# Ye Chen

## List of Publications by Citations



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|---|---|---|---|
| 85 papers | 1,541 citations | 21 h-index | 36 g-index |
| 91 ext. papers | 2,085 ext. citations | 5.3 avg, IF | 5.25 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 85 | Blasting extrusion processing: the increase of soluble dietary fiber content and extraction of soluble-fiber polysaccharides from wheat bran. *Food Chemistry*, **2015**, 180, 106-115 | 8.5 | 120 |
| 84 | Novel blasting extrusion processing improved the physicochemical properties of soluble dietary fiber from soybean residue and in vivo evaluation. *Journal of Food Engineering*, **2014**, 120, 1-8 | 6 | 113 |
| 83 | Effects of Dielectric Barrier Discharge (DBD) Cold Plasma Treatment on Physicochemical and Functional Properties of Peanut Protein. *Food and Bioprocess Technology*, **2018**, 11, 344-354 | 5.1 | 75 |
| 82 | Purification, antitumor and immunomodulatory activity of polysaccharides from soybean residue fermented with Morchella esculenta. *International Journal of Biological Macromolecules*, **2017**, 96, 26-34 | 7.9 | 74 |
| 81 | Effects of different concentrations of ethanol and isopropanol on physicochemical properties of zein-based films. *Industrial Crops and Products*, **2014**, 53, 140-147 | 5.9 | 73 |
| 80 | Effects of Dielectric Barrier Discharges (DBD) Cold Plasma Treatment on Physicochemical and Structural Properties of Zein Powders. *Food and Bioprocess Technology*, **2017**, 10, 434-444 | 5.1 | 63 |
| 79 | Improved mechanical and antimicrobial properties of zein/chitosan films by adding highly dispersed nano-TiO2. *Industrial Crops and Products*, **2019**, 130, 450-458 | 5.9 | 58 |
| 78 | Understanding of dispersion and aggregation of suspensions of zein nanoparticles in aqueous alcohol solutions after thermal treatment. *Industrial Crops and Products*, **2013**, 50, 764-770 | 5.9 | 56 |
| 77 | Preparation of cucumber seed peptide-calcium chelate by liquid state fermentation and its characterization. *Food Chemistry*, **2017**, 229, 487-494 | 8.5 | 47 |
| 76 | Effect of rice protein on the water mobility, water migration and microstructure of rice starch during retrogradation. *Food Hydrocolloids*, **2019**, 91, 136-142 | 10.6 | 46 |
| 75 | Surface modification via atmospheric cold plasma (ACP): Improved functional properties and characterization of zein film. *Industrial Crops and Products*, **2018**, 115, 124-133 | 5.9 | 45 |
| 74 | Improving functional properties of zein film via compositing with chitosan and cold plasma treatment. *Industrial Crops and Products*, **2019**, 129, 318-326 | 5.9 | 43 |
| 73 | Cu2ZnSnS4 thin film solar cell utilizing rapid thermal process of precursors sputtered from a quaternary target: a promising application in industrial processes. *RSC Advances*, **2014**, 4, 43080-43086 | 3.7 | 38 |
| 72 | Behavior of Zein in Aqueous Ethanol under Atmospheric Pressure Cold Plasma Treatment. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7352-7360 | 5.7 | 35 |
| 71 | Preparation, characterization and functional evaluation of chitosan-based films with zein coatings produced by cold plasma. *Carbohydrate Polymers*, **2018**, 202, 39-46 | 10.3 | 32 |
| 70 | Characterization of physicochemical and structural properties of atmospheric cold plasma (ACP) modified zein. *Food and Bioproducts Processing*, **2017**, 106, 65-74 | 4.9 | 30 |
| 69 | Organometal halide perovskite nanocrystals embedded in silicone resins with bright luminescence and ultrastability. *Journal of Materials Chemistry C*, **2017**, 5, 12044-12049 | 7.1 | 30 |

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| 68 | Preparation and characterization of extruded thermoplastic zein–poly(propylene carbonate) film. *Industrial Crops and Products*, **2013**, 49, 81-87 | 5.9 | 30 |
| 67 | Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. *Food and Bioprocess Technology*, **2015**, 8, 2036-2046 | 5.1 | 27 |
| 66 | Acid-soluble and pepsin-soluble collagens from grass carp (Ctenopharyngodon idella) skin: a comparative study on physicochemical properties. *International Journal of Food Science and Technology*, **2015**, 50, 186-193 | 3.8 | 21 |
