

# Shu-hong Li

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

41  
papers

752  
citations

17  
h-index

26  
g-index

44  
ext. papers

1,082  
ext. citations

6.7  
avg, IF

4.63  
L-index

#	Paper	IF	Citations
41	Rapid method for lipid determination in <i>Chlorella</i> sp. based on Nile Red fluorescence. <i>Bioresource Technology Reports</i> , <b>2022</b> , 101077	4.1	
40	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> , <b>2021</b> , 68, 102632	6.8	6
39	Developing a new modification technology of oat flour based on differential pressure explosion puffing. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110967	5.4	0
38	Preparation of dextran-casein phosphopeptide conjugates, evaluation of its calcium binding capacity and digestion in vitro. <i>Food Chemistry</i> , <b>2021</b> , 352, 129332	8.5	7
37	Responses of Alpha-linolenic acid strain (C-12) from <i>Chlorella</i> sp. L166 to low temperature plasma treatment. <i>Bioresource Technology</i> , <b>2021</b> , 336, 125291	11	3
36	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> , <b>2021</b> , 102840	6.8	3
35	Performance intensification of CO absorption and microalgae conversion (CAMC) hybrid system via low temperature plasma (LTP) treatment. <i>Science of the Total Environment</i> , <b>2021</b> , 801, 149791	10.2	4
34	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> , <b>2020</b> , 331, 108763	5.8	12
33	Effect of different nitrogen ratio on the performance of CO absorption and microalgae conversion (CAMC) hybrid system. <i>Bioresource Technology</i> , <b>2020</b> , 306, 123126	11	8
32	Nitrite removal with potential value-added ingredients accumulation via <i>Chlorella</i> sp. L38. <i>Bioresource Technology</i> , <b>2020</b> , 313, 123743	11	6
31	Microalgae carbon fixation integrated with organic matters recycling from soybean wastewater: Effect of pH on the performance of hybrid system. <i>Chemosphere</i> , <b>2020</b> , 248, 126094	8.4	25
30	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> , <b>2020</b> , 723, 138146	10.2	49
29	Purification, Characterization and Bioactivities of Polysaccharides from the Stalk of <i>Abelmoschus manihot</i> (L.) Medic. <i>Food Science and Technology Research</i> , <b>2020</b> , 26, 611-621	0.8	0
28	Moisture molecule migration and quality changes of fresh wet noodles dehydrated by cold plasma treatment. <i>Food Chemistry</i> , <b>2020</b> , 328, 127053	8.5	11
27	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> , <b>2020</b> , 158, 1194-1194	7.9	17
26	Biodegradation and metabolic fate of thiamphenicol via <i>Chlorella</i> sp. UTEX1602 and L38. <i>Bioresource Technology</i> , <b>2020</b> , 296, 122320	11	22
25	Modification of the physicochemical and structural characteristics of zein suspension by dielectric barrier discharge cold plasma treatment. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2452-2460	3.4	6

24	Poly(lactic acid) (PLA) Modified by Polyethylene Glycol (PEG) for the Immobilization of Lipase. <i>Applied Biochemistry and Biotechnology</i> , <b>2020</b> , 190, 982-996	3.2	7
23	Complex coacervation of zein-chitosan via atmospheric cold plasma treatment: Improvement of encapsulation efficiency and dispersion stability. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105943	10.6	20
22	Zein films with porous poly(lactic acid) coatings via cold plasma pre-treatment. <i>Industrial Crops and Products</i> , <b>2020</b> , 150, 112382	5.9	17
21	Improved mechanical and antimicrobial properties of zein/chitosan films by adding highly dispersed nano-TiO <sub>2</sub> . <i>Industrial Crops and Products</i> , <b>2019</b> , 130, 450-458	5.9	58
20	Quality characteristics of fresh wet noodles treated with nonthermal plasma sterilization. <i>Food Chemistry</i> , <b>2019</b> , 297, 124900	8.5	15
19	Intensifying soluble dietary fiber production and properties of soybean curd residue via autoclaving treatment. <i>Bioresource Technology Reports</i> , <b>2019</b> , 7, 100203	4.1	13
18	Polysaccharides production from soybean curd residue via <i>Morchella esculenta</i> . <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12791	3.3	3
17	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> , <b>2019</b> , 7, 14471-14478 <sup>6</sup>	8.2	14
16	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> , <b>2019</b> , 237, 117864 <sup>102</sup>	8.2	18
15	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> , <b>2019</b> , 58, 11720-11727	3.9	5
14	Bio-regeneration of different rich CO absorption solvent via microalgae cultivation. <i>Bioresource Technology</i> , <b>2019</b> , 290, 121781	11	8
13	Improving functional properties of zein film via compositing with chitosan and cold plasma treatment. <i>Industrial Crops and Products</i> , <b>2019</b> , 129, 318-326	5.9	43
12	Surface modification via atmospheric cold plasma (ACP): Improved functional properties and characterization of zein film. <i>Industrial Crops and Products</i> , <b>2018</b> , 115, 124-133	5.9	45
11	A novel zein/poly (propylene carbonate)/nano-TiO <sub>2</sub> composite films with enhanced photocatalytic and antibacterial activity. <i>Process Biochemistry</i> , <b>2018</b> , 70, 198-205	4.8	19
10	Preparation, characterization and calcium release evaluation in vitro of casein phosphopeptides-soluble dietary fibers copolymers as calcium delivery system. <i>Food Chemistry</i> , <b>2018</b> , 245, 262-269	8.5	18
9	Preparation, characterization and functional evaluation of chitosan-based films with zein coatings produced by cold plasma. <i>Carbohydrate Polymers</i> , <b>2018</b> , 202, 39-46	10.3	32
8	Structural changes of proteins in fresh noodles during their processing. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S202-S213	3	18
7	Preparation of cucumber seed peptide-calcium chelate by liquid state fermentation and its characterization. <i>Food Chemistry</i> , <b>2017</b> , 229, 487-494	8.5	47

6	Purification, antitumor and immunomodulatory activity of polysaccharides from soybean residue fermented with <i>Morchella esculenta</i> . <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 96, 26-34	7.9	74
5	Behavior of Zein in Aqueous Ethanol under Atmospheric Pressure Cold Plasma Treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7352-7360	5.7	35
4	Characterization of physicochemical properties of fermented soybean curd residue by <i>Morchella esculenta</i> . <i>International Biodeterioration and Biodegradation</i> , <b>2016</b> , 109, 113-118	4.8	17
3	Evaluation of hydrolysis-esterification biodiesel production from wet microalgae. <i>Bioresource Technology</i> , <b>2016</b> , 214, 747-754	11	34
2	Optimization of fermentation conditions for crude polysaccharides by <i>Morchella esculenta</i> using soybean curd residue. <i>Industrial Crops and Products</i> , <b>2013</b> , 50, 666-672	5.9	21
1	Mechanism of improving interfacial hydration characteristic of high-denatured peanut protein induced by cold plasma. <i>Journal of Food Process Engineering</i> , e13926	2.4	0