

## Publication List of Professor Da-Wen Sun (updated on 07 March 2020)

Latest list can be found at <http://www.ucd.ie/sun/list.htm>

### Books Published

1. **Da-Wen Sun** (editor), *Computational Fluid Dynamics in Food Processing*, 2<sup>nd</sup> Edition, CRC Press / Taylor & Francis, Boca Raton, Florida, USA, 592 pp., ISBN 978-1-1385-6831-0 (2018).
2. **Da-Wen Sun** (editor), *Modern Techniques for Food Authentication*, 2<sup>nd</sup> Edition, Academic Press / Elsevier, San Diego, California, USA, 814 pp., ISBN 978-0-12-814264-6 (2018).
3. **Da-Wen Sun** (editor), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, Academic Press / Elsevier, San Diego, California, USA, 656 pp., ISBN 978-0-12-802232-0 (2016).
4. **Da-Wen Sun** (editor), *Emerging Technologies for Food Processing*, 2<sup>nd</sup> Edition, Academic Press / Elsevier, San Diego, California, USA, 635 pp., ISBN 978-0-12-411479-1 (2014).
5. **Da-Wen Sun** (editor), *Computer Vision Technology in the Food and Beverage Industries*, Woodhead Publishing Limited, Cambridge, UK, 528 pp., ISBN 978 0 85709 036 2 (2012).
6. **Da-Wen Sun** (editor), *Thermal Food Processing: New Technologies and Quality Issues*, 2<sup>nd</sup> Edition, CRC Press / Taylor & Francis, Boca Raton, Florida, USA, 664 pp., ISBN 978-1-4398767-8-7 (2012).
7. **Da-Wen Sun** (editor), *Handbook of Food Safety Engineering*, Wiley-Blackwell, Hoboken, New Jersey, USA, 840 pp., ISBN: 978-1-4443-3334-3 (2011).
8. **Da-Wen Sun** (editor), *Handbook of Frozen Food Processing and Packaging*, 2<sup>nd</sup> Edition, CRC Press / Taylor & Francis, Boca Raton, Florida, USA, 880 pp., ISBN 978-1-4398360-4-0 (2011).
9. **Da-Wen Sun** (editor), *Hyperspectral Imaging for Food Quality Analysis and Control*, Academic Press / Elsevier, San Diego, California, USA, 528pp., ISBN 978-0123747532 (2010).
10. **Da-Wen Sun** (editor), *Infrared Spectroscopy for Food Quality Analysis and Control*, Academic Press / Elsevier, San Diego, California, USA, 424 pp., ISBN 978-0-12-374136-3 (2009).
11. **Da-Wen Sun** (editor), *Modern Techniques for Food Authentication*, Academic Press / Elsevier, San Diego, California, USA, 720 pp., ISBN 978-0-12-374085-4 (2009).
12. **Da-Wen Sun** (editor), *Computer Vision Technology for Food Quality Evaluation*, Academic Press / Elsevier, San Diego, California, USA, 583 pp., ISBN 978-0-12-405483-7 (2008).
13. **Da-Wen Sun** (editor), *Computational Fluid Dynamics in Food Processing*, CRC Press / Taylor & Francis, Boca Raton, Florida, USA, 740 pp., ISBN 978-0-8493-9286-3 (2007).
14. **Da-Wen Sun** (editor), *Handbook of Frozen Food Processing and Packaging*, CRC Press / Taylor & Francis, Boca Raton, Florida, USA, 737 pp., ISBN 978-1-57444-607-4 (2006).
15. **Da-Wen Sun** (editor), *Thermal Food Processing: New Technologies and Quality Issues*, CRC Press / Taylor & Francis, Boca Raton, Florida, USA, 640 pp., ISBN 978-1-57444-628-9 (2006).
16. **Da-Wen Sun** (editor), *Emerging Technologies for Food Processing*, Academic Press / Elsevier, London, UK, 792 pp., ISBN 978-0-12-676757-5 (2005).
17. **Da-Wen Sun** (editor), *Advances in Food Refrigeration*, Leatherhead Publishing, LFRA Ltd., Randalls Road, Leatherhead, Surrey KT22 7RY, UK, 482 pp., ISBN 0-905748-83-2 (2001).
18. P. Febo and **Da-Wen Sun** (editors), *The University Structure and Curricula on Agricultural Engineering*, Food and Agriculture Organisation of the United Nations, 233 pp., ISBN 92-5-104447-3 (2000).

