

# Zhaofeng Li

## List of Publications by Year in descending order

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147  
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117625  
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148  
docs citations

148  
times ranked

2828  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Î³-Cyclodextrin: a review on enzymatic production and applications. <i>Applied Microbiology and Biotechnology</i> , 2007, 77, 245-255.  | 3.6  | 189       |
| 2  | Preparation, characterization and properties of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2012, 88, 699-706.   | 10.2 | 146       |
| 3  | Bonding strength and water resistance of starch-based wood adhesive improved by silica nanoparticles. <i>Carbohydrate Polymers</i> , 2011, 86, 72-76.   | 10.2 | 124       |
| 4  | Retrogradation behavior of corn starch treated with 1,4-Î±-glucan branching enzyme. <i>Food Chemistry</i> , 2016, 203, 308-313.   | 8.2  | 108       |
| 5  | Relationship between structure and retrogradation properties of corn starch treated with 1,4-Î±-glucan branching enzyme. <i>Food Hydrocolloids</i> , 2016, 52, 868-875.   | 10.7 | 100       |
| 6  | Characterisation of physicochemical and functional properties of soluble dietary fibre from potato pulp obtained by enzyme-assisted extraction. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 1004-1011. | 7.5  | 90        |
| 7  | Alpha-cyclodextrin: Enzymatic production and food applications. <i>Trends in Food Science and Technology</i> , 2014, 35, 151-160.   | 15.1 | 79        |
| 8  | Pullulanase hydrolysis behaviors and hydrogel properties of debranched starches from different sources. <i>Food Hydrocolloids</i> , 2015, 45, 351-360.  | 10.7 | 76        |
| 9  | Improved stability and controlled release of CLA with spray-dried microcapsules of OSA-modified starch and xanthan gum. <i>Carbohydrate Polymers</i> , 2016, 147, 243-250.  | 10.2 | 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. <i>Food Hydrocolloids</i> , 2021, 110, 106224. | 10.7 | 67        |
| 11 | Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , 2017, 35, 619-632.   | 11.7 | 66        |
| 12 | Preparation, characterization and properties of starch-based adhesive for wood-based panels. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 247-254.  | 7.5  | 66        |
| 13 | Digestibility and changes to structural characteristics of green banana starch during in vitro digestion. <i>Food Hydrocolloids</i> , 2015, 49, 192-199.  | 10.7 | 64        |
| 14 | In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. <i>Food Hydrocolloids</i> , 2017, 67, 104-110.   | 10.7 | 63        |
| 15 | Chitosan coating of zein-carboxymethylated short-chain amylose nanocomposites improves oral bioavailability of insulin in vitro and in vivo. <i>Journal of Controlled Release</i> , 2019, 313, 1-13.                              | 9.9  | 63        |
| 16 | Extracellular expression and biochemical characterization of Î±-cyclodextrin glycosyltransferase from <i>Paenibacillus macerans</i> . <i>Carbohydrate Research</i> , 2010, 345, 886-892.  | 2.3  | 60        |
| 17 | The effect of starch concentration on the gelatinization and liquefaction of corn starch. <i>Food Hydrocolloids</i> , 2015, 48, 189-196.  | 10.7 | 60        |
| 18 | Effects of montmorillonite addition on the performance of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2015, 115, 394-400.  | 10.2 | 51        |

