

มีการอ้างอิงบทความวิจัย “Effects of Different Drying Processes on the Bioactivity and Rutin Content of *Prunus* spp. (Plums)” ตั้งแต่ 1 ตุลาคม 2568 – 28 กุมภาพันธ์ 2569  
จำนวน 1 บทความ

1. <https://ift.onlinelibrary.wiley.com/doi/10.1111/1750-3841.70674>

The screenshot shows the Wiley-IFT article page. The browser address bar displays the DOI: <https://ift.onlinelibrary.wiley.com/doi/10.1111/1750-3841.70674>. The page header includes the IFT logo and the tagline "Feeding the minds that feed the world". The article title is "Ultrasound and Freeze-Thaw Pretreatments Alter Cell Wall Structure and Water Status to Improve Vacuum Freeze-Drying Efficiency and Quality Attributes of Plums". The authors listed are Xiaohua Li, Jinkui Sun, Yulan He, Jinguo Zhang, Wenjuan Tang, Fan Lai, and Guogang Chen. The article was first published on 07 November 2025. The journal is the Journal of Food Science, Volume 90, Issue 11, November 2025, e70674. The abstract states: "Plums (*Prunus domestica* L.) are valued for their flavor and nutritional properties; however, their preservation through vacuum freeze-drying (VFD) is often characterized by long processing times and high energy consumption. This study investigated the effects of ultrasound (US), freeze-thaw (FT), and their combinations—US followed by freeze-thaw (US+FT) and US-assisted thawing (US-T)—as pretreatments to enhance VFD".

The screenshot shows the 'References' section of the article page. It lists several references related to the topic of drying processes and quality attributes of fruits. The references are:

- Wang, H., X. Li, J. Wang, et al. 2022. "Effects of Postharvest Ripening on Water Status and Distribution, Drying Characteristics, Volatile Profiles, Phytochemical Contents, Antioxidant Capacity and Microstructure of Kiwifruit (*Actinidia deliciosa*)." *Food Control* 139: 109062. <https://doi.org/10.1016/j.foodcont.2022.109062>.
- Wang, K., Q. Li, Y. Xue, et al. 2024. "Ripening Induced Degradation of Pectin and Cellulose Affects the Medium- and Short-Wave Infrared Drying Characteristics of Mulberry." *Food Chemistry* 434: 137490. <https://doi.org/10.1016/j.foodchem.2023.137490>.
- Wongwad, E., W. Preedalikit, S. Changprasoed, et al. 2024. "Effects of Different Drying Processes on the Bioactivity and Rutin Content of *Prunus* spp. (plums)." *International Journal of Food Science* 2024, no. 1: 9999731. <https://doi.org/10.1155/2024/9999731>.
- Wu, Q., Z. Zhang, Y. Bao, et al. 2025. "Effects of Sodium Alginate and Calcium on Quality Attributes of Shepherd's Purse Under Ultrasound Impregnation During Blanching Processing." *Food Production, Processing and Nutrition* 7, no. 1: 16. <https://doi.org/10.1186/s43014-024-00292-y>.
- Xu, B., J. Chen, E. S. Tiliwa, et al. 2021. "Effect of Multi-mode Dual-frequency Ultrasound Pretreatment on the Vacuum Freeze-drying Process and Quality Attributes of the Strawberry Slices." *Ultrasonics Sonochemistry* 78: 105714. <https://doi.org/10.1016/j.ultsonch.2021.105714>.
- Xu, X., L. Zhang, Y. Feng, et al. 2021. "Ultrasound Freeze-thawing Style Pretreatment to Improve