### Journal Special Issues Edited

- L. Y. Zheng and **Da-Wen Sun** (editors), *Future of Food Engineering*, special issue of *Journal of Food Engineering*, Vol. 83, No. 1, pp. 1-128, Elsevier, Amsterdam, the Netherlands, 128 pp., ISSN 0260-8774 (2007).
- **Da-Wen Sun** and L. Y. Zheng (editors), *Progress in Bioproducts Processing and Food Safety*, special issue of *Journal of Food Engineering*, Vol. 77, No. 2, pp. 201-378, Elsevier, Amsterdam, the Netherlands, 178 pp., ISSN 0260-8774 (2006).
- **Da-Wen Sun** (editor), *Applications of Computer Vision in the Food Industry*, special issue of *Journal of Food Engineering*, Vol. 61, No. 1, pp. 1-142, Elsevier, Amsterdam, the Netherlands, 142 pp., ISSN 0260-8774 (2004).
- **Da-Wen Sun** (editor), *Applications of Computational Fluid Dynamics (CFD) in the Agri-Food Industry*, special issue of *Computers and Electronics in Agriculture*, Vol. 34, No. 1-3, pp. 1-236, Elsevier, Amsterdam, the Netherlands, 236 pp., ISSN 0168-1699 (2002).

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### Chapters in edited books

1. W.-H. Su and **Da-Wen Sun**, Advanced Analysis of Roots and Tubers by Hyperspectral Techniques, in F. Toldrá (ed), *Advances in Food and Nutrition Research*, Vol. 87, pp. 255-303, Academic Press / Elsevier, San Diego, California, USA (2018).
2. J.-L. Xu and **Da-Wen Sun**, Imaging Spectroscopic Technique: Hyperspectral Imaging, in **Da-Wen Sun** (ed), *Modern Techniques for Food Authentication*, 2<sup>nd</sup> Edition, pp. 253-286, Academic Press / Elsevier, San Diego, California, USA (2018).
3. K. Wang and **Da-Wen Sun**, Spectroscopic Imaging Technique: Raman Chemical Imaging, in **Da-Wen Sun** (ed), *Modern Techniques for Food Authentication*, 2<sup>nd</sup> Edition, pp. 287-319, Academic Press / Elsevier, San Diego, California, USA (2018).
4. R. E. Levin, F.-G. Ekezie and **Da-Wen Sun**, DNA-Based Technique: Polymerase Chain Reaction (PCR), in **Da-Wen Sun** (ed), *Modern Techniques for Food Authentication*, 2<sup>nd</sup> Edition, pp. 527-616, Academic Press / Elsevier, San Diego, California, USA (2018).
5. W.-H. Su, I. S. Arvanitoyannis and **Da-Wen Sun**, Trends in Food Authentication, in **Da-Wen Sun** (ed), *Modern Techniques for Food Authentication*, 2<sup>nd</sup> Edition, pp. 731-758, Academic Press / Elsevier, San Diego, California, USA (2018).
6. J.-L. Xu and **Da-Wen Sun**, Hyperspectral Imaging Technique for Online Monitoring of Meat Quality and Safety, in F. Toldrá and L. M. L. Nollet (eds), *Advanced Technologies for Meat Processing*, 2<sup>nd</sup> Edition, pp. 17-81, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2017).
7. D. Wu and **Da-Wen Sun**, The Use of Hyperspectral Techniques in Evaluating Quality and Safety of Meat and Meat Products, in E. J. Cummins (ed), *Emerging Technologies in Meat Processing*, pp. 339-368, John Wiley & Sons Ltd., Hoboken, New Jersey, USA (2016).
8. L. Drummond and **Da-Wen Sun**, Modelling and Simulation of the Freezing Process, in G. Calderón-Domínguez, G. Gutiérrez-López and K. Niranjana (eds), *Advances in Heat Transfer Unit Operations: Baking and Freezing in Bread Making*, pp. 387-406, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2016).
9. H.-J. He, C. Zheng and **Da-Wen Sun**, Image Segmentation Techniques, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 45-63, Academic Press / Elsevier, San Diego, California, USA (2016).
10. C. Zheng, H.-J. He and **Da-Wen Sun**, Object Measurement Methods, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 65-85, Academic Press / Elsevier, San Diego, California, USA (2016).
11. C.-J. Du, H.-J. He and **Da-Wen Sun**, Object Classification Methods, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 87-110, Academic Press / Elsevier, San Diego, California, USA (2016).
12. M. Kamruzzaman and **Da-Wen Sun**, Introduction to Hyperspectral Imaging Technology, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 111-139, Academic Press / Elsevier, San Diego, California, USA (2016).
13. N. A. Valous, L. Zheng, **Da-Wen Sun** and J. Tan, Quality Evaluation of Meat Cuts, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 175-193, Academic Press / Elsevier, San Diego, California, USA (2016).
14. C.-J. Du, A. Iqbal and **Da-Wen Sun**, Quality Measurement of Cooked Meats, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 195-212, Academic Press / Elsevier, San Diego, California, USA (2016).
15. J.-H. Cheng, **Da-Wen Sun**, M. Nagata and J. G. Tallada, Quality Evaluation of Strawberry, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 327-350, Academic Press / Elsevier, San Diego, California, USA (2016).
16. S. J. Symons, M. A. Shahin, Z. Xiong, Q. Dai and **Da-Wen Sun**, Quality Evaluation of Corn/Maize, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 439-462, Academic Press / Elsevier, San Diego, California, USA (2016).
17. C.-J. Du, D. F. Barbin and **Da-Wen Sun**, Quality Evaluation of Pizzas, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, 2<sup>nd</sup> Edition, pp. 465-485, Academic Press / Elsevier, San Diego, California, USA (2016).
18. Y. Tao, **Da-Wen Sun**, E. Hogan and A. L. Kelly, High Pressure Processing of Foods: An Overview, in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, 2<sup>nd</sup> Edition, pp. 3-24, Academic Press / Elsevier, San Diego, California, USA (2014).

