Zhaofeng Li

List of Publications by Year
in descending order

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147	3,937	117453	174990
papers	citations	34 h-index	52 g-index

148	148	148	2828
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Î³-Cyclodextrin: a review on enzymatic production and applications. Applied Microbiology and Biotechnology, 2007, 77, 245-255.	1.7	189
2	Preparation, characterization and properties of starch-based wood adhesive. Carbohydrate Polymers, 2012, 88, 699-706.	5.1	146
3	Bonding strength and water resistance of starch-based wood adhesive improved by silica nanoparticles. Carbohydrate Polymers, 2011, 86, 72-76.	5.1	124
4	Retrogradation behavior of corn starch treated with 1,4-Î±-glucan branching enzyme. Food Chemistry, 2016, 203, 308-313.	4.2	108
5	Relationship between structure and retrogradation properties of corn starch treated with 1,4-Î±-glucan branching enzyme. Food Hydrocolloids, 2016, 52, 868-875.	5.6	100
6	Characterisation of physicochemical and functional properties of soluble dietary fibre from potato pulp obtained by enzyme-assisted extraction. International Journal of Biological Macromolecules, 2017, 101, 1004-1011.	3.6	90
7	Alpha-cyclodextrin: Enzymatic production and food applications. Trends in Food Science and Technology, 2014, 35, 151-160.	7.8	79
8	Pullulanase hydrolysis behaviors and hydrogel properties ofÂdebranched starches from different sources. Food Hydrocolloids, 2015, 45, 351-360.	5.6	76
9	Improved stability and controlled release of CLA with spray-dried microcapsules of OSA-modified starch and xanthan gum. Carbohydrate Polymers, 2016, 147, 243-250.	5.1	71
10	Effects of fatty acids with various chain lengths and degrees of unsaturation on the structure, physicochemical properties and digestibility of maize starch-fatty acid complexes. Food Hydrocolloids, 2021, 110, 106224.	5.6	67
11	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. Biotechnology Advances, 2017, 35, 619-632.	6.0	66
12	Preparation, characterization and properties of starch-based adhesive for wood-based panels. International Journal of Biological Macromolecules, 2019, 134, 247-254.	3.6	66
13	Digestibility and changes to structural characteristics of green banana starch during inÂvitro digestion. Food Hydrocolloids, 2015, 49, 192-199.	5.6	64
14	In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. Food Hydrocolloids, 2017, 67, 104-110.	5.6	63
15	Chitosan coating of zein-carboxymethylated short-chain amylose nanocomposites improves oral bioavailability of insulin in vitro and in vivo. Journal of Controlled Release, 2019, 313, 1-13.	4.8	63
16	Extracellular expression and biochemical characterization of Î±-cyclodextrin glycosyltransferase from Paenibacillus macerans. Carbohydrate Research, 2010, 345, 886-892.	1.1	60
17	The effect of starch concentration on the gelatinization and liquefaction of corn starch. Food Hydrocolloids, 2015, 48, 189-196.	5.6	60
18	Effects of montmorillonite addition on the performance of starch-based wood adhesive. Carbohydrate Polymers, 2015, 115, 394-400.	5.1	51

