

# Fengwei Xie

## 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.

150  
papers

5,549  
citations

40  
h-index

70  
g-index

158  
ext. papers

6,780  
ext. citations

7.9  
avg, IF

6.14  
L-index

#	Paper	IF	Citations
150	Nonthermal physical modification of starch: An overview of recent research into structure and property alterations.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 203, 153-153	7.9	2
149	Hydroxypropyl methylcellulose hydrocolloid systems: Effect of hydroxypropyl group content on the phase structure, rheological properties and film characteristics.. <i>Food Chemistry</i> , <b>2022</b> , 379, 132075	8.5	1
148	Effect of pre-printing gelatinization degree on the structure and digestibility of hot-extrusion 3D-printed starch. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107210	10.6	4
147	Green synthesis of acetylated maize starch in different imidazolium carboxylate and choline carboxylate ionic liquids.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 288, 119353	10.3	1
146	Increasing xanthan gum content could enhance the performance of agar/konjac glucomannan-based system. <i>Food Hydrocolloids</i> , <b>2022</b> , 107845	10.6	1
145	Dissolution of Cellulose in Ionic Liquid-DMSO Mixtures: Roles of DMSO/IL Ratio and the Cation Alkyl Chain Length. <i>ACS Omega</i> , <b>2021</b> , 6, 27225-27232	3.9	1
144	Preparation of formyl cellulose and its enhancement effect on the mechanical and barrier properties of polylactic acid films. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 172, 82-92	7.9	4
143	Plasticized Starch/Agar Composite Films: Processing, Morphology, Structure, Mechanical Properties and Surface Hydrophilicity. <i>Coatings</i> , <b>2021</b> , 11, 311	2.9	6
142	Wet Ball Milling of Indica Rice Starch Effectively Modifies Its Multilevel Structures and Pasting Behavior. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 636-643		0
141	Structural disorganization of cereal, tuber and bean starches in aqueous ionic liquid at room temperature: Role of starch granule surface structure. <i>Carbohydrate Polymers</i> , <b>2021</b> , 258, 117677	10.3	6
140	Hydroxypropyl methylcellulose and hydroxypropyl starch: Rheological and gelation effects on the phase structure of their mixed hydrocolloid system. <i>Food Hydrocolloids</i> , <b>2021</b> , 115, 106598	10.6	6
139	3D printing to innovate biopolymer materials for demanding applications: A review. <i>Materials Today Chemistry</i> , <b>2021</b> , 20, 100459	6.2	23
138	An insight into the structural evolution of waxy maize starch chains during growth based on nonlinear rheology. <i>Food Hydrocolloids</i> , <b>2021</b> , 116, 106655	10.6	5
137	Ultrasonication Improves the Structures and Physicochemical Properties of Cassava Starch Films Containing Acetic Acid. <i>Starch/Staerke</i> , <b>2021</b> , 73, 2000094	2.3	6
136	Comparison of the structure and properties of hydroxypropylated acid-hydrolysed maize starches with different amylose/amylopectin contents. <i>Food Hydrocolloids</i> , <b>2021</b> , 110, 106134	10.6	9
135	Different effects of pectin and Earrageenan on the multiscale structures and in vitro digestibility of extruded rice starch. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106216	10.6	12
134	Multiscale Structural Disorganization of Indica Rice Starch under Microwave Treatment with High Water Contents. <i>ACS Food Science &amp; Technology</i> , <b>2021</b> , 1, 45-53		0

