

Ke-Xue Zhu

List of Publications by Year in descending order

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107
papers

3,799
citations

117453

34
h-index

161609

54
g-index

108
all docs

108
docs citations

108
times ranked

2536
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activities and total phenolic contents of various extracts from defatted wheat germ. Food Chemistry, 2011, 126, 1122-1126.	4.2	176
2	Impact of solid state fermentation on nutritional, physical and flavor properties of wheat bran. Food Chemistry, 2017, 217, 28-36.	4.2	138
3	Proteins Extracted from Defatted Wheat Germ: Nutritional and Structural Properties. Cereal Chemistry, 2006, 83, 69-75.	1.1	123
4	The impact of salt and alkali on gluten polymerization and quality of fresh wheat noodles. Journal of Cereal Science, 2014, 60, 507-513.	1.8	114
5	Polymerization of wheat gluten and the changes of glutenin macropolymer (GMP) during the production of Chinese steamed bread. Food Chemistry, 2016, 201, 275-283.	4.2	108
6	Evaluation the quality characteristics of wheat flour and shelf-life of fresh noodles as affected by ozone treatment. Food Chemistry, 2012, 135, 2163-2169.	4.2	100
7	Effect of vacuum mixing on the quality characteristics of fresh noodles. Journal of Food Engineering, 2012, 110, 525-531.	2.7	95
8	Natural Additives in Wheat-Based Pasta and Noodle Products: Opportunities for Enhanced Nutritional and Functional Properties. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 347-357.	5.9	93
9	The impact of protein cross-linking induced by alkali on the quality of buckwheat noodles. Food Chemistry, 2017, 221, 1178-1185.	4.2	90
10	Heat-induced interaction between egg white protein and wheat gluten. Food Chemistry, 2016, 197, 699-708.	4.2	87
11	Comparison of functional properties and secondary structures of defatted wheat germ proteins separated by reverse micelles and alkaline extraction and isoelectric precipitation. Food Chemistry, 2010, 123, 1163-1169.	4.2	85
12	Effect of superfine green tea powder on the thermodynamic, rheological and fresh noodle making properties of wheat flour. LWT - Food Science and Technology, 2012, 46, 23-28.	2.5	82
13	Effects of frozen storage on the quality characteristics of frozen cooked noodles. Food Chemistry, 2019, 283, 522-529.	4.2	80
14	Delineating the physico-chemical, structural, and water characteristic changes during the deterioration of fresh noodles. Food Chemistry, 2017, 216, 374-381.	4.2	79
15	Optimization of ultrasound-assisted extraction of defatted wheat germ proteins by reverse micelles. Journal of Cereal Science, 2009, 50, 266-271.	1.8	75
16	Effect of different cooking methods on the flavour constituents of mushroom (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T 2011, 46, 1100-1108.	1.3	66
17	Functional properties of chitosan-xylose Maillard reaction products and their application to semi-dried noodle. Carbohydrate Polymers, 2013, 92, 1972-1977.	5.1	63
18	Delineating the protein changes in Asian noodles induced by vacuum mixing. Food Chemistry, 2014, 143, 9-16.	4.2	62

