## Luning Li

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9642613/publications.pdf

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1684188 1872680 6 83 5 6 citations h-index g-index papers 6 6 6 112 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Influence of Pulsed Electric Field on <i>Escherichia coli</i> International Journal of Food Properties, 2015, 18, 1416-1427.	3.0	22
2	Synthesis and Evaluation of Microstructure of Phosphorylated Chestnut Starch. Journal of Food Process Engineering, 2014, 37, 75-85.	2.9	16
3	Analysis of Polyphenols in Apple Pomace using Gas Chromatography-Mass Spectrometry with Derivatization. International Journal of Food Properties, 2014, 17, 1818-1827.	3.0	16
4	Assessment of Glucosinolates in Chinese Kale by Near-Infrared Spectroscopy. International Journal of Food Properties, 2014, 17, 1668-1679.	3.0	15
5	Structural, physicochemical, textural, and thermal properties of phosphorylated chestnut starches with different degrees of substitution. Journal of Food Processing and Preservation, 2020, 44, e14457.	2.0	9
6	Optimization of chestnut starch acetate synthesis by response surface methodology and its effect on dough properties. Journal of Food Processing and Preservation, 2021, 45, e15431.	2.0	5