133	Graphene oxide enhanced ionic liquid plasticisation of chitosan/alginate bionanocomposites. <i>Carbohydrate Polymers</i> , <b>2021</b> , 253, 117231	10.3	3
132	Understanding the effects of montmorillonite and sepiolite on the properties of solution-cast chitosan and chitosan/silk peptide composite films. <i>Polymer International</i> , <b>2021</b> , 70, 527-535	3.3	3
131	Regeneration behavior of chitosan from ionic liquid using water and alcohols as anti-solvents. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 166, 940-947	7.9	1
130	Cooperative Effects of Cellulose Nanocrystals and Sepiolite When Combined on Ionic Liquid Plasticised Chitosan Materials. <i>Polymers</i> , <b>2021</b> , 13,	4.5	3
129	Influence of plasticiser type and nanoclay on the properties of chitosan-based materials. <i>European Polymer Journal</i> , <b>2021</b> , 144, 110225	5.2	10
128	Starch-based food matrices containing protein: Recent understanding of morphology, structure, and properties. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 114, 212-231	15.3	16
127	Microwave reheating increases the resistant starch content in cooked rice with high water contents. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 184, 804-811	7.9	3
126	Starch-based materials encapsulating food ingredients: Recent advances in fabrication methods and applications. <i>Carbohydrate Polymers</i> , <b>2021</b> , 270, 118358	10.3	4
125	Development changes in multi-scale structure and functional properties of waxy corn starch at different stages of kernel growth. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 191, 335-343	7.9	5
124	Thermomechanically processed chitosan:gelatin films being transparent, mechanically robust and less hygroscopic. <i>Carbohydrate Polymers</i> , <b>2021</b> , 272, 118522	10.3	4
123	3D printed nanocellulose-based label for fruit freshness keeping and visual monitoring. <i>Carbohydrate Polymers</i> , <b>2021</b> , 273, 118545	10.3	6
122	Unexpected Plasticization Effects on the Structure and Properties of Polyelectrolyte Complexed Chitosan/Alginate Materials. <i>ACS Applied Polymer Materials</i> , <b>2020</b> , 2, 2957-2966	4.3	4
121	Glycerol plasticisation of chitosan/carboxymethyl cellulose composites: Role of interactions in determining structure and properties. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 163, 683-693	7.9	9
120	Structural Disorganization and Chain Aggregation of High-Amylose Starch in Different Chloride Salt Solutions. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 4838-4847	8.3	7
119	Understanding the structure and rheological properties of potato starch induced by hot-extrusion 3D printing. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105812	10.6	45
118	Thermomechanical-induced polyelectrolyte complexation between chitosan and carboxymethyl cellulose enabling unexpected hydrolytic stability. <i>Composites Science and Technology</i> , <b>2020</b> , 189, 108031	8.6	17
117	Applications of ionic liquids in starch chemistry: a review. <i>Green Chemistry</i> , <b>2020</b> , 22, 2162-2183	10	55
116	Structure and properties of thermomechanically processed chitosan/carboxymethyl cellulose/graphene oxide polyelectrolyte complexed bionanocomposites. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 158, 420-429	7.9	15

115	Phase transition of maize starch in aqueous ionic liquids: Effects of water:ionic liquid ratio and cation alkyl chain length. <i>Industrial Crops and Products</i> , <b>2020</b> , 144, 112043	5.9	7
114	Improving the in vitro digestibility of rice starch by thermomechanically assisted complexation with guar gum. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105637	10.6	24
113	Understanding the multi-scale structure and digestibility of different waxy maize starches. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 252-258	7.9	11
112	Structure and properties of thermomechanically processed silk peptide and nanoclay filled chitosan. <i>Nanocomposites</i> , <b>2020</b> , 6, 125-136	3.4	8
111	Ionic Liquid (1-Ethyl-3-methylimidazolium Acetate) Plasticization of Chitosan-Based Bionanocomposites. <i>ACS Omega</i> , <b>2020</b> , 5, 19070-19081	3.9	5
110	Facile Preparation of Eco-Friendly, Flexible Starch-Based Materials with Ionic Conductivity and Strain-Responsiveness. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 19117-19128	8.3	12
109	Enhanced catalyst dispersion and structural control of Co <sub>3</sub> O <sub>4</sub> -silica nanocomposites by rapid thermal processing. <i>Applied Catalysis B: Environmental</i> , <b>2020</b> , 262, 118246	21.8	5
108	Drug Delivery Applications of Starch Biopolymer Derivatives <b>2019</b> ,		2
107	Starch-Based DDSs with Physiological Interactions <b>2019</b> , 101-132		
106	Cellulose-starch Hybrid Films Plasticized by Aqueous ZnCl <sub>2</sub> Solution. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	7
105	Starch <b>2019</b> , 29-40		1
104	Starch-Based DDSs with Stimulus Responsiveness <b>2019</b> , 41-99		1
103	Structure, thermal stability and suspension rheological properties of alcohol-alkali-treated waxy rice starch. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 134, 397-404	7.9	12
102	A further study on supramolecular structure changes of waxy maize starch subjected to alkaline treatment by extended-q small-angle neutron scattering. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 133-142	10.6	17
101	Starch/microcrystalline cellulose hybrid gels as gastric-floating drug delivery systems. <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 151-159	10.3	24
100	Physiological and Pathological Bases for Designing High Performance Drug Delivery Carriers <b>2019</b> , 1-17		1
99	Material Nature and Physicochemical Properties for High Performance of Carriers <b>2019</b> , 19-27		
98	Toxicology of Starch-Based DDSs <b>2019</b> , 133-137		2

