

Yuxiang Bai

List of Publications by Year in Descending Order

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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.

40
papers

521
citations

13
h-index

21
g-index

45
ext. papers

686
ext. citations

6.8
avg, IF

4.01
L-index

#	Paper	IF	Citations
40	Improved production of gamma-cyclodextrin from high-concentrated starch using enzyme pretreatment under swelling condition.. <i>Carbohydrate Polymers</i> , 2022 , 284, 119124	10.3	1
39	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. <i>Carbohydrate Polymers</i> , 2022 , 284, 119156	10.3	2
38	Distinct effects of different α -amylases on cross-linked tapioca starch and gel-improving mechanism. <i>Food Hydrocolloids</i> , 2022 , 128, 107580	10.6	2
37	A novel amylolytic enzyme from <i>Palaeococcus ferrophilus</i> with malto-oligosaccharide forming ability belonging to subfamily GH13_20. <i>Food Bioscience</i> , 2022 , 45, 101498	4.9	1
36	Maltogenic α -amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. <i>Food Hydrocolloids</i> , 2022 , 124, 107256	10.6	5
35	Structure, function and enzymatic synthesis of glucosaccharides assembled mainly by α -1,4 linkages - A review. <i>Carbohydrate Polymers</i> , 2022 , 275, 118705	10.3	2
34	Food-derived non-phenolic α -amylase and β -glucosidase inhibitors for controlling starch digestion rate and guiding diabetes-friendly recipes. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112455	5.4	11
33	Enzymatic synthesis, structure of isomalto/malto-polysaccharides from linear dextrans prepared by retrogradation.. <i>Carbohydrate Polymers</i> , 2022 , 288, 119350	10.3	0
32	Synergetic modification of waxy maize starch by dual-enzyme to lower the in vitro digestibility through modulating molecular structure and malto-oligosaccharide content. <i>International Journal of Biological Macromolecules</i> , 2021 , 180, 187-193	7.9	7
31	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of β -CD. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 640-648	7.9	3
30	Phenylalanine476 mutation of pullulanase from <i>Bacillus subtilis</i> str. 168 improves the starch substrate utilization by weakening the product β -cyclodextrin inhibition. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 490-497	7.9	5
29	Structural and property characterization of corn starch modified by cyclodextrin glycosyltransferase and specific cyclodextrinase. <i>Carbohydrate Polymers</i> , 2020 , 237, 116137	10.3	17
28	A Cyclodextrin-Based Controlled Release System in the Simulation of In Vitro Small Intestine. <i>Molecules</i> , 2020 , 25,	4.8	2
27	Thermophilic 4- β -glucanotransferase from <i>Retards</i> the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5658-5667	5.7	6
26	The binding mechanism between cyclodextrins and pullulanase: A molecular docking, isothermal titration calorimetry, circular dichroism and fluorescence study. <i>Food Chemistry</i> , 2020 , 321, 126750	8.5	14
25	Application of cyclodextrinase in non-complexant production of β -cyclodextrin. <i>Biotechnology Progress</i> , 2020 , 36, e2930	2.8	2
24	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from <i>Palaeococcus pacificus</i> . <i>Carbohydrate Polymers</i> , 2019 , 210, 64-72	10.3	18

23	Synthesis, separation, and purification of glucosyl- β -cyclodextrin by one-pot method. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12890	3.3	2
22	Functional characterization of tryptophan437 at subsite +2 in pullulanase from <i>Bacillus subtilis</i> str. 168. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 920-928	7.9	6
21	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. <i>Food Analytical Methods</i> , 2019 , 12, 431-439	3.4	7
20	Biosynthesis of levan from sucrose using a thermostable levansucrase from <i>Lactobacillus reuteri</i> LTH5448. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 29-37	7.9	41
19	Effect of frying on the pasting and rheological properties of normal maize starch. <i>Food Hydrocolloids</i> , 2018 , 77, 85-95	10.6	73
18	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , 2018 , 23,	4.8	5
17	Biosynthesis of inulin from sucrose using inulosucrase from <i>Lactobacillus gasseri</i> DSM 20604. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 1209-1218	7.9	19
16	High-efficiency production of β -cyclodextrin using β -cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018 , 182, 75-80	10.3	11
15	Physicochemical properties of a high molecular weight levan from <i>Brenneria</i> sp. EniD312. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 810-818	7.9	31
14	Biochemical characterization of a highly thermostable amylosucrase from <i>Truepera radiovictrix</i> DSM 17093. <i>International Journal of Biological Macromolecules</i> , 2018 , 116, 744-752	7.9	8
13	Crystal Structure of 4,6- β -Glucanotransferase Supports Diet-Driven Evolution of GH70 Enzymes from β -Amylases in Oral Bacteria. <i>Structure</i> , 2017 , 25, 231-242	5.2	32
12	Identification of an α (1,4)-Glucan-Synthesizing Amylosucrase from <i>Cellulomonas carboniz</i> T26. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2110-2119	5.7	19
11	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. <i>Molecules</i> , 2017 , 22,	4.8	7
10	Efficient Synthesis of Glucosyl- β -Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6023-6029	5.7	2
9	<i>Lactobacillus reuteri</i> Strains Convert Starch and Maltodextrins into Homoexopolysaccharides Using an Extracellular and Cell-Associated 4,6- β -Glucanotransferase. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2941-52	5.7	20
8	Structure-function relationships of family GH70 glucansucrase and 4,6- β -glucanotransferase enzymes, and their evolutionary relationships with family GH13 enzymes. <i>Cellular and Molecular Life Sciences</i> , 2016 , 73, 2681-706	10.3	48
7	Structural basis for the roles of starch and sucrose in homo-exopolysaccharide formation by <i>Lactobacillus reuteri</i> 35-5. <i>Carbohydrate Polymers</i> , 2016 , 151, 29-39	10.3	8
6	Preparation and Identification of β -Maltotriosyl-Maltotriose Using a Commercial Pullulanase. <i>International Journal of Food Properties</i> , 2015 , 18, 186-193	3	3

5	Biochemical Characterization of the <i>Lactobacillus reuteri</i> Glycoside Hydrolase Family 70 GTFB Type of 4,6- β -Glucanotransferase Enzymes That Synthesize Soluble Dietary Starch Fibers. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 7223-32	4.8	36
4	Characterization of the 4,6- β -glucanotransferase GTFB enzyme of <i>Lactobacillus reuteri</i> 121 isolated from inclusion bodies. <i>BMC Biotechnology</i> , 2015 , 15, 49	3.5	11
3	Cycloamylose production from amylo maize by isoamylase and <i>Thermus aquaticus</i> 4- β -glucanotransferase. <i>Carbohydrate Polymers</i> , 2014 , 102, 66-73	10.3	16
2	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. <i>European Food Research and Technology</i> , 2012 , 234, 639-648	3.4	4
1	Comparison of encapsulation properties of major garlic oil components by hydroxypropyl β -cyclodextrin. <i>European Food Research and Technology</i> , 2010 , 231, 519-524	3.4	11