

# Qunyu Gao

## List of Publications by Citations

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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.

47  
papers

1,186  
citations

21  
h-index

33  
g-index

49  
ext. papers

1,485  
ext. citations

7.1  
avg, IF

5.11  
L-index

#	Paper	IF	Citations
47	Effect of heat-moisture treatment on the formation and physicochemical properties of resistant starch from mung bean ( <i>Phaseolus radiatus</i> ) starch. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1702-1709	10.6	148
46	Effect of Ultrasonic Treatment on the Physicochemical Properties of Maize Starches Differing in Amylose Content. <i>Starch/Staerke</i> , <b>2008</b> , 60, 646-653	2.3	140
45	Preparation and properties of RS III from waxy maize starch with pullulanase. <i>Food Hydrocolloids</i> , <b>2013</b> , 33, 19-25	10.6	83
44	Preparation of starch nanocrystals through enzymatic pretreatment from waxy potato starch. <i>Carbohydrate Polymers</i> , <b>2018</b> , 184, 171-177	10.3	54
43	Preparation and properties of RS4 citrate sweet potato starch by heat-moisture treatment. <i>Food Hydrocolloids</i> , <b>2016</b> , 55, 172-178	10.6	45
42	Starch Nanoparticles/Graphene Aerogels with High Supercapacitor Performance and Efficient Adsorption. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 14064-14073	8.3	43
41	Effects of dry heat treatment on the structure and physicochemical properties of waxy potato starch. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 132, 1044-1050	7.9	39
40	Pea starch ( <i>Pisum sativum</i> L.) with slow digestion property produced using $\alpha$ -amylase and transglucosidase. <i>Food Chemistry</i> , <b>2014</b> , 164, 317-23	8.5	35
39	Hypoglycemic Effect of Chinese Yam ( <i>Dioscorea opposita rhizoma</i> ) Polysaccharide in Different Structure and Molecular Weight. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2487-2494	3.4	34
38	Preparation and emulsification properties of dialdehyde starch nanoparticles. <i>Food Chemistry</i> , <b>2019</b> , 286, 467-474	8.5	34
37	New approach to study starch gelatinization applying a combination of hot-stage light microscopy and differential scanning calorimetry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 1212-8	5.7	32
36	Preparation of starch nanospheres through hydrophobic modification followed by initial water dialysis. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 605-12	10.3	28
35	Debranching and temperature-cycled crystallization of waxy rice starch and their digestibility. <i>Carbohydrate Polymers</i> , <b>2014</b> , 113, 91-6	10.3	28
34	Recrystallization and in vitro digestibility of wrinkled pea starch gel by temperature cycling. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 712-719	10.6	28
33	Effect of different drying methods on the structure and digestibility of short chain amylose crystals. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 721-731	10.6	27
32	Preparation, physicochemical properties, and in vitro digestibility of cross-linked resistant starch from pea starch. <i>Starch/Staerke</i> , <b>2013</b> , 65, 947-953	2.3	27
31	New insight in crosslinking degree determination for crosslinked starch. <i>Carbohydrate Research</i> , <b>2018</b> , 458-459, 13-18	2.9	24