97	Purification, Characterization and Degradation Performance of a Novel Dextranase from CICC-4022. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	9
96	Changes in Nanoscale Chain Assembly in Sweet Potato Starch Lamellae by Downregulation of Biosynthesis Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6302-6312	5.7	18
95	Conclusion and Future Perspectives <b>2019</b> , 139-141		
94	Natural Biopolymer Alloys with Superior Mechanical Properties. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 2792-2802	8.3	26
93	Degradation and stabilization of polyurethane elastomers. <i>Progress in Polymer Science</i> , <b>2019</b> , 90, 211-268	9.6	158
92	Starch-zinc complex and its reinforcement effect on starch-based materials. <i>Carbohydrate Polymers</i> , <b>2019</b> , 206, 528-538	10.3	14
91	Modulating the in vitro digestibility and predicted glycemic index of rice starch gels by complexation with gallic acid. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 821-828	10.6	42
90	Effect of anti-solvents on the characteristics of regenerated cellulose from 1-ethyl-3-methylimidazolium acetate ionic liquid. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 314-320	7.9	23
89	Effect of rheological properties of potato, rice and corn starches on their hot-extrusion 3D printing behaviors. <i>Journal of Food Engineering</i> , <b>2019</b> , 244, 150-158	6	81
88	Understanding the digestibility and nutritional functions of rice starch subjected to heat-moisture treatment. <i>Journal of Functional Foods</i> , <b>2018</b> , 45, 165-172	5.1	19
87	Rheokinetics of graft copolymerization of acrylamide in concentrated starch and rheological behaviors and microstructures of reaction products. <i>Carbohydrate Polymers</i> , <b>2018</b> , 192, 1-9	10.3	20
86	Starch film-coated microparticles for oral colon-specific drug delivery. <i>Carbohydrate Polymers</i> , <b>2018</b> , 191, 242-254	10.3	39
85	Insights into the multi-scale structure and digestibility of heat-moisture treated rice starch. <i>Food Chemistry</i> , <b>2018</b> , 242, 323-329	8.5	104
84	Preparation and characterization of starch-based composite films reinforced by polysaccharide-based crystals. <i>Composites Part B: Engineering</i> , <b>2018</b> , 133, 122-128	10	73
83	Ionic liquids for the preparation of biopolymer materials for drug/gene delivery: a review. <i>Green Chemistry</i> , <b>2018</b> , 20, 4169-4200	10	69
82	Characterization of regenerated starch from 1-ethyl-3-methylimidazolium acetate ionic liquid with different anti-solvents. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , <b>2018</b> , 56, 1231-1238	2.6	6
81	On the investigation of thermal/cooling-gel biphasic systems based on hydroxypropyl methylcellulose and hydroxypropyl starch. <i>Industrial Crops and Products</i> , <b>2018</b> , 124, 418-428	5.9	12
80	Kinetic Modeling of Palmitamidopropyl Betaine Synthesis. <i>Journal of Surfactants and Detergents</i> , <b>2018</b> , 21, 647-655	1.9	1

