

Ke-Xue Zhu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

105
papers

2,164
citations

27
h-index

42
g-index

108
ext. papers

2,968
ext. citations

6.2
avg, IF

5.55
L-index

#	Paper	IF	Citations
105	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	3.8	1
104	Metabolomics analysis of freeze-thaw tolerance enhancement mechanism of Epoly-L-lysine on industrial yeast.. <i>Food Chemistry</i> , 2022 , 382, 132315	8.5	0
103	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	10.6	1
102	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	10.6	2
101	Egg white protein addition induces protein aggregation and fibrous structure formation of textured wheat gluten. <i>Food Chemistry</i> , 2022 , 371, 131102	8.5	3
100	Effect of superheated steam treatment and extrusion on lipid stability of black soybean noodles during storage. <i>Food Control</i> , 2022 , 132, 108388	6.2	2
99	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	5.4	
98	Effects of freeze-thaw cycles on the quality of frozen raw noodles.. <i>Food Chemistry</i> , 2022 , 387, 132940	8.5	0
97	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	3.8	2
96	Effect of phosphate salts on the shelf-life and quality characteristics of semi-dried noodles.. <i>Food Chemistry</i> , 2022 , 384, 132481	8.5	1
95	Effect of freeze-thaw cycles on the physicochemical properties and frying performance of frozen Youtiao dough.. <i>Food Chemistry</i> , 2022 , 386, 132854	8.5	0
94	Effect of rehydration on textural properties, oral behavior, kinetics and water state of textured wheat gluten.. <i>Food Chemistry</i> , 2021 , 376, 131934	8.5	2
93	Influence of protein type, content and polymerization on in vitro starch digestibility of sorghum noodles. <i>Food Research International</i> , 2021 , 142, 110199	7	3
92	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	2.4	2
91	Effect of Humidity-Controlled Dehydration on Microbial Growth and Quality Characteristics of Fresh Wet Noodles. <i>Foods</i> , 2021 , 10,	4.9	3
90	Inhibition of L-Cysteine on the Browning of Fresh Wet Noodles. <i>Foods</i> , 2021 , 10,	4.9	3
89	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	3.8	0

88	Effect of Superheated Steam Treatment on the Lipid Stability of Dried Whole Wheat Noodles during Storage. <i>Foods</i> , 2021 , 10,	4.9	2
87	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	6.2	4
86	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	8.5	3
85	Effect of sodium bicarbonate on quality of machine-made Kongxin noodles. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110670	5.4	2
84	Influence of ϵ -poly-L-lysine treated yeast on gluten polymerization and freeze-thaw tolerance of frozen dough. <i>Food Chemistry</i> , 2021 , 343, 128440	8.5	7
83	The addition of alpha amylase improves the quality of Chinese dried noodles. <i>Journal of Food Science</i> , 2021 , 86, 860-866	3.4	4
82	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	5.1	0
81	Changes of lipids in noodle dough and dried noodles during industrial processing. <i>Journal of Food Science</i> , 2021 , 86, 3517-3528	3.4	1
80	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	5.4	0
79	Influence of extrusion on storage quality of dried oat noodles: Lipid degradation and off-flavours. <i>Journal of Cereal Science</i> , 2021 , 101, 103316	3.8	3
78	The effects of extruded endogenous starch on the processing properties of gluten-free Tartary buckwheat noodles. <i>Carbohydrate Polymers</i> , 2021 , 267, 118170	10.3	2
77	Thermal-aggregation behavior of gluten in frozen dough induced by ϵ -poly-L-lysine treated yeast. <i>Food Chemistry</i> , 2021 , 359, 129985	8.5	2
76	The impact of phosphates on the fibrous structure formation of textured wheat gluten. <i>Food Hydrocolloids</i> , 2021 , 119, 106844	10.6	4
75	Effect of NaHCO and freeze-thaw cycles on frozen dough: From water state, gluten polymerization and microstructure. <i>Food Chemistry</i> , 2021 , 358, 129869	8.5	5
74	Impact of gluten quality on textural stability of cooked noodles and the underlying mechanism. <i>Food Hydrocolloids</i> , 2021 , 119, 106842	10.6	11
73	Effect of superheated steam treatment on the lipid stability of whole wheat flour. <i>Food Chemistry</i> , 2021 , 363, 130333	8.5	0
72	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	8.5	6
71	Effects of insoluble dietary fiber and ferulic acid on the rheological properties of dough. <i>Food Hydrocolloids</i> , 2021 , 121, 107008	10.6	3

