

Ming Miao

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.

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	The contribution of intact structure and food processing to functionality of plant cell wall-derived dietary fiber. <i>Food Hydrocolloids</i> , 2022 , 127, 107511	10.6	0
112	Fabrication of Intelligent Packaging Systems Using Nano-Indicators and Sensors 2022 , 183-211		0
111	Development of dendrimer-like glucan-stabilized Pickering emulsions incorporated with β -carotene.. <i>Food Chemistry</i> , 2022 , 385, 132626	8.5	1
110	Fabrication and characterizations of cyclic amylopectin-based delivery system incorporated with β -carotene. <i>Food Hydrocolloids</i> , 2022 , 130, 107680	10.6	2
109	Recent advances in intelligent food packaging materials: Principles, preparation and applications.. <i>Food Chemistry</i> , 2021 , 375, 131738	8.5	16
108	Deciphering molecular interaction and digestibility in retrogradation of amylopectin gel networks. <i>Food and Function</i> , 2021 , 12, 11460-11468	6.1	1
107	Food Matrix Effects for Modulating Starch Bioavailability. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 169-191	14.7	17
106	Biosynthesis, structural characteristics and prebiotic properties of maltitol-based acceptor products. <i>Journal of Functional Foods</i> , 2021 , 78, 104374	5.1	0
105	Characterization of xylitol 4-dehydrogenase from <i>Erwinia aphidicola</i> and its co-expression with NADH oxidase in <i>Bacillus subtilis</i> . <i>Process Biochemistry</i> , 2021 , 104, 92-100	4.8	
104	Effect of New Frying Technology on Starchy Food Quality. <i>Foods</i> , 2021 , 10,	4.9	4
103	Plant-sourced intrinsic dietary fiber: Physical structure and health function. <i>Trends in Food Science and Technology</i> , 2021 ,	15.3	1
102	Starch 2021 , 1909-1953		
101	Development of a novel starch-based dietary fiber using glucanotransferase. <i>Food and Function</i> , 2021 , 12, 5745-5754	6.1	3
100	Characterizations and Bioavailability of Dendrimer-like Glucan Nanoparticulate System Containing Resveratrol. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6420-6429	5.7	14
99	Reuteransucrase-catalytic kinetic modeling and functional characteristics for novel prebiotic gluco-oligomers. <i>Food and Function</i> , 2020 , 11, 7037-7047	6.1	1
98	Biofabrication, structure and characterization of an amylopectin-based cyclic glucan. <i>Food and Function</i> , 2020 , 11, 2543-2554	6.1	3
97	Structure, properties and potential applications of phytoglycogen and waxy starch subjected to carboxymethylation. <i>Carbohydrate Polymers</i> , 2020 , 234, 115908	10.3	8

96	Synthesis of potential prebiotic β -glucan oligosaccharides using microbial glucanase and their in vitro fecal fermentation. <i>Food and Function</i> , 2020 , 11, 1672-1683	6.1	6
95	In situ and real-time insight into <i>Rhizopus chinensis</i> lipase under high pressure and temperature: Conformational traits and biobehavioural analysis. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 1314-1323	7.9	0
94	Starch 2020 , 1-45		1
93	Inhibition of α -amylase by polyphenolic compounds: Substrate digestion, binding interactions and nutritional intervention. <i>Trends in Food Science and Technology</i> , 2020 , 104, 190-207	15.3	35
92	Dendrimer-like glucan nanoparticulate system improves the solubility and cellular antioxidant activity of coenzyme Q10. <i>Food Chemistry</i> , 2020 , 333, 127510	8.5	6
91	Dietary polyphenols modulate starch digestion and glycaemic level: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 541-555	11.5	106
90	Mechanism of binding interactions between young apple polyphenols and porcine pancreatic α -amylase. <i>Food Chemistry</i> , 2019 , 283, 468-474	8.5	28
89	Improving properties of normal maize starch films using dual-modification: Combination treatment of debranching and hydroxypropylation. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 197-202	7.9	19
88	Improving the properties of starch-based antimicrobial composite films using ZnO-chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2019 , 210, 204-209	10.3	64
87	Interaction between soybean protein and tea polyphenols under high pressure. <i>Food Chemistry</i> , 2019 , 277, 632-638	8.5	55
86	Molecular Dynamics Simulation for Mechanism Elucidation of Food Processing and Safety: State of the Art. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 243-263	16.4	27
85	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phyto-glycogen nanoparticles. <i>Food Hydrocolloids</i> , 2018 , 76, 78-87	10.6	51
84	Effects of high hydrostatic pressure on <i>Rhizopus chinensis</i> lipase: II. Intermediate states during unfolding. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 152-160	6.8	6
83	Purification and characterization of an intracellular β -rhamnosidase from a newly isolated strain, <i>Alternaria alternata</i> SK37.001. <i>Food Chemistry</i> , 2018 , 269, 63-69	8.5	9
82	Microbial Starch-Converting Enzymes: Recent Insights and Perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1238-1260	16.4	44
81	Thermostability and Specific-Activity Enhancement of an Arginine Deiminase from <i>Enterococcus faecalis</i> SK23.001 via Semirational Design for L-Citrulline Production. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8841-8850	5.7	3
80	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. <i>Food Chemistry</i> , 2017 , 229, 152-158	8.5	65
79	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. <i>Carbohydrate Polymers</i> , 2017 , 166, 195-201	10.3	26

