

# Da-Wen Sun

## List of Publications by Year in descending order

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754  
papers

54,600  
citations

733

124  
h-index

4853

174  
g-index

807  
all docs

807  
docs citations

807  
times ranked

24759  
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving quality inspection of food products by computer vision—a review. <i>Journal of Food Engineering</i> , 2004, 61, 3-16.	2.7	785
2	Recent developments in the applications of image processing techniques for food quality evaluation. <i>Trends in Food Science and Technology</i> , 2004, 15, 230-249.	7.8	458
3	Colour measurements by computer vision for food quality control — A review. <i>Trends in Food Science and Technology</i> , 2013, 29, 5-20.	7.8	449
4	Novel methods for rapid freezing and thawing of foods — a review. <i>Journal of Food Engineering</i> , 2002, 54, 175-182.	2.7	441
5	Near-infrared hyperspectral imaging for predicting colour, pH and tenderness of fresh beef. <i>Journal of Food Engineering</i> , 2012, 110, 127-140.	2.7	399
6	Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review — Part I: Fundamentals. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 1-14.	2.7	392
7	Application of Hyperspectral Imaging in Food Safety Inspection and Control: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 1039-1058.	5.4	374
8	Recent Advances in the Use of High Pressure as an Effective Processing Technique in the Food Industry. <i>Food and Bioprocess Technology</i> , 2008, 1, 2-34.	2.6	356
9	Water crystallization and its importance to freezing of foods: A review. <i>Trends in Food Science and Technology</i> , 2011, 22, 407-426.	7.8	350
10	Principles and Applications of Hyperspectral Imaging in Quality Evaluation of Agro-Food Products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 999-1023.	5.4	346
11	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.	7.8	338
12	Computational fluid dynamics (CFD) — an effective and efficient design and analysis tool for the food industry: A review. <i>Trends in Food Science and Technology</i> , 2006, 17, 600-620.	7.8	314
13	Innovative applications of power ultrasound during food freezing processes—a review. <i>Trends in Food Science and Technology</i> , 2006, 17, 16-23.	7.8	309
14	Learning techniques used in computer vision for food quality evaluation: a review. <i>Journal of Food Engineering</i> , 2006, 72, 39-55.	2.7	307
15	Recent Advances in Wavelength Selection Techniques for Hyperspectral Image Processing in the Food Industry. <i>Food and Bioprocess Technology</i> , 2014, 7, 307-323.	2.6	295
16	Microwave processing techniques and their recent applications in the food industry. <i>Trends in Food Science and Technology</i> , 2017, 67, 236-247.	7.8	294
17	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , 2013, 141, 3201-3206.	4.2	292
18	Applications of computational fluid dynamics (CFD) in the modelling and design of ventilation systems in the agricultural industry: A review. <i>Bioresource Technology</i> , 2007, 98, 2386-2414.	4.8	282