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|----|---|------|-----------|
| 19 | Delayed supplementation of glycine enhances extracellular secretion of the recombinant $\alpha$ -cyclodextrin glycosyltransferase in <i>Escherichia coli</i> . <i>Applied Microbiology and Biotechnology</i> , 2010, 85, 553-561. | 3.6  | 49        |
| 20 | Effects of nitrogen source on ethanol production in very high gravity fermentation of corn starch. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2017, 70, 229-235.  | 5.3  | 49        |
| 21 | Effect of modification with 1,4- $\alpha$ -glucan branching enzyme on the rheological properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 630-639.                               | 7.5  | 48        |
| 22 | Effect of heat-moisture treatment on the in vitro digestibility and physicochemical properties of starch-hydrocolloid complexes. <i>Food Hydrocolloids</i> , 2020, 104, 105736.   | 10.7 | 48        |
| 23 | Effects of heat pretreatment of starch on graft copolymerization reaction and performance of resulting starch-based wood adhesive. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 11-18.                   | 7.5  | 47        |
| 24 | Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. <i>Carbohydrate Polymers</i> , 2014, 99, 579-583.  | 10.2 | 46        |
| 25 | Mutations at subsite $\alpha$ 3 in cyclodextrin glycosyltransferase from <i>Paenibacillus macerans</i> enhancing $\alpha$ -cyclodextrin specificity. <i>Applied Microbiology and Biotechnology</i> , 2009, 83, 483-490.           | 3.6  | 45        |
| 26 | Modification by $\alpha$ -D-glucan branching enzyme lowers the in vitro digestibility of starch from different sources. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1758-1764.                         | 7.5  | 44        |
| 27 | A systematic review of rice noodles: Raw material, processing method and quality improvement. <i>Trends in Food Science and Technology</i> , 2021, 107, 389-400.  | 15.1 | 44        |
| 28 | Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8866-8874.   | 5.2  | 43        |
| 29 | Pasting and rheologic properties of potato starch and maize starch mixtures. <i>Starch/Staerke</i> , 2011, 63, 11-16.   | 2.1  | 42        |
| 30 | Digestion properties of corn starch modified by $\alpha$ -D-glucan branching enzyme and cyclodextrin glycosyltransferase. <i>Food Hydrocolloids</i> , 2019, 89, 534-541.  | 10.7 | 42        |
| 31 | Effects of urea on freeze-thaw stability of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2013, 95, 397-403.   | 10.2 | 39        |
| 32 | Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. <i>RSC Advances</i> , 2015, 5, 97066-97075.   | 3.6  | 39        |
| 33 | Pasting and thermal properties of waxy corn starch modified by 1,4- $\alpha$ -glucan branching enzyme. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 679-687.   | 7.5  | 38        |
| 34 | Enhanced secretion of recombinant $\alpha$ -cyclodextrin glucosyltransferase from <i>E. coli</i> by medium additives. <i>Process Biochemistry</i> , 2010, 45, 880-886.  | 3.7  | 37        |
| 35 | Effect of a dual modification by hydroxypropylation and acid hydrolysis on the structure and rheological properties of potato starch. <i>Food Hydrocolloids</i> , 2018, 77, 825-833.  | 10.7 | 37        |
| 36 | Characterization of <i>Lentinus edodes</i> $\alpha$ -glucan influencing the in vitro starch digestibility of wheat starch gel. <i>Food Chemistry</i> , 2017, 224, 294-301.  | 8.2  | 35        |

