TBA) value in grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>Food Chemistry</i> , 2015 , 171, 258-65	8.5	103
15	Marbling Analysis for Evaluating Meat Quality: Methods and Techniques. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 523-535	16.4	44
14	Recent Applications of Spectroscopic and Hyperspectral Imaging Techniques with Chemometric Analysis for Rapid Inspection of Microbial Spoilage in Muscle Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 478-490	16.4	45
13	Discrimination of shelled shrimp (<i>Metapenaeus ensis</i>) among fresh, frozen-thawed and cold-stored by hyperspectral imaging technique. <i>LWT - Food Science and Technology</i> , 2015 , 62, 202-209	5.4	36
12	Rapid and non-invasive detection of fish microbial spoilage by visible and near infrared hyperspectral imaging and multivariate analysis. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1060-1068	5.4	99
11	Rapid Quantification Analysis and Visualization of Escherichia coli Loads in Grass Carp Fish Flesh by Hyperspectral Imaging Method. <i>Food and Bioprocess Technology</i> , 2015 , 8, 951-959	5.1	89
10	Non-destructive and rapid determination of TVB-N content for freshness evaluation of grass carp (<i>Ctenopharyngodon idella</i>) by hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2014 , 21, 179-187	6.8	88
9	Visible/near-infrared hyperspectral imaging prediction of textural firmness of grass carp (<i>Ctenopharyngodon idella</i>) as affected by frozen storage. <i>Food Research International</i> , 2014 , 56, 190-198	7	49
8	Hyperspectral imaging as an effective tool for quality analysis and control of fish and other seafoods: Current research and potential applications. <i>Trends in Food Science and Technology</i> , 2014 , 37, 78-91	15.3	81
7	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> , 2014 , 13, 52-61	16.4	149
6	Comparison of Visible and Long-wave Near-Infrared Hyperspectral Imaging for Colour Measurement of Grass Carp (<i>Ctenopharyngodon idella</i>). <i>Food and Bioprocess Technology</i> , 2014 , 7, 3109-3120	5.1	37
5	Using Wavelet Textural Features of Visible and Near Infrared Hyperspectral Image to Differentiate Between Fresh and Frozen Thawed Pork. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3088-3099	5.1	50
4	Recent Advances in De-Noising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 1207-1218	16.4	10
3	Recent Advances in Data Mining Techniques and Their Applications in Hyperspectral Image Processing for the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 891-905	16.4	35
2	Potential of hyperspectral imaging for non-invasive determination of mechanical properties of prawn (<i>Metapenaeus ensis</i>). <i>Journal of Food Engineering</i> , 2014 , 136, 64-72	6	26
1	Applications of non-destructive spectroscopic techniques for fish quality and safety evaluation and inspection. <i>Trends in Food Science and Technology</i> , 2013 , 34, 18-31	15.3	100