

Yaoqi Tian

List of Publications by Year in Descending Order

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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.

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	Facile fabrication of thermostable and colorimetric starch-based waterproof coating with edible organic materials.. <i>Food Chemistry</i> , 2022 , 382, 132269	8.5	1
111	Superhydrophobic modular cryogel with variable magnetic-actuated motion direction for discrete small-scale oil spill cleanup.. <i>Journal of Hazardous Materials</i> , 2022 , 430, 128448	12.8	1
110	The formation of starch-lipid complexes by microwave heating.. <i>Food Chemistry</i> , 2022 , 382, 132319	8.5	1
109	Interactions between recrystallized rice starch and flavor molecules. <i>Food Hydrocolloids</i> , 2022 , 124, 107271	11.6	0
108	Debranched starch: Preparation and hydrophobic cavity characterization using carbon nanotubes. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112548	5.4	1
107	Superhydrophobic starch-based adsorbent with honeycomb coral-like surface fabricated via facile immersion process for removing oil from water.. <i>International Journal of Biological Macromolecules</i> , 2022 , 207, 549-558	7.9	0
106	Superhydrophobic/superoleophilic starch-based cryogels coated by silylated porous starch/Fe ₃ O ₄ hybrid micro/nanoparticles for removing discrete oil patches from water. <i>Separation and Purification Technology</i> , 2022 , 291, 120872	8.3	0
105	Superhydrophobic starch-based nanocomposite cryogel for oil removal underwater and magnetically guided oil slick cleanup.. <i>Carbohydrate Polymers</i> , 2022 , 287, 119297	10.3	1
104	Fabrication of superhydrophobic/oleophilic starch cryogel via a simple sol-gel immersion process for removing oil from water. <i>Industrial Crops and Products</i> , 2022 , 184, 115010	5.9	0
103	Effects of structure and physical chemistry of resistant starch on short-term satiety. <i>Food Hydrocolloids</i> , 2022 , 107828	10.6	0
102	Preparation and characterization of non-crystalline granular starch with low processing viscosity.. <i>International Journal of Biological Macromolecules</i> , 2021 , 195, 483-491	7.9	0
101	Resistant structure of extruded starch: Effects of fatty acids with different chain lengths and degree of unsaturation. <i>Food Chemistry</i> , 2021 , 374, 131510	8.5	2
100	Recent advances in intelligent food packaging materials: Principles, preparation and applications.. <i>Food Chemistry</i> , 2021 , 375, 131738	8.5	16
99	Mechanism of effect of endogenous/exogenous rice protein and its hydrolysates on rice starch digestibility. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 311-318	7.9	1
98	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. <i>International Journal of Biological Macromolecules</i> , 2021 , 173, 307-314	7.9	7
97	Contribution of starch to the flavor of rice-based instant foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	0
96	Nanostarch: Preparation, Modification, and Application in Pickering Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6929-6942	5.7	4

95	Effect of amino acids composing rice protein on rice starch digestibility. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111417	5.4	6
94	Eco-Friendly and pH-Responsive Nano-Starch-Based Superhydrophobic Coatings for Liquid-Food Residue Reduction and Freshness Monitoring. <i>ACS Sustainable Chemistry and Engineering</i> , 2021 , 9, 10142-10153 ¹⁴	8.3	14
93	Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. <i>Food Hydrocolloids</i> , 2021 , 110, 106141	10.6	20
92	Highly branched corn starch: Preparation, encapsulation, and release of ascorbic acid. <i>Food Chemistry</i> , 2021 , 343, 128485	8.5	17
91	Effect of cooling rate on long-term recrystallized crystal of rice starch in the presence of flavor compounds. <i>Food Chemistry</i> , 2021 , 345, 128763	8.5	4
90	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. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 2595-2602	5.7	12
89	Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. <i>Food Chemistry</i> , 2021 , 353, 129468	8.5	5
88	Starch-based biodegradable packaging materials: A review of their preparation, characterization and diverse applications in the food industry. <i>Trends in Food Science and Technology</i> , 2021 , 114, 70-82	15.3	34
87	Physicochemical properties of rice bran after ball milling. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15785	2.1	1
86	Super Anti-Wetting Colorimetric Starch-Based Film Modified with Poly(dimethylsiloxane) and Micro-/Nano-Starch for Aquatic-Product Freshness Monitoring. <i>Biomacromolecules</i> , 2021 , 22, 3769-3779 ^{6.9}	6.9	7
85	Eco-friendly and superhydrophobic nano-starch based coatings for self-cleaning application and oil-water separation. <i>Carbohydrate Polymers</i> , 2021 , 271, 118410	10.3	15
84	Evaluation of starch retrogradation by infrared spectroscopy. <i>Food Hydrocolloids</i> , 2021 , 120, 106975	10.6	3
83	Highly Efficient Regioselective Decanoylation of Hyperoside Using Nanobiocatalyst of FeO@PDA-Lipase: Insights of Kinetics and Stability Evaluation. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 485	5.8	5
82	Improved Catalytic Properties of Thermomyces lanuginosus Lipase Immobilized onto Newly Fabricated Polydopamine-Functionalized Magnetic Fe ₃ O ₄ Nanoparticles. <i>Processes</i> , 2020 , 8, 629	2.9	6
81	Impact of cooling rates on the flavor of cooked rice during storage. <i>Food Bioscience</i> , 2020 , 35, 100563	4.9	8
80	Effects of starchy seed crystals on the retrogradation of rice starch. <i>Food Chemistry</i> , 2020 , 318, 126487	8.5	16
79	Amylose crystal seeds: Preparation and their effect on starch retrogradation. <i>Food Hydrocolloids</i> , 2020 , 105, 105805	10.6	18
78	Pasting, rheology, and fine structure of starch for waxy rice powder with high-temperature baking. <i>International Journal of Biological Macromolecules</i> , 2020 , 146, 620-626	7.9	11

