

News from TPR Group Collaborator-Dr. Hong-Wei Xiao (CAU)

With the great help and encouragement of Prof. Mujumdar, Dr Xiao Hong-Wei (China Agricultural University, Beijing, China) received a lucky and productive year.

Highlights of his 2016:

- He was invited to be an Assistant Editor of *Drying Technology* (Taylor and Francis, IF 1.854) and editorial board member of *Information Processing in Agriculture* (Elsevier, Open Access journal free publication now).
- He and his team published **4** book chapters (two of them coauthored with Prof. Mujumdar), and **17** journal papers (3 of them coauthored with Prof. Mujumdar) and **1** patent.
- According to Google Scholar, his publication citations reached over **1200** times and H-index is **23**.

Publication list in 2016

Book chapter:

- [1]. **Xiao Hong-Wei**, Wang Jun, Bai Jun-Wen, and Gao Zhen-Jiang (2016). Chapter 5: Novel high-humidity hot air impingement blanching (HHAIB) in agricultural products processing. In Amit K. Jaiswal edited Food Processing Technologies: Impact on Product Attributes (ISBN978-1-482-25744-0). **CRC Press**, Boca Raton, FL., USA (pp.79-91).
- [2]. **Xiao Hong-Wei**, Zhang Qian, Wang Jun, and Gao Zhen-Jiang (2016). Chapter 6: Hot air impingement heating of food products. In Amit K. Jaiswal edited Food Processing Technologies: Impact on Product Attributes (ISBN978-1-482-25744-0). **CRC Press**, Boca Raton, FL., USA (pp.93-111).
- [3]. Xie Long, **Mujumdar Arun S.**, **Xiao Hong-Wei***, Gao Zhen-Jiang (2016). Chapter 4: Recent technologies and trends in medicinal herb drying. In Drying Technologies for Foods: Fundamentals & Applications (Part II) (ISBN978-938-55-1639-9) edited by Prabhat K. Nema, Barjiinder Pal Kaur, and Arun S. Mujumdar. Printed in 2016 by New India Publishing Agency, New Delhi, India. (pp.69-90).
- [4]. Wang Jun, **Mujumdar, A.S.**, Mu Weisong, Feng Jianying, Zhang Xiaoshuan, Zhang Qian, Fang Xiaoming, Gao Zhen-Jiang, **Xiao Hong-Wei*(2016)**. Chapter 7 Grape drying: current status and future trends. in Grape and Wine Biotechnology (ISBN 978-953-51-2693-5) edited by Antonio Morata and Iris Loira printed in October 2016 by INTECH Press, Rijeka, Croatia (pp145-165).

Journal Papers:

1. Wang Jun, Fang Xiao-Ming, **Mujumdar Arun S.**, Qian Jing-Ya, Zhang Qian, Yang Xu-Hai, Liu Yan-Hong, Gao Zhen-Jiang, **Xiao Hong-Wei*** (2017). Effect of high-humidity hot air impingement blanching (HHAIB) pretreatment on drying characteristic and quality attributes of red pepper (*Capsicum annuum* L.). *Food Chemistry*, 220, 145-152. (SCI, 5-IF 4.25)
2. Wang Jun, Yang Xu-Hai, **Mujumdar Arun S.**, Wang Dong, Zhao Jin-Hong, Fang Xiao-Ming, Zhang Qian, Xie Long, Gao Zhen-Jiang, **Xiao Hong-Wei*** (2017). Effects of various blanching methods on weight loss, enzymes inactivation, phytochemical contents, antioxidant capacity, ultrastructure and drying kinetics of red bell pepper (*Capsicum annuum* L.). *LWT-Food Science and Technology*, 77, 337-347(SCI, 5 year-IF 3.29)
3. Ju Hao-Yu, El-Mashad Hamed, Fang Xiao-Ming, Pan Zhongli, **Xiao Hong-Wei***, Liu Yan-Hong, Gao Zhen-Jiang (2016). Drying characteristics and modeling of yam slices under different relative humidity conditions. *Drying Technology*, 34 (3), 296-306. (SCI, IF 1.854)

