

# Zhaofeng Li

## List of Publications by Citations

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137  
papers

2,360  
citations

28  
h-index

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g-index

148  
ext. papers

3,114  
ext. citations

7.2  
avg. IF

5.31  
L-index

#	Paper	IF	Citations
137	gamma-Cyclodextrin: a review on enzymatic production and applications. <i>Applied Microbiology and Biotechnology</i> , <b>2007</b> , 77, 245-55	5.7	154
136	Preparation, characterization and properties of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 699-706	10.3	115
135	Bonding strength and water resistance of starch-based wood adhesive improved by silica nanoparticles. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 72-76	10.3	92
134	Retrogradation behavior of corn starch treated with 1,4- $\alpha$ -glucan branching enzyme. <i>Food Chemistry</i> , <b>2016</b> , 203, 308-313	8.5	74
133	Relationship between structure and retrogradation properties of corn starch treated with 1,4- $\alpha$ -glucan branching enzyme. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 868-875	10.6	68
132	Alpha-cyclodextrin: Enzymatic production and food applications. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 35, 151-160	15.3	65
131	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> , <b>2017</b> , 101, 1004-1011	7.9	56
130	Improved stability and controlled release of CLA with spray-dried microcapsules of OSA-modified starch and xanthan gum. <i>Carbohydrate Polymers</i> , <b>2016</b> , 147, 243-250	10.3	52
129	Extracellular expression and biochemical characterization of alpha-cyclodextrin glycosyltransferase from <i>Paenibacillus macerans</i> . <i>Carbohydrate Research</i> , <b>2010</b> , 345, 886-92	2.9	50
128	Pullulanase hydrolysis behaviors and hydrogel properties of debranched starches from different sources. <i>Food Hydrocolloids</i> , <b>2015</b> , 45, 351-360	10.6	47
127	Digestibility and changes to structural characteristics of green banana starch during in vitro digestion. <i>Food Hydrocolloids</i> , <b>2015</b> , 49, 192-199	10.6	45
126	Delayed supplementation of glycine enhances extracellular secretion of the recombinant alpha-cyclodextrin glycosyltransferase in <i>Escherichia coli</i> . <i>Applied Microbiology and Biotechnology</i> , <b>2010</b> , 85, 553-61	5.7	45
125	The effect of starch concentration on the gelatinization and liquefaction of corn starch. <i>Food Hydrocolloids</i> , <b>2015</b> , 48, 189-196	10.6	42
124	Mutations at subsite -3 in cyclodextrin glycosyltransferase from <i>Paenibacillus macerans</i> enhancing alpha-cyclodextrin specificity. <i>Applied Microbiology and Biotechnology</i> , <b>2009</b> , 83, 483-90	5.7	42
123	In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. <i>Food Hydrocolloids</i> , <b>2017</b> , 67, 104-110	10.6	40
122	Effects of montmorillonite addition on the performance of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 394-400	10.3	40
121	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , <b>2017</b> , 35, 619-632	17.8	39

