

Yan Hong

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.

138
papers

2,158
citations

26
h-index

39
g-index

146
ext. papers

3,030
ext. citations

7.4
avg, IF

5.44
L-index

#	Paper	IF	Citations
138	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> , 2022 , 1	6.9	1
137	Immobilization of Cyclodextrin glycosyltransferase on gelatin enhances Cyclodextrin production. <i>Process Biochemistry</i> , 2022 , 113, 216-223	4.8	0
136	Effects of acid-ethanol hydrolysis and debranch on acetylated starch and its potential used for curcumin carrier.. <i>Carbohydrate Polymers</i> , 2022 , 279, 119019	10.3	
135	Preparation and structural properties of starch phosphate modified by alkaline phosphatase. <i>Carbohydrate Polymers</i> , 2022 , 276, 118803	10.3	1
134	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	2.7	1
133	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	7.9	1
132	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	8.5	0
131	Polysaccharide-coated porous starch-based oral carrier for paclitaxel: Adsorption and sustained release in colon. <i>Carbohydrate Polymers</i> , 2022 , 119571	10.3	1
130	Substrate Selectivity of a Novel Amylo- α ,6-glucosidase from <i>Thermococcus gammatolerans</i> STB12. <i>Foods</i> , 2022 , 11, 1442	4.9	0
129	A review of controlled release from cyclodextrins: release methods, release systems and application. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-13	11.5	1
128	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> , 2021 , 195, 86-86	7.9	1
127	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	4.3	2
126	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	5.7	7
125	Enzyme-assisted fermentation improves the antimicrobial activity and drying properties of potato pulp. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110874	5.4	
124	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	7.9	2
123	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	3.8	0
122	Effect of debranching on the structure and digestibility of octenyl succinic anhydride starch nanoparticles. <i>LWT - Food Science and Technology</i> , 2021 , 141, 111076	5.4	6

121	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	5.4	2
120	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	5.7	3
119	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	10.3	6
118	Fine structure impacts highly concentrated starch liquefaction process and product performance. <i>Industrial Crops and Products</i> , 2021 , 164, 113347	5.9	4
117	Structural Features and Digestibility of Corn Starch With Different Amylose Content. <i>Frontiers in Nutrition</i> , 2021 , 8, 692673	6.2	6
116	Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. <i>Carbohydrate Polymers</i> , 2021 , 262, 117926	10.3	9
115	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	10.6	17
114	Encapsulating tributyrin during enzymatic cyclodextrin synthesis improves the solubility and bioavailability of tributyrin. <i>Food Hydrocolloids</i> , 2021 , 113, 106512	10.6	2
113	Effect of starch-hydrocolloid complexes with heat-moisture treatment on in vivo digestibility. <i>Food and Function</i> , 2021 , 12, 8017-8025	6.1	2
112	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	6.1	0
111	Effect of cassava starch structure on scalding of dough and baking expansion ability. <i>Food Chemistry</i> , 2021 , 352, 129350	8.5	8
110	The desirable salt bridges in amylases: Distribution, configuration and location. <i>Food Chemistry</i> , 2021 , 354, 129475	8.5	3
109	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	3
108	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	10.3	2
107	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	10.6	6
106	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. <i>Food Research International</i> , 2021 , 150, 110735	7	1
105	Preparation and antibacterial activity of a novel maltotetraose product. <i>Process Biochemistry</i> , 2021 , 108, 8-17	4.8	4
104	Characterization the structural property and degradation behavior of corn starch in KOH/thiourea aqueous solution. <i>Carbohydrate Polymers</i> , 2021 , 270, 118363	10.3	7

103	Mechanisms of in vitro controlled release of astaxanthin from starch-based double emulsion carriers. <i>Food Hydrocolloids</i> , 2021 , 119, 106837	10.6	8
102	Complexation behavior of octenyl succinic anhydride starch with chitosan. <i>Food Hydrocolloids</i> , 2021 , 119, 106848	10.6	1
101	Comparison of bioaccessibility of astaxanthin encapsulated in starch-based double emulsion with different structures. <i>Carbohydrate Polymers</i> , 2021 , 272, 118475	10.3	4
100	New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. <i>Food Chemistry</i> , 2021 , 362, 130240	8.5	2
99	Efficient formation of carvacrol inclusion complexes during β -cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. <i>Food Control</i> , 2021 , 130, 108296	6.2	0
98	Bacterial 1,4- α -glucan branching enzymes: characteristics, preparation and commercial applications. <i>Critical Reviews in Biotechnology</i> , 2020 , 40, 380-396	9.4	4
97	Effect of heat-moisture treatment on the in vitro digestibility and physicochemical properties of starch-hydrocolloid complexes. <i>Food Hydrocolloids</i> , 2020 , 104, 105736	10.6	20
96	Additional salt bridges improve the thermostability of 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2020 , 316, 126348	8.5	4
95	Conjugated linoleic acid loaded starch-based emulsion nanoparticles: In vivo gastrointestinal controlled release. <i>Food Hydrocolloids</i> , 2020 , 101, 105477	10.6	14
94	Effects of molecular interactions in debranched high amylose starch on digestibility and hydrogel properties. <i>Food Hydrocolloids</i> , 2020 , 101, 105498	10.6	17
93	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	11	2
92	Effect of increased pressure on the coated layer profile of steamed rice. <i>Food Chemistry</i> , 2020 , 310, 125974	9.4	2
91	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	3	6
90	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	7.9	5
89	Structure-Based Engineering of a Maltoligosaccharide-Forming Amylase To Enhance Product Specificity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 838-844	5.7	6
88	Characteristics of starch-based Pickering emulsions from the interface perspective. <i>Trends in Food Science and Technology</i> , 2020 , 105, 334-346	15.3	17
87	Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in / Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12400-12412	5.7	6
86	Impacts of Environmental Factors on Pasting Properties of Cassava Flour Mediated by Its Macronutrients. <i>Frontiers in Nutrition</i> , 2020 , 7, 598960	6.2	2