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19	Inspection and grading of agricultural and food products by computer vision systems—a review. <i>Computers and Electronics in Agriculture</i> , 2002, 36, 193-213.	3.7	278
20	Applications of computational fluid dynamics (cfd) in the food industry: a review. <i>Computers and Electronics in Agriculture</i> , 2002, 34, 5-24.	3.7	274
21	Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review — Part II: Applications. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 15-28.	2.7	263
22	Prediction of some quality attributes of lamb meat using near-infrared hyperspectral imaging and multivariate analysis. <i>Analytica Chimica Acta</i> , 2012, 714, 57-67.	2.6	254
23	Non-destructive determination of water-holding capacity in fresh beef by using NIR hyperspectral imaging. <i>Food Research International</i> , 2011, 44, 2624-2633.	2.9	250
24	Effects of freezing on cell structure of fresh cellular food materials: A review. <i>Trends in Food Science and Technology</i> , 2018, 75, 46-55.	7.8	242
25	Meat Quality Evaluation by Hyperspectral Imaging Technique: An Overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2012, 52, 689-711.	5.4	239
26	Hyperspectral imaging technique for evaluating food quality and safety during various processes: A review of recent applications. <i>Trends in Food Science and Technology</i> , 2017, 69, 25-35.	7.8	239
27	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.	5.9	236
28	Enhancement of Food Processes by Ultrasound: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 570-594.	5.4	234
29	Shape Analysis of Agricultural Products: A Review of Recent Research Advances and Potential Application to Computer Vision. <i>Food and Bioprocess Technology</i> , 2011, 4, 673-692.	2.6	228
30	Non-destructive prediction and visualization of chemical composition in lamb meat using NIR hyperspectral imaging and multivariate regression. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 218-226.	2.7	228
31	Heat and mass transfer models for predicting freezing processes — a review. <i>Journal of Food Engineering</i> , 2001, 47, 157-174.	2.7	227
32	Factors Affecting the Water Holding Capacity of Red Meat Products: A Review of Recent Research Advances. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 137-159.	5.4	227
33	Ultrasound assisted nucleation of some liquid and solid model foods during freezing. <i>Food Research International</i> , 2011, 44, 2915-2921.	2.9	226
34	Non-destructive determination of chemical composition in intact and minced pork using near-infrared hyperspectral imaging. <i>Food Chemistry</i> , 2013, 138, 1162-1171.	4.2	224
35	Predicting quality and sensory attributes of pork using near-infrared hyperspectral imaging. <i>Analytica Chimica Acta</i> , 2012, 719, 30-42.	2.6	222
36	Microstructural change of potato tissues frozen by ultrasound-assisted immersion freezing. <i>Journal of Food Engineering</i> , 2003, 57, 337-345.	2.7	218

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37	Application of NIR hyperspectral imaging for discrimination of lamb muscles. <i>Journal of Food Engineering</i> , 2011, 104, 332-340.	2.7	212
38	Precooling techniques and applications for horticultural products – a review. <i>International Journal of Refrigeration</i> , 2001, 24, 154-170.	1.8	210
39	Recent applications of image texture for evaluation of food qualities – a review. <i>Trends in Food Science and Technology</i> , 2006, 17, 113-128.	7.8	208
40	Comparison of the performances of NH <sub>3</sub> -H <sub>2</sub> O, NH <sub>3</sub> -LiNO <sub>3</sub> and NH <sub>3</sub> -NaSCN absorption refrigeration systems. <i>Energy Conversion and Management</i> , 1998, 39, 357-368.	4.4	207
41	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.	7.8	207
42	Near-infrared hyperspectral imaging for grading and classification of pork. <i>Meat Science</i> , 2012, 90, 259-268.	2.7	206
43	Emerging techniques for assisting and accelerating food freezing processes: A review of recent research progresses. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 769-781.	5.4	206
44	Effect of power ultrasound on freezing rate during immersion freezing of potatoes. <i>Journal of Food Engineering</i> , 2002, 55, 277-282.	2.7	204
45	Impact of amylose content on starch retrogradation and texture of cooked milled rice during storage. <i>Journal of Cereal Science</i> , 2009, 50, 139-144.	1.8	204
46	Solar powered combined ejector-vapour compression cycle for air conditioning and refrigeration. <i>Energy Conversion and Management</i> , 1997, 38, 479-491.	4.4	202
47	Influence of Ultrasound on Freezing Rate of Immersion-frozen Apples. <i>Food and Bioprocess Technology</i> , 2009, 2, 263-270.	2.6	198
48	Colour calibration of a laboratory computer vision system for quality evaluation of pre-sliced hams. <i>Meat Science</i> , 2009, 81, 132-141.	2.7	198
49	Effect of Microwave-Vacuum Drying on the Carotenoids Retention of Carrot Slices and Chlorophyll Retention of Chinese Chive Leaves. <i>Drying Technology</i> , 2004, 22, 563-575.	1.7	196
50	Potential of time series-hyperspectral imaging (TS-HSI) for non-invasive determination of microbial spoilage of salmon flesh. <i>Talanta</i> , 2013, 111, 39-46.	2.9	194
51	Physicochemical Properties of Starch and Flour from Different Rice Cultivars. <i>Food and Bioprocess Technology</i> , 2012, 5, 626-637.	2.6	193
52	Predictive food microbiology for the meat industry: a review. <i>International Journal of Food Microbiology</i> , 1999, 52, 1-27.	2.1	192
53	Study on infrared spectroscopy technique for fast measurement of protein content in milk powder based on LS-SVM. <i>Journal of Food Engineering</i> , 2008, 84, 124-131.	2.7	189
54	Fast detection and visualization of minced lamb meat adulteration using NIR hyperspectral imaging and multivariate image analysis. <i>Talanta</i> , 2013, 103, 130-136.	2.9	187

