

Tai-Hua Mu

List of Publications by Year in descending order

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142
papers

4,578
citations

126708

33
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138251

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145
all docs

145
docs citations

145
times ranked

3866
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction, structure, and emulsifying properties of pectin from potato pulp. <i>Food Chemistry</i> , 2018, 244, 197-205.	4.2	225
2	Effects of extraction methods and particle size distribution on the structural, physicochemical, and functional properties of dietary fiber from deoiled cumin. <i>Food Chemistry</i> , 2016, 194, 237-246.	4.2	223
3	Physicochemical characterization of sweet potato starches popularly used in Chinese starch industry. <i>Food Hydrocolloids</i> , 2013, 33, 169-177.	5.6	179
4	Sweet potato (<i>Ipomoea batatas</i> L.) leaves as nutritional and functional foods. <i>Food Chemistry</i> , 2014, 156, 380-389.	4.2	149
5	Ultrasonic degradation of sweet potato pectin and its antioxidant activity. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 726-734.	3.8	131
6	Modification of deoiled cumin dietary fiber with laccase and cellulase under high hydrostatic pressure. <i>Carbohydrate Polymers</i> , 2016, 136, 87-94.	5.1	125
7	Influence of different hydrocolloids on dough thermo-mechanical properties and in vitro starch digestibility of gluten-free steamed bread based on potato flour. <i>Food Chemistry</i> , 2018, 239, 1064-1074.	4.2	118
8	Preparative purification of polyphenols from sweet potato (<i>Ipomoea batatas</i> L.) leaves by AB-8 macroporous resins. <i>Food Chemistry</i> , 2015, 172, 166-174.	4.2	117
9	Purification and identification of antioxidant peptides from sweet potato protein hydrolysates by Alcalase. <i>Journal of Functional Foods</i> , 2014, 7, 191-200.	1.6	108
10	Influence of potato flour on dough rheological properties and quality of steamed bread. <i>Journal of Integrative Agriculture</i> , 2016, 15, 2666-2676.	1.7	102
11	Optimisation of aqueous two-phase extraction of anthocyanins from purple sweet potatoes by response surface methodology. <i>Food Chemistry</i> , 2013, 141, 3034-3041.	4.2	98
12	Optimization of ultrasound-microwave assisted acid extraction of pectin from potato pulp by response surface methodology and its characterization. <i>Food Chemistry</i> , 2019, 289, 351-359.	4.2	95
13	The amino acid composition, solubility and emulsifying properties of sweet potato protein. <i>Food Chemistry</i> , 2009, 112, 1002-1005.	4.2	93
14	Composition and Physicochemical Properties of Dietary Fiber Extracted from Residues of 10 Varieties of Sweet Potato by a Sieving Method. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7305-7310.	2.4	83
15	Effects of pH and high hydrostatic pressure on the structural and rheological properties of sugar beet pectin. <i>Food Hydrocolloids</i> , 2016, 60, 161-169.	5.6	80
16	Comparative study of the effect of starches from five different sources on the rheological properties of gluten-free model doughs. <i>Carbohydrate Polymers</i> , 2017, 176, 345-355.	5.1	77
17	Effects of starch from five different botanical sources on the rheological and structural properties of starch-gluten model doughs. <i>Food Research International</i> , 2018, 103, 156-162.	2.9	71
18	Identification and characterization of antioxidant peptides from sweet potato protein hydrolysates by Alcalase under high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 92-101.	2.7	69

