# Yaoqi Tian

## List of Publications by Citations



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|---|---|---|---|
| 112 papers | 1,933 citations | 26 h-index | 37 g-index |
| 115 ext. papers | 2,621 ext. citations | 7.2 avg, IF | 5.49 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 112 | Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage. *Food Chemistry*, **2017**, 214, 702-709 | 8.5 | 108 |
| 111 | Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. *Food Chemistry*, **2018**, 242, 131-138 | 8.5 | 76 |
| 110 | Influence of Ecyclodextrin on the short-term retrogradation of rice starch. *Food Chemistry*, **2009**, 116, 54-58 | 8.5 | 74 |
| 109 | Rapid, accurate, and simultaneous measurement of water and oil contents in the fried starchy system using low-field NMR. *Food Chemistry*, **2017**, 233, 525-529 | 8.5 | 69 |
| 108 | Starch retrogradation studied by thermogravimetric analysis (TGA). *Carbohydrate Polymers*, **2011**, 84, 1165-1168 | 10.3 | 69 |
| 107 | Effect of high hydrostatic pressure (HHP) on slowly digestible properties of rice starches. *Food Chemistry*, **2014**, 152, 225-9 | 8.5 | 51 |
| 106 | Inhibition of wheat starch retrogradation by tea derivatives. *Carbohydrate Polymers*, **2015**, 134, 413-7 | 10.3 | 50 |
| 105 | Effect of dietary fibers on the structure and digestibility of fried potato starch: A comparison of pullulan and pectin. *Carbohydrate Polymers*, **2019**, 215, 47-57 | 10.3 | 46 |
| 104 | Polyphenols from blueberries modulate inflammation cytokines in LPS-induced RAW264.7 macrophages. *International Journal of Biological Macromolecules*, **2014**, 69, 382-7 | 7.9 | 46 |
| 103 | Simultaneous saccharification and fermentation of broken rice: an enzymatic extrusion liquefaction pretreatment for Chinese rice wine production. *Bioprocess and Biosystems Engineering*, **2013**, 36, 1141-8 | 3.7 | 44 |
| 102 | Surface chemical compositions and dispersity of starch nanocrystals formed by sulfuric and hydrochloric acid hydrolysis. *PLoS ONE*, **2014**, 9, e86024 | 3.7 | 40 |
| 101 | Identification and releasing characteristics of high-amylose corn starch-cinnamaldehyde inclusion complex prepared using ultrasound treatment. *Carbohydrate Polymers*, **2013**, 91, 586-9 | 10.3 | 40 |
| 100 | Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. *Carbohydrate Polymers*, **2016**, 136, 1203-8 | 10.3 | 39 |
| 99 | Linear dextrin as curcumin delivery system: Effect of degree of polymerization on the functional stability of curcumin. *Food Hydrocolloids*, **2018**, 77, 911-920 | 10.6 | 38 |
| 98 | Aqueous re-dispersibility of starch nanocrystal powder improved by sodium hypochlorite oxidation. *Food Hydrocolloids*, **2016**, 52, 29-37 | 10.6 | 34 |
| 97 | Disruption and molecule degradation of waxy maize starch granules during high pressure homogenization process. *Food Chemistry*, **2018**, 240, 165-173 | 8.5 | 34 |
| 96 | Effect of Ecyclodextrin on the long-term retrogradation of rice starch. *European Food Research and Technology*, **2009**, 228, 743-748 | 3.4 | 34 |

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| 95 | Starch-based biodegradable packaging materials: A review of their preparation, characterization and diverse applications in the food industry. *Trends in Food Science and Technology*, **2021**, 114, 70-82 | 15.3 | 34 |
| 94 | Stabilization of starch-based microgel-lysozyme complexes using a layer-by-layer assembly technique. *Food Chemistry*, **2017**, 214, 213-217 | 8.5 | 33 |
| 93 | Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. *Carbohydrate Polymers*, **2015**, 124, 245-53 | 10.3 | 31 |
| 92 | Effect of reaction solvents on the multi-scale structure of potato starch during acid treatment. *International Journal of Biological Macromolecules*, **2017**, 97, 67-75 | 7.9 | 29 |