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19	Delayed supplementation of glycine enhances extracellular secretion of the recombinant Î±-cyclodextrin glycosyltransferase in Escherichia coli. Applied Microbiology and Biotechnology, 2010, 85, 553-561.	1.7	49
20	Effects of nitrogen source on ethanol production in very high gravity fermentation of corn starch. Journal of the Taiwan Institute of Chemical Engineers, 2017, 70, 229-235.	2.7	49
21	Effect of modification with 1,4-Î±-glucan branching enzyme on the rheological properties of cassava starch. International Journal of Biological Macromolecules, 2017, 103, 630-639.	3.6	48
22	Effect of heat-moisture treatment on the in vitro digestibility and physicochemical properties of starch-hydrocolloid complexes. Food Hydrocolloids, 2020, 104, 105736.	5.6	48
23	Effects of heat pretreatment of starch on graft copolymerization reaction and performance of resulting starch-based wood adhesive. International Journal of Biological Macromolecules, 2017, 96, 11-18.	3.6	47
24	Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. Carbohydrate Polymers, 2014, 99, 579-583.	5.1	46
25	Mutations at subsite â^’3 in cyclodextrin glycosyltransferase from Paenibacillus macerans enhancing Î±-cyclodextrin specificity. Applied Microbiology and Biotechnology, 2009, 83, 483-490.	1.7	45
26	Modification by Î±-d-glucan branching enzyme lowers the in vitro digestibility of starch from different sources. International Journal of Biological Macromolecules, 2018, 107, 1758-1764.	3.6	44
27	A systematic review of rice noodles: Raw material, processing method and quality improvement. Trends in Food Science and Technology, 2021, 107, 389-400.	7.8	44
28	Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery. Journal of Agricultural and Food Chemistry, 2017, 65, 8866-8874.	2.4	43
29	Pasting and rheologic properties of potato starch and maize starch mixtures. Starch/Staerke, 2011, 63, 11-16.	1.1	42
30	Digestion properties of corn starch modified by Î±-D-glucan branching enzyme and cyclodextrin glycosyltransferase. Food Hydrocolloids, 2019, 89, 534-541.	5.6	42
31	Effects of urea on freezeâ€“thaw stability of starch-based wood adhesive. Carbohydrate Polymers, 2013, 95, 397-403.	5.1	39
32	Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. RSC Advances, 2015, 5, 97066-97075.	1.7	39
33	Pasting and thermal properties of waxy corn starch modified by 1,4-Î±-glucan branching enzyme. International Journal of Biological Macromolecules, 2017, 97, 679-687.	3.6	38
34	Enhanced secretion of recombinant Î±-cyclodextrin glucosyltransferase from E. coli by medium additives. Process Biochemistry, 2010, 45, 880-886.	1.8	37
35	Effect of a dual modification by hydroxypropylation and acid hydrolysis on the structure and rheological properties of potato starch. Food Hydrocolloids, 2018, 77, 825-833.	5.6	37
36	Characterization of Lentinus edodes Î²-glucan influencing the in vitro starch digestibility of wheat starch gel. Food Chemistry, 2017, 224, 294-301.	4.2	35

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37	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. International Journal of Biological Macromolecules, 2019, 138, 966-974.	3.6	33
38	A two-stage modification method using 1,4-Î±-glucan branching enzyme lowers the in vitro digestibility of corn starch. Food Chemistry, 2020, 305, 125441.	4.2	33
39	Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. International Journal of Biological Macromolecules, 2020, 155, 273-285.	3.6	33
40	Calcium Ion Contribution to Thermostability of Cyclodextrin Glycosyltransferase Is Closely Related to Calcium-Binding Site CaIII. Journal of Agricultural and Food Chemistry, 2013, 61, 8836-8841.	2.4	32
41	Liquefaction concentration impacts the fine structure of maltodextrin. Industrial Crops and Products, 2018, 123, 687-697.	2.5	30
42	Digestion rate of tapioca starch was lowed through molecular rearrangement catalyzed by 1,4-Î±-glucan branching enzyme. Food Hydrocolloids, 2018, 84, 117-124.	5.6	30
43	Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. Carbohydrate Polymers, 2021, 262, 117926.	5.1	30
44	Heat pretreatment improves the enzymatic hydrolysis of granular corn starch at high concentration. Process Biochemistry, 2018, 64, 193-199.	1.8	29
45	Effects of Granule Swelling on Starch Saccharification by Granular Starch Hydrolyzing Enzyme. Journal of Agricultural and Food Chemistry, 2014, 62, 8114-8119.	2.4	28
46	Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. International Journal of Biological Macromolecules, 2018, 106, 320-329.	3.6	27
47	Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. Food Chemistry, 2019, 283, 170-176.	4.2	27
48	Alleviative effect of short-clustered maltodextrin on the quality deterioration of frozen dough: Compared with trehalose and guar gum. Food Hydrocolloids, 2021, 118, 106791.	5.6	27
49	Glycine and Triton X-100 enhanced secretion of recombinant Î±-CGTase mediated by OmpA signal peptide in Escherichia coli. Biotechnology and Bioprocess Engineering, 2012, 17, 1128-1134.	1.4	26
50	Effects of emulsifier on the bonding performance and freezeâ€“thaw stability of starch-based wood adhesive. Cellulose, 2013, 20, 2583-2590.	2.4	26
51	Polyethylene glycols enhance the thermostability of Î²-cyclodextrin glycosyltransferase from Bacillus circulans. Food Chemistry, 2014, 164, 17-22.	4.2	26
52	Co-supported hydrocolloids improve the structure and texture quality of gluten-free bread. LWT - Food Science and Technology, 2021, 152, 112248.	2.5	26
53	Buckwheat digestibility affected by the chemical and structural features of its main components. Food Hydrocolloids, 2019, 96, 596-603.	5.6	25
54	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. Critical Reviews in Food Science and Nutrition, 2023, 63, 1930-1941.	5.4	25

