List of Publications by Year in descending order

49 papers	1,233 citations	361296 20 h-index	395590 33 g-index
49 all docs	49 docs citations	49 times ranked	1133 citing authors

#	Article	IF	Citations
1	Effect of mechanically damaged starch from wheat flour on the quality of frozen dough and steamed bread. Food Chemistry, 2016, 202, 120-124.	4.2	90
2	Extraction, characterization and spontaneous emulsifying properties of pectin from sugar beet pulp. Carbohydrate Polymers, 2013, 98, 750-753.	5.1	79
3	Modification and Application of Dietary Fiber in Foods. Journal of Chemistry, 2017, 2017, 1-8.	0.9	79
4	Impact of wheat bran dietary fiber on gluten and gluten-starch microstructure formation in dough. Food Hydrocolloids, 2019, 95, 292-297.	5.6	73
5	Sourdough improves the quality of whole-wheat flour products: Mechanisms and challengesâ€”A review. Food Chemistry, 2021, 360, 130038.	4.2	71
6	Effects of thermal properties and behavior of wheat starch and gluten on their interaction: A review. International Journal of Biological Macromolecules, 2021, 177, 474-484.	3.6	69
7	Relationship of Moisture Status and Quality Characteristics of Fresh Wet Noodles Prepared from Different Grade Wheat Flours from Flour Milling Streams. Journal of Chemistry, 2018, 2018, 1-8.	0.9	66
8	Supplementation of wheat flour products with wheat bran dietary fiber: Purpose, mechanisms, and challenges. Trends in Food Science and Technology, 2022, 123, 281-289.	7.8	49
9	The thermal stability, structural changeability, and aggregability of glutenin and gliadin proteins induced by wheat bran dietary fiber. Food and Function, 2019, 10, 172-179.	2.1	44
10	Gluten aggregation behavior in gluten and gluten-starch doughs after wheat bran dietary fiber addition. LWT - Food Science and Technology, 2019, 106, 1-6.	2.5	41
11	Pulsed electric field-assisted modification of pectin from sugar beet pulp. Carbohydrate Polymers, 2013, 92, 1700-1704.	5.1	34
12	Improvement of the quality of steamed bread by supplementation of wheat germ from milling process. Journal of Cereal Science, 2014, 60, 589-594.	1.8	34
13	Quality deterioration and improvement of wheat gluten protein in frozen dough. Grain & Oil Science and Technology, 2020, 3, 29-37.	2.0	32
14	High-intensity ultrasound irradiated modification of sugarcane bagasse cellulose in an ionic liquid. Industrial Crops and Products, 2012, 35, 135-139.	2.5	30
15	Effect of Electric Field Treatments on Brandy Aging in Oak Barrels. Food and Bioprocess Technology, 2013, 6, 1635-1643.	2.6	28
16	Rheological properties of gluten and glutenâ€starch model doughs containing wheat bran dietary fibre. International Journal of Food Science and Technology, 2018, 53, 2650-2656.	1.3	28
17	Improvement of Chinese noodle quality by supplementation with arabinoxylans from wheat bran. International Journal of Food Science and Technology, 2016, 51, 602-608.	1.3	27
18	A review of wheat starch analyses: Methods, techniques, structure and function. International Journal of Biological Macromolecules, 2022, 203, 130-142.	3.6	24