| 91 | Ionic liquids as novel solvents for biosynthesis of octenyl succinic anhydride-modified waxy maize starch. *International Journal of Biological Macromolecules*, **2016**, 86, 119-25 | 7.9 | 28 |
| 90 | A novel triple-wavelength colorimetric method for measuring amylose and amylopectin contents. *Starch/Staerke*, **2010**, 62, 508-516 | 2.3 | 28 |
| 89 | Preparation of the Ecyclodextrin-vitamin C (ECD-Vc) inclusion complex under high hydrostatic pressure (HHP). *Carbohydrate Polymers*, **2012**, 90, 1193-6 | 10.3 | 27 |
| 88 | Structural changes of chemically modified rice starch by one-step reactive extrusion. *Food Chemistry*, **2019**, 288, 354-360 | 8.5 | 26 |
| 87 | Effect of temperature-cycled retrogradation on slow digestibility of waxy rice starch. *International Journal of Biological Macromolecules*, **2012**, 51, 1024-7 | 7.9 | 26 |
| 86 | Thermal degradation behavior of hypochlorite-oxidized starch nanocrystals under different oxidized levels. *Carbohydrate Polymers*, **2015**, 124, 124-30 | 10.3 | 25 |
| 85 | Long-term annealing of C-type kudzu starch: Effect on crystalline type and other physicochemical properties. *Starch/Staerke*, **2015**, 67, 577-584 | 2.3 | 25 |
| 84 | Impact of granule size on microstructural changes and oil absorption of potato starch during frying. *Food Hydrocolloids*, **2019**, 94, 428-438 | 10.6 | 24 |
| 83 | Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. *International Journal of Biological Macromolecules*, **2015**, 79, 392-7 | 7.9 | 22 |
| 82 | Effect of acid-ethanol treatment and debranching on the structural characteristics and digestible properties of maize starches with different amylose contents. *Food Hydrocolloids*, **2017**, 69, 229-235 | 10.6 | 21 |
| 81 | A simple and green method for preparation of non-crystalline granular starch through controlled gelatinization. *Food Chemistry*, **2019**, 274, 268-273 | 8.5 | 21 |
| 80 | Effect of multiple freezing/thawing cycles on the structural and functional properties of waxy rice starch. *PLoS ONE*, **2015**, 10, e0127138 | 3.7 | 20 |
| 79 | Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. *Food Hydrocolloids*, **2021**, 110, 106141 | 10.6 | 20 |
| 78 | Characterization of different substituted carboxymethyl starch microgels and their interactions with lysozyme. *PLoS ONE*, **2014**, 9, e114634 | 3.7 | 19 |

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| 77 | Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (FeO-chitosan) nanoparticles improves thermal and operational stability. *Bioprocess and Biosystems Engineering*, **2017**, 40, 821-831 | 3.7 | 18 |
| 76 | Facile Method for Fluorescent Labeling of Starch Nanocrystal. *ACS Sustainable Chemistry and Engineering*, **2017**, 5, 3751-3761 | 8.3 | 18 |
| 75 | Amylose crystal seeds: Preparation and their effect on starch retrogradation. *Food Hydrocolloids*, **2020**, 105, 105805 | 10.6 | 18 |
| 74 | Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. *Carbohydrate Polymers*, **2015**, 125, 169-79 | 10.3 | 17 |
| 73 | Highly branched corn starch: Preparation, encapsulation, and release of ascorbic acid. *Food Chemistry*, **2021**, 343, 128485 | 8.5 | 17 |
| 72 | Impact of amylose content on structural changes and oil absorption of fried maize starches. *Food Chemistry*, **2019**, 287, 28-37 | 8.5 | 16 |
| 71 | Effects of starchy seed crystals on the retrogradation of rice starch. *Food Chemistry*, **2020**, 318, 126487 | 8.5 | 16 |
| 70 | Recent advances in intelligent food packaging materials: Principles, preparation and applications.. *Food Chemistry*, **2021**, 375, 131738 | 8.5 | 16 |
| 69 | Starch sodium dodecenyl succinate prepared by one-step extrusion and its properties. *Carbohydrate Polymers*, **2015**, 133, 90-3 | 10.3 | 15 |
