

Shan Liang

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

331
citations

933447

10
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

309
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro mastication of cooked rice: How it influences the bolus characteristics. <i>Journal of Food Process Engineering</i> , 2022, 45, e13922.	2.9	4
2	New perspective to guide rice breeding: Evaluating the eating quality of japonica rice. <i>Cereal Chemistry</i> , 2022, 99, 603-614.	2.2	8
3	Changes of microbial diversity and volatile compounds in edible and deteriorated Qingke barley fresh noodles stored at 25°C. <i>International Journal of Food Science and Technology</i> , 2021, 56, 885-896.	2.7	11
4	Combination use of the microwave irradiation and preservatives effect on the shelf life and quality of Qingke barley fresh noodles stored at low temperature. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15183.	2.0	1
5	Different preparation methods affect the phenolic profiles and antioxidant properties of Qingke barley foods. <i>Cereal Chemistry</i> , 2021, 98, 729-739.	2.2	4
6	Improve the quality of bog bilberry juice by controlling the inoculation pH and timing of <i>Lactobacillus plantarum</i> . <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15541.	2.0	0
7	The Effect of Chlorogenic Acid on <i>Bacillus subtilis</i> Based on Metabolomics. <i>Molecules</i> , 2020, 25, 4038.	3.8	26
8	Noodle processing, storage time and cooking affect the antioxidant activities and phenolic compounds content of Qingke barley noodles. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2730-2739.	2.7	16
9	Phytochrome-interacting factors regulate seedling growth through ABA signaling. <i>Biochemical and Biophysical Research Communications</i> , 2020, 526, 1100-1105.	2.1	12
10	Volatile Compounds of Different Fresh Wet Noodle Cultivars Evaluated by Headspace Solid-Phase Microextraction-Gas Chromatography-Mass Spectrometry. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20190063.	0.8	4
11	Review of the application of polylysine in improving food quality and preservation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14153.	2.0	39
12	Millet grain as a candidate antioxidant food resource: a review. <i>International Journal of Food Properties</i> , 2019, 22, 1652-1661.	3.0	38
13	The role of H ₂ S in low temperature-induced cucurbitacin C increases in cucumber. <i>Plant Molecular Biology</i> , 2019, 99, 535-544.	3.9	61
14	Microbes, bioactive compounds, quality characteristics, and structural changes during the storage of Qingke barley fresh noodles. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14275.	2.0	20
15	Organic molecular passivation of phosphorene: An aptamer-based biosensing platform. <i>Biosensors and Bioelectronics</i> , 2019, 126, 30-35.	10.1	38
16	The Arabidopsis Ca ²⁺ -Dependent Protein Kinase CPK12 Is Involved in Plant Response to Salt Stress. <i>International Journal of Molecular Sciences</i> , 2018, 19, 4062.	4.1	27
17	Geographical origin traceability of foxtail millet based on the combination of multi-element and chemical composition analysis. <i>International Journal of Food Properties</i> , 2018, 21, 1769-1777.	3.0	12
18	Functional and Structural Characterization of a Receptor-Like Kinase Involved in Germination and Cell Expansion in Arabidopsis. <i>Frontiers in Plant Science</i> , 2017, 8, 1999.	3.6	9

#	ARTICLE	IF	CITATIONS
19	Establishment of an oral processing model for three varieties of rice. Journal of Food Processing and Preservation, 0, , e15890.	2.0	1