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19	Effect of superheated steam treatment on quality characteristics of whole wheat flour and storage stability of semi-dried whole wheat noodle. <i>Food Chemistry</i> , 2020, 322, 126738.	4.2	61
20	Effects of alkali on protein polymerization and textural characteristics of textured wheat protein. <i>Food Chemistry</i> , 2018, 239, 579-587.	4.2	59
21	Rheological and quality characteristics of composite gluten-free dough and biscuits supplemented with fermented and unfermented <i>Agaricus bisporus</i> polysaccharide flour. <i>Food Chemistry</i> , 2019, 271, 193-203.	4.2	57
22	Effect of steaming on the quality characteristics of frozen cooked noodles. <i>LWT - Food Science and Technology</i> , 2015, 62, 1134-1140.	2.5	56
23	Shelf-life extension of semi-dried buckwheat noodles by the combination of aqueous ozone treatment and modified atmosphere packaging. <i>Food Chemistry</i> , 2017, 237, 553-560.	4.2	54
24	Impact of gluten quality on textural stability of cooked noodles and the underlying mechanism. <i>Food Hydrocolloids</i> , 2021, 119, 106842.	5.6	52
25	Delineating the microbial and physical-chemical changes during storage of ozone treated wheat flour. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 223-229.	2.7	49
26	Quality characteristics, structural changes, and storage stability of semi-dried noodles induced by moderate dehydration. <i>Food Chemistry</i> , 2016, 194, 797-804.	4.2	45
27	Protective effects of wheat germ protein isolate hydrolysates (WGPIH) against hydrogen peroxide-induced oxidative stress in PC12 cells. <i>Food Research International</i> , 2013, 53, 297-303.	2.9	44
28	Effect of sequential hydrolysis with endo- and exo-peptidase on bitterness properties of wheat gluten hydrolysates. <i>RSC Advances</i> , 2016, 6, 27659-27668.	1.7	41
29	Artificial neural network - Genetic algorithm to optimize wheat germ fermentation condition: Application to the production of two anti-tumor benzoquinones. <i>Food Chemistry</i> , 2017, 227, 264-270.	4.2	41
30	Delineating the quality and component changes of whole-wheat flour and storage stability of fresh noodles induced by microwave treatment. <i>LWT - Food Science and Technology</i> , 2017, 84, 378-384.	2.5	39
31	Effect of fresh egg white addition on the quality characteristics and protein aggregation of oat noodles. <i>Food Chemistry</i> , 2020, 330, 127319.	4.2	38
32	Protein extraction from defatted wheat germ by reverse micelles: Optimization of the forward extraction. <i>Journal of Cereal Science</i> , 2008, 48, 829-835.	1.8	37
33	Effect of Barley β -Glucan on the Gluten Polymerization Process in Dough during Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6063-6069.	2.4	37
34	Effect of deamidation-induced modification on umami and bitter taste of wheat gluten hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3181-3188.	1.7	37
35	Effect of soybean milk addition on the quality of frozen-cooked noodles. <i>Food Hydrocolloids</i> , 2019, 87, 187-193.	5.6	37
36	Inhibiting effect of low-molecular weight polyols on the physico-chemical and structural deteriorations of gluten protein during storage of fresh noodles. <i>Food Chemistry</i> , 2019, 287, 11-19.	4.2	35