120	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> , <b>2017</b> , 70, 229-235	5.3	37
119	Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. <i>Carbohydrate Polymers</i> , <b>2014</b> , 99, 579-83	10.3	37
118	Effect of modification with 1,4- $\alpha$ -glucan branching enzyme on the rheological properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 103, 630-639	7.9	36
117	Pasting and rheologic properties of potato starch and maize starch mixtures. <i>Starch/Staerke</i> , <b>2011</b> , 63, 11-16	2.3	34
116	Enhanced secretion of recombinant $\alpha$ -cyclodextrin glucosyltransferase from E. coli by medium additives. <i>Process Biochemistry</i> , <b>2010</b> , 45, 880-886	4.8	34
115	Effects of urea on freeze-thaw stability of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , <b>2013</b> , 95, 397-403	10.3	33
114	Preparation, characterization and properties of starch-based adhesive for wood-based panels. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 134, 247-254	7.9	32
113	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> , <b>2019</b> , 313, 1-13	11.7	31
112	Modification by $\alpha$ -glucan branching enzyme lowers the in vitro digestibility of starch from different sources. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 1758-1764	7.9	30
111	Calcium ion contribution to thermostability of cyclodextrin glycosyltransferase is closely related to calcium-binding site CaIII. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8836-41	5.7	29
110	Digestion properties of corn starch modified by $\alpha$ -glucan branching enzyme and cyclodextrin glycosyltransferase. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 534-541	10.6	29
109	Characterization of <i>Lentinus edodes</i> $\alpha$ -glucan influencing the in vitro starch digestibility of wheat starch gel. <i>Food Chemistry</i> , <b>2017</b> , 224, 294-301	8.5	26
108	Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8866-8874	5.7	26
107	Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. <i>RSC Advances</i> , <b>2015</b> , 5, 97066-97075	3.7	26
106	Pasting and thermal properties of waxy corn starch modified by 1,4- $\alpha$ -glucan branching enzyme. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 97, 679-687	7.9	23
105	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> , <b>2012</b> , 17, 1128-1134	3.1	23
104	Effects of emulsifier on the bonding performance and freeze-thaw stability of starch-based wood adhesive. <i>Cellulose</i> , <b>2013</b> , 20, 2583-2590	5.5	22
103	Heat pretreatment improves the enzymatic hydrolysis of granular corn starch at high concentration. <i>Process Biochemistry</i> , <b>2018</b> , 64, 193-199	4.8	21

102	Polyethylene glycols enhance the thermostability of Cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Chemistry</i> , <b>2014</b> , 164, 17-22	8.5	21
101	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> , <b>2017</b> , 96, 11-18	7.9	20
100	Effect of heat-moisture treatment on the in vitro digestibility and physicochemical properties of starch-hydrocolloid complexes. <i>Food Hydrocolloids</i> , <b>2020</b> , 104, 105736	10.6	20
99	Effect of a dual modification by hydroxypropylation and acid hydrolysis on the structure and rheological properties of potato starch. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 825-833	10.6	20
98	Effects of compound emulsifiers on properties of wood adhesive with high starch content. <i>International Journal of Adhesion and Adhesives</i> , <b>2017</b> , 72, 92-97	3.4	19
97	Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Food Chemistry</i> , <b>2019</b> , 283, 170-176	8.5	17
96	Effects of granule swelling on starch saccharification by granular starch hydrolyzing enzyme. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 8114-9	5.7	17
95	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> , <b>2021</b> , 110, 106224	10.6	17
94	Buckwheat digestibility affected by the chemical and structural features of its main components. <i>Food Hydrocolloids</i> , <b>2019</b> , 96, 596-603	10.6	16
93	A two-stage modification method using 1,4- $\alpha$ -glucan branching enzyme lowers the in vitro digestibility of corn starch. <i>Food Chemistry</i> , <b>2020</b> , 305, 125441	8.5	16
92	Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 273-285	7.9	16
91	Digestion rate of tapioca starch was lowered through molecular rearrangement catalyzed by 1,4- $\alpha$ -glucan branching enzyme. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 117-124	10.6	15
90	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> , <b>2017</b> , 97, 156-163	7.9	14
89	Expression and Biochemical Characterization of a Thermostable Branching Enzyme from <i>Geobacillus thermoglucosidans</i> . <i>Journal of Molecular Microbiology and Biotechnology</i> , <b>2016</b> , 26, 303-11	0.9	14
88	Liquefaction concentration impacts the fine structure of maltodextrin. <i>Industrial Crops and Products</i> , <b>2018</b> , 123, 687-697	5.9	14
87	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 138, 966-974	7.9	14
86	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> , <b>2014</b> , 49, 1360-1366	3.8	14
85	Novel insight into the secretory expression of recombinant enzymes in <i>Escherichia coli</i> . <i>Process Biochemistry</i> , <b>2014</b> , 49, 599-603	4.8	14