77	Structure and properties of soft rice starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 157, 10-16	7.9	11
76	Designing Lipase-Compatible Ionic Liquids as Novel Solvents for Starch Ester Biosynthesis. <i>Starch/Staerke</i> , 2020 , 72, 1900120	2.3	4
75	Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 197-206	7.9	15
74	Effects of fractionation and heat-moisture treatment on structural changes and digestibility of debranched waxy maize starch. <i>Food Hydrocolloids</i> , 2020 , 101, 105488	10.6	15
73	In Vitro Digestibility and Predicted Glycemic Index of Chemically Modified Rice Starch by One-Step Reactive Extrusion. <i>Starch/Staerke</i> , 2020 , 72, 1900012	2.3	4
72	Preparation and characterization of zwitterionic functionalized starch nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020 , 142, 395-403	7.9	6
71	Effect of pullulan on oil absorption and structural organization of native maize starch during frying. <i>Food Chemistry</i> , 2020 , 309, 125681	8.5	9
70	Effects of cooling rate on retrograded nucleation of different rice starch-aromatic molecule complexes. <i>Food Chemistry</i> , 2019 , 294, 179-186	8.5	7
69	Pasting and Rheological Properties of Non-Crystalline Granular Starch. <i>Starch/Staerke</i> , 2019 , 71, 1800338	2.3	1
68	Effect of dietary fibers on the structure and digestibility of fried potato starch: A comparison of pullulan and pectin. <i>Carbohydrate Polymers</i> , 2019 , 215, 47-57	10.3	46
67	Interactions between rice amylose and aroma compounds and their effect on rice fragrance release. <i>Food Chemistry</i> , 2019 , 289, 603-608	8.5	14
66	Impact of granule size on microstructural changes and oil absorption of potato starch during frying. <i>Food Hydrocolloids</i> , 2019 , 94, 428-438	10.6	24
65	Structural changes of chemically modified rice starch by one-step reactive extrusion. <i>Food Chemistry</i> , 2019 , 288, 354-360	8.5	26
64	Impact of amylose content on structural changes and oil absorption of fried maize starches. <i>Food Chemistry</i> , 2019 , 287, 28-37	8.5	16
63	A simple and green method for preparation of non-crystalline granular starch through controlled gelatinization. <i>Food Chemistry</i> , 2019 , 274, 268-273	8.5	21
62	1-Butanol-Hydrochloric Acid Hydrolysis of High-Amylose Maize Starch. <i>Starch/Staerke</i> , 2018 , 70, 1700359	2.3	8
61	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 28-32	7.9	6
60	Disruption and molecule degradation of waxy maize starch granules during high pressure homogenization process. <i>Food Chemistry</i> , 2018 , 240, 165-173	8.5	34

