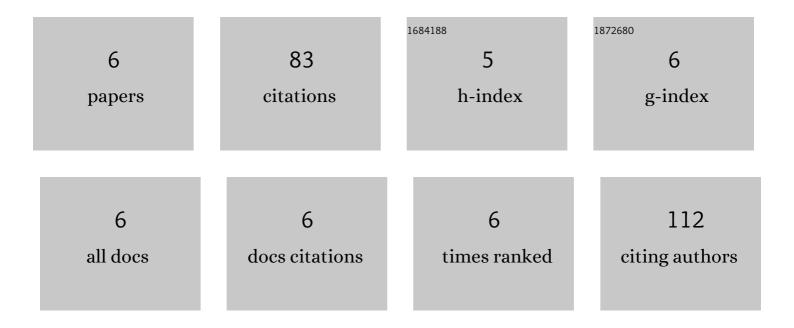
## Luning Li

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9642613/publications.pdf Version: 2024-02-01



LUNINGLU

#	Article	IF	CITATIONS
1	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
2	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
3	Influence of Pulsed Electric Field on <i>Escherichia coli</i> and <i>Saccharomyces cerevisiae</i> . International Journal of Food Properties, 2015, 18, 1416-1427.	3.0	22
4	Synthesis and Evaluation of Microstructure of Phosphorylated Chestnut Starch. Journal of Food Process Engineering, 2014, 37, 75-85.	2.9	16
5	Assessment of Glucosinolates in Chinese Kale by Near-Infrared Spectroscopy. International Journal of Food Properties, 2014, 17, 1668-1679.	3.0	15
6	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