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55	Chemical-free assessment and mapping of major constituents in beef using hyperspectral imaging. <i>Journal of Food Engineering</i> , 2013, 117, 235-246.	2.7	183
56	Application of infrared spectral techniques on quality and compositional attributes of coffee: An overview. <i>Food Research International</i> , 2014, 61, 23-32.	2.9	182
57	Non-destructive prediction of thiobarbituric acid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. <i>Food Chemistry</i> , 2015, 179, 175-181.	4.2	180
58	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.	7.8	180
59	Microwave vacuum drying kinetics of carrot slices. <i>Journal of Food Engineering</i> , 2004, 65, 157-164.	2.7	178
60	Recent developments and applications of image features for food quality evaluation and inspection – a review. <i>Trends in Food Science and Technology</i> , 2006, 17, 642-655.	7.8	178
61	Surface enhanced Raman spectroscopy (SERS): A novel reliable technique for rapid detection of common harmful chemical residues. <i>Trends in Food Science and Technology</i> , 2018, 75, 10-22.	7.8	178
62	Non-destructive assessment of instrumental and sensory tenderness of lamb meat using NIR hyperspectral imaging. <i>Food Chemistry</i> , 2013, 141, 389-396.	4.2	177
63	Near-infrared hyperspectral imaging and partial least squares regression for rapid and reagentless determination of Enterobacteriaceae on chicken fillets. <i>Food Chemistry</i> , 2013, 138, 1829-1836.	4.2	175
64	Extraction of Spectral Information from Hyperspectral Data and Application of Hyperspectral Imaging for Food and Agricultural Products. <i>Food and Bioprocess Technology</i> , 2017, 10, 1-33.	2.6	174
65	Development of simplified models for nondestructive hyperspectral imaging monitoring of TVB-N contents in cured meat during drying process. <i>Journal of Food Engineering</i> , 2017, 192, 53-60.	2.7	174
66	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.	5.4	172
67	Vacuum cooling technology for the agri-food industry: Past, present and future. <i>Journal of Food Engineering</i> , 2006, 77, 203-214.	2.7	171
68	Advances in flexible surface-enhanced Raman scattering (SERS) substrates for nondestructive food detection: Fundamentals and recent applications. <i>Trends in Food Science and Technology</i> , 2021, 109, 690-701.	7.8	171
69	Ultrasound-assisted extraction of phenolics from wine lees: Modeling, optimization and stability of extracts during storage. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 706-715.	3.8	170
70	Preparation of dry honey by microwave vacuum drying. <i>Journal of Food Engineering</i> , 2008, 84, 582-590.	2.7	169
71	Effect of Oxidation on the Emulsifying Properties of Myofibrillar Proteins. <i>Food and Bioprocess Technology</i> , 2013, 6, 1703-1712.	2.6	169
72	Recent advances in quality preservation of postharvest mushrooms ( <i>Agaricus bisporus</i> ): A review. <i>Trends in Food Science and Technology</i> , 2018, 78, 72-82.	7.8	169