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55	Effects of compound emulsifiers on properties of wood adhesive with high starch content. International Journal of Adhesion and Adhesives, 2017, 72, 92-97.	1.4	24
56	Physicochemical properties and in vitro digestibility of proso millet starch after addition of Proanthocyanidins. International Journal of Biological Macromolecules, 2021, 168, 784-791.	3.6	24
57	Preparation of acetylated nanofibrillated cellulose from corn stalk microcrystalline cellulose and its reinforcing effect on starch films. International Journal of Biological Macromolecules, 2018, 111, 959-966.	3.6	23
58	Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. Computational and Structural Biotechnology Journal, 2019, 17, 895-903.	1.9	23
59	An Innovative Short-Clustered Maltodextrin as Starch Substitute for Ameliorating Postprandial Glucose Homeostasis. Journal of Agricultural and Food Chemistry, 2021, 69, 354-367.	2.4	23
60	Met349 Mutations Enhance the Activity of 1,4-Î±-Glucan Branching Enzyme from Geobacillus thermoglucosidans STB02. Journal of Agricultural and Food Chemistry, 2017, 65, 5674-5680.	2.4	22
61	Additional salt bridges improve the thermostability of 1,4-Î±-glucan branching enzyme. Food Chemistry, 2020, 316, 126348.	4.2	22
62	Assessment of starch-based wood adhesive quality by confocal Raman microscopic detection of reaction homogeneity. Carbohydrate Polymers, 2015, 131, 75-79.	5.1	21
63	Leu600 mutations decrease product inhibition of the Î²-cyclodextrin glycosyltransferase from Bacillus circulans STB01. International Journal of Biological Macromolecules, 2018, 115, 1194-1201.	3.6	21
64	Sustained release of tea polyphenols from a debranched corn starchâ€“xanthan gum complex carrier. LWT - Food Science and Technology, 2019, 103, 325-332.	2.5	21
65	Combinatorial effect of fermentation and drying on the relationship between the structure and expansion properties of tapioca starch and potato starch. International Journal of Biological Macromolecules, 2020, 145, 965-973.	3.6	21
66	Effect of debranching on the structure and digestibility of octenyl succinic anhydride starch nanoparticles. LWT - Food Science and Technology, 2021, 141, 111076.	2.5	21
67	Two 1,4-Î±-glucan branching enzymes successively rearrange glycosidic bonds: A novel synergistic approach for reducing starch digestibility. Carbohydrate Polymers, 2021, 262, 117968.	5.1	21
68	Thermostabilization of a thermophilic 1,4-Î±-glucan branching enzyme through C-terminal truncation. International Journal of Biological Macromolecules, 2018, 107, 1510-1518.	3.6	20
69	Impact of celluloses and pectins restrictions on gluten development and water distribution in potato-wheat flour dough. International Journal of Biological Macromolecules, 2022, 206, 534-542.	3.6	20
70	Bacterial 1,4-Î±-glucan branching enzymes: characteristics, preparation and commercial applications. Critical Reviews in Biotechnology, 2020, 40, 380-396.	5.1	19
71	An improved two-step saccharification of high-concentration corn starch slurries by granular starch hydrolyzing enzyme. Industrial Crops and Products, 2016, 94, 259-265.	2.5	18
72	Expression and characterization of an extremely thermophilic 1,4-Î±-glucan branching enzyme from Rhodothermus obamensis STB05. Protein Expression and Purification, 2019, 164, 105478.	0.6	18