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|----|--|------|-----------|
| 37 | An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 966-974. | 7.5  | 33        |
| 38 | A two-stage modification method using 1,4- $\alpha$ -glucan branching enzyme lowers the in vitro digestibility of corn starch. <i>Food Chemistry</i> , 2020, 305, 125441.  | 8.2  | 33        |
| 39 | Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 273-285.                                       | 7.5  | 33        |
| 40 | Calcium Ion Contribution to Thermostability of Cyclodextrin Glycosyltransferase Is Closely Related to Calcium-Binding Site CaIII. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8836-8841.           | 5.2  | 32        |
| 41 | Liquefaction concentration impacts the fine structure of maltodextrin. <i>Industrial Crops and Products</i> , 2018, 123, 687-697.  | 5.2  | 30        |
| 42 | Digestion rate of tapioca starch was lowed through molecular rearrangement catalyzed by 1,4- $\alpha$ -glucan branching enzyme. <i>Food Hydrocolloids</i> , 2018, 84, 117-124.                                       | 10.7 | 30        |
| 43 | Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. <i>Carbohydrate Polymers</i> , 2021, 262, 117926.  | 10.2 | 30        |
| 44 | Heat pretreatment improves the enzymatic hydrolysis of granular corn starch at high concentration. <i>Process Biochemistry</i> , 2018, 64, 193-199.  | 3.7  | 29        |
| 45 | Effects of Granule Swelling on Starch Saccharification by Granular Starch Hydrolyzing Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8114-8119.   | 5.2  | 28        |
| 46 | Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 320-329.   | 7.5  | 27        |
| 47 | Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Food Chemistry</i> , 2019, 283, 170-176.             | 8.2  | 27        |
| 48 | Alleviative effect of short-clustered maltodextrin on the quality deterioration of frozen dough: Compared with trehalose and guar gum. <i>Food Hydrocolloids</i> , 2021, 118, 106791.                                | 10.7 | 27        |
| 49 | Glycine and Triton X-100 enhanced secretion of recombinant $\alpha$ -CGTase mediated by OmpA signal peptide in <i>Escherichia coli</i> . <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 1128-1134.      | 2.6  | 26        |
| 50 | Effects of emulsifier on the bonding performance and freeze-thaw stability of starch-based wood adhesive. <i>Cellulose</i> , 2013, 20, 2583-2590.  | 4.9  | 26        |
| 51 | Polyethylene glycols enhance the thermostability of $\alpha$ -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Chemistry</i> , 2014, 164, 17-22.  | 8.2  | 26        |
| 52 | Co-supported hydrocolloids improve the structure and texture quality of gluten-free bread. <i>LWT - Food Science and Technology</i> , 2021, 152, 112248.   | 5.2  | 26        |
| 53 | Buckwheat digestibility affected by the chemical and structural features of its main components. <i>Food Hydrocolloids</i> , 2019, 96, 596-603.  | 10.7 | 25        |
| 54 | An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1930-1941.                                    | 10.3 | 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.  | 2.9  | 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.                                       | 7.5  | 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.              | 7.5  | 23        |
| 58 | Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. Computational and Structural Biotechnology Journal, 2019, 17, 895-903.  | 4.1  | 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.   | 5.2  | 23        |
| 60 | Met349 Mutations Enhance the Activity of 1,4- $\alpha$ -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. Journal of Agricultural and Food Chemistry, 2017, 65, 5674-5680.                               | 5.2  | 22        |
| 61 | Additional salt bridges improve the thermostability of 1,4- $\alpha$ -glucan branching enzyme. Food Chemistry, 2020, 316, 126348.   | 8.2  | 22        |
| 62 | Assessment of starch-based wood adhesive quality by confocal Raman microscopic detection of reaction homogeneity. Carbohydrate Polymers, 2015, 131, 75-79.  | 10.2 | 21        |
| 63 | Leu600 mutations decrease product inhibition of the $\alpha$ -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> STB01. International Journal of Biological Macromolecules, 2018, 115, 1194-1201.                  | 7.5  | 21        |
| 64 | Sustained release of tea polyphenols from a debranched corn starch-xanthan gum complex carrier. LWT - Food Science and Technology, 2019, 103, 325-332.  | 5.2  | 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. | 7.5  | 21        |
| 66 | Effect of debranching on the structure and digestibility of octenyl succinic anhydride starch nanoparticles. LWT - Food Science and Technology, 2021, 141, 111076.  | 5.2  | 21        |
| 67 | Two 1,4- $\alpha$ -glucan branching enzymes successively rearrange glycosidic bonds: A novel synergistic approach for reducing starch digestibility. Carbohydrate Polymers, 2021, 262, 117968.                                  | 10.2 | 21        |
| 68 | Thermostabilization of a thermophilic 1,4- $\alpha$ -glucan branching enzyme through C-terminal truncation. International Journal of Biological Macromolecules, 2018, 107, 1510-1518.   | 7.5  | 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.                                 | 7.5  | 20        |
| 70 | Bacterial 1,4- $\alpha$ -glucan branching enzymes: characteristics, preparation and commercial applications. Critical Reviews in Biotechnology, 2020, 40, 380-396.  | 9.0  | 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.   | 5.2  | 18        |
| 72 | Expression and characterization of an extremely thermophilic 1,4- $\alpha$ -glucan branching enzyme from <i>Rhodothermus obamensis</i> STB05. Protein Expression and Purification, 2019, 164, 105478.                           | 1.3  | 18        |