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73	Functionalization techniques for improving SERS substrates and their applications in food safety evaluation: A review of recent research trends. <i>Trends in Food Science and Technology</i> , 2018, 72, 162-174.	7.8	168
74	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.	4.2	168
75	Stable, Flexible, and High-Performance SERS Chip Enabled by a Ternary Film-Packaged Plasmonic Nanoparticle Array. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 29177-29186.	4.0	164
76	Near-infrared hyperspectral imaging in tandem with partial least squares regression and genetic algorithm for non-destructive determination and visualization of <i>Pseudomonas</i> loads in chicken fillets. <i>Talanta</i> , 2013, 109, 74-83.	2.9	162
77	Application of long-wave near infrared hyperspectral imaging for measurement of color distribution in salmon fillet. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 361-372.	2.7	159
78	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. <i>Meat Science</i> , 2015, 99, 81-88.	2.7	157
79	Thermodynamic design data and optimum design maps for absorption refrigeration systems. <i>Applied Thermal Engineering</i> , 1997, 17, 211-221.	3.0	156
80	Kinetic modeling of ultrasound-assisted extraction of phenolic compounds from grape marc: Influence of acoustic energy density and temperature. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1461-1469.	3.8	156
81	Advances in Wine Aging Technologies for Enhancing Wine Quality and Accelerating Wine Aging Process. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 817-835.	5.4	155
82	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.	3.1	155
83	Recent developments in intelligent packaging for enhancing food quality and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2650-2662.	5.4	153
84	Recent developments in numerical modelling of heating and cooling processes in the food industry—a review. <i>Trends in Food Science and Technology</i> , 2003, 14, 408-423.	7.8	151
85	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, 1939-1954.	5.4	151
86	Quality classification of cooked, sliced turkey hams using NIR hyperspectral imaging system. <i>Journal of Food Engineering</i> , 2011, 103, 333-344.	2.7	150
87	Dehydration of Garlic Slices by Combined Microwave-Vacuum and Air Drying. <i>Drying Technology</i> , 2003, 21, 1173-1184.	1.7	149
88	Inspecting pizza topping percentage and distribution by a computer vision method. <i>Journal of Food Engineering</i> , 2000, 44, 245-249.	2.7	148
89	Vacuum cooling technology for the food processing industry: a review. <i>Journal of Food Engineering</i> , 2000, 45, 55-65.	2.7	146
90	Novel techniques for evaluating freshness quality attributes of fish: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2019, 83, 259-273.	7.8	146

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91	Application of Visible and Near Infrared Hyperspectral Imaging to Differentiate Between Fresh and Frozen Thawed Fish Fillets. <i>Food and Bioprocess Technology</i> , 2013, 6, 2931-2937.	2.6	144
92	Robust linear and non-linear models of NIR spectroscopy for detection and quantification of adulterants in fresh and frozen-thawed minced beef. <i>Meat Science</i> , 2013, 93, 292-302.	2.7	143
93	Variable geometry ejectors and their applications in ejector refrigeration systems. <i>Energy</i> , 1996, 21, 919-929.	4.5	142
94	Recent Progress of Hyperspectral Imaging on Quality and Safety Inspection of Fruits and Vegetables: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 176-188.	5.9	142
95	Preservation of kiwifruit coated with an edible film at ambient temperature. <i>Journal of Food Engineering</i> , 2001, 50, 211-216.	2.7	141
96	Recent advances in the use of computer vision technology in the quality assessment of fresh meats. <i>Trends in Food Science and Technology</i> , 2011, 22, 185-197.	7.8	141
97	Combination of emerging technologies for the extraction of bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1826-1841.	5.4	139
98	Bridging Fe <sub>3</sub> O <sub>4</sub> @Au nanoflowers and Au@Ag nanospheres with aptamer for ultrasensitive SERS detection of aflatoxin B1. <i>Food Chemistry</i> , 2020, 324, 126832.	4.2	139
99	Recent developments of hyperspectral imaging systems and their applications in detecting quality attributes of red meats: A review. <i>Journal of Food Engineering</i> , 2014, 132, 1-13.	2.7	138
100	Rapid cooling of porous and moisture foods by using vacuum cooling technology. <i>Trends in Food Science and Technology</i> , 2001, 12, 174-184.	7.8	137
101	CFD simulation of coupled heat and mass transfer through porous foods during vacuum cooling process. <i>International Journal of Refrigeration</i> , 2003, 26, 19-27.	1.8	137
102	Vis-NIR hyperspectral imaging in visualizing moisture distribution of mango slices during microwave-vacuum drying. <i>Food Chemistry</i> , 2015, 188, 271-278.	4.2	136
103	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, 855-863.	4.2	136
104	Improving freeze tolerance of yeast and dough properties for enhancing frozen dough quality - A review of effective methods. <i>Trends in Food Science and Technology</i> , 2018, 72, 25-33.	7.8	136
105	Novel high-humidity hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 230-237.	2.7	135
106	Emerging non-destructive terahertz spectroscopic imaging technique: Principle and applications in the agri-food industry. <i>Trends in Food Science and Technology</i> , 2017, 67, 93-105.	7.8	134
107	Plasma-activated water: Physicochemical properties, microbial inactivation mechanisms, factors influencing antimicrobial effectiveness, and applications in the food industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3951-3979.	5.9	134
108	Vacuum cooling for the food industry—a review of recent research advances. <i>Trends in Food Science and Technology</i> , 2004, 15, 555-568.	7.8	132

