Caiming Li

List of Publications by Year in Descending Order

77 papers	1,012 citations	17 h-index	28 g-index
81 ext. papers	1,427 ext. citations	7.1 avg, IF	4.66 L-index

#	Paper	IF	Citations
77	Effects of acid-ethanol hydrolysis and debranch on acetylated starch and its potential used for curcumin carrier.. *Carbohydrate Polymers*, **2022**, 279, 119019	10.3	
76	Structure and Menthone Encapsulation of Corn Starch Modified by Octenyl Succinic Anhydride and Enzymatic Treatment. *Journal of Food Quality*, **2022**, 2022, 1-10	2.7	1
75	Effects of different gelatinization degrees of starch in potato flour on the quality of steamed bread.. *International Journal of Biological Macromolecules*, **2022**, 209, 144-152	7.9	1
74	The amino acid on the top of the active groove allosterically modulates product specificity of the 1,4-α-glucan branching enzyme.. *Food Chemistry*, **2022**, 384, 132458	8.5	0
73	Substrate Selectivity of a Novel Amylo-α-1,6-glucosidase from Thermococcus gammatolerans STB12. *Foods*, **2022**, 11, 1442	4.9	0
72	A review of controlled release from cyclodextrins: release methods, release systems and application. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-13	11.5	1
71	KOH/thiourea aqueous solution: A potential solvent for studying the dissolution mechanism and chain conformation of corn starch. *International Journal of Biological Macromolecules*, **2021**, 195, 86-86	7.9	1
70	An Innovative Short-Clustered Maltodextrin as Starch Substitute for Ameliorating Postprandial Glucose Homeostasis. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 354-367	5.7	7
69	Maltose binding site 2 mutations affect product inhibition of Bacillus circulans STB01 cyclodextrin glycosyltransferase. *International Journal of Biological Macromolecules*, **2021**, 175, 254-261	7.9	2
68	Combined effects of wheat gluten and carboxymethylcellulose on dough rheological behaviours and gluten network of potato-wheat flour-based bread. *International Journal of Food Science and Technology*, **2021**, 56, 4149-4158	3.8	0
67	Flexible Loop in Carbohydrate-Binding Module 48 Allosterically Modulates Substrate Binding of the 1,4-α-Glucan Branching Enzyme. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5755-5763	5.7	3
66	Two 1,4-α-glucan branching enzymes successively rearrange glycosidic bonds: A novel synergistic approach for reducing starch digestibility. *Carbohydrate Polymers*, **2021**, 262, 117968	10.3	6
65	Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. *Carbohydrate Polymers*, **2021**, 262, 117926	10.3	9
64	Carbohydrate-Binding Module and Linker Allow Cold Adaptation and Salt Tolerance of Maltopentaose-Forming Amylase From Marine Bacterium 2-40. *Frontiers in Microbiology*, **2021**, 12, 708480	5.7	0
63	Moderate Vinyl Acetate Acetylation Improves the Pasting Properties of Oxidized Corn Starch. *Starch/Staerke*, **2021**, 73, 2000079	2.3	2
62	Butyrylated starch protects mice from DSS-induced colitis: combined effects of butyrate release and prebiotic supply. *Food and Function*, **2021**, 12, 11290-11302	6.1	0
61	Effect of cassava starch structure on scalding of dough and baking expansion ability. *Food Chemistry*, **2021**, 352, 129350	8.5	8

