

Yan Hong

List of Publications by Year in descending order

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145
papers

3,947
citations

117453

34
h-index

174990

52
g-index

146
all docs

146
docs citations

146
times ranked

2902
citing authors

#	ARTICLE	IF	CITATIONS
1	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications. <i>Journal of Controlled Release</i> , 2017, 252, 95-107.	4.8	168
2	Structure, functionality and applications of debranched starch: A review. <i>Trends in Food Science and Technology</i> , 2017, 63, 70-79.	7.8	128
3	Retrogradation behavior of corn starch treated with 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2016, 203, 308-313.	4.2	108
4	Relationship between structure and retrogradation properties of corn starch treated with 1,4- α -glucan branching enzyme. <i>Food Hydrocolloids</i> , 2016, 52, 868-875.	5.6	100
5	Impact of amylose content on starch physicochemical properties in transgenic sweet potato. <i>Carbohydrate Polymers</i> , 2015, 122, 417-427.	5.1	99
6	Molecular structure and digestibility of banana flour and starch. <i>Food Hydrocolloids</i> , 2017, 72, 219-227.	5.6	98
7	The effect of xanthan on short and long-term retrogradation of rice starch. <i>Starch/Staerke</i> , 2013, 65, 702-708.	1.1	97
8	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> , 2017, 101, 1004-1011.	3.6	90
9	Pullulanase hydrolysis behaviors and hydrogel properties of debranched starches from different sources. <i>Food Hydrocolloids</i> , 2015, 45, 351-360.	5.6	76
10	Improved stability and controlled release of CLA with spray-dried microcapsules of OSA-modified starch and xanthan gum. <i>Carbohydrate Polymers</i> , 2016, 147, 243-250.	5.1	71
11	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> , 2021, 110, 106224.	5.6	67
12	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , 2017, 35, 619-632.	6.0	66
13	Preparation, characterization and properties of starch-based adhesive for wood-based panels. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 247-254.	3.6	66
14	Digestibility and changes to structural characteristics of green banana starch during in vitro digestion. <i>Food Hydrocolloids</i> , 2015, 49, 192-199.	5.6	64
15	In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. <i>Food Hydrocolloids</i> , 2017, 67, 104-110.	5.6	63
16	Preparation and Characterization of Insulin-Loaded Zein/Carboxymethylated Short-Chain Amylose Complex Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9335-9343.	2.4	63
17	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> , 2019, 313, 1-13.	4.8	63
18	Characteristics of starch-based Pickering emulsions from the interface perspective. <i>Trends in Food Science and Technology</i> , 2020, 105, 334-346.	7.8	60

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19	Recent advances of starch-based excipients used in extended-release tablets: a review. <i>Drug Delivery</i> , 2016, 23, 12-20.	2.5	55
20	Comparative study on the interaction between native corn starch and different hydrocolloids during gelatinization. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 136-143.	3.6	55
21	Effects of montmorillonite addition on the performance of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2015, 115, 394-400.	5.1	51
22	Effect of modification with 1,4- α -glucan branching enzyme on the rheological properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 630-639.	3.6	48
23	Effect of heat-moisture treatment on the in vitro digestibility and physicochemical properties of starch-hydrocolloid complexes. <i>Food Hydrocolloids</i> , 2020, 104, 105736.	5.6	48
24	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> , 2017, 96, 11-18.	3.6	47
25	Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. <i>Carbohydrate Polymers</i> , 2014, 99, 579-583.	5.1	46
26	Effect of high pressure steam on the eating quality of cooked rice. <i>LWT - Food Science and Technology</i> , 2019, 104, 100-108.	2.5	46
27	Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8866-8874.	2.4	43
28	Pasting and rheologic properties of potato starch and maize starch mixtures. <i>Starch/Staerke</i> , 2011, 63, 11-16.	1.1	42
29	Digestion properties of corn starch modified by α -D-glucan branching enzyme and cyclodextrin glycosyltransferase. <i>Food Hydrocolloids</i> , 2019, 89, 534-541.	5.6	42
30	Effects of hydrocolloids on corn starch retrogradation. <i>Starch/Staerke</i> , 2015, 67, 348-354.	1.1	41
31	Preparation of a starch-based carrier for oral delivery of Vitamin E to the small intestine. <i>Food Hydrocolloids</i> , 2019, 91, 26-33.	5.6	40
32	Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. <i>RSC Advances</i> , 2015, 5, 97066-97075.	1.7	39
33	Pasting and thermal properties of waxy corn starch modified by 1,4- α -glucan branching enzyme. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 679-687.	3.6	38
34	Effects of molecular interactions in debranched high amylose starch on digestibility and hydrogel properties. <i>Food Hydrocolloids</i> , 2020, 101, 105498.	5.6	38
35	Effect of a dual modification by hydroxypropylation and acid hydrolysis on the structure and rheological properties of potato starch. <i>Food Hydrocolloids</i> , 2018, 77, 825-833.	5.6	37
36	Fabrication and characterization of complex nanoparticles based on carboxymethyl short chain amylose and chitosan by ionic gelation. <i>Food and Function</i> , 2018, 9, 2902-2912.	2.1	35