78	Effects of high hydrostatic pressure on lipase from <i>Rhizopus chinensis</i> : I. Conformational changes. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 267-276	6.8	10
77	Coupled effects of salt and pressure on catalytic ability of <i>Rhizopus chinensis</i> lipase. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 5381-5387	4.3	2
76	Elucidation of pressure-induced lid movement and catalysis behavior of <i>Rhizopus chinensis</i> lipase. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 360-365	7.9	5
75	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties. <i>Food Hydrocolloids</i> , 2017 , 67, 37-44	10.6	36
74	Characterisations of <i>Lactobacillus reuteri</i> SK24.003 glucansucrase: Implications for β -gluco-poly- and oligosaccharides biosynthesis. <i>Food Chemistry</i> , 2017 , 222, 105-112	8.5	16
73	Resveratrol and inflammatory bowel disease. <i>Annals of the New York Academy of Sciences</i> , 2017 , 1403, 38-47	6.5	34
72	Overproduction of <i>Rummeliibacillus pycnus</i> arginase with multi-copy insertion of the arg cassette into the <i>Bacillus subtilis</i> chromosome. <i>Applied Microbiology and Biotechnology</i> , 2017 , 101, 6039-6048	5.7	7
71	Production of Mannitol from a High Concentration of Glucose by <i>Candida parapsilosis</i> SK26.001. <i>Applied Biochemistry and Biotechnology</i> , 2017 , 181, 391-406	3.2	13
70	Impact of glucansucrase treatment on structure and properties of maize starch. <i>Starch/Staerke</i> , 2017 , 69, 1600222	2.3	4
69	Biological macromolecule delivery system for improving functional performance of hydrophobic nutraceuticals. <i>Current Opinion in Food Science</i> , 2016 , 9, 56-61	9.8	17
68	Cloning, expression, and characterization of a thermostable L-arginase from <i>Geobacillus thermodenitrificans</i> NG80-2 for L-ornithine production. <i>Biotechnology and Applied Biochemistry</i> , 2016 , 63, 391-7	2.8	6
67	Intracellular synthesis of glutamic acid in <i>Bacillus methylotrophicus</i> SK19.001, a glutamate-independent poly(β -glutamic acid)-producing strain. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 66-72	4.3	3
66	Structure-prebiotic properties relationship for β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2016 , 57, 246-252	10.6	10
65	Advances in applications, metabolism, and biotechnological production of L-xylulose. <i>Applied Microbiology and Biotechnology</i> , 2016 , 100, 535-40	5.7	12
64	Elucidating molecular structure and prebiotics properties of bioengineered β -D-glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2016 , 54, 227-233	10.6	17
63	A coupled system involving arginase and urease for L-ornithine production. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, S303-S310		3
62	Activity of <i>Candida rugosa</i> lipase for synthesis of hexyl octoate under high hydrostatic pressure and the mechanism of this reaction. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, S439-S444		4
61	Characterization of a thermostable arginase from <i>Rummeliibacillus pycnus</i> SK31.001. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, S68-S75		12

