

## Research output from joint projects- Prof. M. Zhang and Prof. A. S. Mujumdar

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List of journal papers based on collaboration between Prof. Min Zhang of Food engineering Department, Jiangnan University and Professor Arun S. Mujumdar of Mechanical Engineering Department, NUS, Singapore, Bioresource Engineering Department, McGill University, Canada and Hong Kong University of Science & Technology, Kowloon, Hong Kong. 2011-2013. Does not include book chapters and some of the papers in press or submitted in recent weeks.

- 1、 Min Zhang\*, J. Tang, **Mujumdar AS** , S. Wang, Trends in microwave-related drying of fruits and vegetables, Trends in Food Science & Technology,17, 524-534,2006 (2011IF3.672) (Cited: 230 times, “Top Papers” in “Agricultural Sciences” and “Drying Tech” areas) ;
- 2、 Fan LP, Zhang M\*, **Mujumdar AS**, Vacuum frying of carrot chips, Drying Technology 23 (3): 645-656, 2005 (2011IF2.084);
- 3、 Hui CAO, Min ZHANG\*, **Mujumdar AS**, Wei-hua DU and Jin-cai SUN, Optimization of osmotic dehydration of kiwifruit, Drying Technology, 24(1), 89-94,2006(2011IF2.084);
- 4、 Liu-ping Fan, Min Zhang\*, **Mujumdar AS**, Effect of various pretreatment on the quality of vacuum-fried carrot chips, Drying Technology, 24: 1481–1486, 2006 (2011IF2.084);
- 5、 Yanyang Xu , Min Zhang\*, **Mujumdar AS** , Xu Duan, SUN Jin-cai, A two-stage vacuum freeze and convective air-drying technique for strawberries, Drying Technology,24: 1019–1023, 2006 (2011IF2.084);
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- 8、 Qing-guo Hu, Min Zhang\*, **Mujumdar AS**., Gong-nian Xiao, Jin-cai Sun, Performance evaluation of vacuum microwave drying of edamame in deep-bed drying, Drying Technology, 25(4): 731-736,2007 (2011IF2.084);
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- 11、 Xu Duan, Min ZHANG\*, **Mujumdar AS**, Studies on the Microwave Freeze-drying Technique and Sterilization Characteristic of Cabbage, Drying Technology, 25(10), 1725 – 1731, 2007 (2011IF2.084);
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- 13、 Xian-ju Song, Min ZHANG\*, **Mujumdar AS**, Optimization of vacuum microwave pre-drying and vacuum frying conditions to produce fried potato chips, Drying Technology, 25: 2027-2034, 2007 (2011IF2.084);
- 14、 Xian-ju Song, Min ZHANG\*, **Mujumdar AS**, Effect of vacuum microwave pre-drying on quality of vacuum fried potato chips, Drying Technology, 25: 2021-2026, 2007 (2011IF2.084);
- 15、 Xu Duan, Min Zhang\*, Xinlin Li, **Mujumdar AS**, Microwave Freeze Drying of Sea Cucumber Coated with Nanoscale Silver, Drying Technology, 26(4): 413-419, 2008 (2011IF2.084).
- 16、 Xu Duan, Min Zhang\*, Xinlin Li, **Mujumdar AS**, Ultrasonically Enhanced Osmotic Pretreatment of Sea Cucumber Prior to Microwave Freeze Drying, Drying Technology, 26(4):420-426,2008 (2011IF2.084)
- 17、 Zhiqing Gong, Min Zhang\*, **Mujumdar AS**, and Jincal Sun, Spray Drying and Agglomeration of Instant Bayberry Powder, Drying Technology, 26 (1): 116-121, 2008 (2011IF2.084).
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- 21、 Xian-ju Song, Min Zhang\*, **Mujumdar AS**, Drying characteristics and kinetics of vacuum microwave dried potato slices, Drying Technology, 27(9): 969 – 974, 2009 (2011IF2.084)
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- 28、 Hao Jiang, Min Zhang\*, **Mujumdar AS**, Physico-chemical changes during different stages of MFD/FD banana chips, *Journal Of Food Engineering*, 101, 140-145, 2010(2011IF2.414)
- 29、 Rui Wang, Min Zhang\*, **Mujumdar AS**, Effects of Vacuum and Microwave Freeze Drying on Microstructure and Quality of Potato Slices, *Journal Of Food Engineering*, 101, 131-139, 2010 (2011IF2.414)
- 30、 Rui Wang, Min Zhang, **Mujumdar AS**, Effect of osmotic dehydration on microwave freeze drying characteristics and quality of potato chips, *Drying Technology*, 28 (6) : 798-806, 2010(2011IF2.084)
- 31、 Hao Jiang, Min Zhang, **Mujumdar AS**, Microwave Freeze-drying characteristics of banana crisps, *Drying Technology*, 28 (12) , 1377 – 1384, 2010 (2011IF2.084)
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- 33、 Fei Zhang, Min Zhang, **Mujumdar AS**, Drying characteristics and quality of re-structured wild cabbage chips processed using different drying methods, *Drying Technology*, 29 (6) : 682-688, 2011 (2011IF2.084)
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62. Yuchuan Wang, Min Zhang\*, Arun. S. Mujumdar, Kebitsamang Joseph Mothibe, Microwave-assisted Pulse-Spouted Bed Freeze Drying of Stem Lettuce Slices -Effect on Product Quality, *Food and Bioprocess Tech.*, 6(12): 3530-3543, 2013 (2012 IF4.115)
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