Qunyu Gao

List of Publications by Year in Descending Order

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	Study on internal structure and digestibility of jackfruit seed starch revealed by chemical surface gelatinization. *Food Hydrocolloids*, **2022**, 131, 107779	10.6	0
46	Preparation of hydroxybutyl starch with a high degree of substitution and its application in temperature-sensitive hydrogels. *Food Chemistry*, **2021**, 355, 129472	8.5	5
45	Effect of granule size on the structure and digestibility of jackfruit seed starch. *Food Hydrocolloids*, **2021**, 120, 106964	10.6	5
44	Preparation of carboxymethyl starch/polyvinyl-alcohol electrospun composite nanofibers from a green approach. *International Journal of Biological Macromolecules*, **2021**, 190, 601-606	7.9	0
43	Effect of dual modification with ultrasonic and electric field on potato starch. *International Journal of Biological Macromolecules*, **2020**, 150, 637-643	7.9	14
42	Internal structure of high degree substitution acetylated potato starch by chemical surface gelatinization. *International Journal of Biological Macromolecules*, **2020**, 145, 133-140	7.9	9
41	Preparation and properties of granular cold-water-soluble porous starch. *International Journal of Biological Macromolecules*, **2020**, 144, 656-662	7.9	16
40	Hydroxybutyl starch-based thermosensitive hydrogel for protein separation. *International Journal of Biological Macromolecules*, **2019**, 134, 165-171	7.9	10
39	Effects of dry heat treatment on the structure and physicochemical properties of waxy potato starch. *International Journal of Biological Macromolecules*, **2019**, 132, 1044-1050	7.9	39
38	Effects of high-voltage electric field treatment on physicochemical properties of potato starch. *Journal of Food Measurement and Characterization*, **2019**, 13, 3069-3076	2.8	6
37	Starch Nanoparticles□Graphene Aerogels with High Supercapacitor Performance and Efficient Adsorption. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 14064-14073	8.3	43
36	Preparation and emulsification properties of dialdehyde starch nanoparticles. *Food Chemistry*, **2019**, 286, 467-474	8.5	34
35	Surface chemical functionalization of starch nanocrystals modified by 3-aminopropyl triethoxysilane. *International Journal of Biological Macromolecules*, **2019**, 126, 987-993	7.9	13
34	Synthesis, characterization and hydrophobicity of esterified waxy potato starch nanocrystals. *Industrial Crops and Products*, **2019**, 130, 111-117	5.9	21
33	A study on the thermal stability of amylose-amylopectin and amylopectin-amylopectin in cross-linked starches through iodine binding capacity. *Food Hydrocolloids*, **2019**, 88, 86-91	10.6	7
32	New insight in crosslinking degree determination for crosslinked starch. *Carbohydrate Research*, **2018**, 458-459, 13-18	2.9	24
31	Preparation of starch nanocrystals through enzymatic pretreatment from waxy potato starch. *Carbohydrate Polymers*, **2018**, 184, 171-177	10.3	54