85	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	6.1	2
84	Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4- α -Glucan Branching Enzyme from STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13791-13797	5.7	4
83	Rule-enhanced Noisy Knowledge Graph Embedding via Low-quality Error Detection 2020 ,		2
82	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	8.5	16
81	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	7.9	14
80	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	3.2	1
79	Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by α -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Hydrocolloids</i> , 2020 , 99, 105336	10.6	8
78	Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 273-285	7.9	16
77	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	8.5	17
76	Effect of high pressure steam on the eating quality of cooked rice. <i>LWT - Food Science and Technology</i> , 2019 , 104, 100-108	5.4	24
75	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	5.4	11
74	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	7.9	6
73	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	5.4	6
72	Buckwheat digestibility affected by the chemical and structural features of its main components. <i>Food Hydrocolloids</i> , 2019 , 96, 596-603	10.6	16
71	Structural and functional characteristics of butyrylated maize starch. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108254	5.4	5
70	Preparation, characterization and properties of starch-based adhesive for wood-based panels. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 247-254	7.9	32
69	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	7.9	10
68	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	7.9	4

67	Effect of ripening on in vitro digestibility and structural characteristics of plantain (Musa ABB) starch. <i>Food Hydrocolloids</i> , 2019 , 93, 235-241	10.6	6
66	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	2	8
65	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	7.9	14
64	Crystal structure of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 394-402	7.9	12
63	Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. <i>Computational and Structural Biotechnology Journal</i> , 2019 , 17, 895-903	6.8	11
62	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	11.7	31
61	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	5.7	6
60	Digestion properties of corn starch modified by α -glucan branching enzyme and cyclodextrin glycosyltransferase. <i>Food Hydrocolloids</i> , 2019 , 89, 534-541	10.6	29
59	Preparation of a starch-based carrier for oral delivery of Vitamin E to the small intestine. <i>Food Hydrocolloids</i> , 2019 , 91, 26-33	10.6	28
58	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	8.5	9
57	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	5.4	2
56	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	6.1	22
55	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	7.9	13
54	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	7.9	32
53	Heat pretreatment improves the enzymatic hydrolysis of granular corn starch at high concentration. <i>Process Biochemistry</i> , 2018 , 64, 193-199	4.8	21
52	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	7.9	9
51	Liquefaction concentration impacts the fine structure of maltodextrin. <i>Industrial Crops and Products</i> , 2018 , 123, 687-697	5.9	14
50	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	5.7	34

49	Digestion rate of tapioca starch was lowered through molecular rearrangement catalyzed by 1,4- α -D-glucan branching enzyme. <i>Food Hydrocolloids</i> , 2018 , 84, 117-124	10.6	15
48	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	10.6	20
47	Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 320-329	7.9	14
46	Leu600 mutations decrease product inhibition of the α -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> STB01. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 1194-1201	7.9	13
45	Molecular interactions in debranched waxy starch and their effects on digestibility and hydrogel properties. <i>Food Hydrocolloids</i> , 2018 , 84, 166-172	10.6	14
44	Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. <i>Starch/Staerke</i> , 2017 , 69, 1600002	2.3	7
43	Structure and emulsification properties of octenyl succinic anhydride starch using acid-hydrolyzed method. <i>Starch/Staerke</i> , 2017 , 69, 1600039	2.3	14
42	Pasting and thermal properties of waxy corn starch modified by 1,4- α -D-glucan branching enzyme. <i>International Journal of Biological Macromolecules</i> , 2017 , 97, 679-687	7.9	23
41	Alanine 310 is important for the activity of 1,4- α -D-glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>International Journal of Biological Macromolecules</i> , 2017 , 97, 156-163	7.9	14
40	In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. <i>Food Hydrocolloids</i> , 2017 , 67, 104-110	10.6	40
39	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications. <i>Journal of Controlled Release</i> , 2017 , 252, 95-107	11.7	113
38	Potassium and sodium ions enhance the activity and thermostability of 1,4- α -D-glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> in the presence of glycerol. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 712-717	7.9	8
37	Effect of modification with 1,4- α -D-glucan branching enzyme on the rheological properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 630-639	7.9	36
36	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , 2017 , 35, 619-632	17.8	39
35	Met349 Mutations Enhance the Activity of 1,4- α -D-glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5674-5680	5.7	11
34	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	7.9	56
33	Structure, functionality and applications of debranched starch: A review. <i>Trends in Food Science and Technology</i> , 2017 , 63, 70-79	15.3	82
32	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	7.9	20