| 68 | A novel molecular simulation method for evaluating the endothermic transition of amylose recrystallite. *European Food Research and Technology*, **2009**, 229, 853-858 | 3.4 | 15 |
| 67 | Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. *International Journal of Biological Macromolecules*, **2020**, 145, 197-206 | 7.9 | 15 |
| 66 | Effects of fractionation and heat-moisture treatment on structural changes and digestibility of debranched waxy maize starch. *Food Hydrocolloids*, **2020**, 101, 105488 | 10.6 | 15 |
| 65 | Eco-friendly and superhydrophobic nano-starch based coatings for self-cleaning application and oil-water separation. *Carbohydrate Polymers*, **2021**, 271, 118410 | 10.3 | 15 |
| 64 | Interactions between rice amylose and aroma compounds and their effect on rice fragrance release. *Food Chemistry*, **2019**, 289, 603-608 | 8.5 | 14 |
| 63 | Modelling and optimisation of enzymatic extrusion pretreatment of broken rice for rice wine manufacture. *Food Chemistry*, **2014**, 150, 94-8 | 8.5 | 14 |
| 62 | Eco-Friendly and pH-Responsive Nano-Starch-Based Superhydrophobic Coatings for Liquid-Food Residue Reduction and Freshness Monitoring. *ACS Sustainable Chemistry and Engineering*, **2021**, 9, 10142-10153 | 8.3 | 14 |
| 61 | High-pressure homogenization induced degradation of amylopectin in a gelatinized state. *Starch/Staerke*, **2016**, 68, 734-741 | 2.3 | 14 |
| 60 | Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). *Food Chemistry*, **2016**, 203, 530-535 | 8.5 | 13 |

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| 59 | Interaction between amylose and 1-butanol during 1-butanol-hydrochloric acid hydrolysis of normal rice starch. *International Journal of Biological Macromolecules*, **2013**, 61, 329-32 | 7.9 | 13 |
| 58 | Comparison tests of hydroxylpropyl □cyclodextrin (HP□CD) and □cyclodextrin (□CD) on retrogradation of rice amylose. *LWT - Food Science and Technology*, **2010**, 43, 488-491 | 5.4 | 13 |
| 57 | Type III Resistant Starch Prepared from Debranched Starch: Structural Changes under Simulated Saliva, Gastric, and Intestinal Conditions and the Impact on Short-Chain Fatty Acid Production. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 2595-2602 | 5.7 | 12 |
| 56 | Pasting, rheology, and fine structure of starch for waxy rice powder with high-temperature baking. *International Journal of Biological Macromolecules*, **2020**, 146, 620-626 | 7.9 | 11 |
| 55 | Structure and properties of soft rice starch. *International Journal of Biological Macromolecules*, **2020** , 157, 10-16 | 7.9 | 11 |
| 54 | Characterization and mechanism of action of Microbacterium imperiale glucan 1,4-□maltotriohydrolase. *Carbohydrate Research*, **2014**, 384, 46-50 | 2.9 | 11 |
| 53 | Comparison of encapsulation properties of major garlic oil components by hydroxypropyl □cyclodextrin. *European Food Research and Technology*, **2010**, 231, 519-524 | 3.4 | 11 |
| 52 | High-efficiency production of □cyclodextrin using □cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. *Carbohydrate Polymers*, **2018**, 182, 75-80 | 10.3 | 11 |
| 51 | Preparation, characterization, and in vitro release of carboxymethyl starch/□cyclodextrin microgel□scorbic acid inclusion complexes. *RSC Advances*, **2015**, 5, 61815-61820 | 3.7 | 10 |
| 50 | Use of the resistance effect between retrograded starch and iodine for evaluating retrogradation properties of rice starch. *Food Chemistry*, **2011**, 125, 1291-1293 | 8.5 | 9 |
| 49 | Effect of pullulan on oil absorption and structural organization of native maize starch during frying. *Food Chemistry*, **2020**, 309, 125681 | 8.5 | 9 |
| 48 | Impact of cooling rates on the flavor of cooked rice during storage. *Food Bioscience*, **2020**, 35, 100563 | 4.9 | 8 |
| 47 | 1-Butanol-Hydrochloric Acid Hydrolysis of High-Amylose Maize Starch. *Starch/Staerke*, **2018**, 70, 1700359 | 2.3 | 8 |
