

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.

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	Methanogenesis pathways of methanogens and their responses to substrates and temperature in sediments from the South Yellow Sea.. <i>Science of the Total Environment</i> , 2022 , 152645	10.2	2
84	Small-molecule albumin ligand modification to enhance the anti-diabetic ability of GLP-1 derivatives.. <i>Biomedicine and Pharmacotherapy</i> , 2022 , 148, 112722	7.5	
83	Rapid method for lipid determination in <i>Chlorella</i> sp. based on Nile Red fluorescence. <i>Bioresource Technology Reports</i> , 2022 , 101077	4.1	
82	Nontargeted metabolomic and multigene expression analyses reveal the mechanism of oil biosynthesis in sea buckthorn berry pulp rich in palmitoleic acid. <i>Food Chemistry</i> , 2021 , 374, 131719	8.5	2
81	Stereoselective degradation behavior of the novel chiral antifungal agrochemical penthiopyrad in soil. <i>Environmental Research</i> , 2021 , 194, 110680	7.9	6
80	Enhanced hydration properties and antioxidant activity of peanut protein by covalently binding with sesbania gum via cold plasma treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 68, 102632	6.8	6
79	Enantioselective environmental behavior of the chiral fungicide mandipropamid in four types of Chinese soil. <i>Soil Science Society of America Journal</i> , 2021 , 85, 574-590	2.5	3
78	Impedance spectroscopy of Na _{0.5} Bi _{4.5} O _y (x = -0.02, 0, 0.02) ceramics with excellent dielectric properties. <i>International Journal of Applied Ceramic Technology</i> , 2021 , 18, 1553-1559	2	
77	Developing a new modification technology of oat flour based on differential pressure explosion puffing. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110967	5.4	0
76	Active bacterial and archaeal communities in coastal sediments: Biogeography pattern, assembly process and co-occurrence relationship. <i>Science of the Total Environment</i> , 2021 , 750, 142252	10.2	15
75	Persistence, mobility, and leaching risk of flumioxazin in four Chinese soils. <i>Journal of Soils and Sediments</i> , 2021 , 21, 1743-1754	3.4	3
74	Preparation and characterization of PCL-grafted zein film via atmospheric-pressure cold plasma pretreatment. <i>Plasma Processes and Polymers</i> , 2021 , 18, 2000242	3.4	3
73	Dissipation, adsorption-desorption, and potential transformation products of pinoxaden in soil. <i>Biomedical Chromatography</i> , 2021 , 35, e5097	1.7	0
72	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. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5498-5507	4.3	3
71	Preparation of dextran-casein phosphopeptide conjugates, evaluation of its calcium binding capacity and digestion in vitro. <i>Food Chemistry</i> , 2021 , 352, 129332	8.5	7
70	Responses of Alpha-linolenic acid strain (C-12) from <i>Chlorella</i> sp. L166 to low temperature plasma treatment. <i>Bioresource Technology</i> , 2021 , 336, 125291	11	3
69	A novel glycoprotein emulsion using high-denatured peanut protein and sesbania gum via cold plasma for encapsulation of β -carotene. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 102840	6.8	3

68	Incorporation of antibacterial zein/thymol nanoparticles dispersed using nanobubble technology improves the functional performance of gelatin films. <i>Food Hydrocolloids</i> , 2021 , 121, 107051	10.6	2
67	Synthesis and evaluation of highly dispersible and efficient photocatalytic TiO ₂ /poly lactic acid nanocomposite films via sol-gel and casting processes. <i>International Journal of Food Microbiology</i> , 2020 , 331, 108763	5.8	12
66	Structural and electric properties of Ce-doped Na _{0.5} Bi _{4.5} Ti ₄ O ₁₅ piezoceramics with high Curie temperatures. <i>Journal of the American Ceramic Society</i> , 2020 , 103, 4083-4089	3.8	4
65	Effect of different nitrogen ratio on the performance of CO absorption and microalgae conversion (CAMC) hybrid system. <i>Bioresource Technology</i> , 2020 , 306, 123126	11	8
