## Lei Chen

## List of Publications by Year in Descending Order

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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.

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

#	Paper	IF	Citations
23	Sustainable Bio-Based Wood Adhesive Incorporated Different Functionalized Nanoparticles: A Performance Comparison Study. <i>Starch/Staerke</i> , <b>2021</b> , 73, 2100042	2.3	
22	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> , <b>2021</b> , 140, 109868	7	15
21	The effects of gluten protein substation on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. <i>Food Chemistry</i> , <b>2021</b> , 339, 127875	8.5	4
20	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> , <b>2020</b> , 246, 116655	10.3	3
19	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> , <b>2020</b> , 154, 486-492	7.9	11
18	Effects of granule size on physicochemical and digestive properties of potato powder. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4005-4011	4.3	2
17	Interfacial modification of starch at high concentration by sodium dodecylsulfate as revealed by experiments and molecular simulation. <i>Journal of Molecular Liquids</i> , <b>2020</b> , 310, 113190	6	O
16	Starch: An Undisputed Potential Candidate and Sustainable Resource for the Development of Wood Adhesive. <i>Starch/Staerke</i> , <b>2020</b> , 72, 1900276	2.3	12
15	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> , <b>2019</b> , 140, 1026-1036	7.9	12
14	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> , <b>2019</b> , 10, 6927-6935	6.1	16
13	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> , <b>2019</b> , 43, e13	3 <del>9</del> 95	15
12	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> , <b>2019</b> , 99, 5771-5777	4.3	17
11	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> , <b>2019</b> , 218, 20-29	10.3	6
10	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> , <b>2019</b> , 89, 51-58	3.4	10
9	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> , <b>2019</b> , 54, 1045-1053	3.8	24
8	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> , <b>2018</b> , 114, 1186-1193	7.9	25
7	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> , <b>2018</b> , 538, 192-201	5.1	20

## LIST OF PUBLICATIONS

6	Effects of nano-TiO on bonding performance, structure stability and film-forming properties of starch-g-VAc based wood adhesive. <i>Carbohydrate Polymers</i> , <b>2018</b> , 200, 477-486	10.3	27
5	Synthesis and Characterization of Corn Starch Crosslinked with Oxidized Sucrose. <i>Starch/Staerke</i> , <b>2018</b> , 71, 1800152	2.3	6
4	Effects of different durations of acid hydrolysis on the properties of starch-based wood adhesive. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 103, 819-828	7.9	23
3	Enhancing the performance of starch-based wood adhesive by silane coupling agent (KH570). <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 104, 137-144	7.9	65
2	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> , <b>2017</b> , 104, 846-853	7.9	14
1	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> , <b>2016</b> , 90, 225-233	8.4	16