| 65 | Hyperbaric oxygen enlarges the area of brain damage in MCAO rats by blocking autophagy via ERK1/2 activation. *European Journal of Pharmacology*, **2014**, 728, 93-9 | 5.3 | 21 |
| 64 | Complex coacervation of zein-chitosan via atmospheric cold plasma treatment: Improvement of encapsulation efficiency and dispersion stability. *Food Hydrocolloids*, **2020**, 107, 105943 | 10.6 | 20 |
| 63 | A novel zein/poly (propylene carbonate)/nano-TiO2 composite films with enhanced photocatalytic and antibacterial activity. *Process Biochemistry*, **2018**, 70, 198-205 | 4.8 | 19 |
| 62 | Structural changes of proteins in fresh noodles during their processing. *International Journal of Food Properties*, **2017**, 20, S202-S213 | 3 | 18 |
| 61 | Study on the interaction between gold nanoparticles and papain by spectroscopic methods. *Journal of Luminescence*, **2015**, 157, 229-234 | 3.8 | 18 |
| 60 | Preparation, characterization and calcium release evaluation in vitro of casein phosphopeptides-soluble dietary fibers copolymers as calcium delivery system. *Food Chemistry*, **2018**, 245, 262-269 | 8.5 | 18 |
| 59 | Facile "one-pot" synthesis of poly(methacrylic acid)-based hybrid monolith via thiol-ene click reaction for hydrophilic interaction chromatography. *Journal of Chromatography A*, **2016**, 1454, 49-57 | 4.5 | 18 |
| 58 | Analysis of the glycosylation products of peanut protein and lactose by cold plasma treatment: Solubility and structural characteristics. *International Journal of Biological Macromolecules*, **2020**, 158, 1194-1194 | 7.9 | 17 |
| 57 | Zein films with porous polylactic acid coatings via cold plasma pre-treatment. *Industrial Crops and Products*, **2020**, 150, 112382 | 5.9 | 17 |
| 56 | Quality characteristics of fresh wet noodles treated with nonthermal plasma sterilization. *Food Chemistry*, **2019**, 297, 124900 | 8.5 | 15 |
| 55 | Active bacterial and archaeal communities in coastal sediments: Biogeography pattern, assembly process and co-occurrence relationship. *Science of the Total Environment*, **2021**, 750, 142252 | 10.2 | 15 |
| 54 | Intensifying soluble dietary fiber production and properties of soybean curd residue via autoclaving treatment. *Bioresource Technology Reports*, **2019**, 7, 100203 | 4.1 | 13 |
| 53 | Behavioral Solubilization of Peanut Protein Isolate by Atmospheric Pressure Cold Plasma (ACP) Treatment. *Food and Bioprocess Technology*, **2019**, 12, 2018-2027 | 5.1 | 13 |
| 52 | Improved solubility of banana starch by dielectric barrier discharge plasma treatment. *International Journal of Food Science and Technology*, **2020**, 55, 641-648 | 3.8 | 13 |
| 51 | Synthesis and evaluation of highly dispersible and efficient photocatalytic TiO/poly lactic acid nanocomposite films via sol-gel and casting processes. *International Journal of Food Microbiology*, **2020**, 331, 108763 | 5.8 | 12 |

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| 50 | In□vitro evaluation and physicochemical characteristics of casein phosphopeptides-soluble dietary fibers copolymers as a novel calcium delivery system. *Food Hydrocolloids*, **2018**, 79, 482-490 | 10.6 | 12 |
| 49 | Investigation of photophysical properties of new branched compounds with triazine and benzimidazole units. *New Journal of Chemistry*, **2014**, 38, 3042 | 3.6 | 11 |
| 48 | Moisture molecule migration and quality changes of fresh wet noodles dehydrated by cold plasma treatment. *Food Chemistry*, **2020**, 328, 127053 | 8.5 | 11 |
| 47 | Improved physicochemical properties of peanut protein isolate glycated by atmospheric pressure cold plasma (ACP) treatment. *Food Hydrocolloids*, **2020**, 109, 106124 | 10.6 | 11 |
| 46 | Effectiveness Analysis of Systematic Combined Sewer Overflow Control Schemes in the Sponge City Pilot Area of Beijing. *International Journal of Environmental Research and Public Health*, **2019**, 16, | 4.6 | 10 |
| 45 | Study on the preparation of Mg□iⅣn alloys by electrochemical codeposition from LiCl□KCl□MgCl2□MnCl2 molten salt. *Journal of Applied Electrochemistry*, **2010**, 40, 1387-1393 | 2.6 | 10 |
| 44 | Preparation, characterization and the in vitro bile salts binding capacity of celery seed protein hydrolysates via the fermentation using B. subtilis. *LWT - Food Science and Technology*, **2020**, 117, 108571 | 5.4 | 10 |