30	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. *Food Hydrocolloids*, **2018**, 83, 213-221	10.6	21
29	Preparation of Rutin-Loaded Starch Nanospheres. *Starch/Staerke*, **2018**, 70, 1700116	2.3	5
28	Recrystallization kinetics of starch microspheres prepared by temperature cycling in aqueous two-phase system. *Carbohydrate Polymers*, **2018**, 198, 233-240	10.3	5
27	Digestibility and physicochemical properties of starch-galactomannan complexes by heat-moisture treatment. *Food Hydrocolloids*, **2018**, 77, 853-862	10.6	17
26	Changes in the Structure and Digestibility of Wrinkled Pea Starch with Malic Acid Treatment. *Polymers*, **2018**, 10,	4.5	12
25	Physicochemical properties and in vitro digestibility of high hydrostatic pressure treated waxy rice starch. *International Journal of Biological Macromolecules*, **2018**, 120, 1030-1038	7.9	19
24	Corn, potato, and wrinkled pea starches with heat moisture treatment: Structure and digestibility. *Cereal Chemistry*, **2018**, 95, 603-614	2.4	13
23	New insight into the determination of amylose content for maize starches through digital image analysis. *Food Hydrocolloids*, **2018**, 83, 438-444	10.6	1
22	Hypoglycemic Effect of Chinese Yam (Dioscorea opposita rhizoma) Polysaccharide in Different Structure and Molecular Weight. *Journal of Food Science*, **2017**, 82, 2487-2494	3.4	34
21	Effect of molecular weight of starch on the properties of cassava starch microspheres prepared in aqueous two-phase system. *Carbohydrate Polymers*, **2017**, 177, 334-340	10.3	23
20	Effect of different drying methods on the structure and digestibility of short chain amylose crystals. *Food Hydrocolloids*, **2016**, 52, 721-731	10.6	27
19	Structural characterizations and in vitro digestibility of acid-treated wrinkled and smooth pea starch (Pisum sativum L.). *Starch/Staerke*, **2016**, 68, 762-770	2.3	11
18	Preparation and properties of RS4 citrate sweet potato starch by heat-moisture treatment. *Food Hydrocolloids*, **2016**, 55, 172-178	10.6	45
17	Recrystallization and in vitro digestibility of wrinkled pea starch gel by temperature cycling. *Food Hydrocolloids*, **2016**, 61, 712-719	10.6	28
16	Effect of salts on the gelatinization process of Chinese yam (Dioscorea opposita) starch with digital image analysis method. *Food Hydrocolloids*, **2015**, 51, 468-475	10.6	15
15	Degradation of p-chloroaniline by FeO3H32x/Fe0 in the presence of persulfate in aqueous solution. *RSC Advances*, **2015**, 5, 41079-41087	3.7	13
14	Preparation of starch nanospheres through hydrophobic modification followed by initial water dialysis. *Carbohydrate Polymers*, **2015**, 115, 605-12	10.3	28
13	The influence of different sugars on corn starch gelatinization process with digital image analysis method. *Food Hydrocolloids*, **2015**, 43, 803-811	10.6	21

12	Application of digital image analysis method to study the gelatinization process of starch/ sodium chloride solution systems. *Food Hydrocolloids*, **2014**, 35, 392-402	10.6	14
11	Debranching and temperature-cycled crystallization of waxy rice starch and their digestibility. *Carbohydrate Polymers*, **2014**, 113, 91-6	10.3	28
10	Pea starch (Pisum sativum L.) with slow digestion property produced using β-amylase and transglucosidase. *Food Chemistry*, **2014**, 164, 317-23	8.5	35
9	Effect of Resistant Starch as Dietary Fiber Substitute on Cookies Quality Evaluation. *Food Science and Technology Research*, **2014**, 20, 263-272	0.8	9
8	Effect of acid-ethanol treatment on physicochemical properties and in vitro digestibility of maize starches varying in AM content. *Starch/Staerke*, **2014**, 66, 429-435	2.3	8
7	Preparation and properties of RS III from waxy maize starch with pullulanase. *Food Hydrocolloids*, **2013**, 33, 19-25	10.6	83
6	New approach to study starch gelatinization applying a combination of hot-stage light microscopy and differential scanning calorimetry. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1212-8	5.7	32
5	Preparation, physicochemical properties, and in vitro digestibility of cross-linked resistant starch from pea starch. *Starch/Staerke*, **2013**, 65, 947-953	2.3	27
4	Effect of heat-moisture treatment on the formation and physicochemical properties of resistant starch from mung bean (Phaseolus radiatus) starch. *Food Hydrocolloids*, **2011**, 25, 1702-1709	10.6	148
3	Physicochemical properties and in vitro digestibility of resistant starch from mung bean (Phaseolus radiatus) starch. *Starch/Staerke*, **2011**, 63, 171-178	2.3	17
2	Effect of enzyme-modified carboxymethyl starch as a fat replacer on the functional properties of sausages. *Starch/Staerke*, **2011**, 63, 661-667	2.3	5
1	Effect of Ultrasonic Treatment on the Physicochemical Properties of Maize Starches Differing in Amylose Content. *Starch/Staerke*, **2008**, 60, 646-653	2.3	140