Shanfeng Chen

List of Publications by Year
in descending order

12	177	1307366 7	1199470 12
papers	citations	h-index	g-index

12	12	12	186
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biopolymer films based on chitosan/potato protein/linseed oil/ZnO NPs to maintain the storage quality of raw meat. Food Chemistry, 2020, 332, 127375.	4.2	66
2	Influence of emulsifiers and enzymes on dough rheological properties and quality characteristics of steamed bread enriched with potato pulp. Food Chemistry, 2021, 360, 130015.	4.2	28
3	Preparation and characterization of potato proteinâ€based microcapsules with an emphasis on the mechanism of interaction among the main components. Journal of the Science of Food and Agriculture, 2020, 100, 2866-2872.	1.7	15
4	Development of Water-Triggered Chitosan Film Containing Glucamylase for Sustained Release of Resveratrol. Journal of Agricultural and Food Chemistry, 2017, 65, 2503-2512.	2.4	11
5	Incorporated Î±-amylase and starch in an edible chitosanâ€“procyanidin complex film increased the release amount of procyanidins. RSC Advances, 2017, 7, 56771-56778.	1.7	11
6	Changes of the main components, physicochemical properties of distillerâ€™s grains after extrusion processing with focus on modification mechanism. Food Chemistry, 2022, 390, 133187.	4.2	11
7	Analysis of flavour compounds in beer with extruded corn starch as an adjunct. Journal of the Institute of Brewing, 2018, 124, 9-15.	0.8	10
8	Microparticle prepared by chitosan coating on the extruded mixture of corn starch, resveratrol, and Î±-amylase controlled the resveratrol release. International Journal of Biological Macromolecules, 2021, 185, 773-781.	3.6	9
9	Characterization of sustained-release chitosan film loaded with rutin-Î²-cyclodextrin complex and glucoamylase. Journal of Food Science and Technology, 2020, 57, 734-744.	1.4	7
10	Microencapsulation of camellia oil to maintain thermal and oxidative stability with focus on protective mechanism. International Journal of Food Science and Technology, 2021, 56, 4780-4788.	1.3	5
11	The effect of extrusion pretreatment ultrasoundâ€assisted extraction on chlorogenic acid from sweet potato stems and leaves. Journal of Food Processing and Preservation, 2020, 44, e14908.	0.9	2
12	Response Surface Methodology for Optimizing Twinâ€Screw Prepared Cistanche deserticola â€Potato Composite Rice. Starch/Staerke, 2021, 73, 1900330.	1.1	2