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73	Characterization of physicochemical properties of cellulose from potato pulp and their effects on enzymatic hydrolysis by cellulase. International Journal of Biological Macromolecules, 2019, 131, 564-571.	3.6	18
74	Structure-Based Engineering of a Maltooligosaccharide-Forming Amylase To Enhance Product Specificity. Journal of Agricultural and Food Chemistry, 2020, 68, 838-844.	2.4	18
75	Mutations in Cyclodextrin Glycosyltransferase from Bacillus circulans Enhance Î²-Cyclization Activity and Î²-Cyclodextrin Production. Journal of Agricultural and Food Chemistry, 2014, 62, 11209-11214.	2.4	17
76	Alanine 310 is important for the activity of 1,4-Î±-glucan branching enzyme from Geobacillus thermoglucosidans STB02. International Journal of Biological Macromolecules, 2017, 97, 156-163.	3.6	17
77	Structural and functional characteristics of butyrylated maize starch. LWT - Food Science and Technology, 2019, 112, 108254.	2.5	17
78	Effects of lowâ€temperature blanching on tissue firmness and cell wall strengthening during sweet potato flour processing. International Journal of Food Science and Technology, 2014, 49, 1360-1366.	1.3	16
79	Potassium and sodium ions enhance the activity and thermostability of 1,4-Î±-glucan branching enzyme from Geobacillus thermoglucosidasius in the presence of glycerol. International Journal of Biological Macromolecules, 2017, 102, 712-717.	3.6	16
80	Crystal structure of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. International Journal of Biological Macromolecules, 2019, 138, 394-402.	3.6	16
81	Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by Î²-cyclodextrin glycosyltransferase from Bacillus circulans. Food Hydrocolloids, 2020, 99, 105336.	5.6	16
82	Flexible Loop in Carbohydrate-Binding Module 48 Allosterically Modulates Substrate Binding of the 1,4-Î±-Glucan Branching Enzyme. Journal of Agricultural and Food Chemistry, 2021, 69, 5755-5763.	2.4	16
83	Fine structure impacts highly concentrated starch liquefaction process and product performance. Industrial Crops and Products, 2021, 164, 113347.	2.5	16
84	Novel insight into the secretory expression of recombinant enzymes in Escherichia coli. Process Biochemistry, 2014, 49, 599-603.	1.8	15
85	Expression and Biochemical Characterization of a Thermostable Branching Enzyme from <i>Geobacillus thermoglucosidans</i>. Journal of Molecular Microbiology and Biotechnology, 2016, 26, 303-311.	1.0	15
86	Effects of acid hydrolysis on the structure, physicochemical properties and digestibility of starch-myristic acid complexes. LWT - Food Science and Technology, 2019, 113, 108274.	2.5	15
87	A novel maltooligosaccharide-forming amylase from Bacillus stearothermophilus. Food Bioscience, 2019, 30, 100415.	2.0	15
88	Butyrylated starch protects mice from DSS-induced colitis: combined effects of butyrate release and prebiotic supply. Food and Function, 2021, 12, 11290-11302.	2.1	15
89	Effect of cassava starch structure on scalding of dough and baking expansion ability. Food Chemistry, 2021, 352, 129350.	4.2	15
90	Efficient formation of carvacrol inclusion complexes during Î²-cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. Food Control, 2021, 130, 108296.	2.8	15

