Peng Han

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9561888/publications.pdf

Version: 2024-02-01

1464605 1427216 11 275 7 11 citations g-index h-index papers 11 11 11 460 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Effect of thermal treatment on the antioxidant activity of egg white hydrolysate and the preparation of novel antioxidant peptides. International Journal of Food Science and Technology, 2022, 57, 2590-2599.	1.3	8
2	Effect of alginate coatings incorporated with chitinase from \hat{E} »Baozhu \hat{E} 1/4 pear on the preservation of cherry tomato during refrigerated storage. Food Science and Nutrition, 2022, 10, 3098-3105.	1.5	5
3	Evaluation of antibacterial protein with antioxidant activity from <i>Rahnellaaquatilis</i> L103 and its effect on beef during refrigerated storage. International Journal of Food Science and Technology, 2021, 56, 3807-3813.	1.3	3
4	Cloning and characterization of a novel amylopullulanase from Bacillus megaterium Y103 with transglycosylation activity. Biotechnology Letters, 2020, 42, 1719-1726.	1.1	8
5	Effect of Tartary Buckwheat Peptides on Shelf Life of Tilapia (Oreochromis niloticus) Fillets. Journal of Food Protection, 2019, 82, 1697-1705.	0.8	3
6	Tartary Buckwheat Extract and Chitosan Coated Tilapia (<i>Oreochromis Niloticus</i>) Fillets Determine Their Shelf Life. Journal of Food Science, 2019, 84, 1288-1296.	1.5	8
7	Effect of pullulan hydrolysates on the quality of Nile tilapia (<i>Oreochromis niloticus </i>) fillets during ice storage. Journal of Food Processing and Preservation, 2019, 43, e14043.	0.9	8
8	Effect of chitosan–Jicama starch coating on changes in qualities of fresh Nile tilapia (<i>Oreochromis niloticus</i>) fillets during ice storage. International Journal of Food Science and Technology, 2018, 53, 2220-2228.	1.3	18
9	Development of Antimicrobial Packaging Film Made from Poly(Lactic Acid) Incorporating Titanium Dioxide and Silver Nanoparticles. Molecules, 2017, 22, 1170.	1.7	119
10	Identification and characterization of a novel chitinase with antifungal activity from ʻBaozhu' pear () Tj ET	Qq0 _{4.2} 0 rg	BT /Overlock 1
11	Digestion property and synergistic effect on biological activity of purple rice (Oryza sativa L.) anthocyanins subjected to a simulated gastrointestinal digestion in vitro. Food Research International, 2015, 78, 114-123.	2.9	76