

# 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

1478505

6

h-index

1588992

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. Scientific Reports, 2022, 12, .	3.3	3
2	High oxygen atmospheric packaging treatment regulates the postharvest changes of Chinese kale ( <i>Brassica oleracea</i> var. <i>alboglabra</i> ) during storage. Journal of Food Science, 2021, 86, 3884-3895.	3.1	5
3	Effect of high O <sub>2</sub> atmosphere packaging on postharvest quality of purple passion fruit ( <i>Passiflora edulis</i> Sims). Journal of Food Processing and Preservation, 2018, 42, e13749.	2.0	20
4	Soy Soluble Polysaccharide as a Nanocarrier for Curcumin. Journal of Agricultural and Food Chemistry, 2017, 65, 1707-1714.	5.2	50
5	Food proteins as vehicles for enhanced water dispersibility, stability and bioaccessibility of coenzyme Q10. LWT - Food Science and Technology, 2016, 72, 125-133.	5.2	23
6	Core-Shell Soy Protein-Soy Polysaccharide Complex (Nano)particles as Carriers for Improved Stability and Sustained Release of Curcumin. Journal of Agricultural and Food Chemistry, 2016, 64, 5053-5059.	5.2	140
7	Nanocomplexation between Curcumin and Soy Protein Isolate: Influence on Curcumin Stability/Bioaccessibility and in Vitro Protein Digestibility. Journal of Agricultural and Food Chemistry, 2015, 63, 3559-3569.	5.2	263
8	Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment. Food Research International, 2015, 75, 157-165.	6.2	118