| 43 | The preparation of a poly (pentaerythritol tetraglycidyl ether-co-poly ethylene imine) organic monolithic capillary column and its application in hydrophilic interaction chromatography for polar molecules. *Analytica Chimica Acta*, **2017**, 988, 104-113 | 6.6 | 9 |
| 42 | Effect of different nitrogen ratio on the performance of CO absorption and microalgae conversion (CAMC) hybrid system. *Bioresource Technology*, **2020**, 306, 123126 | 11 | 8 |
| 41 | The synthesis of Gemini-type sulfobetaine based hybrid monolith and its application in hydrophilic interaction chromatography for small polar molecular. *Talanta*, **2017**, 173, 113-122 | 6.2 | 7 |
| 40 | Non-Oxidative Methane Conversion Using Lead- and Iron-Modified Albite Catalysts in Fixed-Bed Reactor. *Chinese Journal of Chemistry*, **2018**, 36, 531-537 | 4.9 | 7 |
| 39 | Effect of Voltage on the Mechanical and Water Resistance Properties of Zein Films by Electrophoretic Deposition. *Food and Bioprocess Technology*, **2015**, 8, 486-491 | 5.1 | 7 |
| 38 | Study on the atmospheric cold plasma (ACP) treatment of zein film: Surface properties and cytocompatibility. *International Journal of Biological Macromolecules*, **2020**, 153, 1319-1327 | 7.9 | 7 |
| 37 | Polylactic Acid (PLA) Modified by Polyethylene Glycol (PEG) for the Immobilization of Lipase. *Applied Biochemistry and Biotechnology*, **2020**, 190, 982-996 | 3.2 | 7 |
| 36 | Preparation of dextran-casein phosphopeptide conjugates, evaluation of its calcium binding capacity and digestion in vitro. *Food Chemistry*, **2021**, 352, 129332 | 8.5 | 7 |
| 35 | A liquid chromatography-tandem mass spectrometry method to simultaneously determinate dichlorvos and phoxim in tobacco. *Biomedical Chromatography*, **2019**, 33, e4537 | 1.7 | 6 |
| 34 | Simulation and Observation of Hydrate Phase Transition in Porous Medium via Microfluidic Application. *Industrial & Engineering Chemistry Research*, **2019**, 58, 5071-5079 | 3.9 | 6 |
| 33 | Nitrite removal with potential value-added ingredients accumulation via Chlorella sp. L38. *Bioresource Technology*, **2020**, 313, 123743 | 11 | 6 |

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| 32 | Electrochemical Codeposition of Al-Li-Mg Alloys at Solid Aluminum Electrode from LiCl-KCl-MgCl2 Molten Salt System. *Metallurgical and Materials Transactions B: Process Metallurgy and Materials Processing Science*, **2010**, 41, 691-698 | 2.5 | 6 |
| 31 | Modification of the physicochemical and structural characteristics of zein suspension by dielectric barrier discharge cold plasma treatment. *Journal of Food Science*, **2020**, 85, 2452-2460 | 3.4 | 6 |
| 30 | Stereoselective degradation behavior of the novel chiral antifungal agrochemical penthiopyrad in soil. *Environmental Research*, **2021**, 194, 110680 | 7.9 | 6 |
| 29 | Enhanced hydration properties and antioxidant activity of peanut protein by covalently binding with sesbania gum via cold plasma treatment. *Innovative Food Science and Emerging Technologies*, **2021**, 68, 102632 | 6.8 | 6 |
| 28 | Residual determination of pyrethrins in (goji) by GC-MS/MS and a dietary risk assessment of Chinese goji consumption. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2020**, 37, 478-487 | 3.2 | 5 |
| 27 | Physicochemical Properties of Zein-Based Films by Electrophoretic Deposition Using Indium Tin Oxide Electrodes: Vertical and Horizontal Electric Fields. *International Journal of Food Properties*, **2016**, 19, 945-957 | 3 | 4 |
| 26 | Structural and electric properties of Ce-doped Na0.5Bi4.5Ti4O15 piezoceramics with high Curie temperatures. *Journal of the American Ceramic Society*, **2020**, 103, 4083-4089 | 3.8 | 4 |
| 25 | Exploration of interactions between decyl-□D-glucopyranoside and bovine serum albumin in aqueous solution. *RSC Advances*, **2016**, 6, 19700-19706 | 3.7 | 4 |
| 24 | Pressure effects on heat transfer in hydrate-bearing deposit with drilling fluid invasion by lab simulation. *International Journal of Green Energy*, **2019**, 16, 770-777 | 3 | 4 |
| 23 | Improvement of noodle quality: The effect of ultrasonic on noodles resting. *Journal of Cereal Science*, **2020**, 96, 103089 | 3.8 | 4 |