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|----|---|------|-----------|
| 73 | Characterization of physicochemical properties of cellulose from potato pulp and their effects on enzymatic hydrolysis by cellulase. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 564-571.  | 7.5  | 18        |
| 74 | Structure-Based Engineering of a Maltooligosaccharide-Forming Amylase To Enhance Product Specificity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 838-844.  | 5.2  | 18        |
| 75 | Mutations in Cyclodextrin Glycosyltransferase from <i>Bacillus circulans</i> Enhance $\alpha$ -Cyclization Activity and $\alpha$ -Cyclodextrin Production. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11209-11214.                               | 5.2  | 17        |
| 76 | Alanine 310 is important for the activity of 1,4- $\alpha$ -glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 156-163.   | 7.5  | 17        |
| 77 | Structural and functional characteristics of butyrylated maize starch. <i>LWT - Food Science and Technology</i> , 2019, 112, 108254.  | 5.2  | 17        |
| 78 | Effects of low-temperature blanching on tissue firmness and cell wall strengthening during sweet potato flour processing. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1360-1366.  | 2.7  | 16        |
| 79 | Potassium and sodium ions enhance the activity and thermostability of 1,4- $\alpha$ -glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> in the presence of glycerol. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 712-717. | 7.5  | 16        |
| 80 | Crystal structure of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 394-402.  | 7.5  | 16        |
| 81 | Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by $\alpha$ -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Hydrocolloids</i> , 2020, 99, 105336.  | 10.7 | 16        |
| 82 | Flexible Loop in Carbohydrate-Binding Module 48 Allosterically Modulates Substrate Binding of the 1,4- $\alpha$ -Glucan Branching Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5755-5763.  | 5.2  | 16        |
| 83 | Fine structure impacts highly concentrated starch liquefaction process and product performance. <i>Industrial Crops and Products</i> , 2021, 164, 113347.   | 5.2  | 16        |
| 84 | Novel insight into the secretory expression of recombinant enzymes in <i>Escherichia coli</i> . <i>Process Biochemistry</i> , 2014, 49, 599-603.  | 3.7  | 15        |
| 85 | Expression and Biochemical Characterization of a Thermostable Branching Enzyme from <i>Geobacillus thermoglucosidans</i> . <i>Journal of Molecular Microbiology and Biotechnology</i> , 2016, 26, 303-311.  | 1.0  | 15        |
| 86 | Effects of acid hydrolysis on the structure, physicochemical properties and digestibility of starch-myristic acid complexes. <i>LWT - Food Science and Technology</i> , 2019, 113, 108274.  | 5.2  | 15        |
| 87 | A novel maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> . <i>Food Bioscience</i> , 2019, 30, 100415.   | 4.4  | 15        |
| 88 | Butyrylated starch protects mice from DSS-induced colitis: combined effects of butyrate release and prebiotic supply. <i>Food and Function</i> , 2021, 12, 11290-11302.   | 4.6  | 15        |
| 89 | Effect of cassava starch structure on scalding of dough and baking expansion ability. <i>Food Chemistry</i> , 2021, 352, 129350.  | 8.2  | 15        |
| 90 | Efficient formation of carvacrol inclusion complexes during $\alpha$ -cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. <i>Food Control</i> , 2021, 130, 108296.   | 5.5  | 15        |