70	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	8.5	13
69	Effect of fresh egg white addition on the quality characteristics and protein aggregation of oat noodles. <i>Food Chemistry</i> , 2020 , 330, 127319	8.5	9
68	Effect of thermal treatments on in vitro starch digestibility of sorghum dried noodles. <i>Food and Function</i> , 2020 , 11, 3420-3431	6.1	11
67	Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. <i>Foods</i> , 2020 , 9,	4.9	5
66	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	8.5	9
65	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	2.1	6
64	Deterioration mechanisms of high-moisture wheat-based food - A review from physicochemical, structural, and molecular perspectives. <i>Food Chemistry</i> , 2020 , 318, 126495	8.5	14
63	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	5.4	7
62	Enhancing the freezing/thawing tolerance of frozen dough using L-lysine treated yeast. <i>Food Bioscience</i> , 2020 , 37, 100699	4.9	6
61	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	8.5	34
60	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	8.5	8
59	Influences of alkali on the quality and protein polymerization of buckwheat Chinese steamed bread. <i>Food Chemistry</i> , 2019 , 283, 52-58	8.5	15
58	Effects of frozen storage on the quality characteristics of frozen cooked noodles. <i>Food Chemistry</i> , 2019 , 283, 522-529	8.5	44
57	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	7.8	3
56	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	8.5	20
55	Effect of soybean milk addition on the quality of frozen-cooked noodles. <i>Food Hydrocolloids</i> , 2019 , 87, 187-193	10.6	21
54	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	8.5	29
53	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	5.4	19

52	Increasing the physicochemical stability of stored green tea noodles: Analysis of the quality and chemical components. <i>Food Chemistry</i> , 2019 , 278, 333-341	8.5	13
51	Effect of barley βglucan on water redistribution and thermal properties of dough. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2329-2337	3.8	6
50	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	3.8	8
49	Effects of alkali on protein polymerization and textural characteristics of textured wheat protein. <i>Food Chemistry</i> , 2018 , 239, 579-587	8.5	37
48	The enhanced inhibition of water extract of black tea under baking treatment on αamylase and βglucosidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 129-136	7.9	16
47	Characterization of oil extracted from whole grain flour treated with ozone gas. <i>Journal of Cereal Science</i> , 2018 , 79, 527-533	3.8	11
46	Shelf life characteristics of bread produced from ozonated wheat flour. <i>Journal of Texture Studies</i> , 2018 , 49, 492-502	3.6	13
45	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	2.8	11
44	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	8.5	22
43	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	5.4	25
42	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	8.5	41
41	Effect of Barley βGlucan on the Gluten Polymerization Process in Dough during Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6063-6069	5.7	18
40	Impact of Characteristics of Different Wheat Flours on the Quality of Frozen Cooked Noodles. <i>Cereal Chemistry</i> , 2017 , 94, 881-886	2.4	18
39	The impact of protein cross-linking induced by alkali on the quality of buckwheat noodles. <i>Food Chemistry</i> , 2017 , 221, 1178-1185	8.5	56
38	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	2.1	11
37	Impact of solid state fermentation on nutritional, physical and flavor properties of wheat bran. <i>Food Chemistry</i> , 2017 , 217, 28-36	8.5	78
36	Delineating the physico-chemical, structural, and water characteristic changes during the deterioration of fresh noodles: Understanding the deterioration mechanisms of fresh noodles. <i>Food Chemistry</i> , 2017 , 216, 374-81	8.5	49
35	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	4.3	25

