Xueming Xu

List of Publications by Citations

186	3,288	30	47
papers	citations	h-index	g-index
191	4,191	5.8	5.65
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
186	Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate. *Food Chemistry*, **2008**, 111, 370-6	8.5	326
185	Effect of frozen storage on the conformational, thermal and microscopic properties of gluten: Comparative studies on gluten-, glutenin- and gliadin-rich fractions. *Food Hydrocolloids*, **2014**, 35, 238-246	10.6	126
184	Effect of frozen storage on physico-chemistry of wheat gluten proteins: Studies on gluten-, glutenin- and gliadin-rich fractions. *Food Hydrocolloids*, **2014**, 39, 187-194	10.6	126
183	Preparation and stability of the inclusion complex of astaxanthin with hydroxypropyl-β-cyclodextrin. *Food Chemistry*, **2008**, 109, 264-8	8.5	125
182	Inclusion complex of astaxanthin with hydroxypropyl-β-cyclodextrin: UV, FTIR, 1H NMR and molecular modeling studies. *Carbohydrate Polymers*, **2012**, 89, 492-6	10.3	112
181	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. *Food Chemistry*, **2015**, 181, 295-303	8.5	71
180	Comparison between ATR-IR, Raman, concatenated ATR-IR and Raman spectroscopy for the determination of total antioxidant capacity and total phenolic content of Chinese rice wine. *Food Chemistry*, **2016**, 194, 671-9	8.5	54
179	Effect of high hydrostatic pressure (HHP) on slowly digestible properties of rice starches. *Food Chemistry*, **2014**, 152, 225-9	8.5	51
178	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. *Carbohydrate Polymers*, **2015**, 131, 98-107	10.3	50
177	Particle size distribution of wheat starch granules in relation to baking properties of frozen dough. *Carbohydrate Polymers*, **2016**, 137, 147-153	10.3	49
176	Effect of a multiple freeze-thaw process on structural and foaming properties of individual egg white proteins. *Food Chemistry*, **2017**, 228, 243-248	8.5	45
175	Antioxidant and antibacterial activities of polysaccharides isolated and purified from Diaphragma juglandis fructus. *International Journal of Biological Macromolecules*, **2017**, 105, 431-437	7.9	44
174	Effect of organic acids on bread quality improvement. *Food Chemistry*, **2019**, 278, 267-275	8.5	43
173	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi L.). *Food Chemistry*, **2017**, 229, 312-318	8.5	42
172	Impact of water extractable arabinoxylan from rye bran on the frozen steamed bread dough quality. *Food Chemistry*, **2016**, 200, 117-24	8.5	42
171	Surface chemical compositions and dispersity of starch nanocrystals formed by sulfuric and hydrochloric acid hydrolysis. *PLoS ONE*, **2014**, 9, e86024	3.7	40
170	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. *Food Chemistry*, **2020**, 317, 126328	8.5	39