| 46 | A study on the inhibition mechanism of □cyclodextrin on pullulanase. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2011**, 70, 161-165 | | 8 |
| 45 | A glycogen branching enzyme from Thermomonospora curvata: Characterization and its action on maize starch. *Starch/Staerke*, **2016**, 68, 355-364 | 2.3 | 8 |
| 44 | Effects of □maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. *Starch/Staerke*, **2017**, 69, 1600078 | 2.3 | 7 |
| 43 | Photoirradiation surface molecularly imprinted polymers for the separation of 6-O-□-maltosyl-□cyclodextrin. *Journal of Separation Science*, **2017**, 40, 4653-4660 | 3.4 | 7 |
| 42 | Effects of cooling rate on retrograded nucleation of different rice starch-aromatic molecule complexes. *Food Chemistry*, **2019**, 294, 179-186 | 8.5 | 7 |

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| 41 | Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. *Molecules*, **2017**, 22, | 4.8 | 7 |
| 40 | Fractionation of dextrin by gradient polyethylene glycol precipitation. *Journal of Chromatography A* , **2016**, 1434, 81-90 | 4.5 | 7 |
| 39 | Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. *International Journal of Biological Macromolecules*, **2021**, 173, 307-314 | 7.9 | 7 |
| 38 | Super Anti-Wetting Colorimetric Starch-Based Film Modified with Poly(dimethylsiloxane) and Micro-/Nano-Starch for Aquatic-Product Freshness Monitoring. *Biomacromolecules*, **2021**, 22, 3769-3779 | 6.9 | 7 |
| 37 | Improved Catalytic Properties of Thermomyces lanuginosus Lipase Immobilized onto Newly Fabricated Polydopamine-Functionalized Magnetic Fe3O4 Nanoparticles. *Processes*, **2020**, 8, 629 | 2.9 | 6 |
| 36 | Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. *International Journal of Biological Macromolecules*, **2018**, 111, 28-32 | 7.9 | 6 |
| 35 | Effect of amino acids composing rice protein on rice starch digestibility. *LWT - Food Science and Technology*, **2021**, 146, 111417 | 5.4 | 6 |
| 34 | Preparation and characterization of zwitterionic functionalized starch nanoparticles. *International Journal of Biological Macromolecules*, **2020**, 142, 395-403 | 7.9 | 6 |
| 33 | Effect of Drying Processes on the Fine Structure of A-, B-, and C-Type Starches. *Starch/Staerke*, **2018**, 70, 1700218 | 2.3 | 6 |
| 32 | Thermal and crystalline properties of slowly digestible starch prepared from the starches physically modified by Ecyclodextrins. *Starch/Staerke*, **2017**, 69, 1500370 | 2.3 | 5 |
| 31 | Highly Efficient Regioselective Decanoylation of Hyperoside Using Nanobiocatalyst of FeO@PDA-Lipase: Insights of Kinetics and Stability Evaluation. *Frontiers in Bioengineering and Biotechnology*, **2020**, 8, 485 | 5.8 | 5 |
| 30 | Identification and releasing characteristics of Ecyclodextrin-phenylethanoid glycosides inclusion complex. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2014**, 79, 437-442 | 1.7 | 5 |
| 29 | Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. *Journal of Chromatography A*, **2017**, 1530, 226-231 | 4.5 | 5 |
| 28 | Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. *Food Chemistry*, **2021**, 353, 129468 | 8.5 | 5 |
| 27 | Designing Lipase-Compatible Ionic Liquids as Novel Solvents for Starch Ester Biosynthesis. *Starch/Staerke*, **2020**, 72, 1900120 | 2.3 | 4 |
| 26 | In Vitro Digestibility and Predicted Glycemic Index of Chemically Modified Rice Starch by One-Step Reactive Extrusion. *Starch/Staerke*, **2020**, 72, 1900012 | 2.3 | 4 |
| 25 | Nanostarch: Preparation, Modification, and Application in Pickering Emulsions. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 6929-6942 | 5.7 | 4 |
| 24 | Rheological characterization of pH-responsive carboxymethyl starch/Ecyclodextrin microgels. *Starch/Staerke*, **2016**, 68, 29-36 | 2.3 | 4 |

