

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

23 papers	344 citations	12 h-index	18 g-index
24 ext. papers	480 ext. citations	6.2 avg, IF	3.7 L-index

#	Paper	IF	Citations
23	Enhancing the performance of starch-based wood adhesive by silane coupling agent(KH570). <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 137-144	7.9	65
22	Effects of nano-TiO on bonding performance, structure stability and film-forming properties of starch-g-VAc based wood adhesive. <i>Carbohydrate Polymers</i> , 2018 , 200, 477-486	10.3	27
21	Synthesis and characterization of starch-g-poly(vinyl acetate-co-butyl acrylate) bio-based adhesive for wood application. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 1186-1193	7.9	25
20	The effects of fish meat and fish bone addition on nutritional value, texture and microstructure of optimised fried snacks. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1045-1053	3.8	24
19	Effects of different durations of acid hydrolysis on the properties of starch-based wood adhesive. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 819-828	7.9	23
18	Effects of different emulsifiers on the bonding performance, freeze-thaw stability and retrogradation behavior of the resulting high amylose starch-based wood adhesive. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018 , 538, 192-201	5.1	20
17	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meat-based fried snacks. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5771-5777	4.3	17
16	The impact of hydrophilic emulsifiers on the physico-chemical properties, microstructure, water distribution and in vitro digestibility of proteins in fried snacks based on fish meat. <i>Food and Function</i> , 2019 , 10, 6927-6935	6.1	16
15	Synthesis of H ₂ Ti ₂ O ₃ IH ₂ O nanotubes and their effects on the flame retardancy of bamboo fiber/high-density polyethylene composites. <i>Composites Part A: Applied Science and Manufacturing</i> , 2016 , 90, 225-233	8.4	16
14	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13995	3.15	15
13	Effects of dynamic high-pressure microfluidization treatment on the functional and structural properties of potato protein isolate and its complex with chitosan. <i>Food Research International</i> , 2021 , 140, 109868	7	15
12	Effects of sucrose fatty acid esters on the stability and bonding performance of high amylose starch-based wood adhesive. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 846-853	7.9	14
11	Sodium dodecyl sulfate improves the properties of bio-based wood adhesive derived from micronized starch: Microstructure and rheological behaviors. <i>International Journal of Biological Macromolecules</i> , 2019 , 140, 1026-1036	7.9	12
10	Starch: An Undisputed Potential Candidate and Sustainable Resource for the Development of Wood Adhesive. <i>Starch/Staerke</i> , 2020 , 72, 1900276	2.3	12
9	The formation mechanism and thermodynamic properties of potato protein isolate-chitosan complex under dynamic high-pressure microfluidization (DHPM) treatment. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 486-492	7.9	11
8	Effects of sucrose fatty acid ester addition on the structural, rheological and retrogradation behavior of high amylose starch-based wood adhesive. <i>International Journal of Adhesion and Adhesives</i> , 2019 , 89, 51-58	3.4	10
7	A combination of coarse-grain molecular dynamics to investigate the effects of sodium dodecyl sulfate on grafted reaction of starch-based adhesive. <i>Carbohydrate Polymers</i> , 2019 , 218, 20-29	10.3	6

6	Synthesis and Characterization of Corn Starch Crosslinked with Oxidized Sucrose. <i>Starch/Staerke</i> , 2018 , 71, 1800152	2.3	6
5	The effects of gluten protein substitution on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. <i>Food Chemistry</i> , 2021 , 339, 127875	8.5	4
4	Investigating the structure and self-assembly behavior of starch-g-VAc in starch-based adhesive by combining NMR analysis and multi-scale simulation. <i>Carbohydrate Polymers</i> , 2020 , 246, 116655	10.3	3
3	Effects of granule size on physicochemical and digestive properties of potato powder. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4005-4011	4.3	2
2	Interfacial modification of starch at high concentration by sodium dodecylsulfate as revealed by experiments and molecular simulation. <i>Journal of Molecular Liquids</i> , 2020 , 310, 113190	6	0
1	Sustainable Bio-Based Wood Adhesive Incorporated Different Functionalized Nanoparticles: A Performance Comparison Study. <i>Starch/Staerke</i> , 2021 , 73, 2100042	2.3	