

Lixin Huang

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

1,339
citations

471371

17
h-index

434063

31
g-index

34
all docs

34
docs citations

34
times ranked

1380
citing authors

#	ARTICLE	IF	CITATIONS
1	Research advances in chemical modifications of starch for hydrophobicity and its applications: A review. <i>Carbohydrate Polymers</i> , 2020, 240, 116292.	5.1	155
2	Phenolic compositions, and antioxidant performance of olive leaf and fruit (<i>Olea europaea</i> L.) extracts and their structure–activity relationships. <i>Journal of Functional Foods</i> , 2015, 16, 460-471.	1.6	120
3	Physicochemical and functional properties of Chinese quince seed protein isolate. <i>Food Chemistry</i> , 2019, 283, 539-548.	4.2	118
4	Progress in Drying Technology for Nanomaterials. <i>Drying Technology</i> , 2005, 23, 7-32.	1.7	108
5	Simulation of a Spray Dryer Fitted with a Rotary Disk Atomizer Using a Three-Dimensional Computational Fluid Dynamic Model. <i>Drying Technology</i> , 2004, 22, 1489-1515.	1.7	99
6	A comparative study of a spray dryer with rotary disc atomizer and pressure nozzle using computational fluid dynamic simulations. <i>Chemical Engineering and Processing: Process Intensification</i> , 2006, 45, 461-470.	1.8	90
7	Novel polysaccharide from <i>Chaenomeles speciosa</i> seeds: Structural characterization, α -amylase and α -glucosidase inhibitory activity evaluation. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 755-766.	3.6	81
8	A Parametric Study of the Gas Flow Patterns and Drying Performance of Co-current Spray Dryer: Results of a Computational Fluid Dynamics Study. <i>Drying Technology</i> , 2003, 21, 957-978.	1.7	78
9	Use of Computational Fluid Dynamics to Evaluate Alternative Spray Dryer Chamber Configurations. <i>Drying Technology</i> , 2003, 21, 385-412.	1.7	70
10	Enhanced extraction of hydroxytyrosol, maslinic acid and oleanolic acid from olive pomace: Process parameters, kinetics and thermodynamics, and greenness assessment. <i>Food Chemistry</i> , 2019, 276, 662-674.	4.2	67
11	Skin-care effects of dandelion leaf extract and stem extract: Antioxidant properties, tyrosinase inhibitory and molecular docking simulations. <i>Industrial Crops and Products</i> , 2018, 111, 238-246.	2.5	46
12	Skin-care functions of peptides prepared from Chinese quince seed protein: Sequences analysis, tyrosinase inhibition and molecular docking study. <i>Industrial Crops and Products</i> , 2020, 148, 112331.	2.5	38
13	Development of a New Innovative Conceptual Design for Horizontal Spray Dryer via Mathematical Modeling. <i>Drying Technology</i> , 2005, 23, 1169-1187.	1.7	31
14	Numerical Study of Two-Stage Horizontal Spray Dryers Using Computational Fluid Dynamics. <i>Drying Technology</i> , 2006, 24, 727-733.	1.7	31
15	Simulation of an Industrial Spray Dryer and Prediction of Off-Design Performance. <i>Drying Technology</i> , 2007, 25, 703-714.	1.7	30
16	Nutrient assessment of olive leaf residues processed by solid-state fermentation as an innovative feedstuff additive. <i>Journal of Applied Microbiology</i> , 2016, 121, 28-40.	1.4	28
17	Low-Temperature Vacuum Drying of Natural Gardenia Yellow Pigment. <i>Drying Technology</i> , 2011, 29, 1132-1139.	1.7	20
18	Synthesis and biological activity of polyprenols. <i>FÄ-toterapÄ-c</i> , 2015, 106, 184-193.	1.1	19

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19	Phenolic Compounds and Triterpenes in Different Olive Tissues and Olive Oil By-Products, and Cytotoxicity on Human Colorectal Cancer Cells: The Case of Frantoio, Moraiolo and Leccino Cultivars (<i>Olea europaea</i> L.). <i>Foods</i> , 2021, 10, 2823.	1.9	18
20	Influence of Drying Processes on Agglomeration and Grain Diameters of Magnesium Oxide Nanoparticles. <i>Drying Technology</i> , 2007, 25, 715-721.	1.7	15
21	Experimental and Numerical Investigation of Spray-Drying Parameters on the Dried Powder Properties of <i>Ginkgo biloba</i> Seeds. <i>Drying Technology</i> , 2010, 28, 380-388.	1.7	15
22	An innovative co-fungal treatment to poplar bark sawdust for delignification and polyphenol enrichment. <i>Industrial Crops and Products</i> , 2020, 157, 112896.	2.5	12
23	Study on Heat Transfer Enhancement of Oscillating-Flow Heat Pipe for Drying. <i>Drying Technology</i> , 2007, 25, 723-729.	1.7	11
24	A computational fluid dynamic study of a low-humidity co-current spray dryer. <i>Asia-Pacific Journal of Chemical Engineering</i> , 2007, 2, 12-19.	0.8	7
25	Numerical Simulation of a Spouted Bed Using Computational Fluid Dynamics (CFD). <i>Drying Technology</i> , 2013, 31, 1879-1887.	1.7	7
26	Drying Kinetics of Magnesium Hydroxide of Different Morphological Micro Nanostructures. <i>Drying Technology</i> , 2009, 27, 523-528.	1.7	6
27	Chinese quince seed proteins: sequential extraction processing and fraction characterization. <i>Journal of Food Science and Technology</i> , 2020, 57, 764-774.	1.4	5
28	Oxidative polymerization of hydroxytyrosol catalyzed by laccase, tyrosinase or horseradish peroxidase: influencing factors and molecular simulations. <i>Journal of Biomolecular Structure and Dynamics</i> , 2021, 39, 5486-5497.	2.0	5
29	Oxidative polymerization process of hydroxytyrosol catalysed by polyphenol oxidases or peroxidase: Characterization, kinetics and thermodynamics. <i>Food Chemistry</i> , 2021, 337, 127996.	4.2	5
30	Mass Transfer Modeling of β -Eleostearic Acid from Tung Oil Concentration by Low Temperature Crystallization. <i>ChemistrySelect</i> , 2020, 5, 4715-4721.	0.7	3
31	Biomass-Based Materials and Technologies for Energy. <i>Advances in Materials Science and Engineering</i> , 2015, 2015, 1-2.	1.0	1
32	Call for Papers for Theme Issue of <i>Drying Technology</i> on Drying of Pharmaceuticals. <i>Drying Technology</i> , 2011, 29, 253-253.	1.7	0
33	Drying Modeling and Simulation. <i>Mathematical Problems in Engineering</i> , 2012, 2012, 1-3.	0.6	0