Shan Liang

List of Publications by Year
in descending order

19	331	933447	888059
papers	citations	10 h-index	17 g-index

19	19	19	309
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The role of H2S in low temperature-induced cucurbitacin C increases in cucumber. Plant Molecular Biology, 2019, 99, 535-544.	3.9	61
2	Review of the application of Îµâ€polyâ€Lâ€lysine in improving food quality and preservation. Journal of Food Processing and Preservation, 2019, 43, e14153.	2.0	39
3	Millet grain as a candidate antioxidant food resource: a review. International Journal of Food Properties, 2019, 22, 1652-1661.	3.0	38
4	Organic molecular passivation of phosphorene: An aptamer-based biosensing platform. Biosensors and Bioelectronics, 2019, 126, 30-35.	10.1	38
5	The Arabidopsis Ca2+-Dependent Protein Kinase CPK12 Is Involved in Plant Response to Salt Stress. International Journal of Molecular Sciences, 2018, 19, 4062.	4.1	27
6	The Effect of Chlorogenic Acid on Bacillus subtilis Based on Metabolomics. Molecules, 2020, 25, 4038.	3.8	26
7	Microbes, bioactive compounds, quality characteristics, and structural changes during the storage of Qingke barley fresh noodles. Journal of Food Processing and Preservation, 2019, 43, e14275.	2.0	20
8	Noodle processing, storage time and cooking affect the antioxidant activities and phenolic compounds content of Qingke barley noodles. International Journal of Food Science and Technology, 2020, 55, 2730-2739.	2.7	16
9	Geographical origin traceability of foxtail millet based on the combination of multi-element and chemical composition analysis. International Journal of Food Properties, 2018, 21, 1769-1777.	3.0	12
10	Phytochrome-interacting factors regulate seedling growth through ABA signaling. Biochemical and Biophysical Research Communications, 2020, 526, 1100-1105.	2.1	12
11	Changes of microbial diversity and volatile compounds in edible and deteriorated Qingke barley fresh noodles stored at 25ÂÂ°C. International Journal of Food Science and Technology, 2021, 56, 885-896.	2.7	11
12	Functional and Structural Characterization of a Receptor-Like Kinase Involved in Germination and Cell Expansion in Arabidopsis. Frontiers in Plant Science, 2017, 8, 1999.	3.6	9
13	New perspective to guide rice breeding: Evaluating the eating quality of japonica rice. Cereal Chemistry, 2022, 99, 603-614.	2.2	8
14	Different preparation methods affect the phenolic profiles and antioxidant properties of Qingke barley foods. Cereal Chemistry, 2021, 98, 729-739.	2.2	4
15	In vitro mastication of cooked rice: How it influences the bolus characteristics. Journal of Food Process Engineering, 2022, 45, e13922.	2.9	4
16	Volatile Compounds of Different Fresh Wet Noodle Cultivars Evaluated by Headspace Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry. Anais Da Academia Brasileira De Ciencias, 2020, 92, e20190063.	0.8	4
17	Combination use of the microwave irradiation and preservatives effect on the shelf life and quality of Qingke barley fresh noodles stored at low temperature. Journal of Food Processing and Preservation, 2021, 45, e15183.	2.0	1
18	Establishment of an oral processing model for three varieties of rice. Journal of Food Processing and Preservation, 0, , e15890.	2.0	1

#	Article	IF	Citations
19	Improve the quality of bog bilberry juice by controlling the inoculation pH and timing of Lactobacillus plantarum. Journal of Food Processing and Preservation, 2021, 45, e15541.	2.0	0