Da-Wen Sun

List of Publications by Year
in descending order

754 papers	54,600 citations	588 125 h-index	4228 174 g-index
807 all docs	807 docs citations	807 times ranked	22867 citing authors

#	Article	IF	Citations
1	Improving quality inspection of food products by computer visionâ€“â€“a review. Journal of Food Engineering, 2004, 61, 3-16.	5.2	785
2	Recent developments in the applications of image processing techniques for food quality evaluation. Trends in Food Science and Technology, 2004, 15, 230-249.	15.1	458
3	Colour measurements by computer vision for food quality control â€“ A review. Trends in Food Science and Technology, 2013, 29, 5-20.	15.1	449
4	Novel methods for rapid freezing and thawing of foods â€“ a review. Journal of Food Engineering, 2002, 54, 175-182.	5.2	441
5	Near-infrared hyperspectral imaging for predicting colour, pH and tenderness of fresh beef. Journal of Food Engineering, 2012, 110, 127-140.	5.2	399
6	Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review â€” Part I: Fundamentals. Innovative Food Science and Emerging Technologies, 2013, 19, 1-14.	5.6	392
7	Application of Hyperspectral Imaging in Food Safety Inspection and Control: A Review. Critical Reviews in Food Science and Nutrition, 2012, 52, 1039-1058.	10.3	374
8	Recent Advances in the Use of High Pressure as an Effective Processing Technique in the Food Industry. Food and Bioprocess Technology, 2008, 1, 2-34.	4.7	356
9	Water crystallization and its importance to freezing of foods: A review. Trends in Food Science and Technology, 2011, 22, 407-426.	15.1	350
10	Principles and Applications of Hyperspectral Imaging in Quality Evaluation of Agro-Food Products: A Review. Critical Reviews in Food Science and Nutrition, 2012, 52, 999-1023.	10.3	346
11	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.	15.1	338
12	Computational fluid dynamics (CFD) â€“ an effective and efficient design and analysis tool for the food industry: A review. Trends in Food Science and Technology, 2006, 17, 600-620.	15.1	314
13	Innovative applications of power ultrasound during food freezing processesâ€”a review. Trends in Food Science and Technology, 2006, 17, 16-23.	15.1	309
14	Learning techniques used in computer vision for food quality evaluation: a review. Journal of Food Engineering, 2006, 72, 39-55.	5.2	307
15	Recent Advances in Wavelength Selection Techniques for Hyperspectral Image Processing in the Food Industry. Food and Bioprocess Technology, 2014, 7, 307-323.	4.7	295
16	Microwave processing techniques and their recent applications in the food industry. Trends in Food Science and Technology, 2017, 67, 236-247.	15.1	294
17	Effects of ultrasound treatments on quality of grapefruit juice. Food Chemistry, 2013, 141, 3201-3206.	8.2	292
18	Applications of computational fluid dynamics (CFD) in the modelling and design of ventilation systems in the agricultural industry: A review. Bioresource Technology, 2007, 98, 2386-2414.	9.6	282

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19	Inspection and grading of agricultural and food products by computer vision systemsâ€”a review. Computers and Electronics in Agriculture, 2002, 36, 193-213.	7.7	278
20	Applications of computational fluid dynamics (cfd) in the food industry: a review. Computers and Electronics in Agriculture, 2002, 34, 5-24.	7.7	274
21	Advanced applications of hyperspectral imaging technology for food quality and safety analysis and assessment: A review â€” Part II: Applications. Innovative Food Science and Emerging Technologies, 2013, 19, 15-28.	5.6	263
22	Prediction of some quality attributes of lamb meat using near-infrared hyperspectral imaging and multivariate analysis. Analytica Chimica Acta, 2012, 714, 57-67.	5.4	254
23	Non-destructive determination of water-holding capacity in fresh beef by using NIR hyperspectral imaging. Food Research International, 2011, 44, 2624-2633.	6.2	250
