## Caili Li

## 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.

9 papers 6 papers 6 h-index 9 g-index

9 total form of the series of the

#	Paper	IF	Citations
9	Starch Retrogradation: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 568-585	16.4	708
8	Molecular order and functional properties of starches from three waxy wheat varieties grown in China. <i>Food Chemistry</i> , <b>2015</b> , 181, 43-50	8.5	84
7	Phase transition and swelling behaviour of different starch granules over a wide range of water content. LWT - Food Science and Technology, <b>2014</b> , 59, 597-604	5.4	45
6	Retrogradation enthalpy does not always reflect the retrogradation behavior of gelatinized starch. <i>Scientific Reports</i> , <b>2016</b> , 6, 20965	4.9	44
5	Effect of laboratory milling on properties of starches isolated from different flour millstreams of hard and soft wheat. <i>Food Chemistry</i> , <b>2015</b> , 172, 504-14	8.5	26
4	High-amylose wheat starch: Structural basis for water absorption and pasting properties. <i>Carbohydrate Polymers</i> , <b>2020</b> , 245, 116557	10.3	26
3	Strengthening-toughening of ceramics by metal elements recovered from electroplating sludge.  Journal Wuhan University of Technology, Materials Science Edition, 2013, 28, 413-416	1	1
2	Porcine hemagglutinating encephalomyelitis virus induces atypical autophagy via opposite regulation of expression and nuclear translocation of transcription factor EB. <i>Veterinary Microbiology</i> , <b>2021</b> , 255, 109015	3.3	1
1	Starch structure and exchangeable protons contribute to reduced aging of high-amylose wheat bread <i>Food Chemistry</i> , <b>2022</b> , 385, 132673	8.5	O