59	Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. <i>Food Chemistry</i> , 2018 , 242, 131-138	8.5	76
58	Applications in Pharmaceuticals 2018 , 109-142		
57	Linear dextrin as curcumin delivery system: Effect of degree of polymerization on the functional stability of curcumin. <i>Food Hydrocolloids</i> , 2018 , 77, 911-920	10.6	38
56	High-efficiency production of Cyclodextrin using Cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018 , 182, 75-80	10.3	11
55	Effect of Drying Processes on the Fine Structure of A-, B-, and C-Type Starches. <i>Starch/Staerke</i> , 2018 , 70, 1700218	2.3	6
54	Thermal and crystalline properties of slowly digestible starch prepared from the starches physically modified by Cyclodextrins. <i>Starch/Staerke</i> , 2017 , 69, 1500370	2.3	5
53	Effects of Maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. <i>Starch/Staerke</i> , 2017 , 69, 1600078	2.3	7
52	Effect of reaction solvents on the multi-scale structure of potato starch during acid treatment. <i>International Journal of Biological Macromolecules</i> , 2017 , 97, 67-75	7.9	29
51	Effect of acid-ethanol treatment and debranching on the structural characteristics and digestible properties of maize starches with different amylose contents. <i>Food Hydrocolloids</i> , 2017 , 69, 229-235	10.6	21
50	Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (FeO-chitosan) nanoparticles improves thermal and operational stability. <i>Bioprocess and Biosystems Engineering</i> , 2017 , 40, 821-831	3.7	18
49	Rapid, accurate, and simultaneous measurement of water and oil contents in the fried starchy system using low-field NMR. <i>Food Chemistry</i> , 2017 , 233, 525-529	8.5	69
48	Facile Method for Fluorescent Labeling of Starch Nanocrystal. <i>ACS Sustainable Chemistry and Engineering</i> , 2017 , 5, 3751-3761	8.3	18
47	Photoirradiation surface molecularly imprinted polymers for the separation of 6-O- β -maltosyl- β -cyclodextrin. <i>Journal of Separation Science</i> , 2017 , 40, 4653-4660	3.4	7
46	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. <i>Molecules</i> , 2017 , 22,	4.8	7
45	Preparative fractionation of dextrin by gradient alcohol precipitation. <i>Separation Science and Technology</i> , 2017 , 1-11	2.5	1
44	Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. <i>Journal of Chromatography A</i> , 2017 , 1530, 226-231	4.5	5
43	Stabilization of starch-based microgel-lysozyme complexes using a layer-by-layer assembly technique. <i>Food Chemistry</i> , 2017 , 214, 213-217	8.5	33
42	Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage. <i>Food Chemistry</i> , 2017 , 214, 702-709	8.5	108

41	Aqueous re-dispersibility of starch nanocrystal powder improved by sodium hypochlorite oxidation. <i>Food Hydrocolloids</i> , 2016 , 52, 29-37	10.6	34
40	Ionic liquids as novel solvents for biosynthesis of octenyl succinic anhydride-modified waxy maize starch. <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 119-25	7.9	28
39	Fractionation of dextrin by gradient polyethylene glycol precipitation. <i>Journal of Chromatography A</i> , 2016 , 1434, 81-90	4.5	7
38	Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). <i>Food Chemistry</i> , 2016 , 203, 530-535	8.5	13
37	Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. <i>Carbohydrate Polymers</i> , 2016 , 136, 1203-8	10.3	39
36	A glycogen branching enzyme from <i>Thermomonospora curvata</i> : Characterization and its action on maize starch. <i>Starch/Staerke</i> , 2016 , 68, 355-364	2.3	8
35	High-pressure homogenization induced degradation of amylopectin in a gelatinized state. <i>Starch/Staerke</i> , 2016 , 68, 734-741	2.3	14
34	Rheological characterization of pH-responsive carboxymethyl starch/ β -cyclodextrin microgels. <i>Starch/Staerke</i> , 2016 , 68, 29-36	2.3	4
33	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. <i>Carbohydrate Polymers</i> , 2015 , 124, 245-53	10.3	31
32	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. <i>Carbohydrate Polymers</i> , 2015 , 125, 169-79	10.3	17
31	Starch sodium dodecyl succinate prepared by one-step extrusion and its properties. <i>Carbohydrate Polymers</i> , 2015 , 133, 90-3	10.3	15
30	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 392-7	7.9	22
29	Preparation, characterization, and in vitro release of carboxymethyl starch/ β -cyclodextrin microgel/ascorbic acid inclusion complexes. <i>RSC Advances</i> , 2015 , 5, 61815-61820	3.7	10
28	Thermal degradation behavior of hypochlorite-oxidized starch nanocrystals under different oxidized levels. <i>Carbohydrate Polymers</i> , 2015 , 124, 124-30	10.3	25
27	Long-term annealing of C-type kudzu starch: Effect on crystalline type and other physicochemical properties. <i>Starch/Staerke</i> , 2015 , 67, 577-584	2.3	25
26	Inhibition of wheat starch retrogradation by tea derivatives. <i>Carbohydrate Polymers</i> , 2015 , 134, 413-7	10.3	50
25	Effect of multiple freezing/thawing cycles on the structural and functional properties of waxy rice starch. <i>PLoS ONE</i> , 2015 , 10, e0127138	3.7	20
24	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4- β -glucanotransferase. <i>Carbohydrate Polymers</i> , 2015 , 122, 329-35	10.3	1

