Ming Miao

List of Publications by Citations

113 papers	3,169 citations	34 h-index	52 g-index
119 ext. papers	3,882 ext. citations	7.9 avg, IF	5.81 L-index

#	Paper	IF	Citations
113	Effect of pullulanase debranching and recrystallization on structure and digestibility of waxy maize starch. *Carbohydrate Polymers*, **2009**, 76, 214-221	10.3	170
112	Slowly digestible starch--a review. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 1642-57	11.5	139
111	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. *Food Chemistry*, **2014**, 151, 154-60	8.5	122
110	Purification and characterisation of a new antioxidant peptide from chickpea (Cicer arietium L.) protein hydrolysates. *Food Chemistry*, **2011**, 128, 28-33	8.5	119
109	Dietary polyphenols modulate starch digestion and glycaemic level: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 541-555	11.5	106
108	Characterisations of kabuli and desi chickpea starches cultivated in China. *Food Chemistry*, **2009**, 113, 1025-1032	8.5	96
107	Characterization and antioxidant activity of Ginkgo biloba exocarp polysaccharides. *Carbohydrate Polymers*, **2012**, 87, 40-45	10.3	95
106	Interaction mechanism between green tea extract and human □amylase for reducing starch digestion. *Food Chemistry*, **2015**, 186, 20-5	8.5	88
105	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. *Food Chemistry*, **2011**, 126, 506-513	8.5	81
104	d-Mannose: Properties, Production, and Applications: An Overview. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 773-785	16.4	75
103	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. *Food Chemistry*, **2017**, 229, 152-158	8.5	65
102	Improving the properties of starch-based antimicrobial composite films using ZnO-chitosan nanoparticles. *Carbohydrate Polymers*, **2019**, 210, 204-209	10.3	64
101	Enzymatic modification of corn starch with 4-□glucanotransferase results in increasing slow digestible and resistant starch. *International Journal of Biological Macromolecules*, **2014**, 65, 208-14	7.9	63
100	Characterisation of a novel water-soluble polysaccharide from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2014**, 36, 265-272	10.6	62
99	Effect of controlled gelatinization in excess water on digestibility of waxy maize starch. *Food Chemistry*, **2010**, 119, 41-48	8.5	59
98	Biosynthesis of levan by levansucrase from Bacillus methylotrophicus SK 21.002. *Carbohydrate Polymers*, **2014**, 101, 975-81	10.3	57
97	Interaction between soybean protein and tea polyphenols under high pressure. *Food Chemistry*, **2019**, 277, 632-638	8.5	55

96	Dual-enzymatic modification of maize starch for increasing slow digestion property. *Food Hydrocolloids*, **2014**, 38, 180-185	10.6	53
95	Combined effects of high-pressure and enzymatic treatments on the hydrolysis of chickpea protein isolates and antioxidant activity of the hydrolysates. *Food Chemistry*, **2012**, 135, 904-12	8.5	52
94	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phytoglycogen nanoparticles. *Food Hydrocolloids*, **2018**, 76, 78-87	10.6	51
93	Physicochemical characteristics of a high molecular weight bioengineered D-glucan from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2015**, 50, 37-43	10.6	49
92	Partial branching enzyme treatment increases the low glycaemic property and 1,6 branching ratio of maize starch. *Food Chemistry*, **2014**, 164, 502-9	8.5	47
91	Structural characterizations of waxy maize starch residue following in vitro pancreatin and amyloglucosidase synergistic hydrolysis. *Food Hydrocolloids*, **2011**, 25, 214-220	10.6	47
90	Structural investigation of a neutral extracellular glucan from Lactobacillus reuteri SK24.003. *Carbohydrate Polymers*, **2014**, 106, 384-92	10.3	46
89	Impact of amylase degradation on properties of sugary maize soluble starch particles. *Food Chemistry*, **2015**, 177, 1-7	8.5	46
88	Microbial Starch-Converting Enzymes: Recent Insights and Perspectives. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 1238-1260	16.4	44
87	Phytonutrients for controlling starch digestion: evaluation of grape skin extract. *Food Chemistry*, **2014**, 145, 205-11	8.5	40
86	Elucidation of structural difference in theaflavins for modulation of starch digestion. *Journal of Functional Foods*, **2013**, 5, 2024-2029	5.1	39
85	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties. *Food Hydrocolloids*, **2017**, 67, 37-44	10.6	36
84	Biotransformation of stevioside by Leuconostoc citreum SK24.002 alternansucrase acceptor reaction. *Food Chemistry*, **2014**, 146, 23-9	8.5	36
83	Structure and digestibility of endosperm water-soluble glucans from different sugary maize mutants. *Food Chemistry*, **2014**, 143, 156-62	8.5	36
82	Inhibition of amylase by polyphenolic compounds: Substrate digestion, binding interactions and nutritional intervention. *Trends in Food Science and Technology*, **2020**, 104, 190-207	15.3	35
81	Resveratrol and inflammatory bowel disease. *Annals of the New York Academy of Sciences*, **2017**, 1403, 38-47	6.5	34
80	Structure elucidation of catechins for modulation of starch digestion. *LWT - Food Science and Technology*, **2014**, 57, 188-193	5.4	34
79	The effects of an antioxidative pentapeptide derived from chickpea protein hydrolysates on oxidative stress in Caco-2 and HT-29 cell lines. *Journal of Functional Foods*, **2014**, 7, 719-726	5.1	33