24	Effects of freezing on cell structure of fresh cellular food materials: A review. Trends in Food Science and Technology, 2018, 75, 46-55.	15.1	242
25	Meat Quality Evaluation by Hyperspectral Imaging Technique: An Overview. Critical Reviews in Food Science and Nutrition, 2012, 52, 689-711.	10.3	239
26	Hyperspectral imaging technique for evaluating food quality and safety during various processes: A review of recent applications. Trends in Food Science and Technology, 2017, 69, 25-35.	15.1	239
27	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.	11.7	236
28	Enhancement of Food Processes by Ultrasound: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 570-594.	10.3	234
29	Shape Analysis of Agricultural Products: A Review of Recent Research Advances and Potential Application to Computer Vision. Food and Bioprocess Technology, 2011, 4, 673-692.	4.7	228
30	Non-destructive prediction and visualization of chemical composition in lamb meat using NIR hyperspectral imaging and multivariate regression. Innovative Food Science and Emerging Technologies, 2012, 16, 218-226.	5.6	228
31	Heat and mass transfer models for predicting freezing processes â€“ a review. Journal of Food Engineering, 2001, 47, 157-174.	5.2	227
32	Factors Affecting the Water Holding Capacity of Red Meat Products: A Review of Recent Research Advances. Critical Reviews in Food Science and Nutrition, 2008, 48, 137-159.	10.3	227
33	Ultrasound assisted nucleation of some liquid and solid model foods during freezing. Food Research International, 2011, 44, 2915-2921.	6.2	226
34	Non-destructive determination of chemical composition in intact and minced pork using near-infrared hyperspectral imaging. Food Chemistry, 2013, 138, 1162-1171.	8.2	224
35	Predicting quality and sensory attributes of pork using near-infrared hyperspectral imaging. Analytica Chimica Acta, 2012, 719, 30-42.	5.4	222
36	Microstructural change of potato tissues frozen by ultrasound-assisted immersion freezing. Journal of Food Engineering, 2003, 57, 337-345.	5.2	218

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37	Application of NIR hyperspectral imaging for discrimination of lamb muscles. Journal of Food Engineering, 2011, 104, 332-340.	5.2	212
38	Precooling techniques and applications for horticultural products â€" a review. International Journal of Refrigeration, 2001, 24, 154-170.	3.4	210
39	Recent applications of image texture for evaluation of food qualitiesâ€"a review. Trends in Food Science and Technology, 2006, 17, 113-128.	15.1	208
40	Comparison of the performances of NH3-H2O, NH3-LiNO3 and NH3-NaSCN absorption refrigeration systems. Energy Conversion and Management, 1998, 39, 357-368.	9.2	207
41	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.	15.1	207
42	Near-infrared hyperspectral imaging for grading and classification of pork. Meat Science, 2012, 90, 259-268.	5.5	206
43	Emerging techniques for assisting and accelerating food freezing processes: A review of recent research progresses. Critical Reviews in Food Science and Nutrition, 2017, 57, 769-781.	10.3	206
44	Effect of power ultrasound on freezing rate during immersion freezing of potatoes. Journal of Food Engineering, 2002, 55, 277-282.	5.2	204
45	Impact of amylose content on starch retrogradation and texture of cooked milled rice during storage. Journal of Cereal Science, 2009, 50, 139-144.	3.7	204
46	Solar powered combined ejector-vapour compression cycle for air conditioning and refrigeration. Energy Conversion and Management, 1997, 38, 479-491.	9.2	202
47	Influence of Ultrasound on Freezing Rate of Immersion-frozen Apples. Food and Bioprocess Technology, 2009, 2, 263-270.	4.7	198
48	Colour calibration of a laboratory computer vision system for quality evaluation of pre-sliced hams. Meat Science, 2009, 81, 132-141.	5.5	198
49	Effect of Microwave-Vacuum Drying on the Carotenoids Retention of Carrot Slices and Chlorophyll Retention of Chinese Chive Leaves. Drying Technology, 2004, 22, 563-575.	3.1	196