169	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. *Food and Bioprocess Technology*, **2015**, 8, 589-604	5.1	37
168	Effect of frozen storage on the foaming properties of wheat gliadin. *Food Chemistry*, **2014**, 164, 44-9	8.5	37
167	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. *Food Chemistry*, **2017**, 230, 547-552	8.5	36
166	Structural and functional properties of wheat starch affected by multiple freezing/thawing cycles. *Starch/Staerke*, **2015**, 67, 683-691	2.3	35
165	Effect of □cyclodextrin on the long-term retrogradation of rice starch. *European Food Research and Technology*, **2009**, 228, 743-748	3.4	34
164	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. *Food Chemistry*, **2018**, 256, 373-379	8.5	33
163	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metal-Organic Frameworks Based on Short-Chain Starch Nanoparticles. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9785-9793	5.7	32
162	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. *Carbohydrate Polymers*, **2015**, 124, 245-53	10.3	31
161	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4-□carrageenan nanoparticles. *Food Chemistry*, **2016**, 202, 49-58	8.5	31
160	Research progress on the brewing techniques of new-type rice wine. *Food Chemistry*, **2017**, 215, 508-15	8.5	31
159	Effect of pigskin gelatin on baking, structural and thermal properties of frozen dough: Comprehensive studies on alteration of gluten network. *Food Hydrocolloids*, **2020**, 102, 105591	10.6	31
158	Fractionation and reconstitution experiments provide insight into the role of wheat starch in frozen dough. *Food Chemistry*, **2016**, 190, 588-593	8.5	30
157	Effect of pigskin-originated gelatin on properties of wheat flour dough and bread. *Food Hydrocolloids*, **2019**, 94, 183-190	10.6	30
156	A novel triple-wavelength colorimetric method for measuring amylose and amylopectin contents. *Starch/Staerke*, **2010**, 62, 508-516	2.3	28
155	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. *Food Chemistry*, **2016**, 212, 146-54	8.5	27
154	Antioxidant activity of hydrolysates derived from porcine plasma. *Journal of the Science of Food and Agriculture*, **2009**, 89, 1897-1903	4.3	26
153	The contribution of glutenin macropolymer depolymerization to the deterioration of frozen steamed bread dough quality. *Food Chemistry*, **2016**, 211, 27-33	8.5	26
152	Thermal degradation behavior of hypochlorite-oxidized starch nanocrystals under different oxidized levels. *Carbohydrate Polymers*, **2015**, 124, 124-30	10.3	25

151	Long-term annealing of C-type kudzu starch: Effect on crystalline type and other physicochemical properties. *Starch/Staerke*, **2015**, 67, 577-584	2.3	25
150	Effect of Germination on Flavor Volatiles of Cooked Brown Rice. *Cereal Chemistry*, **2011**, 88, 497-503	2.4	25
149	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 8499-8511	8.3	24
148	New method for the immobilization of pullulanase onto hybrid magnetic (Fe3O4-□carrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3534-42	5.7	24
147	Physicochemical properties and antioxidant potential of phosvitin-resveratrol complexes in emulsion system. *Food Chemistry*, **2016**, 206, 102-9	8.5	24
146	Impact of frozen storage on whole wheat starch and its A-Type and B-Type granules isolated from frozen dough. *Carbohydrate Polymers*, **2019**, 223, 115142	10.3	24
145	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4227-4234	4.3	23
144	Comparative study of deterioration procedure in chemical-leavened steamed bread dough under frozen storage and freeze/thaw condition. *Food Chemistry*, **2017**, 229, 464-471	8.5	22
143	Superfine grinding improves the bioaccessibility and antioxidant properties of Dendrobium officinale powders. *International Journal of Food Science and Technology*, **2017**, 52, 1440-1451	3.8	22
142	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. *International Journal of Biological Macromolecules*, **2015**, 79, 392-7	7.9	22
141	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. *Food Chemistry*, **2017**, 229, 57-65	8.5	21
140	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. *Journal of Colloid and Interface Science*, **2019**, 553, 549-556	9.3	21
139	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/FeO nanoparticles. *Food Chemistry*, **2018**, 239, 276-286	8.5	21
138	Effect of multiple freezing/thawing-modified wheat starch on dough properties and bread quality using a reconstitution system. *Journal of Cereal Science*, **2016**, 69, 132-137	3.8	21
137	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. *Frontiers in Microbiology*, **2019**, 10, 2113	5.7	20
136	Effect of multiple freezing/thawing cycles on the structural and functional properties of waxy rice starch. *PLoS ONE*, **2015**, 10, e0127138	3.7	20
135	Effect of Glutathione Dehydrogenase of Lactobacillus sanfranciscensis on Gluten Properties and Bread Volume in Type I Wheat Sourdough Bread. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9770-9776	5.7	20
134	Self-Assembly of Metal□Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 17379-17389	8.3	19