23	Molecular characterization and in vitro digestibility of normal maize starch hydrolyzed by maltotriohydrolase. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 283-8	7.9	3
22	Identification and releasing characteristics of β -cyclodextrin-phenylethanoid glycosides inclusion complex. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2014 , 79, 437-442	1.7	5
21	Characterization and mechanism of action of Microbacterium imperiale glucan 1,4- α -maltotriohydrolase. <i>Carbohydrate Research</i> , 2014 , 384, 46-50	2.9	11
20	Modelling and optimisation of enzymatic extrusion pretreatment of broken rice for rice wine manufacture. <i>Food Chemistry</i> , 2014 , 150, 94-8	8.5	14
19	Effect of high hydrostatic pressure (HHP) on slowly digestible properties of rice starches. <i>Food Chemistry</i> , 2014 , 152, 225-9	8.5	51
18	Polyphenols from blueberries modulate inflammation cytokines in LPS-induced RAW264.7 macrophages. <i>International Journal of Biological Macromolecules</i> , 2014 , 69, 382-7	7.9	46
17	Surface chemical compositions and dispersity of starch nanocrystals formed by sulfuric and hydrochloric acid hydrolysis. <i>PLoS ONE</i> , 2014 , 9, e86024	3.7	40
16	Characterization of different substituted carboxymethyl starch microgels and their interactions with lysozyme. <i>PLoS ONE</i> , 2014 , 9, e114634	3.7	19
15	Interaction between amylose and 1-butanol during 1-butanol-hydrochloric acid hydrolysis of normal rice starch. <i>International Journal of Biological Macromolecules</i> , 2013 , 61, 329-32	7.9	13
14	Simultaneous saccharification and fermentation of broken rice: an enzymatic extrusion liquefaction pretreatment for Chinese rice wine production. <i>Bioprocess and Biosystems Engineering</i> , 2013 , 36, 1141-8	3.7	44
13	Identification and releasing characteristics of high-amylose corn starch-cinnamaldehyde inclusion complex prepared using ultrasound treatment. <i>Carbohydrate Polymers</i> , 2013 , 91, 586-9	10.3	40
12	Preparation of the β -cyclodextrin-vitamin C (β CD-Vc) inclusion complex under high hydrostatic pressure (HHP). <i>Carbohydrate Polymers</i> , 2012 , 90, 1193-6	10.3	27
11	Effect of temperature-cycled retrogradation on slow digestibility of waxy rice starch. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 1024-7	7.9	26
10	A study on the inhibition mechanism of β -cyclodextrin on pullulanase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2011 , 70, 161-165		8
9	Use of the resistance effect between retrograded starch and iodine for evaluating retrogradation properties of rice starch. <i>Food Chemistry</i> , 2011 , 125, 1291-1293	8.5	9
8	Starch retrogradation studied by thermogravimetric analysis (TGA). <i>Carbohydrate Polymers</i> , 2011 , 84, 1165-1168	10.3	69
7	Comparison tests of hydroxylpropyl β -cyclodextrin (HP β CD) and β -cyclodextrin (β CD) on retrogradation of rice amylose. <i>LWT - Food Science and Technology</i> , 2010 , 43, 488-491	5.4	13
6	Comparison of encapsulation properties of major garlic oil components by hydroxypropyl β -cyclodextrin. <i>European Food Research and Technology</i> , 2010 , 231, 519-524	3.4	11

5	Chemistry and Thermodynamic Properties of Lactic Acid and Lactide and Solvent Miscibility 2010 , 19-25	2
4	A novel triple-wavelength colorimetric method for measuring amylose and amylopectin contents. <i>Starch/Staerke</i> , 2010 , 62, 508-516	2,3 28
3	Effect of Cyclodextrin on the long-term retrogradation of rice starch. <i>European Food Research and Technology</i> , 2009 , 228, 743-748	3-4 34
2	A novel molecular simulation method for evaluating the endothermic transition of amylose recrystallite. <i>European Food Research and Technology</i> , 2009 , 229, 853-858	3-4 15
1	Influence of Cyclodextrin on the short-term retrogradation of rice starch. <i>Food Chemistry</i> , 2009 , 116, 54-58	8.5 74