

# Xiaoting Ye

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4613446/publications.pdf>

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7  
papers

295  
citations

1307594

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h-index

1720034

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g-index

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7  
docs citations

7  
times ranked

327  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of heat-moisture treatment reaction conditions on the physicochemical and structural properties of maize starch: Moisture and length of heating. <i>Food Chemistry</i> , 2015, 173, 1125-1132.	8.2	96
2	Starch granule-associated proteins affect the physicochemical properties of rice starch. <i>Food Hydrocolloids</i> , 2020, 101, 105504.	10.7	67
3	Extraction and characterization of starch granule-associated proteins from rice that affect in vitro starch digestibility. <i>Food Chemistry</i> , 2019, 276, 754-760.	8.2	43
4	Physicochemical properties and starch digestibility of Chinese noodles in relation to optimal cooking time. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 428-433.	7.5	37
5	Physicochemical properties and starch digestibility of in-kernel heat-moisture-treated waxy, low- and high-amylose rice starch. <i>Starch/Staerke</i> , 2017, 69, 1600164.	2.1	22
6	Physicochemical and crystalline properties of heat-moisture-treated rice starch: combined effects of moisture and duration of heating. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2874-2879.	3.5	17
7	Optimization of reaction conditions for improving nutritional properties in heat moisture treated maize starch. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 34-40.	7.5	13