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37	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 966-974.	3.6	33
38	A two-stage modification method using 1,4- α -glucan branching enzyme lowers the in vitro digestibility of corn starch. <i>Food Chemistry</i> , 2020, 305, 125441.	4.2	33
39	Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 273-285.	3.6	33
40	Effect of amylose on pasting and rheological properties of corn starch/xanthan blends. <i>Starch/Staerke</i> , 2015, 67, 98-106.	1.1	30
41	Liquefaction concentration impacts the fine structure of maltodextrin. <i>Industrial Crops and Products</i> , 2018, 123, 687-697.	2.5	30
42	Digestion rate of tapioca starch was lowered through molecular rearrangement catalyzed by 1,4- α -glucan branching enzyme. <i>Food Hydrocolloids</i> , 2018, 84, 117-124.	5.6	30
43	Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. <i>Carbohydrate Polymers</i> , 2021, 262, 117926.	5.1	30
44	Heat pretreatment improves the enzymatic hydrolysis of granular corn starch at high concentration. <i>Process Biochemistry</i> , 2018, 64, 193-199.	1.8	29
45	Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 320-329.	3.6	27
46	Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Food Chemistry</i> , 2019, 283, 170-176.	4.2	27
47	Alleviative effect of short-clustered maltodextrin on the quality deterioration of frozen dough: Compared with trehalose and guar gum. <i>Food Hydrocolloids</i> , 2021, 118, 106791.	5.6	27
48	Effects of emulsifier on the bonding performance and freeze-thaw stability of starch-based wood adhesive. <i>Cellulose</i> , 2013, 20, 2583-2590.	2.4	26
49	Molecular interactions in debranched waxy starch and their effects on digestibility and hydrogel properties. <i>Food Hydrocolloids</i> , 2018, 84, 166-172.	5.6	26
50	Buckwheat digestibility affected by the chemical and structural features of its main components. <i>Food Hydrocolloids</i> , 2019, 96, 596-603.	5.6	25
51	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1930-1941.	5.4	25
52	Comparison of bioaccessibility of astaxanthin encapsulated in starch-based double emulsion with different structures. <i>Carbohydrate Polymers</i> , 2021, 272, 118475.	5.1	25
53	Preparation of acetylated nanofibrillated cellulose from corn stalk microcrystalline cellulose and its reinforcing effect on starch films. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 959-966.	3.6	23
54	Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. <i>Computational and Structural Biotechnology Journal</i> , 2019, 17, 895-903.	1.9	23

