Qian Xiao

List of Publications by Year in descending order

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25 papers	955 citations	471509 17 h-index	610901 24 g-index
25 all docs	25 docs citations	25 times ranked	1311 citing authors

#	Article	IF	Citations
1	Preparation and properties of pullulanâ€“alginateâ€“carboxymethylcellulose blend films. Food Research International, 2008, 41, 1007-1014.	6.2	204
2	Drying process of sodium alginate films studied by two-dimensional correlation ATR-FTIR spectroscopy. Food Chemistry, 2014, 164, 179-184.	8.2	104
3	Pullulan-sodium alginate based edible films: Rheological properties of film forming solutions. Carbohydrate Polymers, 2012, 87, 1689-1695.	10.2	87
4	Properties of pullulan-based blend films as affected by alginate content and relative humidity. Carbohydrate Polymers, 2012, 87, 227-234.	10.2	85
5	Effects of glycerol, sorbitol, xylitol and fructose plasticisers on mechanical and moisture barrier properties of pullulanâ€“alginateâ€“carboxymethylcellulose blend films. International Journal of Food Science and Technology, 2013, 48, 870-878.	2.7	60
6	Pullulan-alginate fibers produced using free surface electrospinning. International Journal of Biological Macromolecules, 2018, 112, 809-817.	7.5	60
7	Rheological properties of pullulan-sodium alginate based solutions during film formation. Carbohydrate Polymers, 2015, 130, 49-56.	10.2	42
8	Drying process of pullulan edible films forming solutions studied by ATR-FTIR with two-dimensional correlation spectroscopy. Food Chemistry, 2014, 150, 267-273.	8.2	34
9	Effect of chitosan on the heat stability of whey protein solution as a function of <scp>pH</scp>. Journal of the Science of Food and Agriculture, 2017, 97, 1576-1581.	3.5	33
10	Drying process of sodium alginate edible films forming solutions studied by LF NMR. Food Chemistry, 2018, 250, 83-88.	8.2	30
11	Understanding the influence of Tween 80 on pullulan fermentation by Aureobasidium pullulans CGMCC1234. Carbohydrate Polymers, 2016, 136, 1332-1337.	10.2	26
12	Drying process of pullulan edible films forming solutions studied by low-field NMR. Food Chemistry, 2017, 230, 611-617.	8.2	25
13	SPME/GC-MS characterization of volatile compounds of Chinese traditional-chopped pepper during fermentation. International Journal of Food Properties, 2019, 22, 1863-1872.	3.0	24
14	Highly biodegradable, thermostable eutectogels prepared by gelation of natural deep eutectic solvents using xanthan gum: preparation and characterization. RSC Advances, 2020, 10, 28376-28382.	3.6	24
15	Barrier Properties and Microstructure of Pullulanâ€“Alginateâ€Based Films. Journal of Food Process Engineering, 2015, 38, 155-161.	2.9	21
16	Effect of Soy Protein Isolate on Textural Properties, Cooking Properties and Flavor of Whole-Grain Flat Rice Noodles. Foods, 2021, 10, 1085.	4.3	20
17	Effect of lactoferrin on physicochemical properties and microstructure of pullulanâ€based edible films. Journal of the Science of Food and Agriculture, 2019, 99, 4150-4157.	3.5	19
18	Effects of metal ions on formation of acrylamide and 5â€hydroxymethylfurfural in asparagineâ€“glucose model system. International Journal of Food Science and Technology, 2016, 51, 279-285.	2.7	17

#	Article	IF	Citations
19	Excitation wavelength and intensity dependence of photo-spectral blue shift in singleÂCdSe/ZnS quantum dots. Journal of Nanoparticle Research, 2014, 16, 1.	1.9	10
20	Formation and structure evolution of starch nanoplatelets by deep eutectic solvent of choline chloride/oxalic acid dihydrate treatment. Carbohydrate Polymers, 2022, 282, 119105.	10.2	9
21	Effect of Temperature on Drying Characteristics of Pullulan-alginate Based Edible Films. Food Science and Technology Research, 2018, 24, 55-62.	0.6	7
22	Physicochemical studies of nanocrystals of starches from two rice (Oryza sativa L.) types and their characteristics using various modern instrument techniques. Journal of the Science of Food and Agriculture, 2021, 101, 1038-1046.	3.5	6
23	Structure evolution of pullulanâ€“alginate edible films during drying studied by lowâ€field NMR. Journal of Food Process Engineering, 2018, 41, e12636.	2.9	4
24	Effect of Molecular Weight and Degree of Substitution on the Physical-Chemical Properties of Methylcellulose-Starch Nanocrystal Nanocomposite Films. Polymers, 2021, 13, 3291.	4.5	3
25	Coating and Film-Forming Properties. , 2021, , 267-306.		1