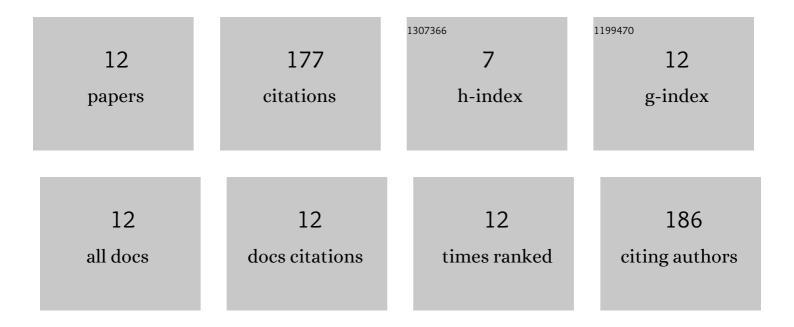
Shanfeng Chen

List of Publications by Year in descending order

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SHANFENC CHEN

#	Article	IF	Citations
1	Changes of the main components, physicochemical properties of distiller's grains after extrusion processing with focus on modification mechanism. Food Chemistry, 2022, 390, 133187.	4.2	11
2	Response Surface Methodology for Optimizing Twinâ€Screw Prepared Cistanche deserticola â€Potato Composite Rice. Starch/Staerke, 2021, 73, 1900330.	1.1	2
3	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
4	Microparticle prepared by chitosan coating on the extruded mixture of corn starch, resveratrol, and α-amylase controlled the resveratrol release. International Journal of Biological Macromolecules, 2021, 185, 773-781.	3.6	9
5	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
6	Characterization of sustained-release chitosan film loaded with rutin-β-cyclodextrin complex and glucoamylase. Journal of Food Science and Technology, 2020, 57, 734-744.	1.4	7
7	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
8	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
9	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
10	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
11	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
12	Incorporated α-amylase and starch in an edible chitosan–procyanidin complex film increased the release amount of procyanidins. RSC Advances, 2017, 7, 56771-56778.	1.7	11