

# Shu-hong Li

## List of Publications by Year in descending order

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Version: 2024-02-01

44  
papers

1,465  
citations

304368

22  
h-index

329751

37  
g-index

44  
all docs

44  
docs citations

44  
times ranked

1368  
citing authors

#	ARTICLE	IF	CITATIONS
1	Different interaction performance between microplastics and microalgae: The bio-elimination potential of <i>Chlorella</i> sp. L38 and <i>Phaeodactylum tricornutum</i> MASCC-0025. <i>Science of the Total Environment</i> , 2020, 723, 138146.	3.9	125
2	Purification, antitumor and immunomodulatory activity of polysaccharides from soybean residue fermented with <i>Morchella esculenta</i> . <i>International Journal of Biological Macromolecules</i> , 2017, 96, 26-34.	3.6	97
3	Preparation of cucumber seed peptide-calcium chelate by liquid state fermentation and its characterization. <i>Food Chemistry</i> , 2017, 229, 487-494.	4.2	94
4	Improved mechanical and antimicrobial properties of zein/chitosan films by adding highly dispersed nano-TiO <sub>2</sub> . <i>Industrial Crops and Products</i> , 2019, 130, 450-458.	2.5	91
5	Improving functional properties of zein film via compositing with chitosan and cold plasma treatment. <i>Industrial Crops and Products</i> , 2019, 129, 318-326.	2.5	88
6	Surface modification via atmospheric cold plasma (ACP): Improved functional properties and characterization of zein film. <i>Industrial Crops and Products</i> , 2018, 115, 124-133.	2.5	79
7	Behavior of Zein in Aqueous Ethanol under Atmospheric Pressure Cold Plasma Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7352-7360.	2.4	57
8	Analysis of the glycosylation products of peanut protein and lactose by cold plasma treatment: Solubility and structural characteristics. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 1194-1203.	3.6	57
9	Preparation, characterization and functional evaluation of chitosan-based films with zein coatings produced by cold plasma. <i>Carbohydrate Polymers</i> , 2018, 202, 39-46.	5.1	52
10	Complex coacervation of zein-chitosan via atmospheric cold plasma treatment: Improvement of encapsulation efficiency and dispersion stability. <i>Food Hydrocolloids</i> , 2020, 107, 105943.	5.6	48
11	Biodegradation and metabolic fate of thiamphenicol via <i>Chlorella</i> sp. UTEX1602 and L38. <i>Bioresource Technology</i> , 2020, 296, 122320.	4.8	46
12	Zein films with porous polylactic acid coatings via cold plasma pre-treatment. <i>Industrial Crops and Products</i> , 2020, 150, 112382.	2.5	44
13	Microalgae carbon fixation integrated with organic matters recycling from soybean wastewater: Effect of pH on the performance of hybrid system. <i>Chemosphere</i> , 2020, 248, 126094.	4.2	40
14	Structural changes of proteins in fresh noodles during their processing. <i>International Journal of Food Properties</i> , 2017, 20, S202-S213.	1.3	39
15	Evaluation of hydrolysis-esterification biodiesel production from wet microalgae. <i>Bioresource Technology</i> , 2016, 214, 747-754.	4.8	37
16	Quality characteristics of fresh wet noodles treated with nonthermal plasma sterilization. <i>Food Chemistry</i> , 2019, 297, 124900.	4.2	36
17	Moisture molecule migration and quality changes of fresh wet noodles dehydrated by cold plasma treatment. <i>Food Chemistry</i> , 2020, 328, 127053.	4.2	31
18	Optimization of fermentation conditions for crude polysaccharides by <i>Morchella esculenta</i> using soybean curd residue. <i>Industrial Crops and Products</i> , 2013, 50, 666-672.	2.5	29