133	Comparative study on the freeze stability of yeast and chemical leavened steamed bread dough. *Food Chemistry*, **2017**, 221, 482-488	8.5	19
132	Characterization of different substituted carboxymethyl starch microgels and their interactions with lysozyme. *PLoS ONE*, **2014**, 9, e114634	3.7	19
131	Pickering emulsions with enhanced storage stabilities by using hybrid Cyclodextrin/short linear glucan nanoparticles as stabilizers. *Carbohydrate Polymers*, **2020**, 229, 115418	10.3	19
130	Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (FeO-chitosan) nanoparticles improves thermal and operational stability. *Bioprocess and Biosystems Engineering*, **2017**, 40, 821-831	3.7	18
129	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from Palaeococcus pacificus. *Carbohydrate Polymers*, **2019**, 210, 64-72	10.3	18
128	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. *Carbohydrate Polymers*, **2015**, 125, 169-79	10.3	17
127	Effect of Thermostable Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. *Food and Bioprocess Technology*, **2015**, 8, 1958-1973	5.1	17
126	Effect of enzymatic (thermostable amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. *Food Chemistry*, **2016**, 197, 114-23	8.5	17
125	Chemical structure, chain conformation and rheological properties of pectic polysaccharides from soy hulls. *International Journal of Biological Macromolecules*, **2020**, 148, 41-48	7.9	17
124	Structural and physicochemical changes in guar gum by alcohol-acid treatment. *Carbohydrate Polymers*, **2018**, 179, 2-9	10.3	16
123	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. *Carbohydrate Polymers*, **2016**, 153, 535-541	10.3	16
122	Cycloamylose production from amylomaize by isoamylase and Thermus aquaticus 4-glucanotransferase. *Carbohydrate Polymers*, **2014**, 102, 66-73	10.3	16
121	Effect of freezing rate on rheological, thermal and structural properties of frozen wheat starch. *RSC Advances*, **2016**, 6, 97907-97911	3.7	16
120	Rapid Measurement of Antioxidant Activity and Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. *Food Analytical Methods*, **2015**, 8, 2541-2553	3.4	15
119	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. *Food Chemistry*, **2020**, 330, 127154	8.5	15
118	Functionality of ovalbumin during Chinese steamed bread-making processing. *Food Chemistry*, **2018**, 253, 203-210	8.5	15
117	Design and optimization of an efficient enzymatic extrusion pretreatment for Chinese rice wine fermentation. *Food Control*, **2013**, 32, 563-568	6.2	15
116	Preparation of maltotriose by hydrolyzing of pullulan with pullulanase. *European Food Research and Technology*, **2009**, 229, 821-824	3.4	15

115	A novel molecular simulation method for evaluating the endothermic transition of amylose recrystallite. *European Food Research and Technology*, **2009**, 229, 853-858	3.4	15
114	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. *Analytical Methods*, **2015**, 7, 2726-2737	3.2	14
113	The Salt and Soluble Solid Content Evaluation of Pickled Cucumbers Based on Inductive Methodology. *Food and Bioprocess Technology*, **2015**, 8, 749-757	5.1	14
112	Modelling and optimisation of enzymatic extrusion pretreatment of broken rice for rice wine manufacture. *Food Chemistry*, **2014**, 150, 94-8	8.5	14
111	Imitation of soymilk-cow's milk mixed enzyme modified cheese: their composition, proteolysis, lipolysis and sensory properties. *Journal of Food Science and Technology*, **2017**, 54, 1273-1285	3.3	13
110	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. *Ultrasonics Sonochemistry*, **2020**, 66, 105074	8.9	13
109	Soymilk-Cow's milk ACE-inhibiting enzyme modified cheese. *Food Chemistry*, **2017**, 237, 1083-1091	8.5	12
108	Roles of dextran, weak acidification and their combination in the quality of wheat bread. *Food Chemistry*, **2019**, 286, 197-203	8.5	12
107	Discrimination of Chinese rice wines of different geographical origins by UV□is spectroscopy and chemometrics. *Journal of the Institute of Brewing*, **2015**, 121, 167-174	2	12
106	A comparative study of sodium dodecyl sulfate and freezing/thawing treatment on wheat starch: The role of water absorption. *Carbohydrate Polymers*, **2016**, 143, 149-54	10.3	12
105	Effect of NaCO on quality and volatile compounds of steamed bread fermented with yeast or sourdough. *Food Chemistry*, **2020**, 324, 126786	8.5	11
104	Effect of Thermostable □Amylase Addition on Producing the Porous-Structured Noodles Using Extrusion Treatment. *Journal of Food Science*, **2018**, 83, 332-339	3.4	11
103	Characterization and mechanism of action of Microbacterium imperiale glucan 1,4-□maltotriohydrolase. *Carbohydrate Research*, **2014**, 384, 46-50	2.9	11
102	Enantiomer separation of phenyllactic acid by HPLC with Hp-□cyclodextrin as chiral mobile phase additive. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2013**, 76, 461-465	1.7	11
101	Effect of Mesona Blumes gum on physicochemical and sensory characteristics of rice extrudates. *International Journal of Food Science and Technology*, **2010**, 45, 2415-2424	3.8	11
100	Comparison of encapsulation properties of major garlic oil components by hydroxypropyl □cyclodextrin. *European Food Research and Technology*, **2010**, 231, 519-524	3.4	11
99	High-efficiency production of □cyclodextrin using □cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. *Carbohydrate Polymers*, **2018**, 182, 75-80	10.3	11
98	Preparation, characterization, and in vitro release of carboxymethyl starch/□cyclodextrin microgel□scorbic acid inclusion complexes. *RSC Advances*, **2015**, 5, 61815-61820	3.7	10

