

Sheng Fang

List of Publications by Year in descending order

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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	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
2	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
3	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
4	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
5	Fabrication of High-Acyl Gellan-Gum-Stabilized β -Carotene Emulsion: Physicochemical Properties and In Vitro Digestion Simulation. <i>Foods</i> , 2022, 11, 1742.	1.9	3
6	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
7	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
8	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
9	Development of antifungal gelatin-based nanocomposite films functionalized with natamycin-loaded zein/casein nanoparticles. <i>Food Hydrocolloids</i> , 2021, 113, 106506.	5.6	72
10	Formononetin/methyl- β -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
11	Physicochemical and Antibacterial Properties of Sodium Tripolyphosphate/ β -Polylysine Complexes and their Application in Cooked Sausage. <i>Food Biophysics</i> , 2021, 16, 415-425.	1.4	3
12	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
13	Enhancing Water Solubility and Stability of Natamycin by Molecular Encapsulation in Methyl- β -Cyclodextrin and its Mechanisms by Molecular Dynamics Simulations. <i>Food Biophysics</i> , 2020, 15, 188-195.	1.4	18
14	Influence of polysorbates (Tweens) on structural and antimicrobial properties for microemulsions. <i>International Journal of Pharmaceutics</i> , 2020, 590, 119939.	2.6	12
15	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
16	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
17	pH-induced structural transition during complexation and precipitation of sodium caseinate and β -Poly-L-lysine. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 644-653.	3.6	9
18	Mechanism of the antimicrobial activity of whey protein- β -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

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19	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
20	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
21	Development of Starch-Based Antifungal Coatings by Incorporation of Natamycin/Methyl- β -Cyclodextrin Inclusion Complex for Postharvest Treatments on Cherry Tomato against <i>Botrytis cinerea</i> . <i>Molecules</i> , 2019, 24, 3962.	1.7	22
22	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
23	Fabricating multilayer emulsions by using OSA starch and chitosan suitable for spray drying: Application in the encapsulation of β -carotene. <i>Food Hydrocolloids</i> , 2019, 93, 102-110.	5.6	100
24	Characterization of Purified Red Cabbage Anthocyanins: Improvement in HPLC Separation and Protective Effect against H ₂ O ₂ -Induced Oxidative Stress in HepG2 Cells. <i>Molecules</i> , 2019, 24, 124.	1.7	23
25	Characterization, Antimicrobial Properties and Coatings Application of Gellan Gum Oxidized with Hydrogen Peroxide. <i>Foods</i> , 2019, 8, 31.	1.9	31
26	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
27	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
28	Physicochemical properties and formation mechanism of electrostatic complexes based on β -polylysine and whey protein: Experimental and molecular dynamics simulations study. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 2208-2215.	3.6	22
29	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
30	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
31	Physicochemical and antimicrobial properties of β -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
32	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
33	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
34	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
35	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
36	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

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37	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
38	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
39	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
40	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
41	Density, viscosity and excess molar volume of binary mixtures of tri- <i>n</i> -octylamine+diluents (<i>n</i> -heptane,) <i>Tj ETQq1 1 0.784314 rgBT /Over</i> 68, 281-287.	1.0	31
42	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
43	Effect of 1-Ethyl-3-methylimidazolium Bromide Ionic Liquid on the Volumetric Behavior of Some Aqueous <sc>l</sc>-Amino Acids Solutions. <i>Journal of Chemical & Engineering Data</i> , 2013, 58, 845-850.	1.0	68
44	Effect of Hydroxylamine Sulfate on Volumetric Behavior of Glycine, <i>L</i>-Alanine, and <i>L</i>-Arginine in Aqueous Solution. <i>Journal of Chemistry</i> , 2013, 2013, 1-5.	0.9	5
45	Mathematical Modeling of Hot Air Drying Kinetics of &em>Momordica charantia Slices and Its Color Change. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 1214-1219.	0.1	12
46	Kinematic Viscosity for Neutral Organophosphorus in Dilutions by UNIFAC-VISCO: New Group and Structure Parameters from the DFT-PCM Approach. <i>Industrial & Engineering Chemistry Research</i> , 2012, 51, 2762-2768.	1.8	7
47	A new one parameter viscosity model for binary mixtures. <i>AIChE Journal</i> , 2011, 57, 517-524.	1.8	29
48	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
49	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
50	Physicochemical Properties of Aqueous Hydroxylamine Sulfate and Aqueous (Hydroxylamine Sulfate +) <i>Tj ETQq0 0 0 rgBT /Overlock 10 T</i> 2009, 54, 2028-2032.	1.0	5
51	Densities and Viscosities of Binary Mixtures of Tri-<i>n</i>-butyl Phosphate + Cyclohexane, + <i>n</i>-Heptane at <i>T</i> = (288.15, 293.15, 298.15, 303.15, and 308.15) K. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 2244-2246.	1.0	39
52	Densities and Viscosities of Binary Mixtures of Tris(2-ethylhexyl) Phosphate + Cyclohexane or <i>n</i> -Hexane at <i>T</i> = (293.15, 298.15, and 303.15) K and <i>p</i> = 0.1 MPa. <i>Journal of Chemical & Engineering Data</i> , 2008, 53, 2718-2720.	1.0	23
53	A highly active Au/Al ₂ O ₃ catalyst for cyclohexane oxidation using molecular oxygen. <i>Catalysis Letters</i> , 2007, 114, 202-205.	1.4	100
54	threo-3,4-Dihydroxyhexane-2,5-dione. <i>Acta Crystallographica Section E: Structure Reports Online</i> , 2005, 61, o788-o789.	0.2	0