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19	Preparation, characterization and calcium release evaluation in vitro of casein phosphopeptides-soluble dietary fibers copolymers as calcium delivery system. <i>Food Chemistry</i> , 2018, 245, 262-269.	4.2	26
20	A novel zein/poly (propylene carbonate)/nano-TiO <sub>2</sub> composite films with enhanced photocatalytic and antibacterial activity. <i>Process Biochemistry</i> , 2018, 70, 198-205.	1.8	25
21	A novel concept of bicarbonate-carbon utilization via an absorption-microalgae hybrid process assisted with nutrient recycling from soybean wastewater. <i>Journal of Cleaner Production</i> , 2019, 237, 117864.	4.6	25
22	Performance intensification of CO <sub>2</sub> absorption and microalgae conversion (CAMC) hybrid system via low temperature plasma (LTP) treatment. <i>Science of the Total Environment</i> , 2021, 801, 149791.	3.9	25
23	Characterization of physicochemical properties of fermented soybean curd residue by <i>Morchella esculenta</i> . <i>International Biodeterioration and Biodegradation</i> , 2016, 109, 113-118.	1.9	23
24	Synthesis and evaluation of highly dispersible and efficient photocatalytic TiO <sub>2</sub> /poly lactic acid nanocomposite films via sol-gel and casting processes. <i>International Journal of Food Microbiology</i> , 2020, 331, 108763.	2.1	22
25	Enhanced hydration properties and antioxidant activity of peanut protein by covalently binding with sesbania gum via cold plasma treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102632.	2.7	22
26	Developing a new modification technology of oat flour based on differential pressure explosion puffing. <i>LWT - Food Science and Technology</i> , 2021, 141, 110967.	2.5	21
27	Preparation of dextran-casein phosphopeptide conjugates, evaluation of its calcium binding capacity and digestion in vitro. <i>Food Chemistry</i> , 2021, 352, 129332.	4.2	21
28	Intensifying soluble dietary fiber production and properties of soybean curd residue via autoclaving treatment. <i>Bioresource Technology Reports</i> , 2019, 7, 100203.	1.5	19
29	Effect of different nitrogen ratio on the performance of CO <sub>2</sub> absorption and microalgae conversion (CAMC) hybrid system. <i>Bioresource Technology</i> , 2020, 306, 123126.	4.8	19
30	A novel glycoprotein emulsion using high-denatured peanut protein and sesbania gum via cold plasma for encapsulation of $\beta$ -carotene. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102840.	2.7	17
31	Bio-regeneration of different rich CO <sub>2</sub> absorption solvent via microalgae cultivation. <i>Bioresource Technology</i> , 2019, 290, 121781.	4.8	16
32	Novel Regeneration and Utilization Concept Using Rich Chemical Absorption Solvent As a Carbon Source for Microalgae Biomass Production. <i>Industrial &amp; Engineering Chemistry Research</i> , 2019, 58, 11720-11727.	1.8	13
33	Poly(lactic acid) (PLA) Modified by Poly(ethylene glycol) (PEG) for the Immobilization of Lipase. <i>Applied Biochemistry and Biotechnology</i> , 2020, 190, 982-996.	1.4	13
34	Novel Bio-regeneration Concept via Using Rich Solution as Nutrition Resource for Microalgae Cultivation: Effect of pH and Feeding Modes. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 14471-14478.	3.2	12
35	Modification of the physicochemical and structural characteristics of zein suspension by dielectric barrier discharge cold plasma treatment. <i>Journal of Food Science</i> , 2020, 85, 2452-2460.	1.5	12
36	Nitrite removal with potential value-added ingredients accumulation via <i>Chlorella</i> sp. L38. <i>Bioresource Technology</i> , 2020, 313, 123743.	4.8	10

#	ARTICLE	IF	CITATIONS
37	Polysaccharides production from soybean curd residue via <i>Morchella esculenta</i> . Journal of Food Biochemistry, 2019, 43, e12791.	1.2	9
38	Responses of Alpha-linolenic acid strain (C-12) from <i>Chlorella</i> sp. L166 to low temperature plasma treatment. Bioresource Technology, 2021, 336, 125291.	4.8	9
39	Solubilization mechanism and structural properties of high-temperature denatured peanut protein treated by shearing. Journal of Food Process Engineering, 2022, 45, .	1.5	6
40	Purification, Characterization and Bioactivities of Polysaccharides from the Stalk of <i>Abelmoschus manihot</i> (L.) Medic. Food Science and Technology Research, 2020, 26, 611-621.	0.3	3
41	Mechanism of improving interfacial hydration characteristic of high-temperature denatured peanut protein induced by cold plasma. Journal of Food Process Engineering, 2022, 45, e13926.	1.5	3
42	Effects of microwave on microscopic, hydration, and gelatinization properties of oat and its application on noodle processing. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
43	Rapid method for lipid determination in <i>Chlorella</i> sp. based on Nile Red fluorescence. Bioresource Technology Reports, 2022, 18, 101077.	1.5	2
44	Outside Cover Image, Volume 43, Issue 4. Journal of Food Biochemistry, 2019, 43, e12867.	1.2	0