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19	Effects of Domestic Cooking Methods on Polyphenols and Antioxidant Activity of Sweet Potato Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8982-8989.	2.4	59
20	Optimization of extraction efficiency by shear emulsifying assisted enzymatic hydrolysis and functional properties of dietary fiber from deoiled cumin (<i>Cuminum cyminum</i> L.). <i>Food Chemistry</i> , 2015, 179, 270-277.	4.2	52
21	Nutritional evaluation of different cultivars of potatoes (<i>Solanum tuberosum</i> L.) from China by grey relational analysis (GRA) and its application in potato steamed bread making. <i>Journal of Integrative Agriculture</i> , 2019, 18, 231-245.	1.7	52
22	Microbial characterization of five Chinese traditional sourdoughs by high-throughput sequencing and their impact on the quality of potato steamed bread. <i>Food Chemistry</i> , 2019, 274, 710-717.	4.2	52
23	Effects of different polysaccharides and proteins on dough rheological properties, texture, structure and in vitro starch digestibility of wet sweet potato vermicelli. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1-10.	3.6	49
24	The effects of pH and high hydrostatic pressure on the physicochemical properties of a sweet potato protein emulsion. <i>Food Hydrocolloids</i> , 2014, 35, 209-216.	5.6	47
25	Effect of pH, heat, and light treatments on the antioxidant activity of sweet potato leaf polyphenols. <i>International Journal of Food Properties</i> , 2017, 20, 318-332.	1.3	46
26	Nutritional assessment and effects of heat processing on digestibility of Chinese sweet potato protein. <i>Journal of Food Composition and Analysis</i> , 2012, 26, 104-110.	1.9	45
27	Effects of cooking process on carotenoids and antioxidant activity of orange-fleshed sweet potato. <i>LWT - Food Science and Technology</i> , 2019, 104, 134-141.	2.5	45
28	Ultrasound microwave-assisted enzymatic production and characterisation of antioxidant peptides from sweet potato protein. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105262.	3.8	43
29	Profiling of phenolic acids and flavonoids in sweet potato (<i>Ipomoea batatas</i> L.) leaves and evaluation of their anti-oxidant and hypoglycemic activities. <i>Food Bioscience</i> , 2021, 39, 100801.	2.0	42
30	Phlorotannins: A review of extraction methods, structural characteristics, bioactivities, bioavailability, and future trends. <i>Algal Research</i> , 2021, 60, 102484.	2.4	42
31	Anti-diabetic effects of soluble and insoluble dietary fibre from deoiled cumin in low-dose streptozotocin and high glucose-fat diet-induced type 2 diabetic rats. <i>Journal of Functional Foods</i> , 2016, 25, 186-196.	1.6	41
32	Sweet potato and potato residual flours as potential nutritional and healthy food material. <i>Journal of Integrative Agriculture</i> , 2017, 16, 2632-2645.	1.7	40
33	Effect of salts combined with high hydrostatic pressure on structure and gelation properties of sweet potato protein. <i>LWT - Food Science and Technology</i> , 2018, 93, 36-44.	2.5	35
34	Effect of different pretreatment on the microbial diversity of fermented potato revealed by high-throughput sequencing. <i>Food Chemistry</i> , 2019, 290, 125-134.	4.2	35
35	Optimization of processing technology using response surface methodology and physicochemical properties of roasted sweet potato. <i>Food Chemistry</i> , 2019, 278, 136-143.	4.2	35
36	Heat-induced gelation properties of isoelectric and ultrafiltered sweet potato protein isolate and their gel microstructure. <i>Food Research International</i> , 2012, 49, 216-225.	2.9	34

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37	Comparative study of potato protein concentrates extracted using ammonium sulfate and isoelectric precipitation. <i>International Journal of Food Properties</i> , 2017, 20, 2113-2127.	1.3	34
38	The <i>In Vitro</i> Antioxidant Activity and Inhibition of Intracellular Reactive Oxygen Species of Sweet Potato Leaf Polyphenols. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-11.	1.9	34
39	Ultrasonic Modified Sweet Potato Pectin Induces Apoptosis like Cell Death in Colon Cancer (HT-29) Cell Line. <i>Nutrition and Cancer</i> , 2018, 70, 136-145.	0.9	33
40	Chemical Forces, Structure, and Gelation Properties of Sweet Potato Protein as Affected by pH and High Hydrostatic Pressure. <i>Food and Bioprocess Technology</i> , 2018, 11, 1719-1732.	2.6	33
41	Digestibility and Structural Properties of Thermal and High Hydrostatic Pressure Treated Sweet Potato (<i>Ipomoea batatas</i> L.) Protein. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 270-275.	1.4	32
42	Composition, structure, and physicochemical properties of sweet potato starches isolated by sour liquid processing and centrifugation. <i>Starch/Staerke</i> , 2013, 65, 162-171.	1.1	31
43	Anticancer effects of sweet potato protein on human colorectal cancer cells. <i>World Journal of Gastroenterology</i> , 2013, 19, 3300.	1.4	31
44	Evaluation of free radical scavenging activities of sweet potato protein and its hydrolysates as affected by single and combination of enzyme systems. <i>International Journal of Food Science and Technology</i> , 2012, 47, 696-702.	1.3	30
45	Influence of oxidative browning inhibitors and isolation techniques on sweet potato protein recovery and composition. <i>Food Chemistry</i> , 2012, 134, 1374-1384.	4.2	29
46	Effect of high hydrostatic pressure-assisted pectinase modification on the Pb ²⁺ adsorption capacity of pectin isolated from sweet potato residue. <i>Chemosphere</i> , 2021, 262, 128102.	4.2	29
47	Structural, antioxidant, aroma, and sensory characteristics of Maillard reaction products from sweet potato protein hydrolysates as influenced by different ultrasound-assisted enzymatic treatments. <i>Food Chemistry</i> , 2021, 361, 130090.	4.2	29
48	Effect of α -Amylase Degradation on Physicochemical Properties of Pre-High Hydrostatic Pressure-Treated Potato Starch. <i>PLoS ONE</i> , 2015, 10, e0143620.	1.1	28
49	Effects of high hydrostatic pressure on emulsifying properties of sweet potato protein in model protein-hydrocolloids system. <i>Food Chemistry</i> , 2015, 169, 448-454.	4.2	27
50	Comparative study of the nutritional quality of potato-wheat steamed and baked breads made with four potato flour cultivars. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 167-178.	1.3	27
51	High Hydrostatic Pressure (HHP)-Induced Structural Modification of Patatin and Its Antioxidant Activities. <i>Molecules</i> , 2017, 22, 438.	1.7	27
52	Optimisation of pectin extraction from sweet potato (<i>Ipomoea batatas</i> , Convolvulaceae) residues with disodium phosphate solution by response surface method. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2274-2280.	1.3	26
53	Effects of hydrocolloids and proteins on dough rheology and in vitro starch digestibility of sweet potato-wheat bread. <i>LWT - Food Science and Technology</i> , 2021, 142, 110970.	2.5	26
54	Effects of ionic polysaccharides and egg white protein complex formulations on dough rheological properties, structure formation and in vitro starch digestibility of wet sweet potato vermicelli. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 1170-1179.	3.6	25