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55	Mechanisms of in vitro controlled release of astaxanthin from starch-based double emulsion carriers. <i>Food Hydrocolloids</i> , 2021, 119, 106837.	5.6	23
56	An Innovative Short-Clustered Maltodextrin as Starch Substitute for Ameliorating Postprandial Glucose Homeostasis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 354-367.	2.4	23
57	Met349 Mutations Enhance the Activity of 1,4- α -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5674-5680.	2.4	22
58	Additional salt bridges improve the thermostability of 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2020, 316, 126348.	4.2	22
59	Assessment of starch-based wood adhesive quality by confocal Raman microscopic detection of reaction homogeneity. <i>Carbohydrate Polymers</i> , 2015, 131, 75-79.	5.1	21
60	Leu600 mutations decrease product inhibition of the β -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> STB01. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 1194-1201.	3.6	21
61	Sustained release of tea polyphenols from a debranched corn starch-xanthan gum complex carrier. <i>LWT - Food Science and Technology</i> , 2019, 103, 325-332.	2.5	21
62	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> , 2020, 145, 965-973.	3.6	21
63	Conjugated linoleic acid loaded starch-based emulsion nanoparticles: In vivo gastrointestinal controlled release. <i>Food Hydrocolloids</i> , 2020, 101, 105477.	5.6	21
64	Effect of debranching on the structure and digestibility of octenyl succinic anhydride starch nanoparticles. <i>LWT - Food Science and Technology</i> , 2021, 141, 111076.	2.5	21
65	Two 1,4- α -glucan branching enzymes successively rearrange glycosidic bonds: A novel synergistic approach for reducing starch digestibility. <i>Carbohydrate Polymers</i> , 2021, 262, 117968.	5.1	21
66	Structural Features and Digestibility of Corn Starch With Different Amylose Content. <i>Frontiers in Nutrition</i> , 2021, 8, 692673.	1.6	21
67	Thermostabilization of a thermophilic 1,4- α -glucan branching enzyme through C-terminal truncation. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1510-1518.	3.6	20
68	Impact of celluloses and pectins restrictions on gluten development and water distribution in potato-wheat flour dough. <i>International Journal of Biological Macromolecules</i> , 2022, 206, 534-542.	3.6	20
69	Structure and emulsification properties of octenyl succinic anhydride starch using acid-hydrolyzed method. <i>Starch/Staerke</i> , 2017, 69, 1600039.	1.1	19
70	Bacterial 1,4- α -glucan branching enzymes: characteristics, preparation and commercial applications. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 380-396.	5.1	19
71	Expression and characterization of an extremely thermophilic 1,4- α -glucan branching enzyme from <i>Rhodothermus obamensis</i> STB05. <i>Protein Expression and Purification</i> , 2019, 164, 105478.	0.6	18
72	Characterization of physicochemical properties of cellulose from potato pulp and their effects on enzymatic hydrolysis by cellulase. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 564-571.	3.6	18

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73	Structure-Based Engineering of a Maltooligosaccharide-Forming Amylase To Enhance Product Specificity. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 838-844.	2.4	18
74	Alanine 310 is important for the activity of 1,4- α -glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 156-163.	3.6	17
75	Structural and functional characteristics of butyrylated maize starch. <i>LWT - Food Science and Technology</i> , 2019, 112, 108254.	2.5	17
76	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> , 2014, 49, 1360-1366.	1.3	16
77	Potassium and sodium ions enhance the activity and thermostability of 1,4- α -glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> in the presence of glycerol. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 712-717.	3.6	16
78	Crystal structure of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 394-402.	3.6	16
79	Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by β -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Hydrocolloids</i> , 2020, 99, 105336.	5.6	16
80	Flexible Loop in Carbohydrate-Binding Module 48 Allosterically Modulates Substrate Binding of the 1,4- α -Glucan Branching Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5755-5763.	2.4	16
81	Fine structure impacts highly concentrated starch liquefaction process and product performance. <i>Industrial Crops and Products</i> , 2021, 164, 113347.	2.5	16
82	Preparation and characterization of octenyl succinic anhydride modified waxy maize starch hydrolyzate/chitosan complexes with enhanced interfacial properties. <i>Carbohydrate Polymers</i> , 2021, 267, 118228.	5.1	16
83	Preparation and structural properties of starch phosphate modified by alkaline phosphatase. <i>Carbohydrate Polymers</i> , 2022, 276, 118803.	5.1	16
84	Vancomycin Pretreatment on MPTP-Induced Parkinson's Disease Mice Exerts Neuroprotection by Suppressing Inflammation Both in Brain and Gut. <i>Journal of NeuroImmune Pharmacology</i> , 2023, 18, 72-89.	2.1	16
85	Expression and Biochemical Characterization of a Thermostable Branching Enzyme from <i>Geobacillus thermoglucosidans</i> . <i>Journal of Molecular Microbiology and Biotechnology</i> , 2016, 26, 303-311.	1.0	15
86	Effects of acid hydrolysis on the structure, physicochemical properties and digestibility of starch-myristic acid complexes. <i>LWT - Food Science and Technology</i> , 2019, 113, 108274.	2.5	15
87	Butyrylated starch protects mice from DSS-induced colitis: combined effects of butyrate release and prebiotic supply. <i>Food and Function</i> , 2021, 12, 11290-11302.	2.1	15
88	Effect of cassava starch structure on scalding of dough and baking expansion ability. <i>Food Chemistry</i> , 2021, 352, 129350.	4.2	15
89	Efficient formation of carvacrol inclusion complexes during β -cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. <i>Food Control</i> , 2021, 130, 108296.	2.8	15
90	Effects of different gelatinization degrees of starch in potato flour on the quality of steamed bread. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 144-152.	3.6	15