31	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	5.7	26
30	Molecular structure and digestibility of banana flour and starch. <i>Food Hydrocolloids</i> , 2017 , 72, 219-227	10.6	64
29	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	10.6	68
28	Cyclodextrin glycosyltransferase variants experience different modes of product inhibition. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, 203-210		7
27	Expression and Biochemical Characterization of a Thermostable Branching Enzyme from <i>Geobacillus thermoglucosidans</i> . <i>Journal of Molecular Microbiology and Biotechnology</i> , 2016 , 26, 303-11	0.9	14
26	Recent advances of starch-based excipients used in extended-release tablets: a review. <i>Drug Delivery</i> , 2016 , 23, 12-20	7	41
25	Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>International Journal of Biological Macromolecules</i> , 2016 , 83, 111-6	7.9	11
24	Influence of guar gum on the in vitro digestibility of tapioca starch. <i>Starch/Staerke</i> , 2016 , 68, 339-347	2.3	8
23	Double mutations enhance cyclization activity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, S100-S105		2
22	Retrogradation behavior of corn starch treated with 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2016 , 203, 308-313	8.5	74
21	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	10.3	52
20	Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve cyclodextrin specificity. <i>International Journal of Biological Macromolecules</i> , 2015 , 76, 224-9	7.9	9
19	Digestibility and changes to structural characteristics of green banana starch during in vitro digestion. <i>Food Hydrocolloids</i> , 2015 , 49, 192-199	10.6	45
18	Effects of hydrocolloids on corn starch retrogradation. <i>Starch/Staerke</i> , 2015 , 67, 348-354	2.3	26
17	Effects of montmorillonite addition on the performance of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2015 , 115, 394-400	10.3	40
16	Effect of amylose on pasting and rheological properties of corn starch/xanthan blends. <i>Starch/Staerke</i> , 2015 , 67, 98-106	2.3	21
15	Effect of NaCl addition on the freeze-thaw stability of tapioca starch gels. <i>Starch/Staerke</i> , 2015 , 67, 604-611	6.1	6
14	Assessment of starch-based wood adhesive quality by confocal Raman microscopic detection of reaction homogeneity. <i>Carbohydrate Polymers</i> , 2015 , 131, 75-9	10.3	13

13	Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. <i>RSC Advances</i> , 2015 , 5, 97066-97075	3.7	26
12	Pullulanase hydrolysis behaviors and hydrogel properties of debranched starches from different sources. <i>Food Hydrocolloids</i> , 2015 , 45, 351-360	10.6	47
11	Impact of amylose content on starch physicochemical properties in transgenic sweet potato. <i>Carbohydrate Polymers</i> , 2015 , 122, 417-27	10.3	66
10	Emulsification properties of enzymatically treated octenyl-succinic anhydride starch. <i>Starch/Staerke</i> , 2014 , 66, 1089-1095	2.3	8
9	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	3.8	14
8	Nanosilica sol leads to further increase in polyethylene glycol (PEG) 1000-enhanced thermostability of Cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2919-24	5.7	12
7	Mutations enhance Cyclodextrin specificity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Carbohydrate Polymers</i> , 2014 , 108, 112-7	10.3	12
6	Effects of sugar, salt and acid on tapioca starch and tapioca starch-xanthan gum combinations. <i>Starch/Staerke</i> , 2014 , 66, 436-443	2.3	7
5	Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. <i>Carbohydrate Polymers</i> , 2014 , 99, 579-83	10.3	37
4	Effects of emulsifier on the bonding performance and freeze-thaw stability of starch-based wood adhesive. <i>Cellulose</i> , 2013 , 20, 2583-2590	5.5	22
3	The effect of xanthan on short and long-term retrogradation of rice starch. <i>Starch/Staerke</i> , 2013 , 65, 702-708	2.3	70
2	Pasting and rheologic properties of potato starch and maize starch mixtures. <i>Starch/Staerke</i> , 2011 , 63, 11-16	2.3	34
1	Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. <i>Starch/Staerke</i> , 2100274	2.3	0