4. Ju Hao-Yu, Law Chung-Lim, Fang Xiao-Ming, **Xiao Hong-Wei***, Liu Yan-Hong, Gao Zhen-Jiang (2016). Drying kinetics and evolution of sample's core temperature and moisture distribution of yam slices (*Dioscorea alata* L.) during convective hot air drying. *Drying Technology*, 34(11), 1297-1306. (SCI, IF 1.854)
5. **Xiao Hong-Wei** (2016). Guest Editorial: Role of peer review system in quality assurance of archival publications. *Drying Technology*, 34(16), 1901-1903. (SCI, IF 1.854)
6. Ju Hao-Yu, Zhang Qian, **Mujumdar Arun S.**, Fang Xiao-Ming, **Xiao Hong-Wei***, Gao Zhen-Jiang (2016). Hot air drying kinetics of yam slices under step change in relative humidity. *International Journal of Food Engineering*, 12(8), 783-792. (SCI, IF 0.71)
7. Lin Ya-Wen, Liu Yan-Hong, Wang Lu, Xie Long, Xie Yu-Cen, Zhang Qian, Du Zhi-Long, Gao Zhen-Jiang, **Xiao Hong-Wei***. Vitamin C degradation and polyphenol oxidase inactivation of lotus root under boiling water blanching and steam blanching. *International Agricultural Engineering Journal*, 25(4), 257-266. (EI)
8. Zhao Haiyan, Fang Xiaoming, Wang Jun, Ju Haoyu, Zhang Yuejing, Chen Xingfu, Zhang Qian, Liu Yanhong, Gao Zhenjiang, **Xiao Hong-Wei*** (2016). Effect of ethanol dipping pretreatment on drying characteristics and quality of eggplant slices. *Transactions of the Chinese Society of Agricultural Engineering*, 2016, 32(9), 233-340. (EI)
9. Qian Jing-Ya, Zhang Qian, Fang Xiao-Ming, Zhang Wei-Peng, Gao Zhen-Jiang, Liu Yan-Hong, **Xiao Hong-Wei***. Effects of three drying technologies on drying characteristics and quality attributes of jujube crisps. *Transactions of the Chinese Society of Agricultural Engineering*, 2016, 32(17), 259-265. (EI)
10. Zhao Jin-Hong, Ding Yang, Nie Ying, **Xiao Hong-Wei**, Zhang Yu, Zhu Zhen, Tang Xuan-Ming (2016). Glass transition and state diagram for freeze-dried *Lentinus edodes* mushroom. *Thermochimica Acta*, 637, 82-89. (SCI, IF 2.393)
11. Zhao Jin-Hong, Liu Fang, Pang Xue-Li, **Xiao Hong-Wei**, Wen Xin, Ni Yuan-Ying (2016). Effects of different osmo-dehydrofreezing treatments on the volatile compounds, phenolic compounds and physicochemical properties in mango (*Mangifera indica* L.). *International Journal of Food Science and Technology*, 51(6), 1441-1448. (SCI, IF 1.55)
12. Zhang Yu, Zhao Jin-Hong, Ding Yang, Nie Ying, **Xiao Hong-Wei**, Zhu Zhen, Tang Xuan-Ming. (2016). Effects of state/phase transitions on the quality attributes of mango (*Mangifera indica* L.) during frozen storage. *International Journal of Food Science and Technology*, with doi: 10.1111/ijfs.13275 (SCI, IF 1.55)
13. Zhang Wei-Peng, **Xiao Hong-Wei**, Zheng Zhi-An, Pan Zhong-Li, Xue Ling-Yang, Zhang Yu-Ming, Fang Xiao-Ming, Liu Yan-Hong, Gao Zhen-Jiang. Design and experiment of vacuum pulsed drying equipment based on carbon fiber infrared heating plate. *Transactions of the Chinese Society of Agricultural Engineering*, 2016, 32(17), 242-251. (EI)
14. Fang Xiaoming, Zhang Xiaolin, Wang Jun, Zhang Qian, **Xiao Hong-Wei**, Liu Yanhong, Ju Haoyu, Liang Shan, Gao Zhenjiang. Vacuum pulsed drying characteristics and quality of lotus pollen. *Transactions of the Chinese Society of Agricultural Engineering*, 2016, 32(10), 287-295 (EI).
15. Fang Xiaoming, Tian Wenli, Zhang Xiaolin, Peng Wenjun, **Xiao Hong-Wei**, Gao Lingyu, Wang Canhong, Gao Zhen-Jiang (2016). Lotus bee pollen polysaccharides significantly relieve intestinal mucosal barrier damage in mice caused by Fluorouracil. *Journal of Food Science*, 37(15), 209-214 (EI).
16. Ju Haoyu, Zhang Qian, Guo Xiuliang, **Xiao Hong-Wei**, Fang Xiao-Ming, Liu Yanhong, Zhao Haiyan, Gao Zhenjiang (2016). Control method of relative humidity of carrot hot air drying based on detecting material's temperature. *Transactions of the Chinese Society of Agricultural Engineering*, 2016, 32(4), 269-276. (EI)
17. Li Xiaoming, Jin Hong-Wei, **Xiao Hong-Wei**, Xue Lingyang, Wang Guoliang, Gao Zhen-Jiang* (2016). Effect of milking machine working vacuum on operational parameters of electromagnetic pulsator. 2016 ASABE Annual Internal Meeting, with doi:10.13031/aim.20162423348 (EI)
18. Deng Lizhen, Liu Ke, Leng Feifan, **Xiao Hong-Wei**, Chun Jiong, Yang Wenxia. Effect of *Ligusticum chuanxiong*

hort extract for antiseptis and preservatio of navel organge. *Transactions of the Chinese Society of Agricultural Engineering*, 2016, 32(7), 296-302 (EI).

One patent

Xiao Hong-Wei, Wang Dong, Gao Zhen-Jiang, Dai Jian-Wu, Fang Xiao-Ming. One plate type pulsed vacuum dryer. Patent No. ZL201510036962.7.