84	An improved two-step saccharification of high-concentration corn starch slurries by granular starch hydrolyzing enzyme. <i>Industrial Crops and Products</i> , <b>2016</b> , 94, 259-265	5.9	14
83	Combinatorial effect of fermentation and drying on the relationship between the structure and expansion properties of tapioca starch and potato starch. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 965-973	7.9	14
82	Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 106, 320-329	7.9	14
81	Preparation of acetylated nanofibrillated cellulose from corn stalk microcrystalline cellulose and its reinforcing effect on starch films. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 959-966	7.9	13
80	Mutations in cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> enhance cyclization activity and cyclodextrin production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11209-14	5.7	13
79	Assessment of starch-based wood adhesive quality by confocal Raman microscopic detection of reaction homogeneity. <i>Carbohydrate Polymers</i> , <b>2015</b> , 131, 75-9	10.3	13
78	Leu600 mutations decrease product inhibition of the cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> STB01. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 115, 1194-1201	7.9	13
77	Crystal structure of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 138, 394-402	7.9	12
76	Nanosilica sol leads to further increase in polyethylene glycol (PEG) 1000-enhanced thermostability of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 2919-24	5.7	12
75	Mutations enhance cyclodextrin specificity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 108, 112-7	10.3	12
74	A systematic review of rice noodles: Raw material, processing method and quality improvement. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 107, 389-400	15.3	12
73	Met349 Mutations Enhance the Activity of 1,4- $\alpha$ -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5674-5680	5.7	11
72	Sustained release of tea polyphenols from a debranched corn starch-xanthan gum complex carrier. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 103, 325-332	5.4	11
71	Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 83, 111-6	7.9	11
70	Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. <i>Computational and Structural Biotechnology Journal</i> , <b>2019</b> , 17, 895-903	6.8	11
69	Characterization of physicochemical properties of cellulose from potato pulp and their effects on enzymatic hydrolysis by cellulase. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 131, 564-571	7.9	10
68	A novel maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> . <i>Food Bioscience</i> , <b>2019</b> , 30, 100415	4.9	9
67	Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve cyclodextrin specificity. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 76, 224-9	7.9	9

66	Enzyme assisted fermentation of potato pulp: An effective way to reduce water holding capacity and improve drying efficiency. <i>Food Chemistry</i> , <b>2018</b> , 258, 118-123	8.5	9
65	Thermostabilization of a thermophilic 1,4- $\alpha$ -glucan branching enzyme through C-terminal truncation. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 1510-1518	7.9	9
64	Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. <i>Carbohydrate Polymers</i> , <b>2021</b> , 262, 117926	10.3	9
63	Potassium and sodium ions enhance the activity and thermostability of 1,4- $\alpha$ -glucan branching enzyme from <i>Geobacillus thermoglucosidasius</i> in the presence of glycerol. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 102, 712-717	7.9	8
62	Expression and characterization of an extremely thermophilic 1,4- $\alpha$ -glucan branching enzyme from <i>Rhodothermus obamensis</i> STB05. <i>Protein Expression and Purification</i> , <b>2019</b> , 164, 105478	2	8
61	Emulsification properties of enzymatically treated octenyl-succinic anhydride starch. <i>Starch/Staerke</i> , <b>2014</b> , 66, 1089-1095	2.3	8
60	Influence of guar gum on the in vitro digestibility of tapioca starch. <i>Starch/Staerke</i> , <b>2016</b> , 68, 339-347	2.3	8
59	Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by $\beta$ -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105336	10.6	8
58	Effect of cassava starch structure on scalding of dough and baking expansion ability. <i>Food Chemistry</i> , <b>2021</b> , 352, 129350	8.5	8
57	Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600002	2.3	7
56	Cyclodextrin glycosyltransferase variants experience different modes of product inhibition. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2016</b> , 133, 203-210		7
55	An Innovative Short-Clustered Maltodextrin as Starch Substitute for Ameliorating Postprandial Glucose Homeostasis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 354-367	5.7	7
54	High-Solids Bio-Conversion of Maize Starch to Sugars and Ethanol. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800142	2.3	7
53	Physicochemical properties and in vitro digestibility of proso millet starch after addition of Proanthocyanidins. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 168, 784-791	7.9	7
52	Variants at position 603 of the CGTase from <i>Bacillus circulans</i> STB01 for reducing product inhibition. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 136, 460-468	7.9	6
51	Effects of acid hydrolysis on the structure, physicochemical properties and digestibility of starch-myristic acid complexes. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 113, 108274	5.4	6
50	Effect of ripening on in vitro digestibility and structural characteristics of plantain ( <i>Musa ABB</i> ) starch. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 235-241	10.6	6
49	Importance of Trp139 in the product specificity of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Applied Microbiology and Biotechnology</i> , <b>2019</b> , 103, 9433-9442	5.7	6