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37	Deterioration mechanisms of high-moisture wheat-based food – A review from physicochemical, structural, and molecular perspectives. <i>Food Chemistry</i> , 2020, 318, 126495.	4.2	35
38	Effects of insoluble dietary fiber and ferulic acid on the rheological properties of dough. <i>Food Hydrocolloids</i> , 2021, 121, 107008.	5.6	34
39	Ferulic acid renders protection to HEK293 cells against oxidative damage and apoptosis induced by hydrogen peroxide. <i>In Vitro Cellular and Developmental Biology - Animal</i> , 2015, 51, 722-729.	0.7	33
40	Effect of different mixing and kneading process on the quality characteristics of frozen cooked noodle. <i>LWT - Food Science and Technology</i> , 2019, 101, 583-589.	2.5	33
41	Optimization of a novel backward extraction of defatted wheat germ protein from reverse micelles. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 328-333.	2.7	32
42	Effects of insoluble dietary fiber and ferulic acid on the quality of steamed bread and gluten aggregation properties. <i>Food Chemistry</i> , 2021, 364, 130444.	4.2	32
43	Activation of Endogenous Phytase and Degradation of Phytate in Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1082-1087.	2.4	31
44	Influences of alkali on the quality and protein polymerization of buckwheat Chinese steamed bread. <i>Food Chemistry</i> , 2019, 283, 52-58.	4.2	31
45	Influence of ultrasound during wheat gluten hydrolysis on the antioxidant activities of the resulting hydrolysate. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1053-1059.	1.3	30
46	Effect of Steam Flash Explosion Pretreatment on Phytate Degradation of Wheat Bran. <i>Food and Bioprocess Technology</i> , 2015, 8, 1552-1560.	2.6	30
47	Effect of thermal treatments on <i>in vitro</i> starch digestibility of sorghum dried noodles. <i>Food and Function</i> , 2020, 11, 3420-3431.	2.1	30
48	Critical conditions accelerating the deterioration of fresh noodles: A study on temperature, pH, water content, and water activity. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13173.	0.9	29
49	The enhanced inhibition of water extract of black tea under baking treatment on α -amylase and α -glucosidase. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 129-136.	3.6	27
50	Influence of μ -poly-L-lysine treated yeast on gluten polymerization and freeze-thaw tolerance of frozen dough. <i>Food Chemistry</i> , 2021, 343, 128440.	4.2	27
51	Influence of protein type, content and polymerization on <i>in vitro</i> starch digestibility of sorghum noodles. <i>Food Research International</i> , 2021, 142, 110199.	2.9	27
52	Effect of NaHCO ₃ and freeze-thaw cycles on frozen dough: From water state, gluten polymerization and microstructure. <i>Food Chemistry</i> , 2021, 358, 129869.	4.2	27
53	Impact of Characteristics of Different Wheat Flours on the Quality of Frozen Cooked Noodles. <i>Cereal Chemistry</i> , 2017, 94, 881-886.	1.1	26
54	Shelf life characteristics of bread produced from ozonated wheat flour. <i>Journal of Texture Studies</i> , 2018, 49, 492-502.	1.1	25

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55	Polyphenol oxidase browning in the formation of dark spots on fresh wet noodle sheets: How dark spots formed. <i>Food Chemistry</i> , 2020, 329, 126800.	4.2	25
56	Effects of tempering with steam on the water distribution of wheat grains and quality properties of wheat flour. <i>Food Chemistry</i> , 2020, 323, 126842.	4.2	25
57	The Effect of Active Packaging on Microbial Stability and Quality of Chinese Steamed Bread. <i>Packaging Technology and Science</i> , 2015, 28, 775-787.	1.3	24
58	Effect of freeze-thaw cycles on the physicochemical properties and frying performance of frozen Youtiao dough. <i>Food Chemistry</i> , 2022, 386, 132854.	4.2	24
59	The effects of extruded endogenous starch on the processing properties of gluten-free Tartary buckwheat noodles. <i>Carbohydrate Polymers</i> , 2021, 267, 118170.	5.1	23
60	Impact of laccase-induced protein cross-linking on the in vitro starch digestion of black highland barley noodles. <i>Food Hydrocolloids</i> , 2022, 124, 107298.	5.6	23
61	COMPARATIVE STUDY OF CHEMICAL COMPOSITION AND PHYSICOCHEMICAL PROPERTIES OF DEFATTED WHEAT GERM FLOUR AND ITS PROTEIN ISOLATE. <i>Journal of Food Biochemistry</i> , 2006, 30, 329-341.	1.2	22
62	Effect of cysteine on structural, rheological properties and solubility of wheat gluten by enzymatic hydrolysis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2155-2161.	1.3	20
63	Impact of arabinoxylan with different molecular weight on the thermo-mechanical, rheological, water mobility and microstructural characteristics of wheat dough. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2150-2158.	1.3	20
64	Revealing the effect mechanism of NaCl on the rheological properties of dough of Chinese traditional hand-stretched dried noodles. <i>Food Chemistry</i> , 2020, 320, 126606.	4.2	20
65	Egg white protein addition induces protein aggregation and fibrous structure formation of textured wheat gluten. <i>Food Chemistry</i> , 2022, 371, 131102.	4.2	20
66	Influence of extrusion on storage quality of dried oat noodles: Lipid degradation and off-flavours. <i>Journal of Cereal Science</i> , 2021, 101, 103316.	1.8	19
67	The impact of phosphates on the fibrous structure formation of textured wheat gluten. <i>Food Hydrocolloids</i> , 2021, 119, 106844.	5.6	19
68	Effect of superheated steam treatment and extrusion on lipid stability of black soybean noodles during storage. <i>Food Control</i> , 2022, 132, 108388.	2.8	19
69	Retarding effects of organic acids, hydrocolloids and microwave treatment on the discoloration of green tea fresh noodles. <i>LWT - Food Science and Technology</i> , 2014, 55, 176-182.	2.5	18
70	Inhibition of L-Cysteine on the Browning of Fresh Wet Noodles. <i>Foods</i> , 2021, 10, 1156.	1.9	18
71	Effect of barley β -glucan on water redistribution and thermal properties of dough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2329-2337.	1.3	17
72	Characterization of oil extracted from whole grain flour treated with ozone gas. <i>Journal of Cereal Science</i> , 2018, 79, 527-533.	1.8	16