50	Potential of time series-hyperspectral imaging (TS-HSI) for non-invasive determination of microbial spoilage of salmon flesh. Talanta, 2013, 111, 39-46.	5.5	194
51	Physicochemical Properties of Starch and Flour from Different Rice Cultivars. Food and Bioprocess Technology, 2012, 5, 626-637.	4.7	193
52	Predictive food microbiology for the meat industry: a review. International Journal of Food Microbiology, 1999, 52, 1-27.	4.7	192
53	Study on infrared spectroscopy technique for fast measurement of protein content in milk powder based on LS-SVM. Journal of Food Engineering, 2008, 84, 124-131.	5.2	189
54	Fast detection and visualization of minced lamb meat adulteration using NIR hyperspectral imaging and multivariate image analysis. Talanta, 2013, 103, 130-136.	5.5	187

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55	Chemical-free assessment and mapping of major constituents in beef using hyperspectral imaging. Journal of Food Engineering, 2013, 117, 235-246.	5.2	183
56	Application of infrared spectral techniques on quality and compositional attributes of coffee: An overview. Food Research International, 2014, 61, 23-32.	6.2	182
57	Non-destructive prediction of thiobarbituricacid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. Food Chemistry, 2015, 179, 175-181.	8.2	180
58	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.	15.1	180
59	Microwaveâ€“vacuum drying kinetics of carrot slices. Journal of Food Engineering, 2004, 65, 157-164.	5.2	178
60	Recent developments and applications of image features for food quality evaluation and inspection â€“ a review. Trends in Food Science and Technology, 2006, 17, 642-655.	15.1	178
61	Surface enhanced Raman spectroscopy (SERS): A novel reliable technique for rapid detection of common harmful chemical residues. Trends in Food Science and Technology, 2018, 75, 10-22.	15.1	178
62	Non-destructive assessment of instrumental and sensory tenderness of lamb meat using NIR hyperspectral imaging. Food Chemistry, 2013, 141, 389-396.	8.2	177
63	Near-infrared hyperspectral imaging and partial least squares regression for rapid and reagentless determination of Enterobacteriaceae on chicken fillets. Food Chemistry, 2013, 138, 1829-1836.	8.2	175
64	Extraction of Spectral Information from Hyperspectral Data and Application of Hyperspectral Imaging for Food and Agricultural Products. Food and Bioprocess Technology, 2017, 10, 1-33.	4.7	174
65	Development of simplified models for nondestructive hyperspectral imaging monitoring of TVB-N contents in cured meat during drying process. Journal of Food Engineering, 2017, 192, 53-60.	5.2	174
66	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.	10.3	172
67	Vacuum cooling technology for the agri-food industry: Past, present and future. Journal of Food Engineering, 2006, 77, 203-214.	5.2	171
68	Advances in flexible surface-enhanced Raman scattering (SERS) substrates for nondestructive food detection: Fundamentals and recent applications. Trends in Food Science and Technology, 2021, 109, 690-701.	15.1	171
69	Ultrasound-assisted extraction of phenolics from wine lees: Modeling, optimization and stability of extracts during storage. Ultrasonics Sonochemistry, 2014, 21, 706-715.	8.2	170
70	Preparation of dry honey by microwaveâ€“vacuum drying. Journal of Food Engineering, 2008, 84, 582-590.	5.2	169
71	Effect of Oxidation on the Emulsifying Properties of Myofibrillar Proteins. Food and Bioprocess Technology, 2013, 6, 1703-1712.	4.7	169
72	Recent advances in quality preservation of postharvest mushrooms (Agaricus bisporus): A review. Trends in Food Science and Technology, 2018, 78, 72-82.	15.1	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. Trends in Food Science and Technology, 2018, 72, 162-174.	15.1	168
74	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.	8.2	168
75	Stable, Flexible, and High-Performance SERS Chip Enabled by a Ternary Film-Packaged Plasmonic Nanoparticle Array. ACS Applied Materials & Interfaces, 2019, 11, 29177-29186.	8.0	164