60	The desirable salt bridges in amylases: Distribution, configuration and location. *Food Chemistry*, **2021**, 354, 129475	8.5	3
59	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12	11.5	3
58	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. *Food Research International*, **2021**, 150, 110735	7	1
57	New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. *Food Chemistry*, **2021**, 362, 130240	8.5	2
56	Bacterial 1,4-□glucan branching enzymes: characteristics, preparation and commercial applications. *Critical Reviews in Biotechnology*, **2020**, 40, 380-396	9.4	4
55	Additional salt bridges improve the thermostability of 1,4-□glucan branching enzyme. *Food Chemistry*, **2020**, 316, 126348	8.5	4
54	Starch phosphorylation and the in vivo regulation of starch metabolism and characteristics. *International Journal of Biological Macromolecules*, **2020**, 159, 823-831	7.9	8
53	Study on rapid drying and spoilage prevention of potato pulp using solid-state fermentation with Aspergillus aculeatus. *Bioresource Technology*, **2020**, 296, 122323	11	2
52	Effect of increased pressure on the coated layer profile of steamed rice. *Food Chemistry*, **2020**, 310, 125971	8.5	2
51	Insights into the thermostability and product specificity of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. *Biotechnology Letters*, **2020**, 42, 295-303	3	6
50	Structure of maltotetraose-forming amylase from Pseudomonas saccharophila STB07 provides insights into its product specificity. *International Journal of Biological Macromolecules*, **2020**, 154, 1303-1313	7.9	5
49	Structure-Based Engineering of a Maltooligosaccharide-Forming Amylase To Enhance Product Specificity. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 838-844	5.7	6
48	Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in / Mice. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12400-12412	5.7	6
47	Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4-□Glucan Branching Enzyme from STB02. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13791-13797	5.7	4
46	A two-stage modification method using 1,4-□glucan branching enzyme lowers the in vitro digestibility of corn starch. *Food Chemistry*, **2020**, 305, 125441	8.5	16
45	Combinatorial effect of fermentation and drying on the relationship between the structure and expansion properties of tapioca starch and potato starch. *International Journal of Biological Macromolecules*, **2020**, 145, 965-973	7.9	14
44	Importance of C-Terminal Extension in Thermophilic 1,4-□Glucan Branching Enzyme from Geobacillus thermoglucosidans STB02. *Applied Biochemistry and Biotechnology*, **2020**, 190, 1010-1022	3.2	1
43	Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. *International Journal of Biological Macromolecules*, **2020**, 155, 273-285	7.9	16

42	Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. *Food Chemistry*, **2019**, 283, 170-176	8.5	17
41	Variants at position 603 of the CGTase from Bacillus circulans STB01 for reducing product inhibition. *International Journal of Biological Macromolecules*, **2019**, 136, 460-468	7.9	6
40	Preparation, characterization and properties of starch-based adhesive for wood-based panels. *International Journal of Biological Macromolecules*, **2019**, 134, 247-254	7.9	32
39	Characterization of physicochemical properties of cellulose from potato pulp and their effects on enzymatic hydrolysis by cellulase. *International Journal of Biological Macromolecules*, **2019**, 131, 564-571	7.9	10
38	Non-classical secretion of 1,4-alpha-glucan branching enzymes without signal peptides in Escherichia coli. *International Journal of Biological Macromolecules*, **2019**, 132, 759-765	7.9	4
37	Expression and characterization of an extremely thermophilic 1,4-□glucan branching enzyme from Rhodothermus obamensis STB05. *Protein Expression and Purification*, **2019**, 164, 105478	2	8
36	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. *International Journal of Biological Macromolecules*, **2019**, 138, 966-974	7.9	14
35	Crystal structure of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. *International Journal of Biological Macromolecules*, **2019**, 138, 394-402	7.9	12
34	Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. *Computational and Structural Biotechnology Journal*, **2019**, 17, 895-903	6.8	11
33	Chitosan coating of zein-carboxymethylated short-chain amylose nanocomposites improves oral bioavailability of insulin in vitro and in vivo. *Journal of Controlled Release*, **2019**, 313, 1-13	11.7	31
32	Importance of Trp139 in the product specificity of a maltooligosaccharide-forming amylase from Bacillus stearothermophilus STB04. *Applied Microbiology and Biotechnology*, **2019**, 103, 9433-9442	5.7	6
31	Digestion properties of corn starch modified by □D-glucan branching enzyme and cyclodextrin glycosyltransferase. *Food Hydrocolloids*, **2019**, 89, 534-541	10.6	29
30	Enzyme assisted fermentation of potato pulp: An effective way to reduce water holding capacity and improve drying efficiency. *Food Chemistry*, **2018**, 258, 118-123	8.5	9
29	Preparation of acetylated nanofibrillated cellulose from corn stalk microcrystalline cellulose and its reinforcing effect on starch films. *International Journal of Biological Macromolecules*, **2018**, 111, 959-966	7.9	13
28	Modification by □d-glucan branching enzyme lowers the in vitro digestibility of starch from different sources. *International Journal of Biological Macromolecules*, **2018**, 107, 1758-1764	7.9	30
27	Thermostabilization of a thermophilic 1,4-□glucan branching enzyme through C-terminal truncation. *International Journal of Biological Macromolecules*, **2018**, 107, 1510-1518	7.9	9
26	Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. *International Journal of Biological Macromolecules*, **2018**, 106, 320-329	7.9	14
25	Leu600 mutations decrease product inhibition of the □cyclodextrin glycosyltransferase from Bacillus circulans STB01. *International Journal of Biological Macromolecules*, **2018**, 115, 1194-1201	7.9	13

