

Xueming Xu

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.

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

#	Paper	IF	Citations
186	Evolution of volatiles and quality of Chinese steamed bread during storage at different temperatures.. <i>Food Chemistry</i> , 2022 , 381, 132213	8.5	0
185	Impact of SoyFlow's mixed milk enzyme modified cheese on bread aroma. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112793	5.4	1
184	Effect of sourdough fermented with corn oil and lactic acid bacteria on bread flavor. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112935	5.4	3
183	Improvement of baked wheat chips quality by protease-mediated enzymatic hydrolysis of wheat flour. <i>LWT - Food Science and Technology</i> , 2022 , 157, 113043	5.4	0
182	Inactivation of Escherichia coli O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. <i>Food Microbiology</i> , 2022 , 102, 103928	6	0
181	Impact of superheated steam on the moisture transfer, structural characteristics and rheological properties of wheat starch. <i>Food Hydrocolloids</i> , 2022 , 122, 107089	10.6	5
180	HPTLC screening of saccharin in beverages by densitometry quantification and SERS confirmation.. <i>RSC Advances</i> , 2022 , 12, 8317-8322	3.7	
179	Effects of a commercial peptidase on rheology, microstructure, gluten properties of wheat dough and bread quality. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113266	5.4	0
178	Effect of optimal-water boiling cooking on the volatile compounds in 26 Japonica rice varieties from China.. <i>Food Research International</i> , 2022 , 155, 111078	7	1
177	The conformational rearrangement and microscopic properties of wheat gluten following superheated steam treatment. <i>Food Control</i> , 2022 , 137, 108924	6.2	0
176	A comparative HS-SPME/GC-MS-based metabolomics approach for discriminating selected japonica rice varieties from different regions of China in raw and cooked form.. <i>Food Chemistry</i> , 2022 , 385, 132701	8.5	0
175	New insight into the contribution of wheat starch and gluten to frozen dough bread quality. <i>Food Bioscience</i> , 2022 , 101777	4.9	0
174	Complexation of fish skin gelatin with glutentin and its effect on the properties of wheat dough and bread.. <i>Food Chemistry: X</i> , 2022 , 14, 100319	4.7	0
173	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	4
172	Water-in-oil soybean concentrated phospholipids hydrolysis based on the model of enzymatic deactivation and its application in bread. <i>Food Bioscience</i> , 2021 , 101412	4.9	0
171	Volatile compounds in Chinese steamed bread influenced by fermentation time, yeast level and steaming time. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110861	5.4	4
170	Effects of partial preheated dough on its frozen characteristics: Baking, water mobility, thermal, and microstructural properties. <i>Cereal Chemistry</i> , 2021 , 98, 912-925	2.4	0

169	The contribution of superheated steam treatment of wheat flour to the cake quality. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110958	5.4	7
168	Effect of lactic acid bacteria on mackerel (<i>Pneumatophorus japonicus</i>) seasoning quality and flavor during fermentation. <i>Food Bioscience</i> , 2021 , 41, 100971	4.9	9
167	Effects of milling methods on the properties of glutinous rice flour and sweet dumplings. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1848-1857	3.3	4
166	Effect of sodium alginate on the quality of highland barley fortified wheat noodles. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110719	5.4	3
165	Assessment of milk fat based on signal-to-ground voltage. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1385-1394	2.8	0
164	Glutathione affects rheology and water distribution of wheat dough by changing gluten conformation and protein depolymerisation. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3157-3165	3.8	6
163	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. <i>Industrial & Engineering Chemistry Research</i> , 2021 , 60, 1542-1552	3.9	6
162	HPTLC-Densitometry Screening and Mass Identification of Fluorescent Whitening Agents Contamination in Cereal Flour. <i>Food Analytical Methods</i> , 2021 , 14, 814-822	3.4	2
161	Differences in Retrogradation Characteristics of Pregelatinized Rice Starch Prepared Using Different Water Content. <i>Starch/Staerke</i> , 2021 , 73, 2000213	2.3	0
160	Effect of heat-treated flour on the quality and storage stability of fresh noodles. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111463	5.4	7
159	Physicochemical properties of rice bran after ball milling. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15785	2.1	1
158	A comparative study of photoresponsive molecularly imprinted polymers with different shell thicknesses: Effects on 6-O-maltosyl- β -cyclodextrin separation. <i>Journal of Food Science</i> , 2021 , 86, 4060-4069	3.4	4
157	Physicochemical, crystalline characterization and digestibility of wheat starch under superheated steam treatment. <i>Food Hydrocolloids</i> , 2021 , 118, 106720	10.6	8
156	Wheat flour superheated steam treatment induced changes in molecular rearrangement and polymerization behavior of gluten. <i>Food Hydrocolloids</i> , 2021 , 118, 106769	10.6	6
155	Epsilon-poly-L-lysine: Recent Advances in Biomanufacturing and Applications. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021 , 9, 748976	5.8	4
154	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11006-11014	5.7	4
153	Effect of dough kneading time on Chinese steamed bread quality and volatile compounds. <i>Food Bioscience</i> , 2021 , 43, 101323	4.9	2
152	Changes in the nutritional value, flavor, and antioxidant activity of brown glutinous rice during fermentation. <i>Food Bioscience</i> , 2021 , 43, 101273	4.9	2