76	Near-infrared hyperspectral imaging in tandem with partial least squares regression and genetic algorithm for non-destructive determination and visualization of Pseudomonas loads in chicken fillets. Talanta, 2013, 109, 74-83.	5.5	162
77	Application of long-wave near infrared hyperspectral imaging for measurement of color distribution in salmon fillet. Innovative Food Science and Emerging Technologies, 2012, 16, 361-372.	5.6	159
78	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. Meat Science, 2015, 99, 81-88.	5.5	157
79	Thermodynamic design data and optimum design maps for absorption refrigeration systems. Applied Thermal Engineering, 1997, 17, 211-221.	6.0	156
80	Kinetic modeling of ultrasound-assisted extraction of phenolic compounds from grape marc: Influence of acoustic energy density and temperature. Ultrasonics Sonochemistry, 2014, 21, 1461-1469.	8.2	156
81	Advances in Wine Aging Technologies for Enhancing Wine Quality and Accelerating Wine Aging Process. Critical Reviews in Food Science and Nutrition, 2014, 54, 817-835.	10.3	155
82	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.	5.9	155
83	Recent developments in intelligent packaging for enhancing food quality and safety. Critical Reviews in Food Science and Nutrition, 2018, 58, 2650-2662.	10.3	153
84	Recent developments in numerical modelling of heating and cooling processes in the food industryâ€”a review. Trends in Food Science and Technology, 2003, 14, 408-423.	15.1	151
85	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.	10.3	151
86	Quality classification of cooked, sliced turkey hams using NIR hyperspectral imaging system. Journal of Food Engineering, 2011, 103, 333-344.	5.2	150
87	Dehydration of Garlic Slices by Combined Microwave-Vacuum and Air Drying. Drying Technology, 2003, 21, 1173-1184.	3.1	149
88	Inspecting pizza topping percentage and distribution by a computer vision method. Journal of Food Engineering, 2000, 44, 245-249.	5.2	148
89	Vacuum cooling technology for the food processing industry: a review. Journal of Food Engineering, 2000, 45, 55-65.	5.2	146
90	Novel techniques for evaluating freshness quality attributes of fish: A review of recent developments. Trends in Food Science and Technology, 2019, 83, 259-273.	15.1	146

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91	Application of Visible and Near Infrared Hyperspectral Imaging to Differentiate Between Fresh and Frozenâ€“Thawed Fish Fillets. Food and Bioprocess Technology, 2013, 6, 2931-2937.	4.7	144
92	Robust linear and non-linear models of NIR spectroscopy for detection and quantification of adulterants in fresh and frozen-thawed minced beef. Meat Science, 2013, 93, 292-302.	5.5	143
93	Variable geometry ejectors and their applications in ejector refrigeration systems. Energy, 1996, 21, 919-929.	8.8	142
94	Recent Progress of Hyperspectral Imaging on Quality and Safety Inspection of Fruits and Vegetables: A Review. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 176-188.	11.7	142
95	Preservation of kiwifruit coated with an edible film at ambient temperature. Journal of Food Engineering, 2001, 50, 211-216.	5.2	141
96	Recent advances in the use of computer vision technology in the quality assessment of fresh meats. Trends in Food Science and Technology, 2011, 22, 185-197.	15.1	141
97	Combination of emerging technologies for the extraction of bioactive compounds. Critical Reviews in Food Science and Nutrition, 2020, 60, 1826-1841.	10.3	139
98	Bridging Fe3O4@Au nanoflowers and Au@Ag nanospheres with aptamer for ultrasensitive SERS detection of aflatoxin B1. Food Chemistry, 2020, 324, 126832.	8.2	139
99	Recent developments of hyperspectral imaging systems and their applications in detecting quality attributes of red meats: A review. Journal of Food Engineering, 2014, 132, 1-13.	5.2	138
100	Rapid cooling of porous and moisture foods by using vacuum cooling technology. Trends in Food Science and Technology, 2001, 12, 174-184.	15.1	137