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91	The degree of substitution of OSA-modified starch affects the retention and release of encapsulated mint flavour. <i>Carbohydrate Polymers</i> , 2022, 294, 119781.	5.1	15
92	Nanosilica Sol Leads to Further Increase in Polyethylene Glycol (PEG) 1000-Enhanced Thermostability of β -Cyclodextrin Glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2919-2924.	2.4	14
93	Effect of NaCl addition on the freeze-thaw stability of tapioca starch gels. <i>Starch/Staerke</i> , 2015, 67, 604-611.	1.1	14
94	Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 83, 111-116.	3.6	14
95	Effect of ripening on in vitro digestibility and structural characteristics of plantain (<i>Musa ABB</i>) starch. <i>Food Hydrocolloids</i> , 2019, 93, 235-241.	5.6	14
96	Characterization the structural property and degradation behavior of corn starch in KOH/thiourea aqueous solution. <i>Carbohydrate Polymers</i> , 2021, 270, 118363.	5.1	14
97	Mutations enhance β -cyclodextrin specificity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Carbohydrate Polymers</i> , 2014, 108, 112-117.	5.1	13
98	Non-classical secretion of 1,4- α -glucan branching enzymes without signal peptides in <i>Escherichia coli</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 132, 759-765.	3.6	13
99	Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in <i>db/db</i> Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12400-12412.	2.4	13
100	Effects of sugar, salt and acid on tapioca starch and tapioca starch-xanthan gum combinations. <i>Starch/Staerke</i> , 2014, 66, 436-443.	1.1	12
101	Structure of maltotetraose-forming amylase from <i>Pseudomonas saccharophila</i> STB07 provides insights into its product specificity. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1303-1313.	3.6	12
102	Butyl Group Distribution, Intestinal Digestion, and Colonic Fermentation Characteristics of Different Butyrylated Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3289-3299.	2.4	12
103	Polysaccharide-coated porous starch-based oral carrier for paclitaxel: Adsorption and sustained release in colon. <i>Carbohydrate Polymers</i> , 2022, 291, 119571.	5.1	12
104	Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve β -cyclodextrin specificity. <i>International Journal of Biological Macromolecules</i> , 2015, 76, 224-229.	3.6	11
105	Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4- α -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13791-13797.	2.4	11
106	Encapsulating tributyrin during enzymatic cyclodextrin synthesis improves the solubility and bioavailability of tributyrin. <i>Food Hydrocolloids</i> , 2021, 113, 106512.	5.6	11
107	Emulsification properties of enzymatically treated octenylsuccinic anhydride starch. <i>Starch/Staerke</i> , 2014, 66, 1089-1095.	1.1	10
108	Influence of guar gum on the in vitro digestibility of tapioca starch. <i>Starch/Staerke</i> , 2016, 68, 339-347.	1.1	10