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73	Assessment of rheological, physicochemical, and staling characteristics of gluten-free dough and bread containing <i>Agaricus bisporus</i> polysaccharide flour and inulin. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2032-2044.	1.6	16
74	Increasing the physicochemical stability of stored green tea noodles: Analysis of the quality and chemical components. <i>Food Chemistry</i> , 2019, 278, 333-341.	4.2	16
75	Effects of wheat tempering with slightly acidic electrolyzed water on the microbial, biological, and chemical characteristics of different flour streams. <i>LWT - Food Science and Technology</i> , 2020, 118, 108790.	2.5	16
76	Effect of superheated steam treatment on the lipid stability of whole wheat flour. <i>Food Chemistry</i> , 2021, 363, 130333.	4.2	16
77	Enhancing the freezing-thawing tolerance of frozen dough using $\hat{\mu}$ -poly-L-lysine treated yeast. <i>Food Bioscience</i> , 2020, 37, 100699.	2.0	15
78	Effect of dough mixing with slightly acidic electrolyzed water on the shelf-life and quality characteristics of fresh wet noodles. <i>Food Control</i> , 2021, 124, 107891.	2.8	15
79	Effect of acidity regulators on the shelf life, quality, and physicochemical characteristics of fresh wet noodles. <i>Journal of Cereal Science</i> , 2022, 103, 103409.	1.8	15
80	PHYSICOCHEMICAL PROPERTIES AND SALTED NOODLE-MAKING QUALITY OF PURPLE SWEET POTATO FLOUR AND WHEAT FLOUR BLENDS. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 709-716.	0.9	14
81	Changes in the enzyme-induced release of bitter peptides from wheat gluten hydrolysates. <i>RSC Advances</i> , 2016, 6, 102249-102257.	1.7	14
82	Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. <i>Foods</i> , 2020, 9, 298.	1.9	13
83	Effects of freeze-thaw cycles on the quality of frozen raw noodles. <i>Food Chemistry</i> , 2022, 387, 132940.	4.2	13
84	Effect of phosphate salts on the shelf-life and quality characteristics of semi-dried noodles. <i>Food Chemistry</i> , 2022, 384, 132481.	4.2	13
85	The addition of alpha amylase improves the quality of Chinese dried noodles. <i>Journal of Food Science</i> , 2021, 86, 860-866.	1.5	12
86	Reducing phytate content in wheat bran by directly removing the aleurone cell content with teeth roller mill and ultrasonic cleaner. <i>Journal of Cereal Science</i> , 2015, 64, 133-138.	1.8	11
87	Effect of sodium bicarbonate on quality of machine-made Kongxin noodles. <i>LWT - Food Science and Technology</i> , 2021, 138, 110670.	2.5	11
88	Effects and underlying mechanisms of insoluble dietary fiber and ferulic acid on the crumb structure of steamed bread. <i>Food Hydrocolloids</i> , 2022, 125, 107448.	5.6	11
89	Effect of Superheated Steam Treatment on the Lipid Stability of Dried Whole Wheat Noodles during Storage. <i>Foods</i> , 2021, 10, 1348.	1.9	10
90	Effect of pre-treated wheat bran on semi-dried whole wheat noodles for extending shelf-life and improving quality characteristics. <i>LWT - Food Science and Technology</i> , 2021, 146, 111503.	2.5	10