97	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. *RSC Advances*, **2017**, 7, 26211-26219	3.7	10
96	Comparison of the Functionality of Exopolysaccharides Produced by Sourdough Lactic Acid Bacteria in Bread and Steamed Bread. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8907-8914	5.7	10
95	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. *Food and Bioprocess Technology*, **2016**, 9, 1612-1622	5.1	10
94	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. *RSC Advances*, **2017**, 7, 19145-19152	3.7	9
93	Determination of fat content in UHT milk by electroanalytical method. *Food Chemistry*, **2019**, 270, 538-545	8.5	9
92	Combined of ultrasound irradiation with high hydrostatic pressure (US/HHP) as a new method to improve immobilization of dextranase onto alginate gel. *Ultrasonics Sonochemistry*, **2014**, 21, 1325-34	8.9	9
91	Impact of Dextranase on Sugar Manufacturing and its Kinetic on the Molecular Weights of Remaining Dextran. *Sugar Tech*, **2013**, 15, 84-93	1.9	9
90	Germinated Brown Rice Enhances Antioxidant Activities and Immune Functions in Aged Mice. *Cereal Chemistry*, **2013**, 90, 601-607	2.4	9
89	New source of □d-galactosidase: Germinating coffee beans. *Food Chemistry*, **2008**, 110, 962-6	8.5	9
88	Effect of lactic acid bacteria on mackerel (Pneumatophorus japonicus) seasoning quality and flavor during fermentation. *Food Bioscience*, **2021**, 41, 100971	4.9	9
87	Effect of fertilization on structural and molecular characteristics of hen egg ovalbumin. *Food Chemistry*, **2017**, 221, 1340-1345	8.5	8
86	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. *Food Chemistry*, **2018**, 259, 157-165	8.5	8
85	Preparation, characterization, water solubility, and targeted delivery of linear dextrin-conjugated linoleic acid inclusion complex. *Starch/Staerke*, **2015**, 67, 521-527	2.3	8
84	A study on the inhibition mechanism of □cyclodextrin on pullulanase. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2011**, 70, 161-165		8
83	A new HPTLC platformed luminescent biosensor system for facile screening of captan residue in fruits. *Food Chemistry*, **2020**, 309, 125691	8.5	8
82	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. *Food Analytical Methods*, **2016**, 9, 1210-1219	3.4	8
81	Physicochemical, crystalline characterization and digestibility of wheat starch under superheated steam treatment. *Food Hydrocolloids*, **2021**, 118, 106720	10.6	8
80	Effects of □maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. *Starch/Staerke*, **2017**, 69, 1600078	2.3	7

