

Hui Zhang

List of Publications by Year in Descending Order

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Version: 2024-04-25

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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.

61
papers

853
citations

17
h-index

25
g-index

67
ext. papers

1,303
ext. citations

6.7
avg, IF

4.63
L-index

#	Paper	IF	Citations
61	Pectins of different resources influences cold storage properties of corn starch gels: Structure-property relationships. <i>Food Hydrocolloids</i> , 2022 , 124, 107287	10.6	2
60	Effect of moderate electric field on the quality, microstructure and oil absorption behavior of potato strips during deep-fat frying. <i>Journal of Food Engineering</i> , 2022 , 313, 110751	6	0
59	Trapping of reactive carbonyl species by fiber-bound polyphenols from whole grains under simulated physiological conditions. <i>Food Research International</i> , 2022 , 156, 111142	7	3
58	Enzymatic preparation of lysophosphatidylserine containing DHA from sn-glycero-3-phosphatidylserine and DHA in a solvent-free system. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112635	5.4	1
57	Interactions between gluten and water-unextractable arabinoxylan during the thermal treatment. <i>Food Chemistry</i> , 2021 , 345, 128785	8.5	7
56	Comparison of Different Soluble Dietary Fibers during the Fermentation Process. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7446-7457	5.7	1
55	Effect of structure evolution of starch in rice on the textural formation of cooked rice. <i>Food Chemistry</i> , 2021 , 342, 128205	8.5	4
54	Preparation of crocin nanocomplex in order to increase its physical stability. <i>Food Hydrocolloids</i> , 2021 , 120, 106415	10.6	4
53	Cocoa melanoidins reduce the formation of dietary advanced glycation end-products in dairy mimicking system. <i>Food Chemistry</i> , 2021 , 345, 128827	8.5	5
52	Effects of cereal fibers on short-chain fatty acids in healthy subjects and patients: a meta-analysis of randomized clinical trials. <i>Food and Function</i> , 2021 , 12, 7040-7053	6.1	3
51	Insoluble dietary fibre scavenges reactive carbonyl species under simulated physiological conditions: The key role of fibre-bound polyphenols. <i>Food Chemistry</i> , 2021 , 349, 129018	8.5	2
50	Roles of gelator type and gelation technology on texture and sensory properties of cookies prepared with oleogels. <i>Food Chemistry</i> , 2021 , 356, 129667	8.5	15
49	Comparative analysis of the effects of novel electric field frying and conventional frying on the quality of frying oil and oil absorption of fried shrimps. <i>Food Control</i> , 2021 , 128, 108195	6.2	6
48	Effect of the phenolic extract of <i>Camellia oleifera</i> seed cake on the oxidation process of soybean oil by 1H nuclear magnetic resonance during frying. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111900	5.4	1
47	Effect of multistage process on the quality, water and oil distribution and microstructure of French fries. <i>Food Research International</i> , 2020 , 137, 109229	7	11
46	Characterization of promising natural blue pigment from <i>Vaccinium bracteatum</i> thunb. leaves: Insights of the stability and the inhibition of α -amylase. <i>Food Chemistry</i> , 2020 , 326, 126962	8.5	5
45	Understanding the molecular weight distribution, in vitro digestibility and rheological properties of the deep-fried wheat starch. <i>Food Chemistry</i> , 2020 , 331, 127315	8.5	13

44	Extrusion followed by ultrasound as a chemical-free pretreatment method to enhance enzymatic hydrolysis of rice hull for fermentable sugars production. <i>Industrial Crops and Products</i> , 2020 , 149, 112356 ^{5.9}	20
43	Effect of different processing methods on physicochemical properties, chemical compositions and in vitro antioxidant activities of <i>Paeonia lactiflora</i> Pall seed oils. <i>Food Chemistry</i> , 2020 , 332, 127408	8.5 10
42	The effect of fatty acid composition on the oil absorption behavior and surface morphology of fried potato sticks via LF-NMR, MRI, and SEM. <i>Food Chemistry: X</i> , 2020 , 7, 100095	4.7 9
41	Investigation on molecular and morphology changes of protein and starch in rice kernel during cooking. <i>Food Chemistry</i> , 2020 , 316, 126262	8.5 14
40	Characteristics of pasting properties and morphology changes of rice starch and flour under different heating modes. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 246-255	7.9 11
39	Applying sensory and instrumental techniques to evaluate the texture of French fries from fast food restaurant. <i>Journal of Texture Studies</i> , 2020 , 51, 521-531	3.6 12
38	The soy protein isolate-Octacosanol-polysaccharides nanocomplex for enhanced physical stability in neutral conditions: Fabrication, characterization, thermal stability. <i>Food Chemistry</i> , 2020 , 322, 126638	8.5 12
37	Advances in exogenous docosahexaenoic acid-containing phospholipids: Sources, positional isomerism, biological activities, and advantages. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1420-1448	16.4 12
36	Effect of microwave heating and vacuum oven drying of potato strips on oil uptake during deep-fat frying. <i>Food Research International</i> , 2020 , 137, 109338	7 10
35	Comparative analysis of the texture and physicochemical properties of cooked rice based on adjustable rice cooker. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109650	5.4 3
34	Study of the migration and molecular structure of starch and protein in rice kernel during heating. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 1116-1124	7.9 5
33	Virgin Grape Seed Oil Alleviates Insulin Resistance and Energy Metabolism Disorder in Mice Fed a High-Fat Diet. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900158	3 1
32	Determination of Origin of Commercial Flavored Rapeseed Oil by the Pattern of Volatile Compounds Obtained via GCMS and Flash GC Electronic Nose. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900332	3 7
31	Geniposide reduces cholesterol accumulation and increases its excretion by regulating the FXR-mediated liver-gut crosstalk of bile acids. <i>Pharmacological Research</i> , 2020 , 152, 104631	10.2 17
30	Analysis of quality and microstructure of freshly potato strips fried with different oils. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110038	5.4 7
29	Melanoidins from Coffee, Cocoa, and Bread Are Able to Scavenge β -dicarbonyl Compounds under Simulated Physiological Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10921-10929	5.7 20
28	Investigation the molecular degradation, starch-lipid complexes formation and pasting properties of wheat starch in instant noodles during deep-frying treatment. <i>Food Chemistry</i> , 2019 , 283, 287-293	8.5 26
27	Research on migration path and structuring role of water in rice grain during soaking. <i>Food Hydrocolloids</i> , 2019 , 92, 41-50	10.6 22