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| 23 | Effect of cooling rate on long-term recrystallized crystal of rice starch in the presence of flavor compounds. *Food Chemistry*, **2021**, 345, 128763 | 8.5 | 4 |
| 22 | Molecular characterization and in vitro digestibility of normal maize starch hydrolyzed by maltotriohydrolase. *International Journal of Biological Macromolecules*, **2015**, 74, 283-8 | 7.9 | 3 |
| 21 | Evaluation of starch retrogradation by infrared spectroscopy. *Food Hydrocolloids*, **2021**, 120, 106975 | 10.6 | 3 |
| 20 | Chemistry and Thermodynamic Properties of Lactic Acid and Lactide and Solvent Miscibility **2010**, 19-25 | | 2 |
| 19 | Resistant structure of extruded starch: Effects of fatty acids with different chain lengths and degree of unsaturation. *Food Chemistry*, **2021**, 374, 131510 | 8.5 | 2 |
| 18 | Pasting and Rheological Properties of Non-Crystalline Granular Starch. *Starch/Staerke*, **2019**, 71, 1800338 | 2.3 | 1 |
| 17 | Preparative fractionation of dextrin by gradient alcohol precipitation. *Separation Science and Technology*, **2017**, 1-11 | 2.5 | 1 |
| 16 | Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4-□glucanotransferase. *Carbohydrate Polymers*, **2015**, 122, 329-35 | 10.3 | 1 |
| 15 | Facile fabrication of thermostable and colorimetric starch-based waterproof coating with edible organic materials.. *Food Chemistry*, **2022**, 382, 132269 | 8.5 | 1 |
| 14 | Superhydrophobic modular cryogel with variable magnetic-actuated motion direction for discrete small-scale oil spill cleanup.. *Journal of Hazardous Materials*, **2022**, 430, 128448 | 12.8 | 1 |
| 13 | The formation of starch-lipid complexes by microwave heating.. *Food Chemistry*, **2022**, 382, 132319 | 8.5 | 1 |
| 12 | Mechanism of effect of endogenous/exogenous rice protein and its hydrolysates on rice starch digestibility. *International Journal of Biological Macromolecules*, **2021**, 193, 311-318 | 7.9 | 1 |
| 11 | Physicochemical properties of rice bran after ball milling. *Journal of Food Processing and Preservation*, **2021**, 45, e15785 | 2.1 | 1 |
| 10 | Debranched starch: Preparation and hydrophobic cavity characterization using carbon nanotubes. *LWT - Food Science and Technology*, **2022**, 153, 112548 | 5.4 | 1 |
| 9 | Superhydrophobic starch-based nanocomposite cryogel for oil removal underwater and magnetically guided oil slick cleanup.. *Carbohydrate Polymers*, **2022**, 287, 119297 | 10.3 | 1 |
| 8 | Preparation and characterization of non-crystalline granular starch with low processing viscosity.. *International Journal of Biological Macromolecules*, **2021**, 195, 483-491 | 7.9 | 0 |
| 7 | Interactions between recrystallized rice starch and flavor molecules. *Food Hydrocolloids*, **2022**, 124, 107211 | 11.6 | 0 |
| 6 | Contribution of starch to the flavor of rice-based instant foods. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12 | 11.5 | 0 |

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| 5 | Superhydrophobic starch-based adsorbent with honeycomb coral-like surface fabricated via facile immersion process for removing oil from water.. *International Journal of Biological Macromolecules*, **2022**, 207, 549-558 | 7.9 | 0 |
| 4 | Superhydrophobic/superoleophilic starch-based cryogels coated by silylated porous starch/Fe3O4 hybrid micro/nanoparticles for removing discrete oil patches from water. *Separation and Purification Technology*, **2022**, 291, 120872 | 8.3 | 0 |
| 3 | Fabrication of superhydrophobic/oleophilic starch cryogel via a simple sol-gel immersion process for removing oil from water. *Industrial Crops and Products*, **2022**, 184, 115010 | 5.9 | 0 |
| 2 | Effects of structure and physical chemistry of resistant starch on short-term satiety. *Food Hydrocolloids*, **2022**, 107828 | 10.6 | 0 |
| 1 | Applications in Pharmaceuticals **2018**, 109-142 | | |