101	CFD simulation of coupled heat and mass transfer through porous foods during vacuum cooling process. International Journal of Refrigeration, 2003, 26, 19-27.	3.4	137
102	Visâ€“NIR hyperspectral imaging in visualizing moisture distribution of mango slices during microwave-vacuum drying. Food Chemistry, 2015, 188, 271-278.	8.2	136
103	Combining the genetic algorithm and successive projection algorithm for the selection of feature wavelengths to evaluate exudative characteristics in frozenâ€“thawed fish muscle. Food Chemistry, 2016, 197, 855-863.	8.2	136
104	Improving freeze tolerance of yeast and dough properties for enhancing frozen dough quality - A review of effective methods. Trends in Food Science and Technology, 2018, 72, 25-33.	15.1	136
105	Novel high-humidity hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes. Innovative Food Science and Emerging Technologies, 2013, 20, 230-237.	5.6	135
106	Emerging non-destructive terahertz spectroscopic imaging technique: Principle and applications in the agri-food industry. Trends in Food Science and Technology, 2017, 67, 93-105.	15.1	134
107	Plasmaâ€activated water: Physicochemical properties, microbial inactivation mechanisms, factors influencing antimicrobial effectiveness, and applications in the food industry. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3951-3979.	11.7	134
108	Vacuum cooling for the food industryâ€”a review of recent research advances. Trends in Food Science and Technology, 2004, 15, 555-568.	15.1	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. Biosystems Engineering, 2017, 156, 108-119.	4.3	132
110	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. Talanta, 2019, 191, 449-456.	5.5	132
111	Evaluation of a novel combined ejector-absorption refrigeration cycle â€" I: computer simulation. International Journal of Refrigeration, 1996, 19, 172-180.	3.4	131
112	Performance characteristics of HCFC-123 ejector refrigeration cycles. International Journal of Energy Research, 1996, 20, 871-885.	4.5	131
113	Comparison and selection of EMC/ERH isotherm equations for rice. Journal of Stored Products Research, 1999, 35, 249-264.	2.6	131
114	Comparative study of the performance of an ejector refrigeration cycle operating with various refrigerants. Energy Conversion and Management, 1999, 40, 873-884.	9.2	131
115	Pizza sauce spread classification using colour vision and support vector machines. Journal of Food Engineering, 2005, 66, 137-145.	5.2	131
116	Comparison of three methods for classification of pizza topping using different colour space transformations. Journal of Food Engineering, 2005, 68, 277-287.	5.2	131
117	Selection of feature wavelengths for developing multispectral imaging systems for quality, safety and authenticity of muscle foods-a review. Trends in Food Science and Technology, 2015, 45, 86-104.	15.1	131
118	Determination of trace thiophanate-methyl and its metabolite carbendazim with teratogenic risk in red bell pepper (Capsicumannuum L.) by surface-enhanced Raman imaging technique. Food Chemistry, 2017, 218, 543-552.	8.2	130
119	The formation of pores and their effects in a cooked beef product on the efficiency of vacuum cooling. Journal of Food Engineering, 2001, 47, 175-183.	5.2	129
120	Desorption isotherms and glass transition temperature for chicken meat. Journal of Food Engineering, 2002, 55, 1-8.	5.2	129
121	Rapid detection of frozen pork quality without thawing by Visâ€"NIR hyperspectral imaging technique. Talanta, 2015, 139, 208-215.	5.5	129
122	Measuring and controlling ice crystallization in frozen foods: A review of recent developments. Trends in Food Science and Technology, 2019, 90, 13-25.	15.1	129
123	Rapid nondestructive detection of mixed pesticides residues on fruit surface using SERS combined with self-modeling mixture analysis method. Talanta, 2020, 217, 120998.	5.5	129
124	Desorption isotherms for cooked and cured beef and pork. Journal of Food Engineering, 2002, 51, 163-170.	5.2	128