48	Insights into the thermostability and product specificity of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Biotechnology Letters</i> , <b>2020</b> , 42, 295-303	3	6
47	Structure-Based Engineering of a Maltooligosaccharide-Forming Amylase To Enhance Product Specificity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 838-844	5.7	6
46	Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in / Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12400-12412	5.7	6
45	Effect of debranching on the structure and digestibility of octenyl succinic anhydride starch nanoparticles. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 111076	5.4	6
44	Two 1,4- $\alpha$ -glucan branching enzymes successively rearrange glycosidic bonds: A novel synergistic approach for reducing starch digestibility. <i>Carbohydrate Polymers</i> , <b>2021</b> , 262, 117968	10.3	6
43	Alleviative effect of short-clustered maltodextrin on the quality deterioration of frozen dough: Compared with trehalose and guar gum. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106791	10.6	6
42	Co-supported hydrocolloids improve the structure and texture quality of gluten-free bread. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 152, 112248	5.4	6
41	Structural and functional characteristics of butyrylated maize starch. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 112, 108254	5.4	5
40	Structure of maltotetraose-forming amylase from <i>Pseudomonas saccharophila</i> STB07 provides insights into its product specificity. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 1303-1313	7.9	5
39	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> , <b>2019</b> , 132, 759-765	7.9	4
38	Bacterial 1,4- $\alpha$ -glucan branching enzymes: characteristics, preparation and commercial applications. <i>Critical Reviews in Biotechnology</i> , <b>2020</b> , 40, 380-396	9.4	4
37	Additional salt bridges improve the thermostability of 1,4- $\alpha$ -glucan branching enzyme. <i>Food Chemistry</i> , <b>2020</b> , 316, 126348	8.5	4
36	Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4- $\alpha$ -Glucan Branching Enzyme from STB02. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 13791-13797	5.7	4
35	Fine structure impacts highly concentrated starch liquefaction process and product performance. <i>Industrial Crops and Products</i> , <b>2021</b> , 164, 113347	5.9	4
34	Preparation and antibacterial activity of a novel maltotetraose product. <i>Process Biochemistry</i> , <b>2021</b> , 108, 8-17	4.8	4
33	A two-stage temperature control strategy enhances extracellular secretion of recombinant $\beta$ -cyclodextrin glucosyltransferase in <i>Escherichia coli</i> . <i>AMB Express</i> , <b>2017</b> , 7, 165	4.1	3
32	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> , <b>2021</b> , 69, 5755-5763	5.7	3
31	Enhancement of $\alpha$ -CGTase thermostability with the addition of calcium or barium ions. <i>Food Bioscience</i> , <b>2018</b> , 26, 139-144	4.9	3