24	Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. *Starch/Staerke*, **2017**, 69, 1600002	2.3	7
23	Pasting and thermal properties of waxy corn starch modified by 1,4-α-glucan branching enzyme. *International Journal of Biological Macromolecules*, **2017**, 97, 679-687	7.9	23
22	Alanine 310 is important for the activity of 1,4-α-glucan branching enzyme from Geobacillus thermoglucosidans STB02. *International Journal of Biological Macromolecules*, **2017**, 97, 156-163	7.9	14
21	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications. *Journal of Controlled Release*, **2017**, 252, 95-107	11.7	113
20	Potassium and sodium ions enhance the activity and thermostability of 1,4-α-glucan branching enzyme from Geobacillus thermoglucosidasius in the presence of glycerol. *International Journal of Biological Macromolecules*, **2017**, 102, 712-717	7.9	8
19	Effect of modification with 1,4-α-glucan branching enzyme on the rheological properties of cassava starch. *International Journal of Biological Macromolecules*, **2017**, 103, 630-639	7.9	36
18	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. *Biotechnology Advances*, **2017**, 35, 619-632	17.8	39
17	Met349 Mutations Enhance the Activity of 1,4-α-Glucan Branching Enzyme from Geobacillus thermoglucosidans STB02. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5674-5680	5.7	11
16	Characterisation of physicochemical and functional properties of soluble dietary fibre from potato pulp obtained by enzyme-assisted extraction. *International Journal of Biological Macromolecules*, **2017**, 101, 1004-1011	7.9	56
15	Effects of heat pretreatment of starch on graft copolymerization reaction and performance of resulting starch-based wood adhesive. *International Journal of Biological Macromolecules*, **2017**, 96, 11-18	7.9	20
14	A two-stage temperature control strategy enhances extracellular secretion of recombinant α-cyclodextrin glucosyltransferase in Escherichia coli. *AMB Express*, **2017**, 7, 165	4.1	3
13	Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8866-8874	5.7	26
12	Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from Bacillus circulans. *International Journal of Biological Macromolecules*, **2016**, 83, 111-6	7.9	11
11	Influence of guar gum on the in vitro digestibility of tapioca starch. *Starch/Staerke*, **2016**, 68, 339-347	2.3	8
10	Retrogradation behavior of corn starch treated with 1,4-α-glucan branching enzyme. *Food Chemistry*, **2016**, 203, 308-313	8.5	74
9	Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve α-cyclodextrin specificity. *International Journal of Biological Macromolecules*, **2015**, 76, 224-9	7.9	9
8	Effects of montmorillonite addition on the performance of starch-based wood adhesive. *Carbohydrate Polymers*, **2015**, 115, 394-400	10.3	40
7	Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. *RSC Advances*, **2015**, 5, 97066-97075	3.7	26

6	Polyethylene glycols enhance the thermostability of Ecyclodextrin glycosyltransferase from Bacillus circulans. *Food Chemistry*, **2014**, 164, 17-22	8.5	21
5	Nanosilica sol leads to further increase in polyethylene glycol (PEG) 1000-enhanced thermostability of Ecyclodextrin glycosyltransferase from Bacillus circulans. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2919-24	5.7	12
4	Mutations enhance Ecyclodextrin specificity of cyclodextrin glycosyltransferase from Bacillus circulans. *Carbohydrate Polymers*, **2014**, 108, 112-7	10.3	12
3	Calcium ion contribution to thermostability of cyclodextrin glycosyltransferase is closely related to calcium-binding site CaII. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 8836-41	5.7	29
2	Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. *Starch/Staerke*,2100274	2.3	0
1	The Global Amylase Research Trend in Food Science Technology: A Data-Driven Analysis. *Food Reviews International*,1-15	5.5	1