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55	Improvement of ultrasound microwave-assisted enzymatic production and high hydrostatic pressure on emulsifying, rheological and interfacial characteristics of sweet potato protein hydrolysates. <i>Food Hydrocolloids</i> , 2021, 117, 106684.	5.6	25
56	Sweet potato protein hydrolysates: antioxidant activity and protective effects on oxidative <scp>DNA</scp> damage. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2304-2310.	1.3	24
57	Calorimetric, rheological, and structural properties of potato protein and potato starch composites and gels. <i>Starch/Staerke</i> , 2017, 69, 1600329.	1.1	24
58	Contribution of different molecular weight fractions to anticancer effect of sweet potato protein hydrolysates by six proteases on <scp>HT</scp>â€”9 colon cancer cells. <i>International Journal of Food Science and Technology</i> , 2018, 53, 525-532.	1.3	24
59	Structural, physicochemical and emulsifying properties of sweet potato pectin treated by high hydrostatic pressure and/or pectinase: a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4911-4920.	1.7	24
60	Influence of particle size distribution of orange-fleshed sweet potato flour on dough rheology and simulated gastrointestinal digestion of sweet potato-wheat bread. <i>LWT - Food Science and Technology</i> , 2020, 131, 109690.	2.5	24
61	Comparative study on chemical composition, polyphenols, flavonoids, carotenoids and antioxidant activities of various cultivars of sweet potato. <i>International Journal of Food Science and Technology</i> , 2020, 55, 369-378.	1.3	23
62	Sweet potato (<i>Ipomoea batatas</i> L.) leaf polyphenols ameliorate hyperglycemia in type 2 diabetes mellitus mice. <i>Food and Function</i> , 2021, 12, 4117-4131.	2.1	23
63	Antioxidant activity, nutritional, and phenolic composition of sweet potato leaves as affected by harvesting period. <i>International Journal of Food Properties</i> , 2020, 23, 178-188.	1.3	23
64	Effects of high hydrostatic pressure on the physicochemical and emulsifying properties of sweet potato protein. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1260-1268.	1.3	22
65	Optimisation of production yield by ultrasoundâ€”microwaveâ€”assisted acid method and functional property of pectin from sugar beet pulp. <i>International Journal of Food Science and Technology</i> , 2015, 50, 758-765.	1.3	22
66	Structural, physicochemical and interfacial stabilisation properties of ultrafiltered African yam bean (<i>Sphenostylis stenocarpa</i>) protein isolate compared with those of isoelectric protein isolate. <i>LWT - Food Science and Technology</i> , 2016, 69, 400-408.	2.5	22
67	Staling of potato and wheat steamed breads: physicochemical characterisation and molecular mobility. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2880-2886.	1.3	22
68	Optimization of ultrasonicâ€”microwave synergistic extraction of flavonoids from sweet potato leaves by response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13928.	0.9	22
69	Effects of different high hydrostatic pressure-treated potato starch on the processing performance of dough-like model systems. <i>Food Research International</i> , 2019, 120, 456-463.	2.9	22
70	Evaluation of texture, retrogradation enthalpy, water mobility, and anti-staling effects of enzymes and hydrocolloids in potato steamed bread. <i>Food Chemistry</i> , 2022, 368, 130686.	4.2	22
71	Effects of Sulfur-Containing Amino Acids and High Hydrostatic Pressure on Structure and Gelation Properties of Sweet Potato Protein. <i>Food and Bioprocess Technology</i> , 2019, 12, 1863-1873.	2.6	21
72	Effects of high hydrostatic pressure on secondary structure and emulsifying behavior of sweet potato protein. <i>High Pressure Research</i> , 2015, 35, 189-202.	0.4	20

