

# Lide Chen

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/650553/publications.pdf>

Version: 2024-02-01

19  
papers

702  
citations

932766

10  
h-index

794141

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

849  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison on batch anaerobic digestion of five different livestock manures and prediction of biochemical methane potential (BMP) using different statistical models. <i>Waste Management</i> , 2016, 48, 492-502.	3.7	332
2	Evaluation of Wood Chip-Based Biofilters to Reduce Odor, Hydrogen Sulfide, and Ammonia from Swine Barn Ventilation Air. <i>Journal of the Air and Waste Management Association</i> , 2009, 59, 520-530.	0.9	67
3	Effect of feed to microbe ratios on anaerobic digestion of Chinese cabbage waste under mesophilic and thermophilic conditions: Biogas potential and kinetic study. <i>Journal of Environmental Management</i> , 2014, 133, 293-301.	3.8	59
4	Performance evaluation of a wood-chip based biofilter using solid-phase microextraction and gas chromatography-mass spectroscopy-olfactometry. <i>Bioresource Technology</i> , 2008, 99, 7767-7780.	4.8	56
5	Technologies to recover nitrogen from livestock manure - A review. <i>Science of the Total Environment</i> , 2021, 784, 147098.	3.9	42
6	Field evaluation of wood bark-based down-flow biofilters for mitigation of odor, ammonia, and hydrogen sulfide emissions from confined swine nursery barns. <i>Journal of Environmental Management</i> , 2015, 147, 164-174.	3.8	30
7	Anaerobic digestion of Chinese cabbage waste silage with swine manure for biogas production: batch and continuous study. <i>Environmental Technology (United Kingdom)</i> , 2014, 35, 2708-2717.	1.2	26
8	Non-airtight fermentation of sugar beet pulp with anaerobically digested dairy manure to provide acid-rich hydrolysate for mixotrophic microalgae cultivation. <i>Bioresource Technology</i> , 2019, 278, 175-179.	4.8	20
9	Electrochemical treatment of livestock waste streams. A review. <i>Environmental Chemistry Letters</i> , 2022, 20, 1863-1895.	8.3	15
10	Nutrient Reduction of Dairy Manure Through Solid-Liquid Separation with Flocculation and Subsequent Microalgal Treatment. <i>Applied Biochemistry and Biotechnology</i> , 2020, 190, 1425-1437.	1.4	13
11	Emissions of Odor, Ammonia, Hydrogen Sulfide, and Volatile Organic Compounds from Shallow-Pit Pig Nursery Rooms. <i>Journal of Biosystems Engineering</i> , 2014, 39, 76-86.	1.2	13
12	Microwave irradiated ammonia nitrogen removal from anaerobically digested liquid dairy manure: A response surface methodology and artificial neural network-based optimization and modeling. <i>Journal of Environmental Chemical Engineering</i> , 2022, 10, 108279.	3.3	7
13	Microalgae Cultivation Using Screened Liquid Dairy Manure Applying Different Folds of Dilution: Nutrient Reduction Analysis with Emphasis on Phosphorus Removal. <i>Applied Biochemistry and Biotechnology</i> , 2020, 192, 381-391.	1.4	6
14	On-Farm Testing of a Zeolite Filter to Capture Ammonia and Odors from a Dairy Manure Flushing System. <i>Transactions of the ASABE</i> , 2020, 63, 597-607.	1.1	5
15	Optimization and Modeling of Ammonia Nitrogen Removal from High Strength Synthetic Wastewater Using Vacuum Thermal Stripping. <i>Processes</i> , 2021, 9, 2059.	1.3	5
16	Non-airtight Fermentation of Dairy Manure with Waste Potato Peels and Subsequent Phosphorus Recovery via Struvite Precipitation. <i>Applied Biochemistry and Biotechnology</i> , 2020, 190, 789-802.	1.4	2
17	Dairy Manure Wastewater Remediation Using Non-airtight Digestion Pretreatment Followed by Microalgae Cultivation. <i>Applied Biochemistry and Biotechnology</i> , 2020, 192, 1093-1105.	1.4	2
18	Seasonal Ammonia Emissions from a Free-Stall Dairy in Central Texas. <i>Journal of the Air and Waste Management Association</i> , 2009, 59, 613-618.	0.2	1

#	ARTICLE	IF	CITATIONS
19	Aerobic treatment of liquid swine manure using polymer: Evaluation for ammonia emissions reduction and nitrogen retention. <i>Engineering in Agriculture, Environment and Food</i> , 2016, 9, 257-263.	0.2	1