19. S. Pandrangi, V.M. Balasubramaniam, Y. Tao and Da-Wen Sun, High-Pressure Processing of Salads and Ready Meals, in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, 2<sup>nd</sup> Edition, pp. 25-34, Academic Press / Elsevier, San Diego, California, USA (2014).
20. C. H. Scaman, T. D. Durance, L. Drummond and **Da-Wen Sun**, Combined Microwave Vacuum Drying, in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, 2<sup>nd</sup> Edition, pp. 427-445, Academic Press / Elsevier, San Diego, California, USA (2014).
21. L. Drummond, L. Zheng and **Da-Wen Sun**, Vacuum Cooling of Foods, in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, 2<sup>nd</sup> Edition, pp. 477-494, Academic Press / Elsevier, San Diego, California, USA (2014).
22. H. Kiani, L. Zheng and **Da-Wen Sun**, Ultrasonic Assistance of Food Freezing in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, 2<sup>nd</sup> Edition, pp. 495-513, Academic Press / Elsevier, San Diego, California, USA (2014).
23. D. Wu and **Da-Wen Sun**, Food Colour Measurement Using Computer Vision, in D. Kilcast (ed), *Instrumental Assessment of Food Sensory Quality: A Practical Guide*, pp. 165-194, Woodhead Publishing Limited, Cambridge, UK (2013).
24. D. Wu and **Da-Wen Sun**, Hyperspectral Imaging Technology: A Non-Destructive Tool for Food Quality and Safety Evaluation and Inspection, in S. Yanniotis, P. Taoukis, N. Stoforos and V. Karathanos (eds), *Advances in Food Process Engineering Research and Applications*, pp. 580-606, Springer, New York, USA (2013).
25. N. A. Valous and **Da-Wen Sun**, Image Processing Techniques for Computer Vision in the Food and Beverage Industries, in **Da-Wen Sun** (ed), *Computer Vision Technology in the Food and Beverage Industries*, pp. 97-129, Woodhead Publishing Limited, Cambridge, UK (2012).
26. P. Jackman and **Da-Wen Sun**, Computer Vision in the Fresh and Processed Meat Industries, in **Da-Wen Sun** (ed), *Computer Vision Technology in the Food and Beverage Industries*, pp. 255-276, Woodhead Publishing Limited, Cambridge, UK (2012).
27. C.-J. Du, Q. Cheng, and **Da-Wen Sun**, Computer Vision in the Bakery Industry, in **Da-Wen Sun** (ed), *Computer Vision Technology in the Food and Beverage Industries*, pp. 422-450, Woodhead Publishing Limited, Cambridge, UK (2012).
28. A. E. Delgado, **Da-Wen Sun** and A. C. Rubiolo, Thermal Physical Properties of Foods, in **Da-Wen Sun** (ed), *Thermal Food Processing: New Technologies and Quality Issues*, 2<sup>nd</sup> Edition, pp. 3-31, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2012).
29. L. J. Wang and **Da-Wen Sun**, Heat and Mass Transfer in Thermal Food Processing, in **Da-Wen Sun** (ed), *Thermal Food Processing: New Technologies and Quality Issues*, 2<sup>nd</sup> Edition, pp. 33-63, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2012).
30. X. D. Chen and **Da-Wen Sun**, Modeling Thermal Processing Using Computational Fluid Dynamics (CFD), in **Da-Wen Sun** (ed), *Thermal Food Processing: New Technologies and Quality Issues*, 2<sup>nd</sup> Edition, pp. 131-149, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2012).
31. **Da-Wen Sun**, An Overview of Refrigeration Cycles, in **Da-Wen Sun** (ed), *Handbook of Frozen Food Processing and Packaging*, 2<sup>nd</sup> Edition, pp. 55-82, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2011).
32. A. E. Delgado and **Da-Wen Sun**, Ultrasound Accelerated Freezing, in **Da-Wen Sun** (ed), *Handbook of Frozen Food Processing and Packaging*, 2<sup>nd</sup> Edition, pp. 645-666, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2011).
33. S. Wang and **Da-Wen Sun**, Antifreeze Protein and Ice Nucleating Protein, in **Da-Wen Sun** (ed), *Handbook of Frozen Food Processing and Packaging*, 2<sup>nd</sup> Edition, pp. 693-708, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2011).
34. K. H. Lee and **Da-Wen Sun**, Plastic Packaging of Frozen Foods, in **Da-Wen Sun** (ed), *Handbook of Frozen Food Processing and Packaging*, 2<sup>nd</sup> Edition, pp. 731-742, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2011).
35. A. E. Delgado and **Da-Wen Sun**, Food Refrigeration, in **Da-Wen Sun** (ed), *Handbook of Food Safety Engineering*, pp. 444-467, Wiley-Blackwell, Hoboken, New Jersey, USA (2011).
36. P. Jackman and **Da-Wen Sun**, Computer Vision for Measuring Shape, Size and Colour in Foods, in Y.-J. Cho (ed), *Emerging Technologies for Food Quality and Food Safety Evaluation*, pp. 79-112, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2011).
37. F. Mendoza, N. A. Valous, A. E. Delgado and **Da-Wen Sun**, Multifractal Characterization of Apple Pore and Ham Fat-Connective Tissue Size Distributions using Image Analysis, in J. M. Aguilera, G. V.

