

# Limin Dai

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5586377/publications.pdf>

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9  
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1040056

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#	ARTICLE	IF	CITATIONS
1	Identification of Corn Seeds with Different Freezing Damage Degree Based on Hyperspectral Reflectance Imaging and Deep Learning Method. <i>Food Analytical Methods</i> , 2021, 14, 389-400.	2.6	34
2	Corn seed variety classification based on hyperspectral reflectance imaging and deep convolutional neural network. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 484-494.	3.2	40
3	Preparation and characterization of cross-linked starch nanocrystals and self-reinforced starch-based nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 868-876.	7.5	23
4	In silico nanosafety assessment tools and their ecosystem-level integration prospect. <i>Nanoscale</i> , 2021, 13, 8722-8739.	5.6	11
5	Cross-linked starch-based edible coating reinforced by starch nanocrystals and its preservation effect on graded Huangguan pears. <i>Food Chemistry</i> , 2020, 311, 125891.	8.2	86
6	Classification of Frozen Corn Seeds Using Hyperspectral VIS/NIR Reflectance Imaging. <i>Molecules</i> , 2019, 24, 149.	3.8	38
7	Effects of starches from different botanical sources and modification methods on physicochemical properties of starch-based edible films. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 897-905.	7.5	142
8	Succeeded starch nanocrystals preparation combining heat-moisture treatment with acid hydrolysis. <i>Food Chemistry</i> , 2019, 278, 350-356.	8.2	38
9	Preparation and characterization of starch nanocrystals combining ball milling with acid hydrolysis. <i>Carbohydrate Polymers</i> , 2018, 180, 122-127.	10.2	104