

# Sheng Fang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6948862/publications.pdf>

Version: 2024-02-01

54  
papers

1,323  
citations

361045

20  
h-index

377514

34  
g-index

54  
all docs

54  
docs citations

54  
times ranked

1343  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of ovalbumin-pectin nanocomplexes for vitamin D3 encapsulation: Enhanced storage stability and sustained release in simulated gastrointestinal digestion. <i>Food Hydrocolloids</i> , 2020, 106, 105926.	5.6	112
2	A highly active Au/Al <sub>2</sub> O <sub>3</sub> catalyst for cyclohexane oxidation using molecular oxygen. <i>Catalysis Letters</i> , 2007, 114, 202-205.	1.4	100
3	Fabricating multilayer emulsions by using OSA starch and chitosan suitable for spray drying: Application in the encapsulation of $\beta$ -carotene. <i>Food Hydrocolloids</i> , 2019, 93, 102-110.	5.6	100
4	Development of antifungal gelatin-based nanocomposite films functionalized with natamycin-loaded zein/casein nanoparticles. <i>Food Hydrocolloids</i> , 2021, 113, 106506.	5.6	72
5	Effect of 1-Ethyl-3-methylimidazolium Bromide Ionic Liquid on the Volumetric Behavior of Some Aqueous $\alpha$ -Amino Acids Solutions. <i>Journal of Chemical &amp; Engineering Data</i> , 2013, 58, 845-850.	1.0	68
6	Effects of low acyl and high acyl gellan gum on the thermal stability of purple sweet potato anthocyanins in the presence of ascorbic acid. <i>Food Hydrocolloids</i> , 2019, 86, 116-123.	5.6	59
7	Natamycin-loaded zein nanoparticles stabilized by carboxymethyl chitosan: Evaluation of colloidal/chemical performance and application in postharvest treatments. <i>Food Hydrocolloids</i> , 2020, 106, 105871.	5.6	50
8	Effect of sucrose fatty acid esters on pasting, rheological properties and freeze-thaw stability of rice flour. <i>Food Hydrocolloids</i> , 2014, 40, 64-70.	5.6	49
9	Densities and Viscosities of Binary Mixtures of Tri- <i>n</i> -butyl Phosphate + Cyclohexane, + <i>n</i> -Heptane at $T = (288.15, 293.15, 298.15, 303.15, \text{ and } 308.15) \text{ K}$ . <i>Journal of Chemical &amp; Engineering Data</i> , 2008, 53, 2244-2246.	1.0	39
10	Natural deep eutectic solvents as eco-friendly and sustainable dilution medium for the determination of residual organic solvents in pharmaceuticals with static headspace-gas chromatography. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 158, 262-268.	1.4	36
11	Mechanism of the antimicrobial activity of whey protein- $\beta$ -polylysine complexes against <i>Escherichia coli</i> and its application in sauced duck products. <i>International Journal of Food Microbiology</i> , 2020, 328, 108663.	2.1	34
12	Fabrication of colloidal stable gliadin-casein nanoparticles for the encapsulation of natamycin: Molecular interactions and antifungal application on cherry tomato. <i>Food Chemistry</i> , 2022, 391, 133288.	4.2	33
13	Density, viscosity and excess molar volume of binary mixtures of tri- <i>n</i> -octylamine+diluents ( <i>n</i> -heptane,) $T_j \text{ ETQq1 } 1 \text{ 0.784314 rgBT /Ov}$ 68, 281-287.	1.0	31
14	Characterization, Antimicrobial Properties and Coatings Application of Gellan Gum Oxidized with Hydrogen Peroxide. <i>Foods</i> , 2019, 8, 31.	1.9	31
15	A new one parameter viscosity model for binary mixtures. <i>AIChE Journal</i> , 2011, 57, 517-524.	1.8	29
16	A simple and low-cost platform technology for producing pexiganan antimicrobial peptide in <i>E. coli</i> . <i>Biotechnology and Bioengineering</i> , 2015, 112, 957-964.	1.7	26
17	Densities and Viscosities of Binary Mixtures of Tris(2-ethylhexyl) Phosphate + Cyclohexane or <i>n</i> -Hexane at $T = (293.15, 298.15, \text{ and } 303.15) \text{ K}$ and $p = 0.1 \text{ MPa}$ . <i>Journal of Chemical &amp; Engineering Data</i> , 2008, 53, 2718-2720.	1.0	23
18	Characterization of Purified Red Cabbage Anthocyanins: Improvement in HPLC Separation and Protective Effect against H <sub>2</sub> O <sub>2</sub> -Induced Oxidative Stress in HepG2 Cells. <i>Molecules</i> , 2019, 24, 124.	1.7	23