79	Bagasse Cellulose Grafted with an Amino-Terminated Hyperbranched Polymer for the Removal of Cr(VI) from Aqueous Solution. <i>Polymers</i> , <b>2018</b> , 10,	4.5	13
78	Early-stage photodegradation of aromatic poly(urethane-urea) elastomers. <i>Polymer Degradation and Stability</i> , <b>2018</b> , 157, 181-198	4.7	6
77	Rapid thermally processed hierarchical titania-based hollow fibres with tunable physicochemical and photocatalytic properties. <i>Separation and Purification Technology</i> , <b>2018</b> , 206, 99-106	8.3	5
76	Effect of heat-moisture treatment on multi-scale structures and physicochemical properties of breadfruit starch. <i>Carbohydrate Polymers</i> , <b>2017</b> , 161, 286-294	10.3	73
75	Effect of acid hydrolysis on the multi-scale structure change of starch with different amylose content. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 359-368	10.6	50
74	Facile Preparation of Starch-Based Electroconductive Films with Ionic Liquid. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2017</b> , 5, 5457-5467	8.3	41
73	Investigation of rheological properties and conformation of cassava starch in zinc chloride solution. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600384	2.3	8
72	Dissolution of Starch with Aqueous Ionic Liquid under Ambient Conditions. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2017</b> , 5, 3737-3741	8.3	41
71	Shear degradation of corn starches with different amylose contents. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 199-205.6	10.6	36
70	An improved approach for evaluating the semicrystalline lamellae of starch granules by synchrotron SAXS. <i>Carbohydrate Polymers</i> , <b>2017</b> , 158, 29-36	10.3	24
69	Hydration-induced crystalline transformation of starch polymer under ambient conditions. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 103, 152-157	7.9	15
68	Controlled bioactive compound delivery systems based on double polysaccharide film-coated microparticles for liquid products and their release behaviors. <i>Journal of Functional Foods</i> , <b>2017</b> , 37, 272-282	5.1	3
67	A further understanding of the multi-scale supramolecular structure and digestion rate of waxy starch. <i>Food Hydrocolloids</i> , <b>2017</b> , 65, 24-34	10.6	69
66	One-step method to prepare starch-based superabsorbent polymer for slow release of fertilizer. <i>Chemical Engineering Journal</i> , <b>2017</b> , 309, 607-616	14.7	109
65	Effects of concurrent ball milling and octenyl succinylation on structure and physicochemical properties of starch. <i>Carbohydrate Polymers</i> , <b>2017</b> , 155, 109-116	10.3	53
64	Lamellar structure change of waxy corn starch during gelatinization by time-resolved synchrotron SAXS. <i>Food Hydrocolloids</i> , <b>2017</b> , 62, 43-48	10.6	55
63	Rational design and synthesis of molecular-sieving, photocatalytic, hollow fiber membranes for advanced water treatment applications. <i>Journal of Membrane Science</i> , <b>2017</b> , 524, 163-173	9.6	32
62	Starch Thermal Processing <b>2017</b> , 187-227		2

61	Supramolecular structure and thermal behavior of cassava starch treated by oxygen and helium glow-plasmas. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 34, 336-343	6.8	29
60	Zinc chloride aqueous solution as a solvent for starch. <i>Carbohydrate Polymers</i> , <b>2016</b> , 136, 266-73	10.3	28
59	Supramolecular structural evolutions of maize starch hydrothermally treated in excess water. <i>Starch/Staerke</i> , <b>2016</b> , 68, 365-373	2.3	3
58	Dissolution and regeneration behavior of chitosan in 3-methyl-1-(ethylacetyl)imidazolium chloride. <i>Fibers and Polymers</i> , <b>2016</b> , 17, 1741-1748	2	15
57	Different characteristic effects of ageing on starch-based films plasticised by 1-ethyl-3-methylimidazolium acetate and by glycerol. <i>Carbohydrate Polymers</i> , <b>2016</b> , 146, 67-79	10.3	33
56	Insights into the hierarchical structure and digestion rate of alkali-modulated starches with different amylose contents. <i>Carbohydrate Polymers</i> , <b>2016</b> , 144, 271-81	10.3	37
55	Supramolecular structure of jackfruit seed starch and its relationship with digestibility and physicochemical properties. <i>Carbohydrate Polymers</i> , <b>2016</b> , 150, 269-77	10.3	31
54	Understanding the structural features of high-amylose maize starch through hydrothermal treatment. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 268-74	7.9	34
53	Adsorption of azo dyes from aqueous solution by the hybrid MOFs/GO. <i>Water Science and Technology</i> , <b>2016</b> , 73, 1728-37	2.2	32
52	Solubility of starch and microcrystalline cellulose in 1-ethyl-3-methylimidazolium acetate ionic liquid and solution rheological properties. <i>Physical Chemistry Chemical Physics</i> , <b>2016</b> , 18, 27584-27593	3.6	39
51	Morphology and properties of thermal/cooling-gel bi-phasic systems based on hydroxypropyl methylcellulose and hydroxypropyl starch. <i>Composites Part B: Engineering</i> , <b>2016</b> , 101, 46-52	10	16
50	Biodegradation of starch films: the roles of molecular and crystalline structure. <i>Carbohydrate Polymers</i> , <b>2015</b> , 122, 115-22	10.3	35
49	Lubrication of starch in ionic liquid-water mixtures: Soluble carbohydrate polymers form a boundary film on hydrophobic surfaces. <i>Carbohydrate Polymers</i> , <b>2015</b> , 133, 507-16	10.3	10
48	Understanding the structural disorganization of starch in water-ionic liquid solutions. <i>Physical Chemistry Chemical Physics</i> , <b>2015</b> , 17, 13860-71	3.6	62
47	Effect of planetary ball-milling on multi-scale structures and pasting properties of waxy and high-amylose cornstarches. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 30, 198-207	6.8	60
46	Establishing whether the structural feature controlling the mechanical properties of starch films is molecular or crystalline. <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 262-270	10.3	24
45	Mechanical performance of starch-based biocomposites <b>2015</b> , 53-92		2
44	Food Polymers Functionality and Applications. <i>International Journal of Polymer Science</i> , <b>2015</b> , 2015, 1-1	2.4	1