79	Photoirradiation surface molecularly imprinted polymers for the separation of 6-O-□-maltosyl-□cyclodextrin. *Journal of Separation Science*, **2017**, 40, 4653-4660	3.4	7
78	Production of ingredient type flavoured white enzyme modified cheese. *Journal of Food Science and Technology*, **2019**, 56, 1683-1695	3.3	7
77	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. *Cereal Chemistry*, **2018**, 95, 98-108	2.4	7
76	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. *Food Analytical Methods*, **2018**, 11, 3170-3178	3.4	7
75	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. *Food Analytical Methods*, **2017**, 10, 788-798	3.4	7
74	The effect of fermentation time on in vitro bioavailability of iron, zinc, and calcium of kisra bread produced from koreeb (Dactyloctenium aegyptium) seeds flour. *Microchemical Journal*, **2020**, 154, 104644	4.8	7
73	HPTLC-Densitometry Determination of Riboflavin Fortified in Rice Noodle: Confirmed by SERS-Fingerprint. *Food Analytical Methods*, **2020**, 13, 718-725	3.4	7
72	The contribution of superheated steam treatment of wheat flour to the cake quality. *LWT - Food Science and Technology*, **2021**, 141, 110958	5.4	7
71	Effect of pressure cooking on physicochemical properties of salted eggs. *RSC Advances*, **2016**, 6, 97089-97095	3.9	7
70	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. *Food Analytical Methods*, **2019**, 12, 431-439	3.4	7
69	Effect of heat-treated flour on the quality and storage stability of fresh noodles. *LWT - Food Science and Technology*, **2021**, 146, 111463	5.4	7
68	The Roles of Starch Structures in the Pasting Properties of Wheat Starch with Different Degrees of Damage. *Starch/Staerke*, **2018**, 70, 1700190	2.3	6
67	Impact of germination on the chemical components and bioactive properties of adlay (Coix lachryma-jobi L.) water extract. *International Journal of Food Science and Technology*, **2018**, 53, 449-456	3.8	6
66	Effect of □heat Qu□addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. *Journal of the Institute of Brewing*, **2016**, 122, 55-62	2	6
65	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. *Molecules*, **2017**, 22,	4.8	6
64	Gamma-cyclodextrin on enhancement of water solubility and store stability of nystatin. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2014**, 78, 145-150	1.7	6
63	Microwave-assisted biosynthesis of glycerol monolaurate in reverse microemulsion system: key parameters and mechanism. *European Food Research and Technology*, **2010**, 231, 719-726	3.4	6
62	Effect of extraction conditions on phenolic compounds and antioxidant properties of koreeb (Dactyloctenium aegyptium) seeds flour. *Journal of Food Measurement and Characterization*, **2020**, 14, 799-808	2.8	6

61	Structural properties of rice flour as affected by the addition of pea starch and its effects on textural properties of extruded rice noodles. *International Journal of Food Properties*, **2020**, 23, 809-819	3	6
60	Glutathione affects rheology and water distribution of wheat dough by changing gluten conformation and protein depolymerisation. *International Journal of Food Science and Technology*, **2021**, 56, 3157-3165	3.8	6
59	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. *Industrial & Engineering Chemistry Research*, **2021**, 60, 1542-1552	3.9	6
58	Wheat flour superheated steam treatment induced changes in molecular rearrangement and polymerization behavior of gluten. *Food Hydrocolloids*, **2021**, 118, 106769	10.6	6
57	Identification and releasing characteristics of Ecyclodextrin Bphenylethanoid glycosides inclusion complex. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2014**, 79, 437-442	1.7	5
56	A study on the potential interaction between cyclodextrin and lipoxygenase. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2013**, 76, 107-111		5
55	Cyclodextrin-derived chalcogenides as glutathione peroxidase mimics and their protection of mitochondria against oxidative damage. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2013**, 75, 155-163		5
54	Purification and application of Egalactosidase from germinating coffee beans (Coffea arabica). *European Food Research and Technology*, **2009**, 228, 969-974	3.4	5
53	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1740-1747	4.3	5
52	Impact of superheated steam on the moisture transfer, structural characteristics and rheological properties of wheat starch. *Food Hydrocolloids*, **2022**, 122, 107089	10.6	5
51	Electrofluid hydrolysis enhances the production of fermentable sugars from corncob via in/reverse-phase induced voltage. *Bioresource Technology*, **2017**, 234, 158-166	11	4
50	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. *Food Chemistry*, **2019**, 286, 38-42	8.5	4
49	Biosynthesis of Neokestose Laurate Catalyzed by Candida antarctica Lipase B and Its Antimicrobial Activity against Food Pathogenic and Spoilage Bacteria. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 11092-11099	5.7	4
48	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2012**, 74, 335-341		4
47	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. *European Food Research and Technology*, **2012**, 234, 639-648	3.4	4
46	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-14	11.5	4
45	Volatile compounds in Chinese steamed bread influenced by fermentation time, yeast level and steaming time. *LWT - Food Science and Technology*, **2021**, 141, 110861	5.4	4
44	Rheological characterization of pH-responsive carboxymethyl starch/Ecyclodextrin microgels. *Starch/Staerke*, **2016**, 68, 29-36	2.3	4