60	Immobilization of <i>Y. lipolytica</i> lipase and the continuous synthesis of geranyl propionate. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, S311-S316		2
59	Behavior of <i>Yarrowia lipolytica</i> Lipase Lip2 under high hydrostatic pressure: Conformational changes and isokineticity diagram. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 127, 34-39		9
58	<i>Leuconostoc citreum</i> SK24.002 glucansucrase: Biochemical characterisation and de novo synthesis of β -glucan. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 123-31	7.9	17
57	Impact of dual-enzyme treatment on the octenylsuccinic anhydride esterification of soluble starch nanoparticle. <i>Carbohydrate Polymers</i> , 2016 , 147, 392-400	10.3	28
56	Development of a recombinant d-mannose isomerase and its characterizations for d-mannose synthesis. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 328-35	7.9	10
55	d-Mannose: Properties, Production, and Applications: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 773-785	16.4	75
54	Biosynthesis of lactosylfructoside by an intracellular levansucrase from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Carbohydrate Research</i> , 2015 , 401, 122-6	2.9	16
53	Polysaccharide Modification through Green Technology: Role of Endodextranase in Improving the Physicochemical Properties of (1-3)(1-6)- β -Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 6450-6	5.7	4
52	Effect of shaking velocity on mono-glycosyl-stevioside productivity via alternansucrase acceptor reaction. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015 , 116, 106-112		3
51	Physicochemical characteristics of a high molecular weight bioengineered β -glucan from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2015 , 50, 37-43	10.6	49
50	Metabolic mechanism of phenyllactic acid naturally occurring in Chinese pickles. <i>Food Chemistry</i> , 2015 , 186, 265-70	8.5	25
49	Slowly digestible starch--a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1642-57	11.5	139
48	Improving the catalytic behavior of inulin fructotransferase under high hydrostatic pressure. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 2588-94	4.3	5
47	Polysaccharides modification through green technology: Role of ultrasonication towards improving physicochemical properties of (1-3)(1-6)- β -glucans. <i>Food Hydrocolloids</i> , 2015 , 50, 166-173	10.6	22
46	Physicochemical properties of a water soluble extracellular homopolysaccharide from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2015 , 131, 377-83	10.3	31
45	Structural elucidation and in vitro fermentation of extracellular β -glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 6, 109-116	3.4	16
44	Enhancing the thermal stability of inulin fructotransferase with high hydrostatic pressure. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 171-8	7.9	9
43	Purification and characterization of an intracellular levansucrase derived from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Biotechnology and Applied Biochemistry</i> , 2015 , 62, 815-22	2.8	9

42	Structural modification and characterisation of a sugary maize soluble starch particle after double enzyme treatment. <i>Carbohydrate Polymers</i> , 2015 , 122, 101-7	10.3	10
41	Interaction mechanism between green tea extract and human α -amylase for reducing starch digestion. <i>Food Chemistry</i> , 2015 , 186, 20-5	8.5	88
40	Impact of α -amylase degradation on properties of sugary maize soluble starch particles. <i>Food Chemistry</i> , 2015 , 177, 1-7	8.5	46
39	High-level production of poly(γ -glutamic acid) by a newly isolated glutamate-independent strain, <i>Bacillus methylotrophicus</i> . <i>Process Biochemistry</i> , 2015 , 50, 329-335	4.8	28
38	Biotransformation of stevioside by <i>Leuconostoc citreum</i> SK24.002 α -glucanase acceptor reaction. <i>Food Chemistry</i> , 2014 , 146, 23-9	8.5	36
37	Enzyme-catalysed synthesis of plant steryl laurate in non-aqueous media using salt hydrate pairs and its characterisation. <i>Journal of Functional Foods</i> , 2014 , 7, 452-461	5.1	16
36	Structural investigation of a neutral extracellular glucan from <i>Lactobacillus reuteri</i> SK24.003. <i>Carbohydrate Polymers</i> , 2014 , 106, 384-92	10.3	46
35	The effects of an antioxidative pentapeptide derived from chickpea protein hydrolysates on oxidative stress in Caco-2 and HT-29 cell lines. <i>Journal of Functional Foods</i> , 2014 , 7, 719-726	5.1	33
34	Dual-enzymatic modification of maize starch for increasing slow digestion property. <i>Food Hydrocolloids</i> , 2014 , 38, 180-185	10.6	53
33	Sorbitol counteracts high hydrostatic pressure-induced denaturation of inulin fructotransferase. <i>International Journal of Biological Macromolecules</i> , 2014 , 70, 251-6	7.9	5
32	Enzymatic modification of corn starch with 4- α -glucanotransferase results in increasing slow digestible and resistant starch. <i>International Journal of Biological Macromolecules</i> , 2014 , 65, 208-14	7.9	63
31	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. <i>Food Chemistry</i> , 2014 , 151, 154-60	8.5	122
30	Characterisation of a novel water-soluble polysaccharide from <i>Leuconostoc citreum</i> SK24.002. <i>Food Hydrocolloids</i> , 2014 , 36, 265-272	10.6	62
29	Improved the slow digestion property of maize starch using partially α -amylolysis. <i>Food Chemistry</i> , 2014 , 152, 128-32	8.5	21
28	Biosynthesis of levan by levansucrase from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Carbohydrate Polymers</i> , 2014 , 101, 975-81	10.3	57
27	Partial branching enzyme treatment increases the low glycaemic property and α 1,6 branching ratio of maize starch. <i>Food Chemistry</i> , 2014 , 164, 502-9	8.5	47
26	Structure and digestibility of endosperm water-soluble α -glucans from different sugary maize mutants. <i>Food Chemistry</i> , 2014 , 143, 156-62	8.5	36
25	Elucidation of substituted ester group position in octenylsuccinic anhydride modified sugary maize soluble starch. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11696-705	5.7	29