43	Characteristics of starch-based films with different amylose contents plasticised by 1-ethyl-3-methylimidazolium acetate. <i>Carbohydrate Polymers</i> , <b>2015</b> , 122, 160-8	10.3	39
42	Physical properties and prebiotic activity of maize starch-based functional films. <i>Starch/Staerke</i> , <b>2015</b> , 67, 124-131	2.3	15
41	Advanced Nano-biocomposites Based on Starch <b>2015</b> , 1467-1553		3
40	Effects of amylose and phosphate monoester on aggregation structures of heat-moisture treated potato starches. <i>Carbohydrate Polymers</i> , <b>2014</b> , 103, 228-33	10.3	34
39	Shear degradation of molecular, crystalline, and granular structures of starch during extrusion. <i>Starch/Staerke</i> , <b>2014</b> , 66, 595-605	2.3	74
38	Effect of oxygen glow plasma on supramolecular and molecular structures of starch and related mechanism. <i>Food Hydrocolloids</i> , <b>2014</b> , 37, 69-76	10.6	69
37	Characteristics of starch-based films plasticised by glycerol and by the ionic liquid 1-ethyl-3-methylimidazolium acetate: a comparative study. <i>Carbohydrate Polymers</i> , <b>2014</b> , 111, 841-8	10.3	53
36	Supramolecular structural changes of waxy and high-amylose cornstarches heated in abundant water. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 700-709	10.6	53
35	Thermoplastic Starch. <i>Journal of Renewable Materials</i> , <b>2014</b> , 2, 95-106	2.4	22
34	Advanced Nano-biocomposites Based on Starch <b>2014</b> , 1-75		12
33	Processing of Plasticized Starch-Based Materials: State of the Art and Perspectives <b>2014</b> , 257-289		12
32	New evidences of accelerating degradation of polyethylene by starch. <i>Journal of Applied Polymer Science</i> , <b>2013</b> , 130, 2282-2287	2.9	12
31	The properties of antimicrobial films derived from poly(lactic acid)/starch/chitosan blended matrix. <i>Carbohydrate Polymers</i> , <b>2013</b> , 98, 959-66	10.3	58
30	Supramolecular structure of A- and B-type granules of wheat starch. <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 68-73	10.6	174
29	Effect of the ionic liquid 1-ethyl-3-methylimidazolium acetate on the phase transition of starch: dissolution or gelatinization?. <i>Carbohydrate Polymers</i> , <b>2013</b> , 94, 520-30	10.3	64
28	Glycerol plasticised chitosan: A study of biodegradation via carbon dioxide evolution and nuclear magnetic resonance. <i>Polymer Degradation and Stability</i> , <b>2013</b> , 98, 1236-1246	4.7	22
27	Elaboration and properties of plasticised chitosan-based exfoliated nano-biocomposites. <i>Polymer</i> , <b>2013</b> , 54, 3654-3662	3.9	42
26	Starch-based nano-biocomposites. <i>Progress in Polymer Science</i> , <b>2013</b> , 38, 1590-1628	29.6	376