151	Understanding the influence of pullulan on the quality changes, water mobility, structural properties and thermal properties of frozen cooked noodles. <i>Food Chemistry</i> , 2021 , 365, 130512	8.5	3
150	The contribution of particle-size distribution to the physiochemical properties of total wheat starch during freezing. <i>Cereal Chemistry</i> , 2021 , 98, 604-615	2.4	2
149	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. <i>Food Chemistry</i> , 2020 , 330, 127154	8.5	15
148	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020 , 317, 126328	8.5	39
147	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , 2020 , 325, 126943	8.5	3
146	Effect of NaCO on quality and volatile compounds of steamed bread fermented with yeast or sourdough. <i>Food Chemistry</i> , 2020 , 324, 126786	8.5	11
145	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020 , 66, 105074	8.9	13
144	A new HPTLC platformed luminescent biosensor system for facile screening of captan residue in fruits. <i>Food Chemistry</i> , 2020 , 309, 125691	8.5	8
143	The effect of fermentation time on in vitro bioavailability of iron, zinc, and calcium of kisra bread produced from koreeb (<i>Dactyloctenium aegyptium</i>) seeds flour. <i>Microchemical Journal</i> , 2020 , 154, 104644	4.8	7
142	Pickering emulsions with enhanced storage stabilities by using hybrid Cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020 , 229, 115418	10.3	19
141	Chemical structure, chain conformation and rheological properties of pectic polysaccharides from soy hulls. <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 41-48	7.9	17
140	Effect of pigskin gelatin on baking, structural and thermal properties of frozen dough: Comprehensive studies on alteration of gluten network. <i>Food Hydrocolloids</i> , 2020 , 102, 105591	10.6	31
139	HPTLC-Densitometry Determination of Riboflavin Fortified in Rice Noodle: Confirmed by SERS-Fingerprint. <i>Food Analytical Methods</i> , 2020 , 13, 718-725	3.4	7
138	Effect of extraction conditions on phenolic compounds and antioxidant properties of koreeb (<i>Dactyloctenium aegyptium</i>) seeds flour. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 799-808	2.8	6
137	Structural properties of rice flour as affected by the addition of pea starch and its effects on textural properties of extruded rice noodles. <i>International Journal of Food Properties</i> , 2020 , 23, 809-819	3	6
136	Comparison of the Functionality of Exopolysaccharides Produced by Sourdough Lactic Acid Bacteria in Bread and Steamed Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8907-8914	5.7	10
135	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. <i>Frontiers in Microbiology</i> , 2019 , 10, 2113	5.7	20
134	Self-Assembly of Metal-Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 17379-17389	8.3	19