- Barbosa-Cánovas, R. Simpson and J. Welti-Chanes (eds), *Food Engineering Interfaces*, pp. 599-616, Springer, New York, USA (2011).
38. T. Norton and **Da-Wen Sun**, CFD: An Innovative and Effective Design Tool for the Food Industry, in J. M. Aguilera, G. V. Barbosa-Cánovas, R. Simpson and J. Welti-Chanes (eds), *Food Engineering Interfaces*, pp. 45-68, Springer, New York, USA (2011).
  39. A. E. Delgado and **Da-Wen Sun**, Ultrasound-Assisted Freezing, in H. Feng, J. Weiss and G. Barbosa-Cánovas (eds), *Ultrasound Technologies for Food and Bioprocessing*, pp. 495-509, Springer, New York, USA (2011).
  40. A. E. Delgado and **Da-Wen Sun**, Physico-Chemical Changes of Foods during Freezing and Thawing, in S. Devahastin (ed), *Physicochemical Aspects of Food Engineering and Processing*, pp. 219-253, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2010).
  41. L. J. Wang and **Da-Wen Sun**, Mathematical Analysis of Vacuum Cooling, in M. Farid (ed), *Mathematical Analysis of Food Processing*, pp. 483-510, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2010).
  42. L. Drummond and **Da-Wen Sun**, Effects of Chilling and Freezing on Safety and Quality of Food Products, in E. Ortega-Rivas (ed.), *Processing Effects on Safety and Quality of Foods*, pp. 295-321, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2010).
  43. T. Norton and **Da-Wen Sun**, Computational Fluid Dynamics in Thermal Processing, in R. Simpson (ed), *Engineering Aspects of Thermal Processing*, pp. 317-363, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2009).
  44. L. Y. Zheng, A. E. Delgado and **Da-Wen Sun**, Surface Heat Transfer Coefficients with and without Phase Change, in M. Shafiur Rahman (ed), *Food Properties Handbook*, 2<sup>nd</sup> Edition, pp. 717-758, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2009).
  45. C. X. Zheng and **Da-Wen Sun**, Computer Vision for Quality Control, in M. Zude (ed), *Optical Monitoring of Fresh and Processed Agricultural Crops*, pp. 126-140, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2009).
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  47. C. X. Zheng and **Da-Wen Sun**, Object Measurement Methods, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, pp. 57-80, Academic Press / Elsevier, San Diego, California, USA (2008).
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  51. C. J. Du and **Da-Wen Sun**, Quality Evaluation of Pizzas, in **Da-Wen Sun** (ed), *Computer Vision Technology for Food Quality Evaluation*, pp. 427-446, Academic Press / Elsevier, San Diego, California, USA (2008).
  52. T. Norton, J. Grant, R. Fallon and **Da-Wen Sun**, Towards a Decision Support System to Improve the Design of Livestock Buildings as a Function of the Local Environment, in N. M. Holden, T. Schulte, R. P. O. Hochstrasser and S. Walsh (eds), *Making Science Work on the Farm: A Workshop on Decision Support Systems for Irish Agriculture*. Agmet, Dublin, Ireland (2007).
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  54. **Da-Wen Sun**, An Overview of Refrigeration Cycles, in **Da-Wen Sun** (ed), *Handbook of Frozen Food Processing and Packaging*, pp. 57-83, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2006).
  55. **Da-Wen Sun** and L. Y. Zheng, Innovations in Freezing Process, in **Da-Wen Sun** (ed), *Handbook of Frozen Food Processing and Packaging*, pp. 175-195, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2006).

