

# 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  
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25  
docs citations

25  
times ranked

1311  
citing authors

#	ARTICLE	IF	CITATIONS
1	Formation and structure evolution of starch nanoplatelets by deep eutectic solvent of choline chloride/oxalic acid dihydrate treatment. <i>Carbohydrate Polymers</i> , 2022, 282, 119105.	10.2	9
2	Physicochemical studies of nanocrystals of starches from two rice ( <i>Oryza sativa</i> L.) types and their characteristics using various modern instrument techniques. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1038-1046.	3.5	6
3	Coating and Film-Forming Properties. , 2021, , 267-306.		1
4	Effect of Soy Protein Isolate on Textural Properties, Cooking Properties and Flavor of Whole-Grain Flat Rice Noodles. <i>Foods</i> , 2021, 10, 1085.	4.3	20
5	Effect of Molecular Weight and Degree of Substitution on the Physical-Chemical Properties of Methylcellulose-Starch Nanocrystal Nanocomposite Films. <i>Polymers</i> , 2021, 13, 3291.	4.5	3
6	Highly biodegradable, thermostable eutectogels prepared by gelation of natural deep eutectic solvents using xanthan gum: preparation and characterization. <i>RSC Advances</i> , 2020, 10, 28376-28382.	3.6	24
7	Effect of lactoferrin on physicochemical properties and microstructure of pullulan-based edible films. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4150-4157.	3.5	19
8	SPME/GC-MS characterization of volatile compounds of Chinese traditional-chopped pepper during fermentation. <i>International Journal of Food Properties</i> , 2019, 22, 1863-1872.	3.0	24
9	Pullulan-alginate fibers produced using free surface electrospinning. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 809-817.	7.5	60
10	Drying process of sodium alginate edible films forming solutions studied by LF NMR. <i>Food Chemistry</i> , 2018, 250, 83-88.	8.2	30
11	Structure evolution of pullulan-alginate edible films during drying studied by low-field NMR. <i>Journal of Food Process Engineering</i> , 2018, 41, e12636.	2.9	4
12	Effect of Temperature on Drying Characteristics of Pullulan-alginate Based Edible Films. <i>Food Science and Technology Research</i> , 2018, 24, 55-62.	0.6	7
13	Drying process of pullulan edible films forming solutions studied by low-field NMR. <i>Food Chemistry</i> , 2017, 230, 611-617.	8.2	25
14	Effect of chitosan on the heat stability of whey protein solution as a function of <math>pH</math>. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1576-1581.	3.5	33
15	Effects of metal ions on formation of acrylamide and 5-hydroxymethylfurfural in asparagine-glucose model system. <i>International Journal of Food Science and Technology</i> , 2016, 51, 279-285.	2.7	17
16	Understanding the influence of Tween 80 on pullulan fermentation by <i>Aureobasidium pullulans</i> CGMCC1234. <i>Carbohydrate Polymers</i> , 2016, 136, 1332-1337.	10.2	26
17	Rheological properties of pullulan-sodium alginate based solutions during film formation. <i>Carbohydrate Polymers</i> , 2015, 130, 49-56.	10.2	42
18	Barrier Properties and Microstructure of Pullulan-Alginate-Based Films. <i>Journal of Food Process Engineering</i> , 2015, 38, 155-161.	2.9	21

#	ARTICLE	IF	CITATIONS
19	Excitation wavelength and intensity dependence of photo-spectral blue shift in single CdSe/ZnS quantum dots. <i>Journal of Nanoparticle Research</i> , 2014, 16, 1.	1.9	10
20	Drying process of pullulan edible films forming solutions studied by ATR-FTIR with two-dimensional correlation spectroscopy. <i>Food Chemistry</i> , 2014, 150, 267-273.	8.2	34
21	Drying process of sodium alginate films studied by two-dimensional correlation ATR-FTIR spectroscopy. <i>Food Chemistry</i> , 2014, 164, 179-184.	8.2	104
22	Effects of glycerol, sorbitol, xylitol and fructose plasticisers on mechanical and moisture barrier properties of pullulan-alginate-carboxymethylcellulose blend films. <i>International Journal of Food Science and Technology</i> , 2013, 48, 870-878.	2.7	60
23	Properties of pullulan-based blend films as affected by alginate content and relative humidity. <i>Carbohydrate Polymers</i> , 2012, 87, 227-234.	10.2	85
24	Pullulan-sodium alginate based edible films: Rheological properties of film forming solutions. <i>Carbohydrate Polymers</i> , 2012, 87, 1689-1695.	10.2	87
25	Preparation and properties of pullulan-alginate-carboxymethylcellulose blend films. <i>Food Research International</i> , 2008, 41, 1007-1014.	6.2	204