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109	Combined hot-air and microwave-vacuum drying for improving drying uniformity of mango slices based on hyperspectral imaging visualisation of moisture content distribution. <i>Biosystems Engineering</i> , 2017, 156, 108-119.	1.9	132
110	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. <i>Talanta</i> , 2019, 191, 449-456.	2.9	132
111	Evaluation of a novel combined ejector-absorption refrigeration cycle "I: computer simulation. <i>International Journal of Refrigeration</i> , 1996, 19, 172-180.	1.8	131
112	Performance characteristics of HCFC-123 ejector refrigeration cycles. <i>International Journal of Energy Research</i> , 1996, 20, 871-885.	2.2	131
113	Comparison and selection of EMC/ERH isotherm equations for rice. <i>Journal of Stored Products Research</i> , 1999, 35, 249-264.	1.2	131
114	Comparative study of the performance of an ejector refrigeration cycle operating with various refrigerants. <i>Energy Conversion and Management</i> , 1999, 40, 873-884.	4.4	131
115	Pizza sauce spread classification using colour vision and support vector machines. <i>Journal of Food Engineering</i> , 2005, 66, 137-145.	2.7	131
116	Comparison of three methods for classification of pizza topping using different colour space transformations. <i>Journal of Food Engineering</i> , 2005, 68, 277-287.	2.7	131
117	Selection of feature wavelengths for developing multispectral imaging systems for quality, safety and authenticity of muscle foods-a review. <i>Trends in Food Science and Technology</i> , 2015, 45, 86-104.	7.8	131
118	Determination of trace thiophanate-methyl and its metabolite carbendazim with teratogenic risk in red bell pepper ( <i>Capsicum annuum</i> L.) by surface-enhanced Raman imaging technique. <i>Food Chemistry</i> , 2017, 218, 543-552.	4.2	130
119	The formation of pores and their effects in a cooked beef product on the efficiency of vacuum cooling. <i>Journal of Food Engineering</i> , 2001, 47, 175-183.	2.7	129
120	Desorption isotherms and glass transition temperature for chicken meat. <i>Journal of Food Engineering</i> , 2002, 55, 1-8.	2.7	129
121	Rapid detection of frozen pork quality without thawing by Vis-NIR hyperspectral imaging technique. <i>Talanta</i> , 2015, 139, 208-215.	2.9	129
122	Measuring and controlling ice crystallization in frozen foods: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2019, 90, 13-25.	7.8	129
123	Rapid nondestructive detection of mixed pesticides residues on fruit surface using SERS combined with self-modeling mixture analysis method. <i>Talanta</i> , 2020, 217, 120998.	2.9	129
124	Desorption isotherms for cooked and cured beef and pork. <i>Journal of Food Engineering</i> , 2002, 51, 163-170.	2.7	128
125	Automatic segmentation of beef longissimus dorsi muscle and marbling by an adaptable algorithm. <i>Meat Science</i> , 2009, 83, 187-194.	2.7	128
126	Fourier Transform Infrared and Raman and Hyperspectral Imaging Techniques for Quality Determinations of Powdery Foods: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 104-122.	5.9	128