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19	The influence of ultrasonic modification on arabinoxylans properties obtained from wheat bran. International Journal of Food Science and Technology, 2016, 51, 2338-2344.	1.3	23
20	Influence of Wheat Starch on the Structural Changes and Size Distribution of Gluten Induced by Adding Wheat Bran Dietary Fiber. Starch/Staerke, 2018, 70, 1700302.	1.1	22
21	Effect of wheat bran dietary fibre on the rheological properties of dough during fermentation and Chinese steamed bread quality. International Journal of Food Science and Technology, 2021, 56, 1623-1630.	1.3	22
22	Physicochemical properties of sugar beet pulp pectin by pulsed electric field treatment. International Journal of Food Science and Technology, 2012, 47, 2538-2544.	1.3	21
23	Effect of synergistic fermentation of Lactobacillus plantarum and Saccharomyces cerevisiae on thermal properties of wheat bran dietary fiber-wheat starch system. Food Chemistry, 2022, 373, 131417.	4.2	21
24	Aggregation characteristics of protein during wheat flour maturation. Journal of the Science of Food and Agriculture, 2019, 99, 719-725.	1.7	20
25	Small and large strain rheology of gluten and glutenâ€“starch doughs containing wheat bran dietary fiber. Journal of the Science of Food and Agriculture, 2020, 100, 177-183.	1.7	20
26	Effects of particle size on the quality attributes of wheat flour made by the milling process. Cereal Chemistry, 2020, 97, 172-182.	1.1	18
27	Nutritional composition and physicochemical properties of oat flour sieving fractions with different particle size. LWT - Food Science and Technology, 2022, 154, 112757.	2.5	17
28	Application and Development Prospects of Dietary Fibers in Flour Products. Journal of Chemistry, 2017, 2017, 1-8.	0.9	16
29	Effect of baked wheat germ on gluten protein network in steamed bread dough. International Journal of Food Science and Technology, 2019, 54, 2839-2846.	1.3	14
30	Effect of wheat bran dietary fiber on structural properties of wheat starch after synergistic fermentation of Lactobacillus plantarum and Saccharomyces cerevisiae. International Journal of Biological Macromolecules, 2021, 190, 86-92.	3.6	14
31	Mechanochemical effects on the structural properties of wheat starch during vibration ball milling of wheat endosperm. International Journal of Biological Macromolecules, 2022, 206, 306-312.	3.6	13
32	Kinetic modeling of Maillard reaction system subjected to pulsed electric field. Innovative Food Science and Emerging Technologies, 2013, 20, 121-125.	2.7	11
33	Effect of black rice flour with different particle sizes on frozen dough and steamed bread quality. International Journal of Food Science and Technology, 2022, 57, 1748-1762.	1.3	11
34	Effect of modified dietary fibre from wheat bran on the quality of noodle. Quality Assurance and Safety of Crops and Foods, 2018, 10, 61-68.	1.8	10
35	Effects of Fermented Wheat Bran on Flour, Dough, and Steamed Bread Characteristics. Journal of Chemistry, 2018, 2018, 1-7.	0.9	8
36	Wheat bran dietary fibreâ€induced changes in gluten aggregation and conformation in a dough system. International Journal of Food Science and Technology, 2021, 56, 86-92.	1.3	8

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37	Effect of different treatment methods on protein aggregation characteristics in wheat flour maturation. International Journal of Food Science and Technology, 2020, 55, 2011-2019.	1.3	7
38	Influence of wheat bran dietary fiber on gluten protein structure during dough fermentation. Journal of Food Processing and Preservation, 2021, 45, .	0.9	6
39	Effect of different milling mechanical forces on the structures and properties of wheat flour. International Journal of Food Science and Technology, 2022, 57, 1945-1953.	1.3	5
40	Effect of A- and B-type granules on the physical properties of starch from six wheat varieties. Quality Assurance and Safety of Crops and Foods, 2015, 7, 531-536.	1.8	5
41	Biochemical properties of type I sourdough affected by wheat bran dietary fibre during fermentation. International Journal of Food Science and Technology, 2022, 57, 1995-2002.	1.3	4
42	Microstructure observation of multilayers separated from wheat bran. Grain & Oil Science and Technology, 2021, 4, 165-173.	2.0	4
43	Isolation, purification, and characterization of the globulin from wheat germ. International Journal of Food Science and Technology, 2022, 57, 1708-1717.	1.3	4
44	Effect of baked wheat germ on the rheology and fermentation properties of steamed bread dough. Journal of Food Processing and Preservation, 2021, 45, e15546.	0.9	3
45	A promising strategy for mechanically modified wheat flour by milling of wheat endosperm. Journal of Cereal Science, 2022, 104, 103440.	1.8	3
46	Physicochemical properties of wheat grains affected by after-ripening. Quality Assurance and Safety of Crops and Foods, 2016, 8, 189-194.	1.8	2
47	Recent advances in the technology of quickâ€frozen baozi: a review. International Journal of Food Science and Technology, 2022, 57, 1493-1507.	1.3	2
48	Study of the ball milling condition effect on physicochemical and structural characteristics of wheat flour. Journal of Food Processing and Preservation, 2022, 46, .	0.9	1
49	Understanding macromolecular interactions: key to developing new cerealâ€based foods. International Journal of Food Science and Technology, 2022, 57, 1847-1848.	1.3	0