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  57. L. J. Wang and **Da-Wen Sun**, Heat and Mass Transfer in Thermal Food Processing, in **Da-Wen Sun** (ed), *Thermal Food Processing: New Technologies and Quality Issues*, pp. 35-71, CRC Press / Taylor & Francis, Boca Raton, Florida, USA (2006).
  58. E. Hogan, A. L. Kelly and **Da-Wen Sun**, High Pressure Processing of Foods: An Overview, in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, pp. 3-32, Academic Press / Elsevier, London, UK (2005).
  59. L. Y. Zheng and **Da-Wen Sun**, Vacuum Cooling of Foods, in **Da-Wen Sun** (ed), *Emerging Technologies for Food Processing*, pp. 579-602, Academic Press / Elsevier, London, UK (2005).
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  61. A. E. Delgado and **Da-Wen Sun**, Convective Heat Transfer Coefficients, in D. Heldman (ed), "*The Encyclopaedia of Agricultural, Food and Biological Engineering*", pp. 156 – 158, Marcel Dekker, Inc., New York, USA (2003).
  62. T. Kenny, E. Desmond, P. Ward and **Da-Wen Sun**, *Rapid Cooling of Cooked Meat Joints*, Teagasc, Ballsbridge, Dublin, Ireland, 24 pp., ISBN 1 84170 277 3 (2002) (**booklet**).
  63. **Da-Wen Sun** and L. J. Wang, Vacuum Cooling, Chapter 7, in **Da-Wen Sun** (ed), "*Advances in Food Refrigeration*", pp. 264-304, Leatherhead Publishing, LFRA Ltd., Randalls Road, Leatherhead, Surrey KT22 7RY, UK (2001).
  64. **Da-Wen Sun** and L. J. Wang, Novel Refrigeration Cycles, Chapter 1, in **Da-Wen Sun** (ed), "*Advances in Food Refrigeration*", pp. 1-69, Leatherhead Publishing, LFRA Ltd., Randalls Road, Leatherhead, Surrey KT22 7RY, UK (2001).
  65. P. O'Kiely, D. Han and **Da-Wen Sun**, *Development of an Integrated Management Information System for Cattle Farms*, Beef Production Series No.35, Teagasc, Dublin, Ireland, 68 pp., ISBN 1 84170 215 3 (2001) (**booklet**).
  66. **Da-Wen Sun** and R. J. Crawford, Heat Transfer in Particulate System, Chapter 7, in M. Narkis and N. Rosenzweig (eds), "*Polymer Powder Technology*", pp. 125-156, John Wiley & Sons (1995).
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  71. **Da-Wen Sun**, Selection of EMC/ERH Isotherm Equations for Shelled Corn Based on Fitting to Available Data, *Drying Technology*, **16** [3/5] (1998) 779-797.
  72. **Da-Wen Sun**, Evaluation of a Combined Ejector-Vapour Compression Refrigeration System, *International Journal of Energy Research*, **22** (1998) 333-342.
  73. **Da-Wen Sun**, 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, *Energy Conversion and Management*, **39** [5/6] (1998) 357-368.
  74. **Da-Wen Sun**, Computer Simulation and Optimisation of Ammonia-Water Absorption Refrigeration Systems, *Energy Sources*, **19** [7] (1997) 677-690.
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  76. **Da-Wen Sun**, Solar Powered Combined Ejector-Vapour Compression Cycle for Air Conditioning and Refrigeration, *Energy Conversion and Management*, **38** [5] (1997) 479-491.
  77. **Da-Wen Sun**, Thermodynamic Design Data and Optimum Design Maps for Absorption Refrigeration Systems, *Applied Thermal Engineering*, **17** [3] (1997) 211-221.

