

Xiuling Zhang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

10
papers

173
citations

7
h-index

10
g-index

10
ext. papers

242
ext. citations

5.4
avg, IF

2.94
L-index

#	Paper	IF	Citations
10	Comparison of physicochemical and rheology properties of Shiitake stipes-derived chitin nanocrystals and nanofibers. <i>Carbohydrate Polymers</i> , 2020 , 244, 116468	10.3	8
9	A top-down approach to improve collagen films performance: The comparisons of macro, micro and nano sized fibers. <i>Food Chemistry</i> , 2020 , 309, 125624	8.5	21
8	Using Flammulina velutipes derived chitin-glucan nanofibrils to stabilize palm oil emulsion:A novel food grade Pickering emulsifier. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 4628-4637	7.9	3
7	Physicochemical and Antimicrobial Properties of Hydroxypropyl Methylcellulose-Cinnamon Essential Oil Emulsion: Effects of Micro- and Nanodroplets. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	6
6	Impact of pork collagen superfine powder on rheological and texture properties of Harbin red sausage. <i>Journal of Texture Studies</i> , 2018 , 49, 300-308	3.6	7
5	Using carboxylated cellulose nanofibers to enhance mechanical and barrier properties of collagen fiber film by electrostatic interaction. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3089-3097	4.3	16
4	Impact of nano/micron vegetable carbon black on mechanical, barrier and anti-photooxidation properties of fish gelatin film. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2632-2641	4.3	4
3	Using Cellulose Nanofibers and Its Palm Oil Pickering Emulsion as Fat Substitutes in Emulsified Sausage. <i>Journal of Food Science</i> , 2018 , 83, 1740-1747	3.4	44
2	Characteristics and Rheological Properties of Polysaccharide Nanoparticles from Edible Mushrooms (Flammulina velutipes). <i>Journal of Food Science</i> , 2017 , 82, 687-693	3.4	25
1	Physical crosslinkings of edible collagen casing. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 920-5	7.9	39