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91	Effects of different gelatinization degrees of starch in potato flour on the quality of steamed bread. International Journal of Biological Macromolecules, 2022, 209, 144-152.	3.6	15
92	Nanosilica Sol Leads to Further Increase in Polyethylene Glycol (PEG) 1000-Enhanced Thermostability of Î²-Cyclodextrin Glycosyltransferase from Bacillus circulans. Journal of Agricultural and Food Chemistry, 2014, 62, 2919-2924.	2.4	14
93	Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from Bacillus circulans. International Journal of Biological Macromolecules, 2016, 83, 111-116.	3.6	14
94	Effect of ripening on in vitro digestibility and structural characteristics of plantain (Musa ABB) starch. Food Hydrocolloids, 2019, 93, 235-241.	5.6	14
95	Highly branched starch accelerates the restoration of edible quality of dried rice noodles during rehydration. Carbohydrate Polymers, 2022, 292, 119612.	5.1	14
96	Mutations enhance Î²-cyclodextrin specificity of cyclodextrin glycosyltransferase from Bacillus circulans. Carbohydrate Polymers, 2014, 108, 112-117.	5.1	13
97	Non-classical secretion of 1,4-alpha-glucan branching enzymes without signal peptides in Escherichia coli. International Journal of Biological Macromolecules, 2019, 132, 759-765.	3.6	13
98	Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in db/db Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 12400-12412.	2.4	13
99	Insight into the regulations of rice protein on the gluten-free bread matrix properties. Food Hydrocolloids, 2022, 131, 107796.	5.6	13
100	Structure of maltotetraose-forming amylase from Pseudomonas saccharophila STB07 provides insights into its product specificity. International Journal of Biological Macromolecules, 2020, 154, 1303-1313.	3.6	12
101	Carbohydrate-Binding Module and Linker Allow Cold Adaptation and Salt Tolerance of Maltopentaose-Forming Amylase From Marine Bacterium Saccharophagus degradans 2-40T. Frontiers in Microbiology, 2021, 12, 708480.	1.5	12
102	Butyl Group Distribution, Intestinal Digestion, and Colonic Fermentation Characteristics of Different Butyrylated Starches. Journal of Agricultural and Food Chemistry, 2022, 70, 3289-3299.	2.4	12
103	Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve Î²-cyclodextrin specificity. International Journal of Biological Macromolecules, 2015, 76, 224-229.	3.6	11
104	Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4-Î±-Glucan Branching Enzyme from Geobacillus thermoglucosidans STB02. Journal of Agricultural and Food Chemistry, 2020, 68, 13791-13797.	2.4	11
105	Encapsulating tributyrin during enzymatic cyclodextrin synthesis improves the solubility and bioavailability of tributyrin. Food Hydrocolloids, 2021, 113, 106512.	5.6	11
106	Rice noodle quality is structurally driven by the synergistic effect between amylose chain length and amylopectin unit-chain ratio. Carbohydrate Polymers, 2022, 295, 119834.	5.1	11
107	Emulsification properties of enzymatically treated octenylâ€succinic anhydride starch. Starch/Staerke, 2014, 66, 1089-1095.	1.1	10
108	Influence of guar gum on the in vitro digestibility of tapioca starch. Starch/Staerke, 2016, 68, 339-347.	1.1	10

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109	Enzyme assisted fermentation of potato pulp: An effective way to reduce water holding capacity and improve drying efficiency. Food Chemistry, 2018, 258, 118-123.	4.2	10
110	Importance of Trp139 in the product specificity of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. Applied Microbiology and Biotechnology, 2019, 103, 9433-9442.	1.7	10
111	Highâ€Solids Bioâ€Conversion of Maize Starch to Sugars and Ethanol. Starch/Staerke, 2019, 71, 1800142.	1.1	10
112	The desirable salt bridges in amylases: Distribution, configuration and location. Food Chemistry, 2021, 354, 129475.	4.2	10
113	Ultrasonic pretreatment improves the highâ€temperature liquefaction of corn starch at high concentrations. Starch/Staerke, 2017, 69, 1600002.	1.1	9
114	Variants at position 603 of the CGTase from Bacillus circulans STB01 for reducing product inhibition. International Journal of Biological Macromolecules, 2019, 136, 460-468.	3.6	9
115	Preparation and antibacterial activity of a novel maltotetraose product. Process Biochemistry, 2021, 108, 8-17.	1.8	9
116	Starch-Binding Domain Modulates the Specificity of Maltopentaose Production at Moderate Temperatures. Journal of Agricultural and Food Chemistry, 2022, 70, 9057-9065.	2.4	9
117	Cyclodextrin glycosyltransferase variants experience different modes of product inhibition. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, 203-210.	1.8	8
118	Immobilization of Î²-cyclodextrin glycosyltransferase on gelatin enhances Î²-cyclodextrin production. Process Biochemistry, 2022, 113, 216-223.	1.8	8
119	Disulfide Bond Engineering for Enhancing the Thermostability of the Maltotetraose-Forming Amylase from Pseudomonas saccharophila STB07. Foods, 2022, 11, 1207.	1.9	8
120	Enhancement of Î±-CGTase thermostability with the addition of calcium or barium ions. Food Bioscience, 2018, 26, 139-144.	2.0	7
121	Effect of increased pressure on the coated layer profile of steamed rice. Food Chemistry, 2020, 310, 125971.	4.2	7
122	Combined effects of wheat gluten and carboxymethylcellulose on dough rheological behaviours and gluten network of potatoâ€“wheat flourâ€based bread. International Journal of Food Science and Technology, 2021, 56, 4149-4158.	1.3	7
123	Structure and Menthone Encapsulation of Corn Starch Modified by Octenyl Succinic Anhydride and Enzymatic Treatment. Journal of Food Quality, 2022, 2022, 1-10.	1.4	7
124	Pasting properties and multi-scale structures of Spirodela starch and its comparison with normal corn and rice starch. Food Hydrocolloids, 2022, 132, 107865.	5.6	7
125	Insights into the thermostability and product specificity of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. Biotechnology Letters, 2020, 42, 295-303.	1.1	6
126	New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. Food Chemistry, 2021, 362, 130240.	4.2	6

