

Shuhong Dai

List of Publications by Year in descending order

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papers

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citations

1163117
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docs citations

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times ranked

427
citing authors

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