64	Nitrite removal with potential value-added ingredients accumulation via Chlorella sp. L38. <i>Bioresource Technology</i> , 2020 , 313, 123743	11	6
63	Purification, Characterization and Bioactivities of Polysaccharides from the Stalk of Abelmoschus manihot (L.) Medic. <i>Food Science and Technology Research</i> , 2020 , 26, 611-621	0.8	0
62	Moisture molecule migration and quality changes of fresh wet noodles dehydrated by cold plasma treatment. <i>Food Chemistry</i> , 2020 , 328, 127053	8.5	11
61	Analysis of the glycosylation products of peanut protein and lactose by cold plasma treatment: Solubility and structural characteristics. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 1194-1194	7.9	17
60	Improvement of noodle quality: The effect of ultrasonic on noodles resting. <i>Journal of Cereal Science</i> , 2020 , 96, 103089	3.8	4
59	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. <i>Mikrochimica Acta</i> , 2020 , 187, 109	5.8	4
58	Residual determination of pyrethrins in (goji) by GC-MS/MS and a dietary risk assessment of Chinese goji consumption. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020 , 37, 478-487	3.2	5
57	Study on the atmospheric cold plasma (ACP) treatment of zein film: Surface properties and cytocompatibility. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 1319-1327	7.9	7
56	Modification of the physicochemical and structural characteristics of zein suspension by dielectric barrier discharge cold plasma treatment. <i>Journal of Food Science</i> , 2020 , 85, 2452-2460	3.4	6
55	Improved physicochemical properties of peanut protein isolate glycosylated by atmospheric pressure cold plasma (ACP) treatment. <i>Food Hydrocolloids</i> , 2020 , 109, 106124	10.6	11
54	Poly(lactic Acid (PLA) Modified by Poly(ethylene Glycol (PEG) for the Immobilization of Lipase. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 190, 982-996	3.2	7
53	Improved solubility of banana starch by dielectric barrier discharge plasma treatment. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 641-648	3.8	13
52	Preparation, characterization and the in vitro bile salts binding capacity of celery seed protein hydrolysates via the fermentation using B. subtilis. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108571	5.4	10
51	Complex coacervation of zein-chitosan via atmospheric cold plasma treatment: Improvement of encapsulation efficiency and dispersion stability. <i>Food Hydrocolloids</i> , 2020 , 107, 105943	10.6	20

50	Zein films with porous polylactic acid coatings via cold plasma pre-treatment. <i>Industrial Crops and Products</i> , 2020 , 150, 112382	5.9	17
49	Improved mechanical and antimicrobial properties of zein/chitosan films by adding highly dispersed nano-TiO ₂ . <i>Industrial Crops and Products</i> , 2019 , 130, 450-458	5.9	58
48	Quality characteristics of fresh wet noodles treated with nonthermal plasma sterilization. <i>Food Chemistry</i> , 2019 , 297, 124900	8.5	15
47	Intensifying soluble dietary fiber production and properties of soybean curd residue via autoclaving treatment. <i>Bioresource Technology Reports</i> , 2019 , 7, 100203	4.1	13
46	Effectiveness Analysis of Systematic Combined Sewer Overflow Control Schemes in the Sponge City Pilot Area of Beijing. <i>International Journal of Environmental Research and Public Health</i> , 2019 , 16,	4.6	10
45	A liquid chromatography-tandem mass spectrometry method to simultaneously determinate dichlorvos and phoxim in tobacco. <i>Biomedical Chromatography</i> , 2019 , 33, e4537	1.7	6
44	Simulation and Observation of Hydrate Phase Transition in Porous Medium via Microfluidic Application. <i>Industrial & Engineering Chemistry Research</i> , 2019 , 58, 5071-5079	3.9	6
43	Polysaccharides production from soybean curd residue via <i>Morchella esculenta</i> . <i>Journal of Food Biochemistry</i> , 2019 , 43, e12791	3.3	3
