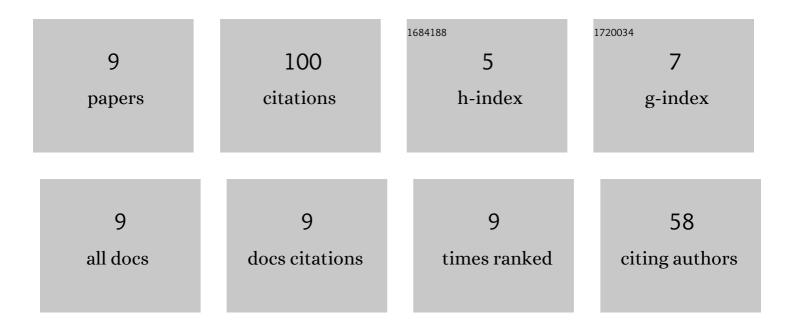
## Hangfangxue

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9592061/publications.pdf Version: 2024-02-01



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#	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. RSC Advances, 2022, 12, 1885-1896.	3.6	33
2	Promising activated carbon derived from sugarcane tip as electrode material for high-performance supercapacitors. RSC Advances, 2021, 11, 28138-28147.	3.6	17
3	Formation of Volatile and Aroma Compounds during the Dehydration of Membrane-Clarified Sugarcane Juice to Non-Centrifugal Sugar. Foods, 2021, 10, 1561.	4.3	11
4	Molecular modification, structural characterization, and biological activity of xylans. Carbohydrate Polymers, 2021, 269, 118248.	10.2	14
5	Optimal Fermentation of Saccharomyces cerevisiae Expressing a Dextranase from Chaetomium gracile. Sugar Tech, 2020, 22, 171-178.	1.8	4
6	Development and Application of Combined Models of Membrane Fouling for the Ultrafiltration of Limed Sugarcane Juice. Sugar Tech, 2019, 21, 524-526.	1.8	4
7	Enhancement of Catalytic Performance of α-dextranase from Chaetomium gracile Through Optimization and Suitable Shear Force. Sugar Tech, 2018, 20, 78-87.	1.8	7
8	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. Food and Bioprocess Technology, 0, , 1.	4.7	3
9	Effect of Maillard reaction browning factors on color of membrane clarification non-centrifugal cane sugar during storage. Food Science and Technology, 0, 42, .	1.7	7