

# Zhongwei Chen

## List of Publications by Year in descending order

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Version: 2024-02-01

15  
papers

245  
citations

933264

10  
h-index

996849

15  
g-index

15  
all docs

15  
docs citations

15  
times ranked

249  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of steaming and defatting treatments of oats on the processing and eating quality of noodles with a high oat flour content. <i>Journal of Cereal Science</i> , 2019, 89, 102794.	1.8	35
2	Effects of vacuum mixing and mixing time on the processing quality of noodle dough with high oat flour content. <i>Journal of Cereal Science</i> , 2020, 91, 102885.	1.8	28
3	Dissociation of aleurone cell cluster from wheat bran by centrifugal impact milling. <i>Food Research International</i> , 2013, 54, 63-71.	2.9	24
4	Evaluation of the possible non-thermal effect of microwave radiation on the inactivation of wheat germ lipase. <i>Journal of Food Process Engineering</i> , 2017, 40, e12506.	1.5	23
5	Production of glycerol monolaurate-enriched monoacylglycerols by lipase-catalyzed glycerolysis from coconut oil. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 328-335.	1.0	21
6	Triboelectric separation of aleurone cell-cluster from wheat bran fragments in nonuniform electric field. <i>Food Research International</i> , 2014, 62, 111-120.	2.9	20
7	Tribocharging properties of wheat bran fragments in air-solid pipe flow. <i>Food Research International</i> , 2014, 62, 262-271.	2.9	18
8	Intact endosperm cells in buckwheat flour limit starch gelatinization and digestibility in vitro. <i>Food Chemistry</i> , 2020, 330, 127318.	4.2	13
9	Determination of moisture, total lipid, and bound lipid contents in oats using low-field nuclear magnetic resonance. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103401.	1.9	12
10	Improving the cold water swelling properties of oat starch by subcritical ethanol-water treatment. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 594-601.	3.6	12
11	Distribution of octenylsuccinate substituents within a single granule of modified waxy maize starch determined by Raman microspectroscopy. <i>Carbohydrate Polymers</i> , 2019, 216, 282-286.	5.1	11
12	Evaluation of the processing quality of noodle dough containing a high Tartary buckwheat flour content through texture analysis. <i>Journal of Texture Studies</i> , 2020, 51, 688-697.	1.1	10
13	Subcritical butane extraction of oil and minor bioactive components from soybean germ: Determination of migration patterns and a kinetic model. <i>Journal of Food Process Engineering</i> , 2018, 41, e12697.	1.5	8
14	Triboelectric separation of wheat bran tissues: Influence of tribo-material, water content, and particle size. <i>Journal of Food Process Engineering</i> , 2020, 43, e13346.	1.5	5
15	Extraction of Oat Lipids and Phospholipids Using Subcritical Propane and Dimethyl Ether: Experimental Data and Modeling. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, .	1.0	5