

Hai-Teng Li

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

867
citations

566801

15
h-index

610482

24
g-index

26
all docs

26
docs citations

26
times ranked

650
citing authors

#	ARTICLE	IF	CITATIONS
1	High-amylose Starches to Bridge the "Fiber Gap" Development, Structure, and Nutritional Functionality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 362-379.	5.9	172
2	Using starch molecular fine structure to understand biosynthesis-structure-property relations. <i>Trends in Food Science and Technology</i> , 2019, 86, 530-536.	7.8	86
3	Altering starch branching enzymes in wheat generates high-amylose starch with novel molecular structure and functional properties. <i>Food Hydrocolloids</i> , 2019, 92, 51-59.	5.6	75
4	Encapsulation of <i>Lactobacillus plantarum</i> in porous maize starch. <i>LWT - Food Science and Technology</i> , 2016, 74, 542-549.	2.5	67
5	Protein-starch matrix plays a key role in enzymic digestion of high-amylose wheat noodle. <i>Food Chemistry</i> , 2021, 336, 127719.	4.2	55
6	A more general approach to fitting digestion kinetics of starch in food. <i>Carbohydrate Polymers</i> , 2019, 225, 115244.	5.1	53
7	Wall porosity in isolated cells from food plants: Implications for nutritional functionality. <i>Food Chemistry</i> , 2019, 279, 416-425.	4.2	49
8	High-amylose wheat and maize starches have distinctly different granule organization and annealing behaviour: A key role for chain mobility. <i>Food Hydrocolloids</i> , 2020, 105, 105820.	5.6	40
9	Controlled gelatinization of potato parenchyma cells under excess water condition: structural and <i>in vitro</i> digestion properties of starch. <i>Food and Function</i> , 2019, 10, 5312-5322.	2.1	37
10	Starch branching enzymes contributing to amylose and amylopectin fine structure in wheat. <i>Carbohydrate Polymers</i> , 2019, 224, 115185.	5.1	31
11	Natural "capsule"™ in food plants: Cell wall porosity controls starch digestion and fermentation. <i>Food Hydrocolloids</i> , 2021, 117, 106657.	5.6	26
12	Autoclaved rice: The textural property and its relation to starch leaching and the molecular structure of leached starch. <i>Food Chemistry</i> , 2019, 283, 199-205.	4.2	24
13	<i>In vitro</i> starch digestibility of buckwheat cultivars in comparison to wheat: The key role of starch molecular structure. <i>Food Chemistry</i> , 2022, 368, 130806.	4.2	24
14	Starch granular protein of high-amylose wheat gives innate resistance to amylolysis. <i>Food Chemistry</i> , 2020, 330, 127328.	4.2	20
15	Structural basis of wheat starch determines the adhesiveness of cooked noodles by affecting the fine structure of leached starch. <i>Food Chemistry</i> , 2021, 341, 128222.	4.2	18
16	pH-Responsive Smart Wettability Surface with Dual Bactericidal and Releasing Properties. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 46065-46075.	4.0	18
17	Nutritional, phytochemical and therapeutic potential of chia seed (<i>Salvia hispanica</i> L.). A mini-review. <i>Food Hydrocolloids for Health</i> , 2021, 1, 100010.	1.6	16
18	Molecular-structure evolution during <i>in vitro</i> fermentation of granular high-amylose wheat starch is different to <i>in vitro</i> digestion. <i>Food Chemistry</i> , 2021, 362, 130188.	4.2	15

#	ARTICLE	IF	CITATIONS
19	Improving the cold water swelling properties of oat starch by subcritical ethanol-water treatment. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 594-601.	3.6	12
20	Amorphous packing of amylose and elongated branches linked to the enzymatic resistance of high-amylose wheat starch granules. <i>Carbohydrate Polymers</i> , 2022, 295, 119871.	5.1	9
21	Pasting properties of high-amylose wheat in conventional and high-temperature Rapid Visco Analyzer: Molecular contribution of starch and gluten proteins. <i>Food Hydrocolloids</i> , 2022, 131, 107840.	5.6	7
22	In Vitro Starch Digestion: Mechanisms and Kinetic Models. , 2020, , 151-167.		5
23	Relation between adhesiveness and surface leachate rheological properties of cooked noodles: From the view of starch fine molecular structure. <i>Food Research International</i> , 2022, 155, 111111.	2.9	4
24	Insights into the reasons for lower digestibility of buckwheat-based foods: The structure-physical properties of starch aggregates. <i>Journal of Cereal Science</i> , 2022, 107, 103506.	1.8	3
25	Î±-Amylase interaction with soluble fibre: Insights from diffusion experiment using fluorescence recovery after photobleaching (FRAP) and permeation experiment using ultrafiltration membrane. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 28, 100319.	1.5	1