Yuxiang Bai

List of Publications by Citations

40	521	13	21
papers	citations	h-index	g-index
45	686	6.8	4.01
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
40	Effect of frying on the pasting and rheological properties of normal maize starch. *Food Hydrocolloids*, **2018**, 77, 85-95	10.6	73
39	Structure-function relationships of family GH70 glucansucrase and 4,6-α-glucanotransferase enzymes, and their evolutionary relationships with family GH13 enzymes. *Cellular and Molecular Life Sciences*, **2016**, 73, 2681-706	10.3	48
38	Biosynthesis of levan from sucrose using a thermostable levansucrase from Lactobacillus reuteri LTH5448. *International Journal of Biological Macromolecules*, **2018**, 113, 29-37	7.9	41
37	Biochemical Characterization of the Lactobacillus reuteri Glycoside Hydrolase Family 70 GTFB Type of 4,6-α-Glucanotransferase Enzymes That Synthesize Soluble Dietary Starch Fibers. *Applied and Environmental Microbiology*, **2015**, 81, 7223-32	4.8	36
36	Crystal Structure of 4,6-α-Glucanotransferase Supports Diet-Driven Evolution of GH70 Enzymes from α-Amylases in Oral Bacteria. *Structure*, **2017**, 25, 231-242	5.2	32
35	Physicochemical properties of a high molecular weight levan from Brenneria sp. EniD312. *International Journal of Biological Macromolecules*, **2018**, 109, 810-818	7.9	31
34	Lactobacillus reuteri Strains Convert Starch and Maltodextrins into Homoexopolysaccharides Using an Extracellular and Cell-Associated 4,6-α-Glucanotransferase. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 2941-52	5.7	20
33	Identification of an α-(1,4)-Glucan-Synthesizing Amylosucrase from Cellulomonas carboniz T26. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2110-2119	5.7	19
32	Biosynthesis of inulin from sucrose using inulosucrase from Lactobacillus gasseri DSM 20604. *International Journal of Biological Macromolecules*, **2018**, 109, 1209-1218	7.9	19
31	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from Palaeococcus pacificus. *Carbohydrate Polymers*, **2019**, 210, 64-72	10.3	18
30	Structural and property characterization of corn starch modified by cyclodextrin glycosyltransferase and specific cyclodextrinase. *Carbohydrate Polymers*, **2020**, 237, 116137	10.3	17
29	Cycloamylose production from amylomaize by isoamylase and Thermus aquaticus 4-α-glucanotransferase. *Carbohydrate Polymers*, **2014**, 102, 66-73	10.3	16
28	The binding mechanism between cyclodextrins and pullulanase: A molecular docking, isothermal titration calorimetry, circular dichroism and fluorescence study. *Food Chemistry*, **2020**, 321, 126750	8.5	14
27	Characterization of the 4,6-α-glucanotransferase GTFB enzyme of Lactobacillus reuteri 121 isolated from inclusion bodies. *BMC Biotechnology*, **2015**, 15, 49	3.5	11
26	Comparison of encapsulation properties of major garlic oil components by hydroxypropyl α-cyclodextrin. *European Food Research and Technology*, **2010**, 231, 519-524	3.4	11
25	High-efficiency production of α-cyclodextrin using β-cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. *Carbohydrate Polymers*, **2018**, 182, 75-80	10.3	11
24	Food-derived non-phenolic α-amylase and α-glucosidase inhibitors for controlling starch digestion rate and guiding diabetes-friendly recipes. *LWT - Food Science and Technology*, **2022**, 153, 112455	5.4	11

23	Structural basis for the roles of starch and sucrose in homo-exopolysaccharide formation by Lactobacillus reuteri 35-5. *Carbohydrate Polymers*, **2016**, 151, 29-39	10.3	8
22	Biochemical characterization of a highly thermostable amylosucrase from Truepera radiovictrix DSM 17093. *International Journal of Biological Macromolecules*, **2018**, 116, 744-752	7.9	8
21	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. *Molecules*, **2017**, 22,	4.8	7
20	Synergetic modification of waxy maize starch by dual-enzyme to lower the in vitro digestibility through modulating molecular structure and malto-oligosaccharide content. *International Journal of Biological Macromolecules*, **2021**, 180, 187-193	7.9	7
19	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. *Food Analytical Methods*, **2019**, 12, 431-439	3.4	7
18	Functional characterization of tryptophan437 at subsite +2 in pullulanase from Bacillus subtilis str. 168. *International Journal of Biological Macromolecules*, **2019**, 133, 920-928	7.9	6
17	Thermophilic 4-Glucanotransferase from Retards the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 5658-5667	5.7	6
16	Phenylalanine476 mutation of pullulanase from Bacillus subtilis str. 168 improves the starch substrate utilization by weakening the product cyclodextrin inhibition. *International Journal of Biological Macromolecules*, **2020**, 155, 490-497	7.9	5
15	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. *Molecules*, **2018**, 23,	4.8	5
14	Maltogenic amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. *Food Hydrocolloids*, **2022**, 124, 107256	10.6	5
13	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. *European Food Research and Technology*, **2012**, 234, 639-648	3.4	4
12	Preparation and Identification of 62Maltotriosyl-Maltotriose Using a Commercial Pullulanase. *International Journal of Food Properties*, **2015**, 18, 186-193	3	3
11	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of CD. *International Journal of Biological Macromolecules*, **2021**, 168, 640-648	7.9	3
10	Synthesis, separation, and purification of glucosyl-cyclodextrin by one-pot method. *Journal of Food Biochemistry*, **2019**, 43, e12890	3.3	2
9	A Cyclodextrin-Based Controlled Release System in the Simulation of In Vitro Small Intestine. *Molecules*, **2020**, 25,	4.8	2
8	Efficient Synthesis of Glucosyl-Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 6023-6029	5.7	2
7	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. *Carbohydrate Polymers*, **2022**, 284, 119156	10.3	2
6	Distinct effects of different amylases on cross-linked tapioca starch and gel-improving mechanism. *Food Hydrocolloids*, **2022**, 128, 107580	10.6	2

5	Application of cyclodextrinase in non-complexant production of β-cyclodextrin. *Biotechnology Progress*, **2020**, 36, e2930	2.8	2
4	Structure, function and enzymatic synthesis of glucosaccharides assembled mainly by α-1,6 linkages - A review. *Carbohydrate Polymers*, **2022**, 275, 118705	10.3	2
3	Improved production of gamma-cyclodextrin from high-concentrated starch using enzyme pretreatment under swelling condition.. *Carbohydrate Polymers*, **2022**, 284, 119124	10.3	1
2	A novel amylolytic enzyme from Palaeococcus ferrophilus with malto-oligosaccharide forming ability belonging to subfamily GH13_20. *Food Bioscience*, **2022**, 45, 101498	4.9	1
1	Enzymatic synthesis, structure of isomalto/malto-polysaccharides from linear dextrins prepared by retrogradation.. *Carbohydrate Polymers*, **2022**, 288, 119350	10.3	0