133	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from <i>Palaeococcus pacificus</i> . <i>Carbohydrate Polymers</i> , 2019 , 210, 64-72	10.3	18
132	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. <i>Journal of Colloid and Interface Science</i> , 2019 , 553, 549-556	9.3	21
131	Production of ingredient type flavoured white enzyme modified cheese. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1683-1695	3.3	7
130	Effect of pigskin-originated gelatin on properties of wheat flour dough and bread. <i>Food Hydrocolloids</i> , 2019 , 94, 183-190	10.6	30
129	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 8499-8511	8.3	24
128	Roles of dextran, weak acidification and their combination in the quality of wheat bread. <i>Food Chemistry</i> , 2019 , 286, 197-203	8.5	12
127	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. <i>Food Chemistry</i> , 2019 , 286, 38-42	8.5	4
126	Determination of fat content in UHT milk by electroanalytical method. <i>Food Chemistry</i> , 2019 , 270, 538-545	4.5	9
125	Impact of frozen storage on whole wheat starch and its A-Type and B-Type granules isolated from frozen dough. <i>Carbohydrate Polymers</i> , 2019 , 223, 115142	10.3	24
124	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. <i>Food Analytical Methods</i> , 2019 , 12, 431-439	3.4	7
123	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1740-1747	4.3	5
122	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , 2019 , 278, 267-275	8.5	43
121	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , 2018 , 256, 373-379	8.5	33
120	Functionality of ovalbumin during Chinese steamed bread-making processing. <i>Food Chemistry</i> , 2018 , 253, 203-210	8.5	15
119	Effect of Thermostable α -Amylase Addition on Producing the Porous-Structured Noodles Using Extrusion Treatment. <i>Journal of Food Science</i> , 2018 , 83, 332-339	3.4	11
118	The Roles of Starch Structures in the Pasting Properties of Wheat Starch with Different Degrees of Damage. <i>Starch/Staerke</i> , 2018 , 70, 1700190	2.3	6
117	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. <i>Cereal Chemistry</i> , 2018 , 95, 98-108	2.4	7
116	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. <i>Food Chemistry</i> , 2018 , 259, 157-165	8.5	8

115	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/FeO nanoparticles. <i>Food Chemistry</i> , 2018 , 239, 276-286	8.5	21
114	Impact of germination on the chemical components and bioactive properties of adlay (Coix lachryma-jobi L.) water extract. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 449-456	3.8	6
113	Structural and physicochemical changes in guar gum by alcohol-acid treatment. <i>Carbohydrate Polymers</i> , 2018 , 179, 2-9	10.3	16
112	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. <i>Food Analytical Methods</i> , 2018 , 11, 3170-3178	3.4	7
111	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay (Coix lachryma-jobi L.). <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13511	2.1	0
110	High-efficiency production of Cyclodextrin using Cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018 , 182, 75-80	10.3	11
109	Immobilized Cells of ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018 , 23,	4.8	4
108	Effect of Glutathione Dehydrogenase of <i>Lactobacillus sanfranciscensis</i> on Gluten Properties and Bread Volume in Type I Wheat Sourdough Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9770-9776	5.7	20
107	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metal-Organic Frameworks Based on Short-Chain Starch Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9785-9793	5.7	32
106	Effects of Maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. <i>Starch/Staerke</i> , 2017 , 69, 1600078	2.3	7
105	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi L.). <i>Food Chemistry</i> , 2017 , 229, 312-318	8.5	42
104	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4227-4234	4.3	23
103	Electrofluid hydrolysis enhances the production of fermentable sugars from corncob via in/reverse-phase induced voltage. <i>Bioresource Technology</i> , 2017 , 234, 158-166	11	4
102	Comparative study of deterioration procedure in chemical-leavened steamed bread dough under frozen storage and freeze/thaw condition. <i>Food Chemistry</i> , 2017 , 229, 464-471	8.5	22
101	Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (FeO-chitosan) nanoparticles improves thermal and operational stability. <i>Bioprocess and Biosystems Engineering</i> , 2017 , 40, 821-831	3.7	18
100	Effect of a multiple freeze-thaw process on structural and foaming properties of individual egg white proteins. <i>Food Chemistry</i> , 2017 , 228, 243-248	8.5	45
99	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. <i>Food Chemistry</i> , 2017 , 229, 57-65	8.5	21
98	Superfine grinding improves the bioaccessibility and antioxidant properties of <i>Dendrobium officinale</i> powders. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1440-1451	3.8	22

