Caili Li

List of Publications by Year in descending order

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1478505 1474206 1,413 9 6 9 citations h-index g-index papers 9 9 9 1608 docs citations citing authors all docs times ranked

#	Article	IF	Citations
1	Starch Retrogradation: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 568-585.	11.7	1,049
2	Molecular order and functional properties of starches from three waxy wheat varieties grown in China. Food Chemistry, 2015, 181, 43-50.	8.2	135
3	Phase transition and swelling behaviour of different starch granules over a wide range of water content. LWT - Food Science and Technology, 2014, 59, 597-604.	5.2	64
4	Retrogradation enthalpy does not always reflect the retrogradation behavior of gelatinized starch. Scientific Reports, 2016, 6, 20965.	3.3	62
5	High-amylose wheat starch: Structural basis for water absorption and pasting properties. Carbohydrate Polymers, 2020, 245, 116557.	10.2	61
6	Effect of laboratory milling on properties of starches isolated from different flour millstreams of hard and soft wheat. Food Chemistry, 2015, 172, 504-514.	8.2	36
7	Porcine hemagglutinating encephalomyelitis virus induces atypical autophagy via opposite regulation of expression and nuclear translocation of transcription factor EB. Veterinary Microbiology, 2021, 255, 109015.	1.9	3
8	Starch structure and exchangeable protons contribute to reduced aging of high-amylose wheat bread. Food Chemistry, 2022, 385, 132673.	8.2	2
9	Strengthening-toughening of ceramics by metal elements recovered from electroplating sludge. Journal Wuhan University of Technology, Materials Science Edition, 2013, 28, 413-416.	1.0	1