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127	Effect of rapid and conventional cooling methods on the quality of cooked ham joints. <i>Meat Science</i> , 2000, 56, 271-277.	2.7	127
128	Color Change Kinetics of American Ginseng ( <i>Panax quinquefolium</i> ) Slices During Air Impingement Drying. <i>Drying Technology</i> , 2014, 32, 418-427.	1.7	127
129	Recent development in rapid detection techniques for microorganism activities in food matrices using bio-recognition: A review. <i>Trends in Food Science and Technology</i> , 2020, 95, 233-246.	7.8	127
130	The Moisture Content/Relative Humidity Equilibrium Relationship Of Wheat - A Review. <i>Drying Technology</i> , 1993, 11, 1523-1551.	1.7	126
131	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.	7.8	126
132	Prediction of moisture, color and pH in cooked, pre-sliced turkey hams by NIR hyperspectral imaging system. <i>Journal of Food Engineering</i> , 2013, 117, 42-51.	2.7	126
133	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.	7.8	126
134	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.	7.8	126
135	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. <i>Food Chemistry</i> , 2020, 317, 126429.	4.2	126
136	Heat transfer characteristics of cooked meats using different cooling methods. <i>International Journal of Refrigeration</i> , 2000, 23, 508-516.	1.8	125
137	The effect of injection level on the quality of a rapid vacuum cooled cooked beef product. <i>Journal of Food Engineering</i> , 2001, 47, 139-147.	2.7	125
138	The selection of sorption isotherm equations for wheat based on the fitting of available data. <i>Journal of Stored Products Research</i> , 1994, 30, 27-43.	1.2	124
139	Prediction of beef eating quality from colour, marbling and wavelet texture features. <i>Meat Science</i> , 2008, 80, 1273-1281.	2.7	124
140	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.	5.9	124
141	Comparison of the Quality of Cooked Beef Products Cooled by Vacuum Cooling and by Conventional Cooling. <i>LWT - Food Science and Technology</i> , 2000, 33, 21-29.	2.5	123
142	Effect of operating conditions of a vacuum cooler on cooling performance for large cooked meat joints. <i>Journal of Food Engineering</i> , 2004, 61, 231-240.	2.7	123
143	A Review of near Infrared Spectroscopy in Muscle Food Analysis: 2005-2010. <i>Journal of Near Infrared Spectroscopy</i> , 2011, 19, 61-104.	0.8	123
144	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, 1012-1225.	5.4	123

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145	Modelling vacuum cooling process of cooked meat—part 1: analysis of vacuum cooling system. <i>International Journal of Refrigeration</i> , 2002, 25, 854-861.	1.8	122
146	Determination of total viable count (TVC) in chicken breast fillets by near-infrared hyperspectral imaging and spectroscopic transforms. <i>Talanta</i> , 2013, 105, 244-249.	2.9	122
147	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. <i>Food Chemistry</i> , 2018, 248, 119-127.	4.2	122
148	A colorimetric paper sensor based on the domino reaction of acetylcholinesterase and degradable $\text{Fe}^{3+}$ -MnOOH nanozyme for sensitive detection of organophosphorus pesticides. <i>Sensors and Actuators B: Chemical</i> , 2019, 290, 573-580.	4.0	122
149	Investigation of the effect of power ultrasound on the nucleation of water during freezing of agar gel samples in tubing vials. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 576-581.	3.8	121
150	Non-destructive assessment of microbial contamination in porcine meat using NIR hyperspectral imaging. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 17, 180-191.	2.7	121
151	Improving the quality and safety of frozen muscle foods by emerging freezing technologies: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2925-2938.	5.4	121
152	Shell thickness-dependent Au@Ag nanoparticles aggregates for high-performance SERS applications. <i>Talanta</i> , 2019, 195, 506-515.	2.9	121
153	CFD simulation of heat and moisture transfer for predicting cooling rate and weight loss of cooked ham during air-blast chilling process. <i>Journal of Food Engineering</i> , 2000, 46, 189-197.	2.7	120
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