

# Shanfeng Chen

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9433233/publications.pdf>

Version: 2024-02-01

12  
papers

177  
citations

1307366

7  
h-index

1199470

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

186  
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes of the main components, physicochemical properties of distillerâ€™s grains after extrusion processing with focus on modification mechanism. <i>Food Chemistry</i> , 2022, 390, 133187.	4.2	11
2	Response Surface Methodology for Optimizing Twinâ€™Screw Prepared Cistanche deserticola â€™Potato Composite Rice. <i>Starch/Staerke</i> , 2021, 73, 1900330.	1.1	2
3	Microencapsulation of camellia oil to maintain thermal and oxidative stability with focus on protective mechanism. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4780-4788.	1.3	5
4	Microparticle prepared by chitosan coating on the extruded mixture of corn starch, resveratrol, and Î±-amylase controlled the resveratrol release. <i>International Journal of Biological Macromolecules</i> , 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. <i>Food Chemistry</i> , 2021, 360, 130015.	4.2	28
6	Characterization of sustained-release chitosan film loaded with rutin-Î²-cyclodextrin complex and glucoamylase. <i>Journal of Food Science and Technology</i> , 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. <i>Food Chemistry</i> , 2020, 332, 127375.	4.2	66
8	The effect of extrusion pretreatment ultrasoundâ€™assisted extraction on chlorogenic acid from sweet potato stems and leaves. <i>Journal of Food Processing and Preservation</i> , 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. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2866-2872.	1.7	15
10	Analysis of flavour compounds in beer with extruded corn starch as an adjunct. <i>Journal of the Institute of Brewing</i> , 2018, 124, 9-15.	0.8	10
11	Development of Water-Triggered Chitosan Film Containing Glucamylase for Sustained Release of Resveratrol. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2503-2512.	2.4	11
12	Incorporated Î±-amylase and starch in an edible chitosanâ€™procyanidin complex film increased the release amount of procyanidins. <i>RSC Advances</i> , 2017, 7, 56771-56778.	1.7	11