24	Phytonutrients for controlling starch digestion: evaluation of grape skin extract. <i>Food Chemistry</i> , 2014 , 145, 205-11	8.5	40
23	Structure elucidation of catechins for modulation of starch digestion. <i>LWT - Food Science and Technology</i> , 2014 , 57, 188-193	5.4	34
22	Development of maize starch with a slow digestion property using maltogenic α -amylase. <i>Carbohydrate Polymers</i> , 2014 , 103, 164-9	10.3	32
21	Purification, preliminary structural characterization and in vitro antioxidant activity of polysaccharides from <i>Acanthus ilicifolius</i> . <i>LWT - Food Science and Technology</i> , 2014 , 56, 9-14	5.4	28
20	Elucidation of structural difference in theaflavins for modulation of starch digestion. <i>Journal of Functional Foods</i> , 2013 , 5, 2024-2029	5.1	39
19	Dry powder preparation of inulin fructotransferase from <i>Arthrobacter aureus</i> SK 8.001 fermented liquor. <i>Carbohydrate Polymers</i> , 2013 , 95, 654-6	10.3	8
18	Arginase from <i>Bacillus thuringiensis</i> SK 20.001: Purification, characteristics, and implications for l-ornithine biosynthesis. <i>Process Biochemistry</i> , 2013 , 48, 663-668	4.8	18
17	Difructosan anhydrides III preparation from sucrose by coupled enzyme reaction. <i>Carbohydrate Polymers</i> , 2013 , 92, 1608-11	10.3	12
16	Enzymatic hydrolysis of inulin in a bioreactor coupled with an ultrafiltration membrane. <i>Desalination</i> , 2012 , 284, 309-315	10.3	16
15	DFA III production from inulin with inulin fructotransferase in ultrafiltration membrane bioreactor. <i>Journal of Bioscience and Bioengineering</i> , 2012 , 113, 55-7	3.3	14
14	Effects of pH and dissolved oxygen on the synthesis of α -glutamyltranspeptidase from <i>Bacillus subtilis</i> SK 11.004. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 475-80	4.3	7
13	Structure and functional properties of starches from Chinese ginkgo (<i>Ginkgo biloba</i> L.) nuts. <i>Food Research International</i> , 2012 , 49, 303-310	7	32
12	Combined effects of high-pressure and enzymatic treatments on the hydrolysis of chickpea protein isolates and antioxidant activity of the hydrolysates. <i>Food Chemistry</i> , 2012 , 135, 904-12	8.5	52
11	Characterization of a thermostable glucose isomerase with an acidic pH optimum from <i>Acidothermus cellulolyticus</i> . <i>Food Research International</i> , 2012 , 47, 364-367	7	22
10	Characterization and antioxidant activity of <i>Ginkgo biloba</i> exocarp polysaccharides. <i>Carbohydrate Polymers</i> , 2012 , 87, 40-45	10.3	95
9	Functional characteristics of starches from the root of <i>Cynanchum auriculatum</i> Royle ex Wight grown in China. <i>Carbohydrate Polymers</i> , 2012 , 88, 568-575	10.3	6
8	Effect of high hydrostatic pressure (HHP) treatment on texture changes of water bamboo shoots cultivated in China. <i>Postharvest Biology and Technology</i> , 2011 , 59, 327-329	6.2	19
7	Structural characterizations of waxy maize starch residue following in vitro pancreatin and amyloglucosidase synergistic hydrolysis. <i>Food Hydrocolloids</i> , 2011 , 25, 214-220	10.6	47

6	Recent advances on biological difructose anhydride III production using inulase II from inulin. <i>Applied Microbiology and Biotechnology</i> , 2011 , 92, 457-65	5.7	15
5	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. <i>Food Chemistry</i> , 2011 , 126, 506-513	8.5	81
4	Purification and characterisation of a new antioxidant peptide from chickpea (<i>Cicer arietium</i> L.) protein hydrolysates. <i>Food Chemistry</i> , 2011 , 128, 28-33	8.5	119
3	Effect of controlled gelatinization in excess water on digestibility of waxy maize starch. <i>Food Chemistry</i> , 2010 , 119, 41-48	8.5	59
2	Characterisations of kabuli and desi chickpea starches cultivated in China. <i>Food Chemistry</i> , 2009 , 113, 1025-1032	8.5	96
1	Effect of pullulanase debranching and recrystallization on structure and digestibility of waxy maize starch. <i>Carbohydrate Polymers</i> , 2009 , 76, 214-221	10.3	170