| 22 | Synthesis of a poly(sulfobetaine-co-polyhedral oligomeric silsesquioxane) hybrid monolith via an in-situ ring opening quaternization for use in hydrophilic interaction capillary liquid chromatography. *Mikrochimica Acta*, **2020**, 187, 109 | 5.8 | 4 |
| 21 | Polysaccharides production from soybean curd residue via Morchella esculenta. *Journal of Food Biochemistry*, **2019**, 43, e12791 | 3.3 | 3 |
| 20 | Enantioselective environmental behavior of the chiral fungicide mandipropamid in four types of Chinese soil. *Soil Science Society of America Journal*, **2021**, 85, 574-590 | 2.5 | 3 |
| 19 | Persistence, mobility, and leaching risk of flumioxazin in four Chinese soils. *Journal of Soils and Sediments*, **2021**, 21, 1743-1754 | 3.4 | 3 |
| 18 | Preparation and characterization of PCL-grafted zein film via atmospheric-pressure cold plasma pretreatment. *Plasma Processes and Polymers*, **2021**, 18, 2000242 | 3.4 | 3 |
| 17 | Determination, dissipation dynamics, terminal residues and dietary risk assessment of thiophanate-methyl and its metabolite carbendazim in cowpeas collected from different locations in China under field conditions. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5498-5507 | 4.3 | 3 |
| 16 | Responses of Alpha-linolenic acid strain (C-12) from Chlorella sp. L166 to low temperature plasma treatment. *Bioresource Technology*, **2021**, 336, 125291 | 11 | 3 |
| 15 | A novel glycoprotein emulsion using high-denatured peanut protein and sesbania gum via cold plasma for encapsulation of □carotene. *Innovative Food Science and Emerging Technologies*, **2021**, 102840 | 6.8 | 3 |

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| 14 | PL and ESR study for defect centers in 4H-SiC induced by oxygen ion implantation. *Nuclear Science and Techniques/Hewuli*, **2017**, 28, 1 | 2.1 | 2 |
| 13 | Enhancement of the yield of □aminobutyric acid by Aspergillus oryzae and antioxidant activities of rice bran through explosion puffing processing. *International Journal of Food Science and Technology*, **2014**, 49, 1420-1424 | 3.8 | 2 |
| 12 | Nontargeted metabolomic and multigene expression analyses reveal the mechanism of oil biosynthesis in sea buckthorn berry pulp rich in palmitoleic acid. *Food Chemistry*, **2021**, 374, 131719 | 8.5 | 2 |
| 11 | Methanogenesis pathways of methanogens and their responses to substrates and temperature in sediments from the South Yellow Sea.. *Science of the Total Environment*, **2022**, 152645 | 10.2 | 2 |
| 10 | Incorporation of antibacterial zein/thymol nanoparticles dispersed using nanobubble technology improves the functional performance of gelatin films. *Food Hydrocolloids*, **2021**, 121, 107051 | 10.6 | 2 |
| 9 | Effects of Biochar Produced from Cornstalk, Rice Husk and Bamboo on Degradation of Flumioxazin in Soil. *Soil and Sediment Contamination*,1-15 | 3.2 | 1 |
| 8 | Emission Kinetics from PbSe Quantum Dots in Glass Matrix at High Excitation Levels. *Physica Status Solidi - Rapid Research Letters*, **2018**, 12, 1800012 | 2.5 | 0 |
| 7 | Purification, Characterization and Bioactivities of Polysaccharides from the Stalk of Abelmoschus manihot (L.) Medic. *Food Science and Technology Research*, **2020**, 26, 611-621 | 0.8 | 0 |
| 6 | Mechanism of improving interfacial hydration characteristic of high-denatured peanut protein induced by cold plasma. *Journal of Food Process Engineering*,e13926 | 2.4 | 0 |
| 5 | Developing a new modification technology of oat flour based on differential pressure explosion puffing. *LWT - Food Science and Technology*, **2021**, 141, 110967 | 5.4 | 0 |
| 4 | Dissipation, adsorption-desorption, and potential transformation products of pinoxaden in soil. *Biomedical Chromatography*, **2021**, 35, e5097 | 1.7 | 0 |
| 3 | Impedance spectroscopy of Na0.5Bi4.50+xTi4Oy (x = -0.02, 0, 0.02) ceramics with excellent dielectric properties. *International Journal of Applied Ceramic Technology*, **2021**, 18, 1553-1559 | 2 | |
| 2 | Small-molecule albumin ligand modification to enhance the anti-diabetic ability of GLP-1 derivatives.. *Biomedicine and Pharmacotherapy*, **2022**, 148, 112722 | 7.5 | |
| 1 | Rapid method for lipid determination in Chlorella sp. based on Nile Red fluorescence. *Bioresource Technology Reports*, **2022**, 101077 | 4.1 | |