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91	Effect of rehydration on textural properties, oral behavior, kinetics and water state of textured wheat gluten. <i>Food Chemistry</i> , 2022, 376, 131934.	4.2	10
92	Effect of ozonated water on physicochemical, microbiological, and textural properties of semi-dried noodles. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14404.	0.9	9
93	Effect of Humidity-Controlled Dehydration on Microbial Growth and Quality Characteristics of Fresh Wet Noodles. <i>Foods</i> , 2021, 10, 844.	1.9	9
94	Effects of tempering with plasma-activated water on total plate count and quality properties of wheat flour. <i>Journal of Cereal Science</i> , 2022, 105, 103468.	1.8	9
95	Thermal-aggregation behavior of gluten in frozen dough induced by $\hat{\mu}$ -poly-L-lysine treated yeast. <i>Food Chemistry</i> , 2021, 359, 129985.	4.2	8
96	Resistance investigation of wheat bran polyphenols extracts on HEK293 cells against oxidative damage. <i>RSC Advances</i> , 2015, 5, 16116-16124.	1.7	7
97	Effect of <i>Agaricus bisporus</i> polysaccharide flour and inulin on the antioxidant and structural properties of gluten-free breads. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1884-1897.	1.6	7
98	Inhibition of hexose oxidase on the dark spots in fresh wet noodle sheets: A feasible prevention of dark spots. <i>Food Chemistry</i> , 2021, 339, 128021.	4.2	7
99	Combined effect of NaCl and resting on dough rheology of Chinese traditional hand-stretched dried noodles and the underlying mechanism. <i>Cereal Chemistry</i> , 2021, 98, 774-783.	1.1	7
100	Effects of ultrasound-assisted resting on the qualities of whole wheat dough sheets and noodles. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5609-5618.	1.3	6
101	Changes of lipids in noodle dough and dried noodles during industrial processing. <i>Journal of Food Science</i> , 2021, 86, 3517-3528.	1.5	6
102	Metabolomics analysis of freeze-thaw tolerance enhancement mechanism of $\hat{\mu}$ -poly-l-lysine on industrial yeast. <i>Food Chemistry</i> , 2022, 382, 132315.	4.2	6
103	Insight into the Relationship Between Quality Characteristics and Major Chemical Components of Chinese Traditional Hand-Stretched Dried Noodles: a Comparative Study. <i>Food and Bioprocess Technology</i> , 2021, 14, 945-955.	2.6	5
104	Macroporous adsorbent resin-based wheat bran polyphenol extracts inhibition effects on H ₂ O ₂ -induced oxidative damage in HEK293 cells. <i>RSC Advances</i> , 2015, 5, 20931-20938.	1.7	4
105	Effects of extruded endogenous starch on the gel-entrapped network formation in gluten-free Tartary buckwheat noodles during sheeting. <i>LWT - Food Science and Technology</i> , 2022, 160, 113226.	2.5	4
106	Influence of the Addition of Extruded Endogenous Tartary Buckwheat Starch on Processing and Quality of Gluten-Free Noodles. <i>Foods</i> , 2021, 10, 2693.	1.9	3
107	Inhibition of aspartic acid on the darkening of fresh wet noodles. <i>International Journal of Food Science and Technology</i> , 2022, 57, 390-399.	1.3	2