78	Development of maize starch with a slow digestion property using maltogenic □amylase. *Carbohydrate Polymers*, **2014**, 103, 164-9	10.3	32
77	Structure and functional properties of starches from Chinese ginkgo (Ginkgo biloba L.) nuts. *Food Research International*, **2012**, 49, 303-310	7	32
76	Physicochemical properties of a water soluble extracellular homopolysaccharide from Lactobacillus reuteri SK24.003. *Carbohydrate Polymers*, **2015**, 131, 377-83	10.3	31
75	Elucidation of substituted ester group position in octenylsuccinic anhydride modified sugary maize soluble starch. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 11696-705	5.7	29
74	Mechanism of binding interactions between young apple polyphenols and porcine pancreatic □amylase. *Food Chemistry*, **2019**, 283, 468-474	8.5	28
73	High-level production of poly(□glutamic acid) by a newly isolated glutamate-independent strain, Bacillus methylotrophicus. *Process Biochemistry*, **2015**, 50, 329-335	4.8	28
72	Purification, preliminary structural characterization and in vitro antioxidant activity of polysaccharides from Acanthus ilicifolius. *LWT - Food Science and Technology*, **2014**, 56, 9-14	5.4	28
71	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. *Carbohydrate Polymers*, **2016**, 147, 392-400	10.3	28
70	Molecular Dynamics Simulation for Mechanism Elucidation of Food Processing and Safety: State of the Art. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 243-263	16.4	27
69	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. *Carbohydrate Polymers*, **2017**, 166, 195-201	10.3	26
68	Metabolic mechanism of phenyllactic acid naturally occurring in Chinese pickles. *Food Chemistry*, **2015**, 186, 265-70	8.5	25
67	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)-□d-glucans. *Food Hydrocolloids*, **2015**, 50, 166-173	10.6	22
66	Characterization of a thermostable glucose isomerase with an acidic pH optimum from Acidothermus cellulolyticus. *Food Research International*, **2012**, 47, 364-367	7	22
65	Improved the slow digestion property of maize starch using partially □amylolysis. *Food Chemistry*, **2014**, 152, 128-32	8.5	21
64	Effect of high hydrostatic pressure (HHP) treatment on texture changes of water bamboo shoots cultivated in China. *Postharvest Biology and Technology*, **2011**, 59, 327-329	6.2	19
63	Improving properties of normal maize starch films using dual-modification: Combination treatment of debranching and hydroxypropylation. *International Journal of Biological Macromolecules*, **2019**, 130, 197-202	7.9	19
62	Arginase from Bacillus thuringiensis SK 20.001: Purification, characteristics, and implications for l-ornithine biosynthesis. *Process Biochemistry*, **2013**, 48, 663-668	4.8	18
61	Biological macromolecule delivery system for improving functional performance of hydrophobic nutraceuticals. *Current Opinion in Food Science*, **2016**, 9, 56-61	9.8	17