25	Rheology to understand and optimize processibility, structures and properties of starch polymeric materials. <i>Progress in Polymer Science</i> , <b>2012</b> , 37, 595-623	29.6	184
24	Structure and colon-targeted releasing property of resistant octenyl succinate starch. <i>Food Research International</i> , <b>2012</b> , 47, 246-252	7	24
23	An oral colon-targeting controlled release system based on resistant starch acetate: synthetization, characterization, and preparation of film-coating pellets. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5738-45	5.7	74
22	Biodegradable Starch-Based Nano-Composites <b>2011</b> , 1		1
21	Thermal and rheological properties of breadfruit starch. <i>Journal of Food Science</i> , <b>2011</b> , 76, E55-61	3.4	18
20	Rheological properties of thermoplastic starch studied by multipass rheometer. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 914-919	10.3	35
19	Phase transitions of maize starches with different amylose contents in glycerol/water systems. <i>Carbohydrate Polymers</i> , <b>2011</b> , 85, 180-187	10.3	64
18	Preparation and characterisation of octenyl succinate starch as a delivery carrier for bioactive food components. <i>Food Chemistry</i> , <b>2011</b> , 126, 1218-1225	8.5	90
17	Extrusion processing and characterization of edible starch films with different amylose contents. <i>Journal of Food Engineering</i> , <b>2011</b> , 106, 95-101	6	149
16	Bio-nanocomposites based on starch <b>2011</b> , 234-260		7
15	Kinetics and mechanism of thermal decomposition of cornstarches with different amylose/amylopectin ratios. <i>Starch/Staerke</i> , <b>2010</b> , 62, 139-146	2.3	120
14	Starch thermal transitions comparatively studied by DSC and MTDSC. <i>Starch/Staerke</i> , <b>2010</b> , 62, 350-357	2.3	16
13	Rheological properties and phase transition of cornstarches with different amylose/amylopectin ratios under shear stress. <i>Starch/Staerke</i> , <b>2010</b> , 62, 667-675	2.3	36
12	Rheological properties of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , <b>2009</b> , 49, 371-377	3.8	172
11	Thermal processing of starch-based polymers. <i>Progress in Polymer Science</i> , <b>2009</b> , 34, 1348-1368	29.6	538
10	Extrusion Processing of Starch Film. <i>International Journal of Food Engineering</i> , <b>2009</b> , 5,	1.9	20
9	Effect of annealing and orientation on microstructures and mechanical properties of polylactic acid. <i>Polymer Engineering and Science</i> , <b>2008</b> , 48, 634-641	2.3	90
8	A new study of starch gelatinization under shear stress using dynamic mechanical analysis. <i>Carbohydrate Polymers</i> , <b>2008</b> , 72, 229-234	10.3	50

7	Rheological properties and phase transition of starch under shear stress. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 973-978	10.6	60
6	Starch Gelatinization under Shearless and Shear Conditions. <i>International Journal of Food Engineering</i> , <b>2007</b> , 2,	1.9	16
5	Rheological Properties of Starch-Based Materials and Starch/Poly(lactic acid) Blends. <i>Macromolecular Symposia</i> , <b>2007</b> , 249-250, 529-534	0.8	20
4	Effect of Compatibilizer Distribution on Thermal and Rheological Properties of Gelatinized Starch/Biodegradable Polyesters Blends. <i>International Polymer Processing</i> , <b>2006</b> , 21, 379-385	1	16
3	Starch Modification Using Reactive Extrusion. <i>Starch/Staerke</i> , <b>2006</b> , 58, 131-139	2.3	97
2	Gelatinization of cornstarch with different amylose/amylopectin content. <i>Carbohydrate Polymers</i> , <b>2006</b> , 65, 357-363	10.3	222
1	Thermal Behaviour of High Amylose Cornstarch Studied by DSC. <i>International Journal of Food Engineering</i> , <b>2005</b> , 1,	1.9	16