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73	Structure, physicochemical, and functional properties of protein isolates and major fractions from cumin (<i>Cuminum cyminum</i>) seeds. <i>International Journal of Food Properties</i> , 2018, 21, 685-701.	1.3	20
74	Effects of high hydrostatic pressure and microbial transglutaminase treatment on structure and gelation properties of sweet potato protein. <i>LWT - Food Science and Technology</i> , 2019, 115, 108436.	2.5	20
75	Effect of high hydrostatic pressure on the structure, physicochemical and functional properties of protein isolates from cumin (<i>Cuminum cyminum</i>) seeds. <i>International Journal of Food Science and Technology</i> , 2019, 54, 752-761.	1.3	20
76	Effect of pH and NaCl/CaCl ₂ on the solubility and emulsifying properties of sweet potato protein. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 337-342.	1.7	19
77	Comparative study of the effects of high hydrostatic pressure on physicochemical, thermal, and structural properties of maize, potato, and sweet potato starches. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14852.	0.9	19
78	Protein Recovery from Sweet Potato Starch Wastewater by Foam Separation. <i>Separation Science and Technology</i> , 2014, 49, 2255-2260.	1.3	18
79	Evaluation of different hydrocolloids to improve dough rheological properties and bread quality of potato-wheat flour. <i>Journal of Food Science and Technology</i> , 2017, 54, 1597-1607.	1.4	18
80	Total Polyphenol Content, Antioxidant Activity, and Individual Phenolic Composition of Different Edible Parts of 4 Sweet Potato Cultivars. <i>Natural Product Communications</i> , 2020, 15, 1934578X2093693.	0.2	18
81	Effect of heat treatment to sweet potato flour on dough properties and characteristics of sweet potato-wheat bread. <i>Food Science and Technology International</i> , 2017, 23, 708-715.	1.1	17
82	Production and In Vitro Gastrointestinal Digestion of Antioxidant Peptides from Enzymatic Hydrolysates of Sweet Potato Protein Affected by Pretreatment. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 225-231.	1.4	17
83	The Differentiation- and Proliferation-Inhibitory Effects of Sporamin from Sweet Potato in 3T3-L1 Preadipocytes. <i>Agricultural Sciences in China</i> , 2009, 8, 671-677.	0.6	16
84	Optimisation of acid extraction of pectin from sweet potato residues by response surface methodology and its antiproliferation effect on cancer cells. <i>International Journal of Food Science and Technology</i> , 2013, 48, 778-785.	1.3	16
85	Effects of retrogradation and further acetylation on the digestibility and physicochemical properties of purple sweet potato flour and starch. <i>Starch/Staerke</i> , 2015, 67, 892-902.	1.1	16
86	Optimisation of antioxidant hydrolysate production from sweet potato protein and effect of <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1844-1850.	1.3	16
87	Effect of high hydrostatic pressure to sweet potato flour on dough properties and characteristics of sweet potato-wheat bread. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1087-1094.	1.3	16
88	Comparative study of thermo-mechanical, rheological, and structural properties of gluten-free model doughs from high hydrostatic pressure treated maize, potato, and sweet potato starches. <i>International Journal of Biological Macromolecules</i> , 2022, 204, 725-733.	3.6	16
89	Antiproliferative Effect of Amaranth Proteins and Peptides on HT-29 Human Colon Tumor Cell Line. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 107-114.	1.4	15
90	Contribution of ultrasound and slightly acid electrolytic water combination on inactivating <i>Rhizopus stolonifer</i> in sweet potato. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105528.	3.8	15