78. **Da-Wen Sun**, Variable Geometry Ejectors and Their Applications in Ejector Refrigeration Systems, *Energy*, **21** [10] (1996) 919-929.
79. **Da-Wen Sun**, Thermodynamic Analysis of Two-Stage Metal Hydride Heat Pumps with Different Operating Modes, *Applied Energy*, **54** [1] (1996) 29-47.
80. **Da-Wen Sun**, New Methods for Evaluating the Performance of Metal Hydride Heat Pumps, *Journal of the Institute of Energy*, **68**[476] (1995) 121-129.
81. **Da-Wen Sun**, Designs of Metal Hydride Reactors, *International Journal of Hydrogen Energy*, **12** (1992) 945-949.

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82. T. Lei and **Da-Wen Sun**, A Novel NIR Spectral Calibration Method: Sparse Coefficients Wavelength Selection and Regression (SCWR), *Analytica Chimica Acta*, (2020) (in press).
83. O. J. Esua, J.-H. Cheng and **Da-Wen Sun**, Functionalization of Water as a Nonthermal Approach for Ensuring Safety and Quality of Meat and Seafood Products, *Critical Reviews in Food Science and Nutrition*, (2020) (in press).
84. T. Gao, Y. Tian, Z. Zhu and **Da-Wen Sun**, Modelling, Responses and Applications of Time-Temperature Indicators (TTIs) in Monitoring Fresh Food Quality, *Trends in Food Science & Technology*, (2020) (in press).
85. Y.-M. Zhao, S. Ojha, C. M. Burgess, **Da-Wen Sun** and B. K. Tiwari, Influence of Various Fish Constituents on Inactivation Efficacy of Plasma Activated Water, *International Journal of Food Science and Technology*, (2020) (in press).
86. L. Wen, Z. Zhang, M. Zhao, R. Sentharamaikkannan, R. B. Padamati, **Da-Wen Sun** and B. K. Tiwari, Green Extraction of Soluble Dietary Fibre from Coffee Silverskin: Impact of Ultrasound/Microwave-Assisted Extraction, *International Journal of Food Science and Technology*, (2020) (in press).
87. Y.-Q. Chen, J.-H. Cheng and **Da-Wen Sun**, Chemical, Physical and Physiological Quality Attributes of Fruit and Vegetables Induced by Cold Plasma Treatment: Mechanisms and Application Advances, *Critical Reviews in Food Science and Nutrition*, (2020) (in press).
88. L. Wen, Z. Zhang, Da-Wen Sun, P. S. Saravana and B. K. Tiwari, Combination of Emerging Technologies for the Extraction of Bioactive Compounds, *Critical Reviews in Food Science and Nutrition*, (2020) (in press).
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