

Shuhong Dai

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11916230/publications.pdf>

Version: 2024-02-01

8
papers

360
citations

1163117
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1588992
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8
all docs

8
docs citations

8
times ranked

427
citing authors

#	ARTICLE	IF	CITATIONS
1	Interactions between carboxymethyl konjac glucomannan and soy protein isolate in blended films. Carbohydrate Polymers, 2014, 101, 136-145.	10.2	102
2	Carboxymethyl modification of konjac glucomannan affects water binding properties. Carbohydrate Polymers, 2015, 130, 1-8.	10.2	54
3	Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. Food Research International, 2018, 107, 691-699.	6.2	45
4	Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed yogurt. Journal of Dairy Science, 2016, 99, 7063-7074.	3.4	38
5	Stability and phase behavior of konjac glucomannan-milk systems. Food Hydrocolloids, 2017, 73, 30-40.	10.7	33
6	Functional and pizza bake properties of Mozzarella cheese made with konjac glucomannan as a fat replacer. Food Hydrocolloids, 2019, 92, 125-134.	10.7	32
7	Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. Food and Bioprocess Technology, 2016, 9, 1408-1421.	4.7	29
8	Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. Journal of Food Science, 2016, 81, E627-36.	3.1	27