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|-----|--|------|-----------|
| 91  | Effects of different gelatinization degrees of starch in potato flour on the quality of steamed bread. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 144-152.   | 7.5  | 15        |
| 92  | Nanosilica Sol Leads to Further Increase in Polyethylene Glycol (PEG) 1000-Enhanced Thermostability of $\beta$ -Cyclodextrin Glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2919-2924. | 5.2  | 14        |
| 93  | Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 83, 111-116.  | 7.5  | 14        |
| 94  | Effect of ripening on in vitro digestibility and structural characteristics of plantain (Musa ABB) starch. <i>Food Hydrocolloids</i> , 2019, 93, 235-241.  | 10.7 | 14        |
| 95  | Highly branched starch accelerates the restoration of edible quality of dried rice noodles during rehydration. <i>Carbohydrate Polymers</i> , 2022, 292, 119612.   | 10.2 | 14        |
| 96  | Mutations enhance $\beta$ -cyclodextrin specificity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Carbohydrate Polymers</i> , 2014, 108, 112-117.  | 10.2 | 13        |
| 97  | Non-classical secretion of 1,4- $\alpha$ -glucan branching enzymes without signal peptides in <i>Escherichia coli</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 132, 759-765.  | 7.5  | 13        |
| 98  | Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in <i>db/db</i> Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12400-12412.                      | 5.2  | 13        |
| 99  | Insight into the regulations of rice protein on the gluten-free bread matrix properties. <i>Food Hydrocolloids</i> , 2022, 131, 107796.  | 10.7 | 13        |
| 100 | Structure of maltotetraose-forming amylase from <i>Pseudomonas saccharophila</i> STB07 provides insights into its product specificity. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1303-1313.                                   | 7.5  | 12        |
| 101 | Carbohydrate-Binding Module and Linker Allow Cold Adaptation and Salt Tolerance of Maltopentaose-Forming Amylase From Marine Bacterium <i>Saccharophagus degradans</i> 2-40T. <i>Frontiers in Microbiology</i> , 2021, 12, 708480.                         | 3.5  | 12        |
| 102 | Butyl Group Distribution, Intestinal Digestion, and Colonic Fermentation Characteristics of Different Butyrylated Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3289-3299.   | 5.2  | 12        |
| 103 | Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve $\beta$ -cyclodextrin specificity. <i>International Journal of Biological Macromolecules</i> , 2015, 76, 224-229.  | 7.5  | 11        |
| 104 | Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4- $\alpha$ -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13791-13797.             | 5.2  | 11        |
| 105 | Encapsulating tributyrin during enzymatic cyclodextrin synthesis improves the solubility and bioavailability of tributyrin. <i>Food Hydrocolloids</i> , 2021, 113, 106512.   | 10.7 | 11        |
| 106 | Rice noodle quality is structurally driven by the synergistic effect between amylose chain length and amylopectin unit-chain ratio. <i>Carbohydrate Polymers</i> , 2022, 295, 119834.  | 10.2 | 11        |
| 107 | Emulsification properties of enzymatically treated octenylsuccinic anhydride starch. <i>Starch/Staerke</i> , 2014, 66, 1089-1095.  | 2.1  | 10        |
| 108 | Influence of guar gum on the in vitro digestibility of tapioca starch. <i>Starch/Staerke</i> , 2016, 68, 339-347.  | 2.1  | 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.  | 8.2  | 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.                              | 3.6  | 10        |
| 111 | High-Solids Bio-Conversion of Maize Starch to Sugars and Ethanol. Starch/Staerke, 2019, 71, 1800142.   | 2.1  | 10        |
| 112 | The desirable salt bridges in amylases: Distribution, configuration and location. Food Chemistry, 2021, 354, 129475.   | 8.2  | 10        |
| 113 | Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. Starch/Staerke, 2017, 69, 1600002.   | 2.1  | 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.  | 7.5  | 9         |
| 115 | Preparation and antibacterial activity of a novel maltotetraose product. Process Biochemistry, 2021, 108, 8-17.  | 3.7  | 9         |
| 116 | Starch-Binding Domain Modulates the Specificity of Maltopentaose Production at Moderate Temperatures. Journal of Agricultural and Food Chemistry, 2022, 70, 9057-9065.   | 5.2  | 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 $\beta$ -cyclodextrin glycosyltransferase on gelatin enhances $\beta$ -cyclodextrin production. Process Biochemistry, 2022, 113, 216-223.  | 3.7  | 8         |
| 119 | Disulfide Bond Engineering for Enhancing the Thermostability of the Maltotetraose-Forming Amylase from Pseudomonas saccharophila STB07. Foods, 2022, 11, 1207.   | 4.3  | 8         |
| 120 | Enhancement of $\beta$ -CGTase thermostability with the addition of calcium or barium ions. Food Bioscience, 2018, 26, 139-144.  | 4.4  | 7         |
| 121 | Effect of increased pressure on the coated layer profile of steamed rice. Food Chemistry, 2020, 310, 125971.   | 8.2  | 7         |
| 122 | Combined effects of wheat gluten and carboxymethylcellulose on dough rheological behaviours and gluten network of potato-wheat flour-based bread. International Journal of Food Science and Technology, 2021, 56, 4149-4158. | 2.7  | 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.   | 2.6  | 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.  | 10.7 | 7         |
| 125 | Insights into the thermostability and product specificity of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. Biotechnology Letters, 2020, 42, 295-303.  | 2.2  | 6         |
| 126 | New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. Food Chemistry, 2021, 362, 130240.   | 8.2  | 6         |



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|-----|---|------|-----------|
| 127 | The amino acid on the top of the active groove allosterically modulates product specificity of the 1,4- $\alpha$ -glucan branching enzyme. <i>Food Chemistry</i> , 2022, 384, 132458.                                     | 8.2  | 6         |
| 128 | Influence of different kinds of fatty acids on the behavior, structure and digestibility of high amylose maize starch-fatty acid complexes. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5837-5848. | 3.5  | 6         |
| 129 | A two-stage temperature control strategy enhances extracellular secretion of recombinant $\alpha$ -cyclodextrin glucosyltransferase in <i>Escherichia coli</i> . <i>AMB Express</i> , 2017, 7, 165.                       | 3.0  | 5         |
| 130 | A temperature-mediated two-step saccharification process enhances maltose yield from high-concentration maltodextrin solutions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3742-3748.             | 3.5  | 5         |
| 131 | A review of controlled release from cyclodextrins: release methods, release systems and application. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4744-4756.   | 10.3 | 5         |
| 132 | Glycosyltransferases improve breadmaking quality by altering multiscale structure in gluten-free bread. <i>Food Hydrocolloids</i> , 2022, 133, 107951.  | 10.7 | 5         |
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