60	Elucidating molecular structure and prebiotics properties of bioengineered □D-glucan from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2016**, 54, 227-233	10.6	17
59	Food Matrix Effects for Modulating Starch Bioavailability. *Annual Review of Food Science and Technology*, **2021**, 12, 169-191	14.7	17
58	Leuconostoc citreum SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of □glucan. *International Journal of Biological Macromolecules*, **2016**, 91, 123-31	7.9	17
57	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for □gluco-poly- and oligosaccharides biosynthesis. *Food Chemistry*, **2017**, 222, 105-112	8.5	16
56	Biosynthesis of lactosylfructoside by an intracellular levansucrase from Bacillus methylotrophicus SK 21.002. *Carbohydrate Research*, **2015**, 401, 122-6	2.9	16
55	Enzyme-catalysed synthesis of plant steryl laurate in non-aqueous media using salt hydrate pairs and its characterisation. *Journal of Functional Foods*, **2014**, 7, 452-461	5.1	16
54	Enzymatic hydrolysis of inulin in a bioreactor coupled with an ultrafiltration membrane. *Desalination*, **2012**, 284, 309-315	10.3	16
53	Structural elucidation and in vitro fermentation of extracellular □d-glucan from Lactobacillus reuteri SK24.003. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 109-116	3.4	16
52	Recent advances in intelligent food packaging materials: Principles, preparation and applications.. *Food Chemistry*, **2021**, 375, 131738	8.5	16
51	Recent advances on biological difructose anhydride III production using inulase II from inulin. *Applied Microbiology and Biotechnology*, **2011**, 92, 457-65	5.7	15
50	Characterizations and Bioavailability of Dendrimer-like Glucan Nanoparticulate System Containing Resveratrol. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6420-6429	5.7	14
49	DFA III production from inulin with inulin fructotransferase in ultrafiltration membrane bioreactor. *Journal of Bioscience and Bioengineering*, **2012**, 113, 55-7	3.3	14
48	Production of Mannitol from a High Concentration of Glucose by Candida parapsilosis SK26.001. *Applied Biochemistry and Biotechnology*, **2017**, 181, 391-406	3.2	13
47	Advances in applications, metabolism, and biotechnological production of L-xylulose. *Applied Microbiology and Biotechnology*, **2016**, 100, 535-40	5.7	12
46	Difructosan anhydrides III preparation from sucrose by coupled enzyme reaction. *Carbohydrate Polymers*, **2013**, 92, 1608-11	10.3	12
45	Characterization of a thermostable arginase from Rummeliibacillus pycnus SK31.001. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S68-S75		12
44	Effects of high hydrostatic pressure on lipase from Rhizopus chinensis: I. Conformational changes. *Innovative Food Science and Emerging Technologies*, **2017**, 41, 267-276	6.8	10
43	Structure□prebiotic properties relationship for □D-glucan from Leuconostoc citreum SK24.002. *Food Hydrocolloids*, **2016**, 57, 246-252	10.6	10

42	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. *Carbohydrate Polymers*, **2015**, 122, 101-7	10.3	10
41	Development of a recombinant d-mannose isomerase and its characterizations for d-mannose synthesis. *International Journal of Biological Macromolecules*, **2016**, 89, 328-35	7.9	10
40	Purification and characterization of an intracellular α-rhamnosidase from a newly isolated strain, Alternaria alternata SK37.001. *Food Chemistry*, **2018**, 269, 63-69	8.5	9
39	Enhancing the thermal stability of inulin fructotransferase with high hydrostatic pressure. *International Journal of Biological Macromolecules*, **2015**, 74, 171-8	7.9	9
38	Purification and characterization of an intracellular levansucrase derived from Bacillus methylotrophicus SK 21.002. *Biotechnology and Applied Biochemistry*, **2015**, 62, 815-22	2.8	9
37	Behavior of Yarrowia lipolytica Lipase Lip2 under high hydrostatic pressure: Conformational changes and isokineticity diagram. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 127, 34-39		9
36	Structure, properties and potential applications of phytoglycogen and waxy starch subjected to carboxymethylation. *Carbohydrate Polymers*, **2020**, 234, 115908	10.3	8
35	Dry powder preparation of inulin fructotransferase from Arthrobacter aurescens SK 8.001 fermented liquor. *Carbohydrate Polymers*, **2013**, 95, 654-6	10.3	8
34	Effects of pH and dissolved oxygen on the synthesis of γ-glutamyltranspeptidase from Bacillus subtilis SK 11.004. *Journal of the Science of Food and Agriculture*, **2012**, 92, 475-80	4.3	7
33	Overproduction of Rummeliibacillus pycnus arginase with multi-copy insertion of the arg cassette into the Bacillus subtilis chromosome. *Applied Microbiology and Biotechnology*, **2017**, 101, 6039-6048	5.7	7
32	Synthesis of potential prebiotic α-glucooligosaccharides using microbial glucansucrase and their in vitro fecal fermentation. *Food and Function*, **2020**, 11, 1672-1683	6.1	6
31	Effects of high hydrostatic pressure on Rhizopus chinensis lipase: II. Intermediate states during unfolding. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 152-160	6.8	6
30	Cloning, expression, and characterization of a thermostable l-arginase from Geobacillus thermodenitrificans NG80-2 for l-ornithine production. *Biotechnology and Applied Biochemistry*, **2016**, 63, 391-7	2.8	6
29	Functional characteristics of starches from the root of Cynanchum auriculatum Royle ex Wight grown in China. *Carbohydrate Polymers*, **2012**, 88, 568-575	10.3	6
28	Dendrimer-like glucan nanoparticulate system improves the solubility and cellular antioxidant activity of coenzyme Q10. *Food Chemistry*, **2020**, 333, 127510	8.5	6
27	Elucidation of pressure-induced lid movement and catalysis behavior of Rhizopus chinensis lipase. *International Journal of Biological Macromolecules*, **2017**, 103, 360-365	7.9	5
26	Sorbitol counteracts high hydrostatic pressure-induced denaturation of inulin fructotransferase. *International Journal of Biological Macromolecules*, **2014**, 70, 251-6	7.9	5
25	Improving the catalytic behavior of inulin fructotransferase under high hydrostatic pressure. *Journal of the Science of Food and Agriculture*, **2015**, 95, 2588-94	4.3	5