30	Effect of molecular weight of starch on the properties of cassava starch microspheres prepared in aqueous two-phase system. <i>Carbohydrate Polymers</i> , <b>2017</b> , 177, 334-340	10.3	23
29	The influence of different sugars on corn starch gelatinization process with digital image analysis method. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 803-811	10.6	21
28	Effect of heat-moisture treatment on the physicochemical properties and in vitro digestibility of the starch-guar complex of maize starch with varying amylose content. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 213-221	10.6	21
27	Synthesis, characterization and hydrophobicity of esterified waxy potato starch nanocrystals. <i>Industrial Crops and Products</i> , <b>2019</b> , 130, 111-117	5.9	21
26	Physicochemical properties and in vitro digestibility of high hydrostatic pressure treated waxy rice starch. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 1030-1038	7.9	19
25	Physicochemical properties and in vitro digestibility of resistant starch from mung bean ( <i>Phaseolus radiatus</i> ) starch. <i>Starch/Staerke</i> , <b>2011</b> , 63, 171-178	2.3	17
24	Digestibility and physicochemical properties of starch-galactomannan complexes by heat-moisture treatment. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 853-862	10.6	17
23	Preparation and properties of granular cold-water-soluble porous starch. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 656-662	7.9	16
22	Effect of salts on the gelatinization process of Chinese yam ( <i>Dioscorea opposita</i> ) starch with digital image analysis method. <i>Food Hydrocolloids</i> , <b>2015</b> , 51, 468-475	10.6	15
21	Effect of dual modification with ultrasonic and electric field on potato starch. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 637-643	7.9	14
20	Application of digital image analysis method to study the gelatinization process of starch/ sodium chloride solution systems. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 392-402	10.6	14
19	Degradation of p-chloroaniline by Fe <sub>3</sub> O <sub>4</sub> /H <sub>2</sub> O <sub>2</sub> /Fe <sup>0</sup> in the presence of persulfate in aqueous solution. <i>RSC Advances</i> , <b>2015</b> , 5, 41079-41087	3.7	13
18	Surface chemical functionalization of starch nanocrystals modified by 3-aminopropyl triethoxysilane. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 126, 987-993	7.9	13
17	Corn, potato, and wrinkled pea starches with heat-moisture treatment: Structure and digestibility. <i>Cereal Chemistry</i> , <b>2018</b> , 95, 603-614	2.4	13
16	Changes in the Structure and Digestibility of Wrinkled Pea Starch with Malic Acid Treatment. <i>Polymers</i> , <b>2018</b> , 10,	4.5	12
15	Structural characterizations and in vitro digestibility of acid-treated wrinkled and smooth pea starch ( <i>Pisum sativum</i> L.). <i>Starch/Staerke</i> , <b>2016</b> , 68, 762-770	2.3	11
14	Hydroxybutyl starch-based thermosensitive hydrogel for protein separation. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 134, 165-171	7.9	10
13	Effect of Resistant Starch as Dietary Fiber Substitute on Cookies Quality Evaluation. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 263-272	0.8	9

12	Internal structure of high degree substitution acetylated potato starch by chemical surface gelatinization. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 133-140	7.9	9
11	Effect of acid-ethanol treatment on physicochemical properties and in vitro digestibility of maize starches varying in AM content. <i>Starch/Staerke</i> , <b>2014</b> , 66, 429-435	2.3	8
10	A study on the thermal stability of amylose-amylopectin and amylopectin-amylopectin in cross-linked starches through iodine binding capacity. <i>Food Hydrocolloids</i> , <b>2019</b> , 88, 86-91	10.6	7
9	Effects of high-voltage electric field treatment on physicochemical properties of potato starch. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 3069-3076	2.8	6
8	Preparation of Rutin-Loaded Starch Nanospheres. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700116	2.3	5
7	Recrystallization kinetics of starch microspheres prepared by temperature cycling in aqueous two-phase system. <i>Carbohydrate Polymers</i> , <b>2018</b> , 198, 233-240	10.3	5
6	Effect of enzyme-modified carboxymethyl starch as a fat replacer on the functional properties of sausages. <i>Starch/Staerke</i> , <b>2011</b> , 63, 661-667	2.3	5
5	Preparation of hydroxybutyl starch with a high degree of substitution and its application in temperature-sensitive hydrogels. <i>Food Chemistry</i> , <b>2021</b> , 355, 129472	8.5	5
4	Effect of granule size on the structure and digestibility of jackfruit seed starch. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106964	10.6	5
3	New insight into the determination of amylose content for maize starches through digital image analysis. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 438-444	10.6	1
2	Preparation of carboxymethyl starch/polyvinyl-alcohol electrospun composite nanofibers from a green approach. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 190, 601-606	7.9	0
1	Study on internal structure and digestibility of jackfruit seed starch revealed by chemical surface gelatinization. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107779	10.6	0