125	Automatic segmentation of beef longissimus dorsi muscle and marbling by an adaptable algorithm. Meat Science, 2009, 83, 187-194.	5.5	128
126	Fourier Transform Infrared and Raman and Hyperspectral Imaging Techniques for Quality Determinations of Powdery Foods: A Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 104-122.	11.7	128

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127	Effect of rapid and conventional cooling methods on the quality of cooked ham joints. Meat Science, 2000, 56, 271-277.	5.5	127
128	Color Change Kinetics of American Ginseng (Panax quinquefolium) Slices During Air Impingement Drying. Drying Technology, 2014, 32, 418-427.	3.1	127
129	Recent development in rapid detection techniques for microorganism activities in food matrices using bio-recognition: A review. Trends in Food Science and Technology, 2020, 95, 233-246.	15.1	127
130	The Moisture Content/Relative Humidity Equilibrium Relationship Of Wheat - A Review. Drying Technology, 1993, 11, 1523-1551.	3.1	126
131	Applications of non-destructive spectroscopic techniques for fish quality and safety evaluation and inspection. Trends in Food Science and Technology, 2013, 34, 18-31.	15.1	126
132	Prediction of moisture, color and pH in cooked, pre-sliced turkey hams by NIR hyperspectral imaging system. Journal of Food Engineering, 2013, 117, 42-51.	5.2	126
133	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.	15.1	126
134	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.	15.1	126
135	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. Food Chemistry, 2020, 317, 126429.	8.2	126
136	Heat transfer characteristics of cooked meats using different cooling methods. International Journal of Refrigeration, 2000, 23, 508-516.	3.4	125
137	The effect of injection level on the quality of a rapid vacuum cooled cooked beef product. Journal of Food Engineering, 2001, 47, 139-147.	5.2	125
138	The selection of sorption isotherm equations for wheat based on the fitting of available data. Journal of Stored Products Research, 1994, 30, 27-43.	2.6	124
139	Prediction of beef eating quality from colour, marbling and wavelet texture features. Meat Science, 2008, 80, 1273-1281.	5.5	124
140	Cold Plasmaâ€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.	11.7	124
141	Comparison of the Quality of Cooked Beef Products Cooled by Vacuum Cooling and by Conventional Cooling. LWT - Food Science and Technology, 2000, 33, 21-29.	5.2	123
142	Effect of operating conditions of a vacuum cooler on cooling performance for large cooked meat joints. Journal of Food Engineering, 2004, 61, 231-240.	5.2	123
143	A Review of near Infrared Spectroscopy in Muscle Food Analysis: 2005â€“2010. Journal of Near Infrared Spectroscopy, 2011, 19, 61-104.	1.5	123
144	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.	10.3	123

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145	Modelling vacuum cooling process of cooked meatâ€"part 1: analysis of vacuum cooling system. International Journal of Refrigeration, 2002, 25, 854-861.	3.4	122
146	Determination of total viable count (TVC) in chicken breast fillets by near-infrared hyperspectral imaging and spectroscopic transforms. Talanta, 2013, 105, 244-249.	5.5	122
147	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. Food Chemistry, 2018, 248, 119-127.	8.2	122
148	A colorimetric paper sensor based on the domino reaction of acetylcholinesterase and degradable Î³-MnOOH nanozyme for sensitive detection of organophosphorus pesticides. Sensors and Actuators B: Chemical, 2019, 290, 573-580.	7.8	122
149	Investigation of the effect of power ultrasound on the nucleation of water during freezing of agar gel samples in tubing vials. Ultrasonics Sonochemistry, 2012, 19, 576-581.	8.2	121
150	Non-destructive assessment of microbial contamination in porcine meat using NIR hyperspectral imaging. Innovative Food Science and Emerging Technologies, 2013, 17, 180-191.	5.6	121