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109	Enzyme assisted fermentation of potato pulp: An effective way to reduce water holding capacity and improve drying efficiency. <i>Food Chemistry</i> , 2018, 258, 118-123.	4.2	10
110	Importance of Trp139 in the product specificity of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 9433-9442.	1.7	10
111	The desirable salt bridges in amylases: Distribution, configuration and location. <i>Food Chemistry</i> , 2021, 354, 129475.	4.2	10
112	Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. <i>Starch/Staerke</i> , 2017, 69, 1600002.	1.1	9
113	Variants at position 603 of the CGTase from <i>Bacillus circulans</i> STB01 for reducing product inhibition. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 460-468.	3.6	9
114	Impacts of Environmental Factors on Pasting Properties of Cassava Flour Mediated by Its Macronutrients. <i>Frontiers in Nutrition</i> , 2020, 7, 598960.	1.6	9
115	Preparation and antibacterial activity of a novel maltotetraose product. <i>Process Biochemistry</i> , 2021, 108, 8-17.	1.8	9
116	Complexation behavior of octenyl succinic anhydride starch with chitosan. <i>Food Hydrocolloids</i> , 2021, 119, 106848.	5.6	9
117	Cyclodextrin glycosyltransferase variants experience different modes of product inhibition. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 133, 203-210.	1.8	8
118	Effect of temperature, pH, and ionic strength on the structure and physical stability of double emulsions prepared with starch. <i>LWT - Food Science and Technology</i> , 2021, 141, 111086.	2.5	8
119	Immobilization of β -cyclodextrin glycosyltransferase on gelatin enhances β -cyclodextrin production. <i>Process Biochemistry</i> , 2022, 113, 216-223.	1.8	8
120	Disulfide Bond Engineering for Enhancing the Thermostability of the Maltotetraose-Forming Amylase from <i>Pseudomonas saccharophila</i> STB07. <i>Foods</i> , 2022, 11, 1207.	1.9	8
121	Effect of increased pressure on the coated layer profile of steamed rice. <i>Food Chemistry</i> , 2020, 310, 125971.	4.2	7
122	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> , 2021, 56, 4149-4158.	1.3	7
123	Structure and Menthone Encapsulation of Corn Starch Modified by Octenyl Succinic Anhydride and Enzymatic Treatment. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	1.4	7
124	Pasting properties and multi-scale structures of Spirodela starch and its comparison with normal corn and rice starch. <i>Food Hydrocolloids</i> , 2022, 132, 107865.	5.6	7
125	Insights into the thermostability and product specificity of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Biotechnology Letters</i> , 2020, 42, 295-303.	1.1	6
126	New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. <i>Food Chemistry</i> , 2021, 362, 130240.	4.2	6

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127	The amino acid on the top of the active groove allosterically modulates product specificity of the 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2022, 384, 132458.	4.2	6
128	Influence of different kinds of fatty acids on the behavior, structure and digestibility of high amylose maize starch-fatty acid complexes. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5837-5848.	1.7	6
129	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> , 2021, 101, 3742-3748.	1.7	5
130	A review of controlled release from cyclodextrins: release methods, release systems and application. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4744-4756.	5.4	5
131	Complexation behavior of carboxymethyl short-chain amylose and quaternized chitosan. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1914-1921.	3.6	5
132	Synergistic effect of sodium dodecyl sulfate and salts on the gelation properties of acid-hydrolyzed-hydroxypropylated potato starch. <i>LWT - Food Science and Technology</i> , 2018, 93, 556-562.	2.5	4
133	Rule-enhanced Noisy Knowledge Graph Embedding via Low-quality Error Detection. , 2020, , .		4
134	Maltose binding site 2 mutations affect product inhibition of <i>Bacillus circulans</i> STB01 cyclodextrin glycosyltransferase. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 254-261.	3.6	4
135	Effects of acid-ethanol hydrolysis and debranch on acetylated starch and its potential used for curcumin carrier. <i>Carbohydrate Polymers</i> , 2022, 279, 119019.	5.1	4
136	Importance of C-Terminal Extension in Thermophilic 1,4- α -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Applied Biochemistry and Biotechnology</i> , 2020, 190, 1010-1022.	1.4	3
137	Study on rapid drying and spoilage prevention of potato pulp using solid-state fermentation with <i>Aspergillus aculeatus</i> . <i>Bioresource Technology</i> , 2020, 296, 122323.	4.8	3
138	The in vivo digestibility study of banana flour with high content of resistant starch at different ripening stages. <i>Food and Function</i> , 2020, 11, 10945-10953.	2.1	3
139	Effect of starch-hydrocolloid complexes with heat-moisture treatment on <i>in vivo</i> digestibility. <i>Food and Function</i> , 2021, 12, 8017-8025.	2.1	3
140	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> , 2022, 195, 86-92.	3.6	3
141	Double mutations enhance α -cyclization activity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 133, S100-S105.	1.8	2
142	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. <i>Food Research International</i> , 2021, 150, 110735.	2.9	2
143	Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. <i>Starch/Staerke</i> , 0, , 2100274.	1.1	2
144	Substrate Selectivity of a Novel Amylo- α -1,6-glucosidase from <i>Thermococcus gammatolerans</i> STB12. <i>Foods</i> , 2022, 11, 1442.	1.9	1

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145	Enzyme-assisted fermentation improves the antimicrobial activity and drying properties of potato pulp. LWT - Food Science and Technology, 2021, 141, 110874.	2.5	0