

Publications of Dr. Xiao Hong-Wei cooperated with Prof. Mujumdar

Book Chapters:

23. Xiao Hong-Wei, Mujumdar Arun S. Chapter 12: Impingement drying: applications and future trends. In *Drying Technologies for Foods: Fundamentals & Applications* (ISBN978-938-14-5074-1) edited by Prabhat K. Nema, Barjiinder Pal Kaur, and Arun S. Mujumdar. Printed in December 2014 by New India Publishing Agency, New Delhi, India. (pp.279-299).
22. Xie Long, Mujumdar Arun S. Xiao Hong-Wei*, Gao Zhen-Jiang. 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).
21. Wang Jun, Mujumdar, A.S., Mu Weisong, Feng Jianying, Zhang Xiaoshuan, Zhang Qian, Fang Xiaoming, Gao Zhen-Jiang, Xiao Hong-Wei*. 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).
20. Wang Jun, Law Chung-Lim, Mujumdar, A.S., Xiao Hong-Wei*. Chapter 11: The degradation mechanism and kinetics of vitamin C in fruits and vegetables during thermal processing. In *Drying Technologies for Foods: Fundamentals & Applications (Part III)* (ISBN 978-938-65-468-38) edited by Prabhat K. Nema, Barjiinder Pal Kaur, and Arun S. Mujumdar. Printed in 2017 by New India Publishing Agency, New Delhi, India. pp227-253.

Journal articles:

19. Deng Li-Zhen, Mujumdar A.S., Zhang Qian, Yang Xu-Hai, Wang Jun, Zheng Zhi-An, Gao Zhen-Jiang, Xiao Hong-Wei* (2018). Chemical and physical pretreatments of fruits and vegetables: effects on drying characteristics and quality attributes-a comprehensive review. *Critical Reviews in Food Science and Nutrition*, doi:10.1080/10408398.2017.1409192
18. Wang Jun, Mujumdar A.S., Deng Li-Zhen, Gao Zhen-Jiang, Xiao Hong-Wei*, G.S.V. Raghavan (2018). High-humidity hot air impingement blanching alters texture, cell-wall polysaccharides, water status and distribution of seedless grape. *Carbohydrate Polymers*, 194, 9-17.
17. Wang Jun, Yang Xu-Hai, Mujumdar A.S., Fang Xiao-Ming, Zhang Qian, Zheng Zhi-An, Gao Zhen-Jiang, Xiao Hong-Wei* (2018). Effects of high-humidity hot air impingement blanching (HHAIB) pretreatment on the change of antioxidant capacity, the degradation kinetics of red pigment, ascorbic acid in dehydrated red peppers during storage. *Food Chemistry*, 259, 65-72.
16. Deng Li-Zhen, Mujumdar A.S., Yang Xu-Hai, Wang Jun, Zhang Qian, Zheng Zhi-An, Gao Zhen-Jiang, Xiao Hong-Wei* (2018). High humidity hot air impingement blanching (HHAIB) enhances drying rate and softens texture of apricot via cell wall pectin polysaccharides degradation and ultrastructure modification. *Food Chemistry*, 261, 292-300.
15. Ju Hao-Yu, Zhao Shi-Hao, Mujumdar A.S., Fang Xiao-Ming, Gao Zhen-Jiang, Zheng Zhi-An, Xiao Hong-Wei* (2018). Energy efficient improvements in hot air drying by controlling relative humidity based on Weibull and Bi-Di models. *Food and Bioprocess Processing*, 111, 20-29.
14. Xie Long, Zheng Zhi-An, Mujumdar Arun S., Fang Xiao-Ming, Wang Jun, Zhang Qian, Ma Qin, Xiao Hong-Wei*, Liu Yan-Hong, Gao Zhen-Jiang (2018). Pulsed vacuum drying (PVD) of wolfberry: drying kinetics and quality attributes. *Drying Technology*, doi:10.1080/07373937.2017.1414055

13. Yang Xu-Hai, Deng Li-Zhen, Mujumdar Arun S., Xiao Hong-Wei, Zhang Qian, Kan Za (2018). Evolution and modeling of colour changes of red pepper (*Capsicum annuum* L.) during hot air drying. *Journal of Food Engineering*, 231, 101-108.
12. 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.
11. 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(5 year-IF 3.29)
10. Wang Jun, Mu Wei-Song, Fang Xiao-Ming, Mujumdar Arun S., Yang Xu-Hai, Xue Ling-Yang, Xie Long, Xiao Hong-Wei*, Gao Zhen-Jiang, Zhang Qian (2017). Pulsed vacuum drying of Thompson seedless grape: effects of berry ripeness on physicochemical properties and drying characteristics. *Food and Bioprocess Processing*, 106, 117-126.
9. Xie Long, Mujumdar Arun S., Fang Xiao-Ming, Wang Jun, Dai Jian-Wu, Du Zhi-Long, Xiao Hong-Wei*, Liu Yanhong, Gao Zhen-Jiang* (2017). Far-infrared radiation heating assisted pulsed vacuum drying (FIR-PVD) of Wolfberry: effects on drying kinetics and quality attributes. *Food and Bioprocess Processing*, 2017, 102: 320-331 (5 year-IF 3.51)
8. Xiao Hong-Wei, Pan Zhongli, Deng Li-Zhen, EI-Mashad Hamed M., Yang Xu-Hai, Mujumdar Arun S., Gao Zhen-Jiang, Zhang Qian (2017). Recent developments and trends in thermal blanching-a comprehensive review. *Information Processing in Agriculture*, 4(2), 101-127.
7. Xiao Hong-Wei, Mujumdar Arun S. (2017). Role of expert reviews in guiding future drying R&D. *Drying Technology*, 35(5), 525-526.
6. Xie Long, Mujumdar Arun S., Zhang Qian, Wang Jun, Liu Shuxiang, Deng Lizhen, Wang Dong, Xiao Hong-Wei*, Liu Yan-Hong, Gao Zhen-Jiang* (2017). Effects of pulsed vacuum drying on infrared radiation heating (PVD-FIR) and electronic panel contact heating (PVD-EPC) on drying kinetics, colour and volatile compounds of wolfberry. *Drying Technology*, 35(11), 1312-1326.
5. Deng Li-Zhen, Yang Xu-Hai, Mujumdar Arun S., Zhao Jin-Hong, Wang Dong, Zhang Qian*, Wang Jun, Gao Zhen-Jiang, Xiao Hong-Wei* (2018). Red pepper (*Capsicum annuum* L.) drying: effects of different drying methods on drying kinetics, physicochemical properties, antioxidant capacity, and microstructure. *Drying Technology*, 36(8), 893-907.
4. 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.
3. Xiao Hong-Wei, Mujumdar A.S., Che Liming (2015). Pollution: uncouple from economy boom. *Nature*, 517, 145.
2. Xiao Hong-Wei, Gao Zhen-Jiang, Mujumdar A.S. (2015). Seafood: mining shell waste will not be easy. *Nature*, 525, 321.
1. Bai Jun-Wen, Sun Da-Wen, Xiao Hong-Wei*, Mujumdar A.S., Gao Zhen-Jiang*. (2013). Novel high-humidity

hot air impingement blanching (HHAIB) pretreatment enhances drying kinetics and color attributes of seedless grapes. *Innovative Food Science and Emerging Technologies*, 20, 230-237.