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91	Nutritional composition, antioxidant activity, volatile compounds, and stability properties of sweet potato residues fermented with selected lactic acid bacteria and bifidobacteria. <i>Food Chemistry</i> , 2022, 374, 131500.	4.2	15
92	Evaluation of the chemical composition and nutritional potential of brown macroalgae commercialised in China. <i>Algal Research</i> , 2022, 64, 102683.	2.4	15
93	Effects of different drying methods on nutritional composition, physicochemical and functional properties of sweet potato leaves. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13884.	0.9	14
94	Valorization of the green waste parts from sweet potato (<i>Impoeca batatas</i> L.): Nutritional, phytochemical composition, and bioactivity evaluation. <i>Food Science and Nutrition</i> , 2020, 8, 4086-4097.	1.5	14
95	Effect of heat treatments on the structure and emulsifying properties of protein isolates from cumin seeds (<i>Cuminum cyminum</i>). <i>Food Science and Technology International</i> , 2018, 24, 673-687.	1.1	13
96	Integrated Efforts for the Valorization of Sweet Potato By-Products within a Circular Economy Concept: Biocomposites for Packaging Applications Close the Loop. <i>Polymers</i> , 2021, 13, 1048.	2.0	13
97	Improvement of thermal, microwave and ultrasonication pretreatment on the production of antioxidant peptides from sweet potato protein via <i>in vitro</i> gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2338-2345.	1.3	12
98	Sweet Potato Leaf Polyphenols: Preparation, Individual Phenolic Compound Composition and Antioxidant Activity. , 2019, , 365-380.		12
99	Preparation and identification of angiotensin converting enzyme inhibitory peptides from sweet potato protein by enzymatic hydrolysis under high hydrostatic pressure. <i>International Journal of Food Science and Technology</i> , 2020, 55, 482-489.	1.3	12
100	Optimization of the formula and processing of a sweet potato leaf powder-based beverage. <i>Food Science and Nutrition</i> , 2020, 8, 2680-2691.	1.5	12
101	Progress in Research and Development of Potato Staple Food Processing Technology. <i>Journal of Applied Glycoscience</i> (1999), 2017, 64, 51-64.	0.3	11
102	Effects of Starch From Five Different Botanical Sources on the Fermentation and Gelatinization Properties of Starch-Gluten Model Doughs. <i>Starch/Staerke</i> , 2019, 71, 1800034.	1.1	11
103	Effects of high hydrostatic pressure and soaking solution on proximate composition, polyphenols, anthocyanins, β -carotene, and antioxidant activity of white, orange, and purple fleshed sweet potato flour. <i>Food Science and Technology International</i> , 2020, 26, 388-402.	1.1	11
104	Physicochemical properties, antioxidant activities, and binding behavior of 3,5-di-O-caffeoylquinic acid with beta-lactoglobulin colloidal particles. <i>Food Chemistry</i> , 2021, 347, 129084.	4.2	11
105	Comparative study of the nutritional quality of potato steamed bread fermented by different sourdoughs. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14080.	0.9	10
106	Effect of ingredients on the quality of gluten-free steamed bread based on potato flour. <i>Journal of Food Science and Technology</i> , 2019, 56, 2863-2873.	1.4	10
107	Production and characterisation of antioxidant peptides from sweet potato protein by enzymatic hydrolysis with radio frequency pretreatment. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2352-2358.	1.3	9
108	Improving sweet potato protein gel properties through μ -(β -glutamy)-lysine isopeptide cross-link catalyzed by transglutaminase. <i>Food Bioscience</i> , 2021, 39, 100828.	2.0	9

