

Fei-Ping Chen

List of Publications by Year in descending order

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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	Effects of modified atmosphere packaging on the postharvest quality of mulberry leaf vegetable. <i>Scientific Reports</i> , 2022, 12, .	1.6	3
2	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
3	Effect of high O ₂ 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
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	Core-Shell Soy Protein-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
7	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
8	Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment. <i>Food Research International</i> , 2015, 75, 157-165.	2.9	118