

# Fei-Ping Chen

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9402985/publications.pdf>

Version: 2024-02-01

8  
papers

622  
citations

1477746

6  
h-index

1588620

8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

625  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanocomplexation between Curcumin and Soy Protein Isolate: Influence on Curcumin Stability/Bioaccessibility and in Vitro Protein Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3559-3569.	2.4	263
2	Coreâ€Shell Soy Proteinâ€Soy Polysaccharide Complex (Nano)particles as Carriers for Improved Stability and Sustained Release of Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5053-5059.	2.4	140
3	Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment. <i>Food Research International</i> , 2015, 75, 157-165.	2.9	118
4	Soy Soluble Polysaccharide as a Nanocarrier for Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1707-1714.	2.4	50
5	Food proteins as vehicles for enhanced water dispersibility, stability and bioaccessibility of coenzyme Q10. <i>LWT - Food Science and Technology</i> , 2016, 72, 125-133.	2.5	23
6	Effect of high O <sub>2</sub> atmosphere packaging on postharvest quality of purple passion fruit ( <i>Passiflora edulis</i> Sims). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13749.	0.9	20
7	High oxygen atmospheric packaging treatment regulates the postharvest changes of Chinese kale ( <i>Brassica oleracea</i> var. <i>alboglabra</i> ) during storage. <i>Journal of Food Science</i> , 2021, 86, 3884-3895.	1.5	5
8	Effects of modified atmosphere packaging on the postharvest quality of mulberry leaf vegetable. <i>Scientific Reports</i> , 2022, 12, .	1.6	3