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127	The amino acid on the top of the active groove allosterically modulates product specificity of the 1,4-Î±-glucan branching enzyme. Food Chemistry, 2022, 384, 132458.	4.2	6
128	Influence of different kinds of fatty acids on the behavior, structure and digestibility of high amylose maize starchâ€“fatty acid complexes. Journal of the Science of Food and Agriculture, 2022, 102, 5837-5848.	1.7	6
129	A two-stage temperature control strategy enhances extracellular secretion of recombinant Î±-cyclodextrin glucosyltransferase in Escherichia coli. AMB Express, 2017, 7, 165.	1.4	5
130	A temperatureâ€mediated twoâ€step saccharification process enhances maltose yield from highâ€concentration maltodextrin solutions. Journal of the Science of Food and Agriculture, 2021, 101, 3742-3748.	1.7	5
131	A review of controlled release from cyclodextrins: release methods, release systems and application. Critical Reviews in Food Science and Nutrition, 2023, 63, 4744-4756.	5.4	5
132	Glycosyltransferases improve breadmaking quality by altering multiscale structure in gluten-free bread. Food Hydrocolloids, 2022, 133, 107951.	5.6	5
133	Maltose binding site 2 mutations affect product inhibition of Bacillus circulans STB01 cyclodextrin glycosyltransferase. International Journal of Biological Macromolecules, 2021, 175, 254-261.	3.6	4
134	Effects of acid-ethanol hydrolysis and debranch on acetylated starch and its potential used for curcumin carrier. Carbohydrate Polymers, 2022, 279, 119019.	5.1	4
135	Perspectives on evaluating health effects of starch: Beyond postprandial glycemic response. Carbohydrate Polymers, 2022, 292, 119621.	5.1	4
136	Importance of C-Terminal Extension in Thermophilic 1,4-Î±-Glucan Branching Enzyme from Geobacillus thermoglucosidans STB02. Applied Biochemistry and Biotechnology, 2020, 190, 1010-1022.	1.4	3
137	Study on rapid drying and spoilage prevention of potato pulp using solid-state fermentation with Aspergillus aculeatus. Bioresource Technology, 2020, 296, 122323.	4.8	3
138	KOH/thiourea aqueous solution: A potential solvent for studying the dissolution mechanism and chain conformation of corn starch. International Journal of Biological Macromolecules, 2022, 195, 86-92.	3.6	3
139	Beneficial Effects of Three Dietary Cyclodextrins on Preventing Fat Accumulation and Remodeling Gut Microbiota in Mice Fed a High-Fat Diet. Foods, 2022, 11, 1118.	1.9	3
140	Double mutations enhance Î²-cyclization activity of cyclodextrin glycosyltransferase from Bacillus circulans. Journal of Molecular Catalysis B: Enzymatic, 2016, 133, S100-S105.	1.8	2
141	Alcohol complexing agents influence bacterial Î±-cyclodextrin production. LWT - Food Science and Technology, 2021, 135, 110031.	2.5	2
142	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. Food Research International, 2021, 150, 110735.	2.9	2
143	Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. Starch/Staerke, 0, , 2100274.	1.1	2
144	The Global Amylase Research Trend in Food Science Technology: A Data-Driven Analysis. Food Reviews International, 2023, 39, 2492-2506.	4.3	1

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145	Substrate Selectivity of a Novel Amylo-Î±-1,6-glucosidase from Thermococcus gammatolerans STB12. Foods, 2022, 11, 1442.	1.9	1
146	Enzymatic cyclodextrin synthesis-tributyrin inclusion complex: Properties, structural characterization and release behaviors in vitro. LWT - Food Science and Technology, 2022, 165, 113726.	2.5	1
147	Enzyme-assisted fermentation improves the antimicrobial activity and drying properties of potato pulp. LWT - Food Science and Technology, 2021, 141, 110874.	2.5	0