26	The characterization and stability of the soy protein isolate/1-Octacosanol nanocomplex. <i>Food Chemistry</i> , 2019 , 297, 124766	8.5	12
25	Phosphorylation and Enzymatic Hydrolysis with Alcalase and Papain Effectively Reduce Allergic Reactions to Gliadins in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6313-6323	5.7	20
24	Influence of spatial structure on properties of rice kernel as compared with its flour and starch in limited water. <i>LWT - Food Science and Technology</i> , 2019 , 110, 85-93	5.4	3
23	Effect of soaking and cooking on structure formation of cooked rice through thermal properties, dynamic viscoelasticity, and enzyme activity. <i>Food Chemistry</i> , 2019 , 289, 616-624	8.5	15
22	Comparative analysis of the oil absorption behavior and microstructural changes of fresh and pre-frozen potato strips during frying via MRL, SEM, and XRD. <i>Food Research International</i> , 2019 , 122, 295-302	7	24
21	Geniposide Improves Glucose Homeostasis via Regulating FoxO1/PDK4 in Skeletal Muscle. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4483-4492	5.7	16
20	Effect of cooking methods on solubility and nutrition quality of brown rice powder. <i>Food Chemistry</i> , 2019 , 274, 444-451	8.5	20
19	l-Arabinose Inhibits Colitis by Modulating Gut Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13299-13306	5.7	17
18	Physicochemical properties of stable multilayer nanoemulsion prepared via the spontaneously-ordered adsorption of short and long chains. <i>Food Chemistry</i> , 2019 , 274, 620-628	8.5	13
17	In vitro digestibility and quality attributes of white salted noodles supplemented with pullulanase-treated flour. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 1157-1164	7.9	5
16	Reduction of 5-hydroxymethylfurfural formation by flavan-3-ols in Maillard reaction models and fried potato chips. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5294-5301	4.3	10
15	Mitigation effects of proanthocyanidins with different structures on acrylamide formation in chemical and fried potato crisp models. <i>Food Chemistry</i> , 2018 , 250, 98-104	8.5	30
14	Using RVA-full pattern fitting to develop rice viscosity fingerprints and improve type classification. <i>Journal of Cereal Science</i> , 2018 , 81, 1-7	3.8	8
13	Comparative Study on the Cryoprotective Effects of Three Recombinant Antifreeze Proteins from <i>Pichia pastoris</i> GS115 on Hydrated Gluten Proteins during Freezing. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6151-6161	5.7	12
12	Production of a recombinant carrot antifreeze protein by <i>Pichia pastoris</i> GS115 and its cryoprotective effects on frozen dough properties and bread quality. <i>LWT - Food Science and Technology</i> , 2018 , 96, 543-550	5.4	19
11	Epicatechin Adducting with 5-Hydroxymethylfurfural as an Inhibitory Mechanism against Acrylamide Formation in Maillard Reactions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12536-12543	5.7	18
10	Determination of Key Active Components in Different Edible Oils Affecting Lipid Accumulation and Reactive Oxygen Species Production in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11943-11956	5.7	13
9	Effects of Geniposide from Gardenia Fruit Pomace on Skeletal-Muscle Fibrosis. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 5802-5811	5.7	9

8	Synthesis and study the properties of StNPs/gum nanoparticles for salvianolic acid B-oral delivery system. <i>Food Chemistry</i> , 2017 , 229, 111-119	8.5	26
7	Effect of whole wheat flour on the quality, texture profile, and oxidation stability of instant fried noodles. <i>Journal of Texture Studies</i> , 2017 , 48, 607-615	3.6	16
6	Purification and Identification of Antifreeze Protein From Cold-Acclimated Oat (<i>Avena sativa</i> L.) and the Cryoprotective Activities in Ice Cream. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1746-1755	5.1	16
5	Extraction of Oat (<i>Avena sativa</i> L.) Antifreeze Proteins and Evaluation of Their Effects on Frozen Dough and Steamed Bread. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2066-2075	5.1	31
4	Effect of barley antifreeze protein on thermal properties and water state of dough during freezing and freeze-thaw cycles. <i>Food Hydrocolloids</i> , 2015 , 47, 32-40	10.6	73
3	Extraction of Carrot (<i>Daucus carota</i>) Antifreeze Proteins and Evaluation of Their Effects on Frozen White Salted Noodles. <i>Food and Bioprocess Technology</i> , 2014 , 7, 842-852	5.1	36
2	Effect of carrot (<i>Daucus carota</i>) antifreeze proteins on texture properties of frozen dough and volatile compounds of crumb. <i>LWT - Food Science and Technology</i> , 2008 , 41, 1029-1036	5.4	31
1	Effect of carrot (<i>Daucus carota</i>) antifreeze proteins on the fermentation capacity of frozen dough. <i>Food Research International</i> , 2007 , 40, 763-769	7	54