42	Pressure effects on heat transfer in hydrate-bearing deposit with drilling fluid invasion by lab simulation. <i>International Journal of Green Energy</i> , 2019 , 16, 770-777	3	4
41	Behavioral Solubilization of Peanut Protein Isolate by Atmospheric Pressure Cold Plasma (ACP) Treatment. <i>Food and Bioprocess Technology</i> , 2019 , 12, 2018-2027	5.1	13
40	Improving functional properties of zein film via compositing with chitosan and cold plasma treatment. <i>Industrial Crops and Products</i> , 2019 , 129, 318-326	5.9	43
39	Effect of rice protein on the water mobility, water migration and microstructure of rice starch during retrogradation. <i>Food Hydrocolloids</i> , 2019 , 91, 136-142	10.6	46
38	Surface modification via atmospheric cold plasma (ACP): Improved functional properties and characterization of zein film. <i>Industrial Crops and Products</i> , 2018 , 115, 124-133	5.9	45
37	Emission Kinetics from PbSe Quantum Dots in Glass Matrix at High Excitation Levels. <i>Physica Status Solidi - Rapid Research Letters</i> , 2018 , 12, 1800012	2.5	0
36	Non-Oxidative Methane Conversion Using Lead- and Iron-Modified Albite Catalysts in Fixed-Bed Reactor. <i>Chinese Journal of Chemistry</i> , 2018 , 36, 531-537	4.9	7
35	In Vitro evaluation and physicochemical characteristics of casein phosphopeptides-soluble dietary fibers copolymers as a novel calcium delivery system. <i>Food Hydrocolloids</i> , 2018 , 79, 482-490	10.6	12
34	A novel zein/poly (propylene carbonate)/nano-TiO ₂ composite films with enhanced photocatalytic and antibacterial activity. <i>Process Biochemistry</i> , 2018 , 70, 198-205	4.8	19
33	Preparation, characterization and calcium release evaluation in vitro of casein phosphopeptides-soluble dietary fibers copolymers as calcium delivery system. <i>Food Chemistry</i> , 2018 , 245, 262-269	8.5	18

32	Effects of Dielectric Barrier Discharge (DBD) Cold Plasma Treatment on Physicochemical and Functional Properties of Peanut Protein. <i>Food and Bioprocess Technology</i> , 2018 , 11, 344-354	5.1	75
31	Preparation, characterization and functional evaluation of chitosan-based films with zein coatings produced by cold plasma. <i>Carbohydrate Polymers</i> , 2018 , 202, 39-46	10.3	32
30	Structural changes of proteins in fresh noodles during their processing. <i>International Journal of Food Properties</i> , 2017 , 20, S202-S213	3	18
29	Preparation of cucumber seed peptide-calcium chelate by liquid state fermentation and its characterization. <i>Food Chemistry</i> , 2017 , 229, 487-494	8.5	47
28	Characterization of physicochemical and structural properties of atmospheric cold plasma (ACP) modified zein. <i>Food and Bioprocess Technology</i> , 2017 , 106, 65-74	4.9	30
27	The synthesis of Gemini-type sulfobetaine based hybrid monolith and its application in hydrophilic interaction chromatography for small polar molecular. <i>Talanta</i> , 2017 , 173, 113-122	6.2	7
26	Purification, antitumor and immunomodulatory activity of polysaccharides from soybean residue fermented with <i>Morchella esculenta</i> . <i>International Journal of Biological Macromolecules</i> , 2017 , 96, 26-34	7.9	74
25	Organometal halide perovskite nanocrystals embedded in silicone resins with bright luminescence and ultrastability. <i>Journal of Materials Chemistry C</i> , 2017 , 5, 12044-12049	7.1	30
24	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. <i>Analytica Chimica Acta</i> , 2017 , 988, 104-113	6.6	9
23	Behavior of Zein in Aqueous Ethanol under Atmospheric Pressure Cold Plasma Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7352-7360	5.7	35
22	PL and ESR study for defect centers in 4H-SiC induced by oxygen ion implantation. <i>Nuclear Science and Techniques/Hewuli</i> , 2017 , 28, 1	2.1	2
21	Effects of Dielectric Barrier Discharges (DBD) Cold Plasma Treatment on Physicochemical and Structural Properties of Zein Powders. <i>Food and Bioprocess Technology</i> , 2017 , 10, 434-444	5.1	63