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109	Impact of dextran conjugation on physicochemical and gelling properties of sweet potato protein through Maillard reaction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1661-1670.	1.3	9
110	Recovery of sporamin from naturally fermented sweet potato starch slurry by foam fractionation. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1889-1895.	1.3	8
111	Effects of inorganic salts on the structural and physicochemical properties of high-hydrostatic-pressure-gelatinized sweet potato starch. <i>Starch/Staerke</i> , 2016, 68, 980-988.	1.1	8
112	Sweet Potato Proteins. , 2017, , 49-119.		8
113	A murine model of wheat versus potato allergy: Patatin and 53kDa protein are the potential allergen from potato. <i>Molecular Immunology</i> , 2018, 101, 284-293.	1.0	8
114	Sensory evaluation of roasted sweet potatoes influenced by different cultivars: A correlation study with respect to sugars, amino acids, volatile compounds, and colors. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14646.	0.9	8
115	Nutrition, gelation rheology and gel microstructure of isoelectric and ultrafiltered/diafiltered African yam bean (<i>Sphenostylis stenocarpa</i>) protein isolates. <i>LWT - Food Science and Technology</i> , 2014, 59, 1018-1024.	2.5	7
116	Sweet potato starch. , 2019, , 27-68.		7
117	Effects of potato flour on dough properties and quality of potato-wheat-yogurt pie bread. <i>Nutrition and Food Science</i> , 2019, 50, 885-901.	0.4	7
118	Effects of processing and storage conditions on the stability of sweet potato (<i>Ipomoea batatas</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.3	7
119	Identification of saprophytic microorganisms and analysis of changes in sensory, physicochemical, and nutritional characteristics of potato and wheat steamed bread during different storage periods. <i>Food Chemistry</i> , 2021, 348, 128927.	4.2	7
120	Physicochemical characterization of enzymatically hydrolyzed heat treated granular starches. <i>Starch/Staerke</i> , 2013, 65, 893-901.	1.1	6
121	Effects of particle size on structural, physicochemical, and functional properties of potato residue from starch isolation and quality characteristics of residue-based starch noodles. <i>Food Science and Technology International</i> , 2021, 27, 392-403.	1.1	6
122	Influence of particle size distribution on nutritional composition, microstructural and antioxidant properties of orange and purple-fleshed sweet potato flour. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15283.	0.9	6
123	Influence of sweet potato flour on the microstructure and nutritional quality of gluten-free fresh noodles. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3938-3947.	1.3	6
124	Effects of ultrasound-assisted enzymatic hydrolysis and monosaccharides on structural, antioxidant and flavour characteristics of Maillard reaction products from sweet potato protein hydrolysates. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6086-6099.	1.3	6
125	Profiling of Polyphenols, Flavonoids and Anthocyanins in Potato Peel and Flesh from Four Potato Varieties. <i>Potato Research</i> , 2022, 65, 193-208.	1.2	6
126	Functionalization of sweet potato leaf polyphenols by nanostructured composite β -lactoglobulin particles from molecular level complexations: A review. <i>Food Chemistry</i> , 2022, 372, 131304.	4.2	6

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127	The effect of potato (<i>Solanum tuberosum</i> L.) cultivars on the sensory, nutritional, functional, and safety properties of French fries. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14912.	0.9	5
128	Contribution of ultrasound and conventional hot water to the inactivation of <i>Rhizopus stolonifer</i> in sweet potato. <i>LWT - Food Science and Technology</i> , 2021, 148, 111797.	2.5	5
129	A comparative in vitro study of the digestibility of heat- and high pressure-induced gels prepared from industrial milk whey proteins. <i>High Pressure Research</i> , 2013, 33, 328-335.	0.4	4
130	Sweet potato: chemistry, processing, and nutrition – an introduction. , 2019, , 1-4.		4
131	Effects of sweet potato leaf powder on sensory, texture, nutrition, and digestive characteristics of steamed bread. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4
132	Sweet Potato Pectin. , 2017, , 183-261.		3
133	Preparation and quality characteristics of gluten-free potato cake. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14828.	0.9	3
134	Recovery of total, soluble, and insoluble dietary fiber from potato (<i>Solanum tuberosum</i>) residues and comparative evaluation of their structural, physicochemical, and functional properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15650.	0.9	3
135	Effect of innovative food processing technologies on microbiological quality, colour and texture of fresh-cut potato during storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 898-907.	1.3	3
136	Sweet Potato Dietary Fiber. , 2017, , 121-181.		2
137	Cultivar selection as a tool for nutritional and functional value enhancement of roasted sweet potato. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14200.	0.9	2
138	Sweet potato protein and its hydrolysates. , 2019, , 69-115.		2
139	Isolation and selection of technologically important lactic acid bacteria and yeast from fermented potato. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1735-1743.	1.3	2
140	Photoprotective effects of sweet potato leaf polyphenols and caffeic acid against UV-induced skin-damage in BALB/C nude mice. <i>Food and Function</i> , 2022, 13, 7075-7087.	2.1	2
141	Sweet potato staple foods. , 2019, , 273-302.		1
142	Ultrasound as a Non-thermal Pretreatment to Enhance Moisture Removal and Improve the Quality of French Fries. <i>Potato Research</i> , 0, , .	1.2	0