151	Improving the quality and safety of frozen muscle foods by emerging freezing technologies: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 2925-2938.	10.3	121
152	Shell thickness-dependent Au@Ag nanoparticles aggregates for high-performance SERS applications. Talanta, 2019, 195, 506-515.	5.5	121
153	CFD simulation of heat and moisture transfer for predicting cooling rate and weight loss of cooked ham during air-blast chilling process. Journal of Food Engineering, 2000, 46, 189-197.	5.2	120
154	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.	5.2	120
155	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.	8.2	120
156	Non-Destructive and rapid evaluation of staple foods quality by using spectroscopic techniques: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 1039-1051.	10.3	120
157	Development of Nanozymes for Food Quality and Safety Detection: Principles and Recent Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1496-1513.	11.7	120
158	Principles and recent applications of novel non-thermal processing technologies for the fish industryâ€"a review. Critical Reviews in Food Science and Nutrition, 2019, 59, 728-742.	10.3	119
159	Modelling vacuum cooling process of cooked meatâ€"part 2: mass and heat transfer of cooked meat under vacuum pressure. International Journal of Refrigeration, 2002, 25, 862-871.	3.4	118
160	Prediction of beef eating qualities from colour, marbling and wavelet surface texture features using homogenous carcass treatment. Pattern Recognition, 2009, 42, 751-763.	8.1	118
161	Activities and conformation changes of food enzymes induced by cold plasma: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 794-811.	10.3	118
162	Ultrasensitive analysis of kanamycin residue in milk by SERS-based aptasensor. Talanta, 2019, 197, 151-158.	5.5	118

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163	Pizza quality evaluation using computer visionâ€“â€“part 1. Journal of Food Engineering, 2003, 57, 81-89.	5.2	117
164	Melting characteristics of cheese: analysis of effect of cheese dimensions using computer vision techniques. Journal of Food Engineering, 2002, 52, 279-284.	5.2	116
165	Potential of hyperspectral imaging and pattern recognition for categorization and authentication of red meat. Innovative Food Science and Emerging Technologies, 2012, 16, 316-325.	5.6	116
166	Non-destructive and rapid analysis of moisture distribution in farmed Atlantic salmon (Salmo salar) fillets using visible and near-infrared hyperspectral imaging. Innovative Food Science and Emerging Technologies, 2013, 18, 237-245.	5.6	116
167	Raman imaging for food quality and safety evaluation: Fundamentals and applications. Trends in Food Science and Technology, 2017, 62, 177-189.	15.1	116
168	Efficient extraction of deep image features using convolutional neural network (CNN) for applications in detecting and analysing complex food matrices. Trends in Food Science and Technology, 2021, 113, 193-204.	15.1	116
169	The effect of ultrasound irradiation on the convective heat transfer rate during immersion cooling of a stationary sphere. Ultrasonics Sonochemistry, 2012, 19, 1238-1245.	8.2	115
170	Suitability of hyperspectral imaging for rapid evaluation of thiobarbituric acid (TBA) value in grass carp (Ctenopharyngodon idella) fillet. Food Chemistry, 2015, 171, 258-265.	8.2	115
171	Plasmonic nanoparticles on metal-organic framework: A versatile SERS platform for adsorptive detection of new coccine and orange II dyes in food. Food Chemistry, 2020, 328, 127105.	8.2	115
172	SERS-microfluidic systems: A potential platform for rapid analysis of food contaminants. Trends in Food Science and Technology, 2017, 70, 114-126.	15.1	113
173	Principles and applications of spectroscopic techniques for evaluating food protein conformational changes: A review. Trends in Food Science and Technology, 2017, 67, 207-219.	15.1	113
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