43	Effects of milling methods on the properties of glutinous rice flour and sweet dumplings. *Journal of Food Science and Technology*, **2021**, 58, 1848-1857	3.3	4
42	Immobilized Cells of ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. *Molecules*, **2018**, 23,	4.8	4
41	Epsilon-poly-L-lysine: Recent Advances in Biomanufacturing and Applications. *Frontiers in Bioengineering and Biotechnology*, **2021**, 9, 748976	5.8	4
40	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 11006-11014	5.7	4
39	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable □Amylase. *Food and Bioprocess Technology*, **2017**, 10, 1015-1030	5.1	3
38	Chiral separation of phenyllactic acid by helical structure from spring dextrin. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2015**, 82, 515-521	1.7	3
37	Effects of induced electric field (IEF) on the reduction of Saccharomyces cerevisiae and quality of fresh apple juice. *Food Chemistry*, **2020**, 325, 126943	8.5	3
36	Effect of Magnetic Field and Flowing Saline Solution on Salt Content in Garlic During Brining. *Food and Bioprocess Technology*, **2015**, 8, 2495-2499	5.1	3
35	Molecular characterization and in vitro digestibility of normal maize starch hydrolyzed by maltotriohydrolase. *International Journal of Biological Macromolecules*, **2015**, 74, 283-8	7.9	3
34	HPTLC Determination of Food Emulsifiers by Iodine Staining and Densitometry. *Chromatographia*, **2010**, 71, 1143-1146	2.1	3
33	Effect of sourdough fermented with corn oil and lactic acid bacteria on bread flavor. *LWT - Food Science and Technology*, **2022**, 155, 112935	5.4	3
32	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. *Bioresource Technology*, **2016**, 220, 1-7	11	3
31	Effect of sodium alginate on the quality of highland barley fortified wheat noodles. *LWT - Food Science and Technology*, **2021**, 140, 110719	5.4	3
30	Understanding the influence of pullulan on the quality changes, water mobility, structural properties and thermal properties of frozen cooked noodles. *Food Chemistry*, **2021**, 365, 130512	8.5	3
29	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. *Journal of Food Process Engineering*, **2016**, 39, 88-96	2.4	2
28	Efficient Synthesis of Glucosyl-□Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6023-6029	5.7	2
27	Electrochemical detection of carbendazim in strawberry based on a ruthenium□graphene quantum dot hybrid with a three-dimensional network structure and Schottky heterojunction. *New Journal of Chemistry*,	3.6	2
26	HPTLC-Densitometry Screening and Mass Identification of Fluorescent Whitening Agents Contamination in Cereal Flour. *Food Analytical Methods*, **2021**, 14, 814-822	3.4	2

25	Effect of dough kneading time on Chinese steamed bread quality and volatile compounds. *Food Bioscience*, **2021**, 43, 101323	4.9	2
24	Changes in the nutritional value, flavor, and antioxidant activity of brown glutinous rice during fermentation. *Food Bioscience*, **2021**, 43, 101273	4.9	2
23	The contribution of particle-size distribution to the physiochemical properties of total wheat starch during freezing. *Cereal Chemistry*, **2021**, 98, 604-615	2.4	2
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