34	Quality characteristics, structural changes, and storage stability of semi-dried noodles induced by moderate dehydration: understanding the quality changes in semi-dried noodles. <i>Food Chemistry</i> , 2016 , 194, 797-804	8.5	30
33	Changes in the enzyme-induced release of bitter peptides from wheat gluten hydrolysates. <i>RSC Advances</i> , 2016 , 6, 102249-102257	3.7	7
32	Effect of sequential hydrolysis with endo- and exo-peptidase on bitterness properties of wheat gluten hydrolysates. <i>RSC Advances</i> , 2016 , 6, 27659-27668	3.7	24
31	Polymerization of wheat gluten and the changes of glutenin macropolymer (GMP) during the production of Chinese steamed bread. <i>Food Chemistry</i> , 2016 , 201, 275-83	8.5	76
30	Heat-induced interaction between egg white protein and wheat gluten. <i>Food Chemistry</i> , 2016 , 197, 699-708	8.5	50
29	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	3.8	8
28	Effect of steaming on the quality characteristics of frozen cooked noodles. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1134-1140	5.4	41
27	Effect of Steam Flash Explosion Pretreatment on Phytate Degradation of Wheat Bran. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1552-1560	5.1	11
26	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, 722-9	2.6	21
25	The Effect of Active Packaging on Microbial Stability and Quality of Chinese Steamed Bread. <i>Packaging Technology and Science</i> , 2015 , 28, 775-787	2.3	16
24	Macroporous adsorbent resin-based wheat bran polyphenol extracts inhibition effects on H2O2-induced oxidative damage in HEK293 cells. <i>RSC Advances</i> , 2015 , 5, 20931-20938	3.7	4
23	Resistance investigation of wheat bran polyphenols extracts on HEK293 cells against oxidative damage. <i>RSC Advances</i> , 2015 , 5, 16116-16124	3.7	7
22	Activation of Endogenous Phytase and Degradation of Phytate in Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1082-1087	5.7	18
21	The impact of salt and alkali on gluten polymerization and quality of fresh wheat noodles. <i>Journal of Cereal Science</i> , 2014 , 60, 507-513	3.8	83
20	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	5.4	13
19	Delineating the protein changes in Asian noodles induced by vacuum mixing. <i>Food Chemistry</i> , 2014 , 143, 9-16	8.5	41
18	Natural Additives in Wheat-Based Pasta and Noodle Products: Opportunities for Enhanced Nutritional and Functional Properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 347-357	16.4	71
17	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	6.8	35

16	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	7	37
15	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	2.1	7
14	Functional properties of chitosan-xylose Maillard reaction products and their application to semi-dried noodle. <i>Carbohydrate Polymers</i> , 2013 , 92, 1972-7	10.3	43
13	Effect of vacuum mixing on the quality characteristics of fresh noodles. <i>Journal of Food Engineering</i> , 2012 , 110, 525-531	6	75
12	Effect of superfine green tea powder on the thermodynamic, rheological and fresh noodle making properties of wheat flour. <i>LWT - Food Science and Technology</i> , 2012 , 46, 23-28	5.4	63
11	Evaluation the quality characteristics of wheat flour and shelf-life of fresh noodles as affected by ozone treatment. <i>Food Chemistry</i> , 2012 , 135, 2163-9	8.5	80
10	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	3.8	23
9	Effect of different cooking methods on the flavour constituents of mushroom (<i>Agaricus bisporus</i> (Lange) Sing) soup. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1100-1108	3.8	51
8	Antioxidant activities and total phenolic contents of various extracts from defatted wheat germ. <i>Food Chemistry</i> , 2011 , 126, 1122-1126	8.5	132
7	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	3.8	9
6	Comparison of functional properties and secondary structures of defatted wheat germ proteins separated by reverse micelles and alkaline extraction and isoelectric precipitation. <i>Food Chemistry</i> , 2010 , 123, 1163-1169	8.5	60
5	Optimization of ultrasound-assisted extraction of defatted wheat germ proteins by reverse micelles. <i>Journal of Cereal Science</i> , 2009 , 50, 266-271	3.8	57
4	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	6.8	24
3	Protein extraction from defatted wheat germ by reverse micelles: Optimization of the forward extraction. <i>Journal of Cereal Science</i> , 2008 , 48, 829-835	3.8	30
2	Proteins Extracted from Defatted Wheat Germ: Nutritional and Structural Properties. <i>Cereal Chemistry</i> , 2006 , 83, 69-75	2.4	81
1	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	3.3	18