

# Hangfangxue

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9592061/publications.pdf>

Version: 2024-02-01

9  
papers

100  
citations

1684188

5  
h-index

1720034

7  
g-index

9  
all docs

9  
docs citations

9  
times ranked

58  
citing authors

#	ARTICLE	IF	CITATIONS
1	Efficient removal of methylene blue by activated hydrochar prepared by hydrothermal carbonization and NaOH activation of sugarcane bagasse and phosphoric acid. <i>RSC Advances</i> , 2022, 12, 1885-1896.	3.6	33
2	Promising activated carbon derived from sugarcane tip as electrode material for high-performance supercapacitors. <i>RSC Advances</i> , 2021, 11, 28138-28147.	3.6	17
3	Molecular modification, structural characterization, and biological activity of xylans. <i>Carbohydrate Polymers</i> , 2021, 269, 118248.	10.2	14
4	Formation of Volatile and Aroma Compounds during the Dehydration of Membrane-Clarified Sugarcane Juice to Non-Centrifugal Sugar. <i>Foods</i> , 2021, 10, 1561.	4.3	11
5	Enhancement of Catalytic Performance of Î±-dextranase from <i>Chaetomium gracile</i> Through Optimization and Suitable Shear Force. <i>Sugar Tech</i> , 2018, 20, 78-87.	1.8	7
6	Effect of Maillard reaction browning factors on color of membrane clarification non-centrifugal cane sugar during storage. <i>Food Science and Technology</i> , 0, 42, .	1.7	7
7	Development and Application of Combined Models of Membrane Fouling for the Ultrafiltration of Limed Sugarcane Juice. <i>Sugar Tech</i> , 2019, 21, 524-526.	1.8	4
8	Optimal Fermentation of <i>Saccharomyces cerevisiae</i> Expressing a Dextranase from <i>Chaetomium gracile</i> . <i>Sugar Tech</i> , 2020, 22, 171-178.	1.8	4
9	Effect of Different Process Parameters and Ultrasonic Treatment During Solid Osmotic Dehydration of Jasmine for Extraction of Flavoured Syrup on the Mass Transfer Kinetics and Quality Attributes. <i>Food and Bioprocess Technology</i> , 0, , 1.	4.7	3