20	Physicochemical Properties of Zein-Based Films by Electrophoretic Deposition Using Indium Tin Oxide Electrodes: Vertical and Horizontal Electric Fields. <i>International Journal of Food Properties</i> , 2016 , 19, 945-957	3	4
19	Facile "one-pot" synthesis of poly(methacrylic acid)-based hybrid monolith via thiol-ene click reaction for hydrophilic interaction chromatography. <i>Journal of Chromatography A</i> , 2016 , 1454, 49-57	4.5	18
18	Exploration of interactions between decyl-ED-glucopyranoside and bovine serum albumin in aqueous solution. <i>RSC Advances</i> , 2016 , 6, 19700-19706	3.7	4
17	Physicochemical and Bioactive Properties of Soluble Dietary Fibers from Blasting Extrusion Processing (BEP)-Extruded Carrot Residues. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2036-2046	5.1	27
16	Acid-soluble and pepsin-soluble collagens from grass carp (<i>Ctenopharyngodon idella</i>) skin: a comparative study on physicochemical properties. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 186-193	3.8	21
15	Study on the interaction between gold nanoparticles and papain by spectroscopic methods. <i>Journal of Luminescence</i> , 2015 , 157, 229-234	3.8	18

14	Blasting extrusion processing: the increase of soluble dietary fiber content and extraction of soluble-fiber polysaccharides from wheat bran. <i>Food Chemistry</i> , 2015 , 180, 106-115	8.5	120
13	Effect of Voltage on the Mechanical and Water Resistance Properties of Zein Films by Electrophoretic Deposition. <i>Food and Bioprocess Technology</i> , 2015 , 8, 486-491	5.1	7
12	Effects of different concentrations of ethanol and isopropanol on physicochemical properties of zein-based films. <i>Industrial Crops and Products</i> , 2014 , 53, 140-147	5.9	73
11	Cu ₂ ZnSnS ₄ thin film solar cell utilizing rapid thermal process of precursors sputtered from a quaternary target: a promising application in industrial processes. <i>RSC Advances</i> , 2014 , 4, 43080-43086	3.7	38
10	Investigation of photophysical properties of new branched compounds with triazine and benzimidazole units. <i>New Journal of Chemistry</i> , 2014 , 38, 3042	3.6	11
9	Enhancement of the yield of L-aminobutyric acid by <i>Aspergillus oryzae</i> and antioxidant activities of rice bran through explosion puffing processing. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1420-1424	3.8	2
8	Novel blasting extrusion processing improved the physicochemical properties of soluble dietary fiber from soybean residue and in vivo evaluation. <i>Journal of Food Engineering</i> , 2014 , 120, 1-8	6	113
7	Hyperbaric oxygen enlarges the area of brain damage in MCAO rats by blocking autophagy via ERK1/2 activation. <i>European Journal of Pharmacology</i> , 2014 , 728, 93-9	5.3	21
6	Understanding of dispersion and aggregation of suspensions of zein nanoparticles in aqueous alcohol solutions after thermal treatment. <i>Industrial Crops and Products</i> , 2013 , 50, 764-770	5.9	56
5	Preparation and characterization of extruded thermoplastic zein/poly(propylene carbonate) film. <i>Industrial Crops and Products</i> , 2013 , 49, 81-87	5.9	30
4	Electrochemical Codeposition of Al-Li-Mg Alloys at Solid Aluminum Electrode from LiCl-KCl-MgCl ₂ Molten Salt System. <i>Metallurgical and Materials Transactions B: Process Metallurgy and Materials Processing Science</i> , 2010 , 41, 691-698	2.5	6
3	Study on the preparation of Mg _{0.1} Mn alloys by electrochemical codeposition from LiCl-KCl-MgCl ₂ -MnCl ₂ molten salt. <i>Journal of Applied Electrochemistry</i> , 2010 , 40, 1387-1393	2.6	10
2	Mechanism of improving interfacial hydration characteristic of high-denatured peanut protein induced by cold plasma. <i>Journal of Food Process Engineering</i> , e13926	2.4	0
1	Effects of Biochar Produced from Cornstalk, Rice Husk and Bamboo on Degradation of Flumioxazin in Soil. <i>Soil and Sediment Contamination</i> , 1-15	3.2	1