24	Polysaccharide Modification through Green Technology: Role of Endodextranase in Improving the Physicochemical Properties of (1-3)(1-6)-β-D-Glucan. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 6450-6	5.7	4
23	Impact of glucansucrase treatment on structure and properties of maize starch. *Starch/Staerke*, **2017**, 69, 1600222	2.3	4
22	Activity of Candida rugosa lipase for synthesis of hexyl octoate under high hydrostatic pressure and the mechanism of this reaction. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S439-S444		4
21	Effect of New Frying Technology on Starchy Food Quality. *Foods*, **2021**, 10,	4.9	4
20	Effect of shaking velocity on mono-glycosyl-stevioside productivity via alternansucrase acceptor reaction. *Journal of Molecular Catalysis B: Enzymatic*, **2015**, 116, 106-112		3
19	Biofabrication, structure and characterization of an amylopectin-based cyclic glucan. *Food and Function*, **2020**, 11, 2543-2554	6.1	3
18	Intracellular synthesis of glutamic acid in Bacillus methylotrophicus SK19.001, a glutamate-independent poly(γ-glutamic acid)-producing strain. *Journal of the Science of Food and Agriculture*, **2016**, 96, 66-72	4.3	3
17	Thermostability and Specific-Activity Enhancement of an Arginine Deiminase from Enterococcus faecalis SK23.001 via Semirational Design for l-Citrulline Production. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 8841-8850	5.7	3
16	A coupled system involving arginase and urease for l-ornithine production. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S303-S310		3
15	Development of a novel starch-based dietary fiber using glucanotransferase. *Food and Function*, **2021**, 12, 5745-5754	6.1	3
14	Coupled effects of salt and pressure on catalytic ability of Rhizopus chinensis lipase. *Journal of the Science of Food and Agriculture*, **2017**, 97, 5381-5387	4.3	2
13	Immobilization of Y. lipolytica lipase and the continuous synthesis of geranyl propionate. *Journal of Molecular Catalysis B: Enzymatic*, **2016**, 133, S311-S316		2
12	Fabrication and characterizations of cyclic amylopectin-based delivery system incorporated with β-carotene. *Food Hydrocolloids*, **2022**, 130, 107680	10.6	2
11	Reuteransucrase-catalytic kinetic modeling and functional characteristics for novel prebiotic gluco-oligomers. *Food and Function*, **2020**, 11, 7037-7047	6.1	1
10	Deciphering molecular interaction and digestibility in retrogradation of amylopectin gel networks. *Food and Function*, **2021**, 12, 11460-11468	6.1	1
9	Starch **2020**, 1-45		1
8	Plant-sourced intrinsic dietary fiber: Physical structure and health function. *Trends in Food Science and Technology*, **2021**,	15.3	1
7	Development of dendrimer-like glucan-stabilized Pickering emulsions incorporated with β-carotene.. *Food Chemistry*, **2022**, 385, 132626	8.5	1

6	The contribution of intact structure and food processing to functionality of plant cell wall-derived dietary fiber. *Food Hydrocolloids*, **2022**, 127, 107511	10.6	0
5	Fabrication of Intelligent Packaging Systems Using Nano-Indicators and Sensors **2022**, 183-211		0
4	In situ and real-time insight into Rhizopus chinensis lipase under high pressure and temperature: Conformational traits and biobehavioural analysis. *International Journal of Biological Macromolecules*, **2020**, 154, 1314-1323	7.9	0
3	Biosynthesis, structural characteristics and prebiotic properties of maltitol-based acceptor products. *Journal of Functional Foods*, **2021**, 78, 104374	5.1	0
2	Characterization of xylitol 4-dehydrogenase from Erwinia aphidicola and its co-expression with NADH oxidase in Bacillus subtilis. *Process Biochemistry*, **2021**, 104, 92-100	4.8	
1	Starch **2021**, 1909-1953		