97	Soymilk-Cow's milk ACE-inhibiting enzyme modified cheese. <i>Food Chemistry</i> , 2017 , 237, 1083-1091	8.5	12
96	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable α -Amylase. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1015-1030	5.1	3
95	Imitation of soymilk-cow's milk mixed enzyme modified cheese: their composition, proteolysis, lipolysis and sensory properties. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1273-1285	3.3	13
94	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. <i>Food Chemistry</i> , 2017 , 230, 547-552	8.5	36
93	Effect of fertilization on structural and molecular characteristics of hen egg ovalbumin. <i>Food Chemistry</i> , 2017 , 221, 1340-1345	8.5	8
92	Photoirradiation surface molecularly imprinted polymers for the separation of 6-O- α -maltosyl- β -cyclodextrin. <i>Journal of Separation Science</i> , 2017 , 40, 4653-4660	3.4	7
91	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. <i>RSC Advances</i> , 2017 , 7, 19145-19152	3.7	9
90	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. <i>RSC Advances</i> , 2017 , 7, 26211-26219	3.7	10
89	Antioxidant and antibacterial activities of polysaccharides isolated and purified from <i>Diaphragma juglandis fructus</i> . <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 431-437	7.9	44
88	Biosynthesis of Neokestose Laurate Catalyzed by <i>Candida antarctica</i> Lipase B and Its Antimicrobial Activity against Food Pathogenic and Spoilage Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 11092-11099	5.7	4
87	Efficient Synthesis of Glucosyl- β -cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6023-6029	5.7	2
86	Comparative study on the freeze stability of yeast and chemical leavened steamed bread dough. <i>Food Chemistry</i> , 2017 , 221, 482-488	8.5	19
85	Research progress on the brewing techniques of new-type rice wine. <i>Food Chemistry</i> , 2017 , 215, 508-15	8.5	31
84	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. <i>Food Analytical Methods</i> , 2017 , 10, 788-798	3.4	7
83	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. <i>Molecules</i> , 2017 , 22,	4.8	6
82	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. <i>Food Chemistry</i> , 2016 , 194, 671-9	8.5	54
81	Fractionation and reconstitution experiments provide insight into the role of wheat starch in frozen dough. <i>Food Chemistry</i> , 2016 , 190, 588-593	8.5	30
80	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. <i>Carbohydrate Polymers</i> , 2016 , 153, 535-541	10.3	16

79	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. <i>Food Chemistry</i> , 2016 , 212, 146-54	8.5	27
78	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe ₃ O ₄ -chitosan nanoparticles. <i>Food Chemistry</i> , 2016 , 202, 49-58	8.5	31
77	Impact of water extractable arabinoxylan from rye bran on the frozen steamed bread dough quality. <i>Food Chemistry</i> , 2016 , 200, 117-24	8.5	42
76	Effect of enzymatic (thermostable α -amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. <i>Food Chemistry</i> , 2016 , 197, 114-23	8.5	17
75	A comparative study of sodium dodecyl sulfate and freezing/thawing treatment on wheat starch: The role of water absorption. <i>Carbohydrate Polymers</i> , 2016 , 143, 149-54	10.3	12
74	Effect of wheat Q addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. <i>Journal of the Institute of Brewing</i> , 2016 , 122, 55-62	2	6
73	Physicochemical properties and antioxidant potential of phosvitin-resveratrol complexes in emulsion system. <i>Food Chemistry</i> , 2016 , 206, 102-9	8.5	24
72	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. <i>Journal of Food Process Engineering</i> , 2016 , 39, 88-96	2.4	2
71	Effect of multiple freezing/thawing-modified wheat starch on dough properties and bread quality using a reconstitution system. <i>Journal of Cereal Science</i> , 2016 , 69, 132-137	3.8	21
70	Particle size distribution of wheat starch granules in relation to baking properties of frozen dough. <i>Carbohydrate Polymers</i> , 2016 , 137, 147-153	10.3	49
69	Effect of freezing rate on rheological, thermal and structural properties of frozen wheat starch. <i>RSC Advances</i> , 2016 , 6, 97907-97911	3.7	16
68	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1612-1622	5.1	10
67	Rheological characterization of pH-responsive carboxymethyl starch/ β -cyclodextrin microgels. <i>Starch/Staerke</i> , 2016 , 68, 29-36	2.3	4
66	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. <i>Food Analytical Methods</i> , 2016 , 9, 1210-1219	3.4	8
65	The contribution of glutenin macropolymer depolymerization to the deterioration of frozen steamed bread dough quality. <i>Food Chemistry</i> , 2016 , 211, 27-33	8.5	26
64	Effect of pressure cooking on physicochemical properties of salted eggs. <i>RSC Advances</i> , 2016 , 6, 97089-97095	3.7	7
63	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. <i>Bioresource Technology</i> , 2016 , 220, 1-7	11	3
62	Discrimination of Chinese rice wines of different geographical origins by UV-vis spectroscopy and chemometrics. <i>Journal of the Institute of Brewing</i> , 2015 , 121, 167-174	2	12