#	ARTICLE	IF	CITATIONS
19	Investigation of interactions between zein and natamycin by fluorescence spectroscopy and molecular dynamics simulation. <i>Journal of Molecular Liquids</i> , 2021, 327, 114873.	2.3	23
20	Interactions of 1-butyl-2,3-dimethylimidazolium bromide ionic liquid with glycine, L-alanine and L-valine: A volumetric and NMR spectroscopic study. <i>Journal of Molecular Liquids</i> , 2017, 225, 706-712.	2.3	22
21	Physicochemical properties and formation mechanism of electrostatic complexes based on $\beta$ -polylysine and whey protein: Experimental and molecular dynamics simulations study. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 2208-2215.	3.6	22
22	Development of Starch-Based Antifungal Coatings by Incorporation of Natamycin/Methyl- $\beta$ -Cyclodextrin Inclusion Complex for Postharvest Treatments on Cherry Tomato against <i>Botrytis cinerea</i> . <i>Molecules</i> , 2019, 24, 3962.	1.7	22
23	Effect of curdlan and xanthan polysaccharides on the pasting, rheological and thermal properties of rice starch. <i>Journal of Food Science and Technology</i> , 2016, 53, 4076-4083.	1.4	21
24	Solute-solvent interactions of amino acid L-phenylalanine in aqueous 1-butyl-2,3-dimethylimidazolium bromide ionic liquid solutions. <i>Journal of Chemical Thermodynamics</i> , 2017, 113, 144-150.	1.0	20
25	Formononetin/methyl- $\beta$ -cyclodextrin inclusion complex incorporated into electrospun polyvinyl-alcohol nanofibers: Enhanced water solubility and oral fast-dissolving property. <i>International Journal of Pharmaceutics</i> , 2021, 603, 120696.	2.6	20
26	Enhancing Water Solubility and Stability of Natamycin by Molecular Encapsulation in Methyl- $\beta$ -Cyclodextrin and its Mechanisms by Molecular Dynamics Simulations. <i>Food Biophysics</i> , 2020, 15, 188-195.	1.4	18
27	Effects of cellulose derivative hydrocolloids on pasting, viscoelastic, and morphological characteristics of rice starch gel. <i>Journal of Texture Studies</i> , 2017, 48, 241-248.	1.1	17
28	Effect of Drying Methods on Volatile Compounds of Burdock ( <i>Arctium lappa</i> L.) Root Tea as Revealed by Gas Chromatography Mass Spectrometry-Based Metabolomics. <i>Foods</i> , 2021, 10, 868.	1.9	17
29	Mixing properties of Tris(2-ethylhexyl) phosphate with alkanes at different temperatures and data treatment using several correlation equations based on Eyring's absolute reaction theory. <i>Journal of Molecular Liquids</i> , 2010, 154, 111-116.	2.3	15
30	Influence of Blanching Pretreatment on the Drying Characteristics of Cherry Tomato and Mathematical Modeling. <i>International Journal of Food Engineering</i> , 2015, 11, 265-274.	0.7	14
31	Antimicrobial effect and mechanism of non-antibiotic alkyl gallates against <i>Pseudomonas fluorescens</i> on the surface of Russian sturgeon ( <i>Acipenser gueldenstaedti</i> ). <i>International Journal of Food Microbiology</i> , 2021, 342, 109093.	2.1	14
32	Influence of Low Acyl and High Acyl Gellan Gums on Pasting and Rheological Properties of Rice Starch Gel. <i>Food Biophysics</i> , 2018, 13, 116-123.	1.4	13
33	Mathematical Modeling of Hot Air Drying Kinetics of <i>Momordica charantia</i> Slices and Its Color Change. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 1214-1219.	0.1	12
34	Influence of polysorbates (Tweens) on structural and antimicrobial properties for microemulsions. <i>International Journal of Pharmaceutics</i> , 2020, 590, 119939.	2.6	12
35	Moving window as a variable selection method in potentiometric titration multivariate calibration and its application to the simultaneous determination of ions in Raschig synthesis mixtures. <i>Journal of Chemometrics</i> , 2009, 23, 117-123.	0.7	10
36	Effects of Different Acyl Gellan Gums on the Rheological Properties and Colloidal Stability of Blueberry Cloudy Juice. <i>Journal of Food Science</i> , 2018, 83, 1215-1220.	1.5	10