30	The desirable salt bridges in amylases: Distribution, configuration and location. <i>Food Chemistry</i> , <b>2021</b> , 354, 129475	8.5	3
29	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-12	11.5	3
28	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> , <b>2021</b> , 101, 3742-3748	4.3	2
27	Study on rapid drying and spoilage prevention of potato pulp using solid-state fermentation with <i>Aspergillus aculeatus</i> . <i>Bioresource Technology</i> , <b>2020</b> , 296, 122323	11	2
26	Effect of increased pressure on the coated layer profile of steamed rice. <i>Food Chemistry</i> , <b>2020</b> , 310, 125974	8.7	2
25	Maltose binding site 2 mutations affect product inhibition of <i>Bacillus circulans</i> STB01 cyclodextrin glycosyltransferase. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 175, 254-261	7.9	2
24	Double mutations enhance cyclization activity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2016</b> , 133, S100-S105		2
23	Encapsulating tributyrin during enzymatic cyclodextrin synthesis improves the solubility and bioavailability of tributyrin. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106512	10.6	2
22	New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. <i>Food Chemistry</i> , <b>2021</b> , 362, 130240	8.5	2
21	A review of controlled release from cyclodextrins: release methods, release systems and application. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-13	11.5	1
20	KOH/thiourea aqueous solution: A potential solvent for studying the dissolution mechanism and chain conformation of corn starch. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 195, 86-86	7.9	1
19	Importance of C-Terminal Extension in Thermophilic 1,4- $\alpha$ -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Applied Biochemistry and Biotechnology</i> , <b>2020</b> , 190, 1010-1022	3.2	1
18	The Global Amylase Research Trend in Food Science Technology: A Data-Driven Analysis. <i>Food Reviews International</i> , 1-15	5.5	1
17	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. <i>Food Research International</i> , <b>2021</b> , 150, 110735	7	1
16	Structure and Menthone Encapsulation of Corn Starch Modified by Octenyl Succinic Anhydride and Enzymatic Treatment. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-10	2.7	1
15	Effects of different gelatinization degrees of starch in potato flour on the quality of steamed bread.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 209, 144-152	7.9	1
14	Highly branched starch accelerates the restoration of edible quality of dried rice noodles during rehydration. <i>Carbohydrate Polymers</i> , <b>2022</b> , 119612	10.3	1
13	Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. <i>Starch/Staerke</i> , 2100274	2.3	0



12	Immobilization of $\beta$ -cyclodextrin glycosyltransferase on gelatin enhances $\beta$ -cyclodextrin production. <i>Process Biochemistry</i> , <b>2022</b> , 113, 216-223	4.8	o
11	Combined effects of wheat gluten and carboxymethylcellulose on dough rheological behaviours and gluten network of potato-wheat flour-based bread. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4149-4158	3.8	o
10	Carbohydrate-Binding Module and Linker Allow Cold Adaptation and Salt Tolerance of Maltopentaose-Forming Amylase From Marine Bacterium 2-40. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 708480	5.7	o
9	Alcohol complexing agents influence bacterial $\beta$ -cyclodextrin production. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110031	5.4	o
8	Butyrylated starch protects mice from DSS-induced colitis: combined effects of butyrate release and prebiotic supply. <i>Food and Function</i> , <b>2021</b> , 12, 11290-11302	6.1	o
7	Efficient formation of carvacrol inclusion complexes during $\beta$ -cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. <i>Food Control</i> , <b>2021</b> , 130, 108296	6.2	o
6	The amino acid on the top of the active groove allosterically modulates product specificity of the 1,4- $\beta$ -glucan branching enzyme.. <i>Food Chemistry</i> , <b>2022</b> , 384, 132458	8.5	o
5	Insight into the regulations of rice protein on the gluten-free bread matrix properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 107796	10.6	o
4	Substrate Selectivity of a Novel Amylo- $\beta$ ,6-glucosidase from <i>Thermococcus gammatolerans</i> STB12. <i>Foods</i> , <b>2022</b> , 11, 1442	4.9	o
3	Effects of acid-ethanol hydrolysis and debranch on acetylated starch and its potential used for curcumin carrier.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 279, 119019	10.3	
2	Enzyme-assisted fermentation improves the antimicrobial activity and drying properties of potato pulp. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110874	5.4	
1	Perspectives on evaluating health effects of starch: Beyond postprandial glycemic response. <i>Carbohydrate Polymers</i> , <b>2022</b> , 119621	10.3	