61	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. <i>Carbohydrate Polymers</i> , 2015 , 124, 245-53	10.3	31
60	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. <i>Carbohydrate Polymers</i> , 2015 , 125, 169-79	10.3	17
59	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. <i>Food Chemistry</i> , 2015 , 181, 295-303	8.5	71
58	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 392-7	7.9	22
57	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. <i>Analytical Methods</i> , 2015 , 7, 2726-2737	3.2	14
56	Preparation, characterization, and in vitro release of carboxymethyl starch/ β -cyclodextrin microgel–ascorbic acid inclusion complexes. <i>RSC Advances</i> , 2015 , 5, 61815-61820	3.7	10
55	New method for the immobilization of pullulanase onto hybrid magnetic (Fe ₃ O ₄ - β -carrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3534-42	5.7	24
54	Thermal degradation behavior of hypochlorite-oxidized starch nanocrystals under different oxidized levels. <i>Carbohydrate Polymers</i> , 2015 , 124, 124-30	10.3	25
53	Chiral separation of phenyllactic acid by helical structure from spring dextrin. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2015 , 82, 515-521	1.7	3
52	Rapid Measurement of Antioxidant Activity and β -Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2015 , 8, 2541-2553	3.4	15
51	Long-term annealing of C-type kudzu starch: Effect on crystalline type and other physicochemical properties. <i>Starch/Staerke</i> , 2015 , 67, 577-584	2.3	25
50	Effect of Thermostable β -Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1958-1973	5.1	17
49	Structural and functional properties of wheat starch affected by multiple freezing/thawing cycles. <i>Starch/Staerke</i> , 2015 , 67, 683-691	2.3	35
48	The Salt and Soluble Solid Content Evaluation of Pickled Cucumbers Based on Inductive Methodology. <i>Food and Bioprocess Technology</i> , 2015 , 8, 749-757	5.1	14
47	Preparation, characterization, water solubility, and targeted delivery of linear dextrin-conjugated linoleic acid inclusion complex. <i>Starch/Staerke</i> , 2015 , 67, 521-527	2.3	8
46	Effect of multiple freezing/thawing cycles on the structural and functional properties of waxy rice starch. <i>PLoS ONE</i> , 2015 , 10, e0127138	3.7	20
45	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. <i>Carbohydrate Polymers</i> , 2015 , 131, 98-107	10.3	50
44	Effect of Magnetic Field and Flowing Saline Solution on Salt Content in Garlic During Brining. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2495-2499	5.1	3

43	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4- β -glucanotransferase. <i>Carbohydrate Polymers</i> , 2015 , 122, 329-35	10.3	1
42	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. <i>Food and Bioprocess Technology</i> , 2015 , 8, 589-604	5.1	37
41	Molecular characterization and in vitro digestibility of normal maize starch hydrolyzed by maltotriohydrolase. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 283-8	7.9	3
40	Effect of frozen storage on the conformational, thermal and microscopic properties of gluten: Comparative studies on gluten-, glutenin- and gliadin-rich fractions. <i>Food Hydrocolloids</i> , 2014 , 35, 238-246	10.6	126
39	Effect of frozen storage on physico-chemistry of wheat gluten proteins: Studies on gluten-, glutenin- and gliadin-rich fractions. <i>Food Hydrocolloids</i> , 2014 , 39, 187-194	10.6	126
38	Identification and releasing characteristics of β -cyclodextrin-phenylethanoid glycosides inclusion complex. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2014 , 79, 437-442	1.7	5
37	Combined of ultrasound irradiation with high hydrostatic pressure (US/HHP) as a new method to improve immobilization of dextranase onto alginate gel. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 1325-34	8.9	9
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34	Modelling and optimisation of enzymatic extrusion pretreatment of broken rice for rice wine manufacture. <i>Food Chemistry</i> , 2014 , 150, 94-8	8.5	14
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29	Characterization of different substituted carboxymethyl starch microgels and their interactions with lysozyme. <i>PLoS ONE</i> , 2014 , 9, e114634	3.7	19
28	Enantiomer separation of phenyllactic acid by HPLC with Hp- β -cyclodextrin as chiral mobile phase additive. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2013 , 76, 461-465	1.7	11
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21	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. <i>European Food Research and Technology</i> , 2012 , 234, 639-648	3.4	4
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19	A study on the inhibition mechanism of β -cyclodextrin on pullulanase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2011 , 70, 161-165		8
18	Effect of Germination on Flavor Volatiles of Cooked Brown Rice. <i>Cereal Chemistry</i> , 2011 , 88, 497-503	2.4	25
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1	Involvement of Non-starch Lipids from Endogenous Wheat in the Development of Bread Dough Rancidity During Frozen Storage. <i>European Journal of Lipid Science and Technology</i> , 2100187	3	