#	ARTICLE	IF	CITATIONS
37	VOLUMETRIC PROPERTIES AND VISCOSITIES OF ACETIC ACID WITH ETHYLENE GLYCOL AND DIETHYLENE GLYCOL AT TEMPERATURES FROM 303.15 TO 323.15ÅK. <i>Chemical Engineering Communications</i> , 2014, 201, 528-544.	1.5	9
38	pH-induced structural transition during complexation and precipitation of sodium caseinate and $\mu$ -Poly-l-lysine. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 644-653.	3.6	9
39	Effect of sucrose fatty acid esters with different hydrophilic-lipophilic balance values on pasting and rheological properties of waxy rice flour. <i>Food Science and Biotechnology</i> , 2016, 25, 721-727.	1.2	8
40	Physicochemical and antimicrobial properties of $\hat{\mu}$ -polylysine/carboxymethyl chitosan polyelectrolyte complexes and their effect against spoilage microorganisms in raw pork. <i>Food and Function</i> , 2017, 8, 2243-2248.	2.1	8
41	Determination of Residual Solvents in Pharmaceuticals by Static Headspace Gas Chromatography Using Natural Deep Eutectic Solvents as Mediums: A Partition Coefficients Study. <i>Chromatographia</i> , 2019, 82, 1523-1529.	0.7	8
42	Modeling of the Adsorption/Desorption Characteristics and Properties of Anthocyanins from Extruded Red Cabbage Juice by Macroporous Adsorbent Resin. <i>International Journal of Food Engineering</i> , 2019, 15, .	0.7	8
43	Kinematic Viscosity for Neutral Organophosphorus in Dilutions by UNIFAC-VISCO: New Group and Structure Parameters from the DFT-PCM Approach. <i>Industrial &amp; Engineering Chemistry Research</i> , 2012, 51, 2762-2768.	1.8	7
44	Effect of Freeze-Thaw Cycles on Juice Properties, Volatile Compounds and Hot-Air Drying Kinetics of Blueberry. <i>Foods</i> , 2021, 10, 2362.	1.9	7
45	Preparation of water-in-oil (W/O) cinnamaldehyde microemulsion loaded with epsilon-polylysine and its antibacterial properties. <i>Food Bioscience</i> , 2022, 46, 101586.	2.0	7
46	Microencapsulation of Pigments by Directly Spray-Drying of Anthocyanins Extracts from Blueberry Pomace: Chemical Characterization and Extraction Modeling. <i>International Journal of Food Engineering</i> , 2020, 16, .	0.7	6
47	Physicochemical Properties of Aqueous Hydroxylamine Sulfate and Aqueous (Hydroxylamine Sulfate +) Tj ETQq1 1 0.784314 rgBT /Over 2009, 54, 2028-2032.	1.0	5
48	Effect of Hydroxylamine Sulfate on Volumetric Behavior of Glycine, Alanine, and Arginine in Aqueous Solution. <i>Journal of Chemistry</i> , 2013, 2013, 1-5.	0.9	5
49	Mathematical modeling and effect of blanching pretreatment on the drying kinetics of Chinese yam ( <i>Dioscorea opposita</i> ). <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2015, 21, 511-518.	0.4	5
50	Characterization and interaction mechanism of selective protein separation by epsilon-polylysine: The role of hydrophobic attraction. <i>Food Hydrocolloids</i> , 2022, 130, 107710.	5.6	5
51	Physicochemical and Antibacterial Properties of Sodium Tripolyphosphate/ $\hat{\mu}$ -Polylysine Complexes and their Application in Cooked Sausage. <i>Food Biophysics</i> , 2021, 16, 415-425.	1.4	3
52	Effect of protein topology on hierarchical complexation of epsilon-polylysine and protein: A multiscale structural analysis. <i>Food Hydrocolloids</i> , 2022, 125, 107431.	5.6	3
53	Fabrication of High-Acyl Gellan-Gum-Stabilized $\hat{I}^2$ -Carotene Emulsion: Physicochemical Properties and In Vitro Digestion Simulation. <i>Foods</i> , 2022, 11, 1742.	1.9	3
54	threo-3,4-Dihydroxyhexane-2,5-dione. <i>Acta Crystallographica Section E: Structure Reports Online</i> , 2005, 61, o788-o789.	0.2	0