# Dong Li

## List of Publications by Citations



| 153 | 4,128 | 39 | 57 |
|---|---|---|---|
| papers | citations | h-index | g-index |
| 163 | 4,874 | 5.8 | 5.64 |
| ext. papers | ext. citations | avg, IF | L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 153 | Ultrasound-assisted extraction of oil from flaxseed. *Separation and Purification Technology*, **2008**, 62, 192-198 | 8.3 | 242 |
| 152 | Preparation and characterization of cellulose nanofibers from de-pectinated sugar beet pulp. *Carbohydrate Polymers*, **2014**, 102, 136-43 | 10.3 | 152 |
| 151 | Preparation of starch-based nanoparticles through high-pressure homogenization and miniemulsion cross-linking: Influence of various process parameters on particle size and stability. *Carbohydrate Polymers*, **2011**, 83, 1604-1610 | 10.3 | 149 |
| 150 | Optimization of ethanol–water extraction of lignans from flaxseed. *Separation and Purification Technology*, **2007**, 57, 17-24 | 8.3 | 142 |
| 149 | Preparation and characterization of starch crosslinked with sodium trimetaphosphate and hydrolyzed by enzymes. *Carbohydrate Polymers*, **2014**, 103, 310-8 | 10.3 | 101 |
| 148 | Characterization of starch films containing starch nanoparticles: part 1: physical and mechanical properties. *Carbohydrate Polymers*, **2013**, 96, 593-601 | 10.3 | 89 |
| 147 | Effect of gum Arabic on stability of oil-in-water emulsion stabilized by flaxseed and soybean protein. *Carbohydrate Polymers*, **2011**, 86, 343-351 | 10.3 | 89 |
| 146 | Preparation of crosslinked starch microspheres and their drug loading and releasing properties. *Carbohydrate Polymers*, **2008**, 74, 379-384 | 10.3 | 83 |
| 145 | Effects of drying methods on rheological properties of flaxseed gum. *Carbohydrate Polymers*, **2009**, 78, 213-219 | 10.3 | 79 |
| 144 | Rheological properties of waxy maize starch and xanthan gum mixtures in the presence of sucrose. *Carbohydrate Polymers*, **2009**, 77, 472-481 | 10.3 | 79 |
| 143 | Effect of high-pressure homogenization on the structure and thermal properties of maize starch. *Journal of Food Engineering*, **2008**, 87, 436-444 | 6 | 77 |
| 142 | Effects of high-pressure homogenization on the properties of starch-plasticizer dispersions and their films. *Carbohydrate Polymers*, **2011**, 86, 202-207 | 10.3 | 69 |
| 141 | Effects of drying methods on the functional properties of flaxseed gum powders. *Carbohydrate Polymers*, **2010**, 81, 128-133 | 10.3 | 68 |
| 140 | Preparation and characterization of nanocomposite films containing starch and cellulose nanofibers. *Industrial Crops and Products*, **2018**, 123, 654-660 | 5.9 | 67 |
| 139 | The effect of addition of flaxseed gum on the emulsion properties of soybean protein isolate (SPI). *Journal of Food Engineering*, **2011**, 104, 56-62 | 6 | 65 |
| 138 | Effect of flaxseed gum addition on rheological properties of native maize starch. *Journal of Food Engineering*, **2008**, 89, 87-92 | 6 | 63 |
| 137 | Effect of concentrated flaxseed protein on the stability and rheological properties of soybean oil-in-water emulsions. *Journal of Food Engineering*, **2010**, 96, 555-561 | 6 | 60 |

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| 136 | Physical properties and loading capacity of starch-based microparticles crosslinked with trisodium trimetaphosphate. *Journal of Food Engineering*, **2009**, 92, 255-260 | 6 | 58 |
| 135 | Effect of gums on the rheological characteristics and microstructure of acid-induced SPI-gum mixed gels. *Carbohydrate Polymers*, **2014**, 108, 183-91 | 10.3 | 56 |
| 134 | Effects of partial gelatinization on structure and thermal properties of corn starch after spray drying. *Carbohydrate Polymers*, **2012**, 88, 1319-1325 | 10.3 | 55 |
| 133 | Effect of High-Pressure Homogenization on the Structure of Cassava Starch. *International Journal of Food Properties*, **2007**, 10, 911-922 | 3 | 52 |
| 132 | Micronization and Hydrophobic Modification of Cassava Starch. *International Journal of Food Properties*, **2007**, 10, 527-536 | 3 | 51 |
| 131 | Viscoelastic properties and fractal analysis of acid-induced SPI gels at different ionic strength. *Carbohydrate Polymers*, **2013**, 92, 98-105 | 10.3 | 50 |
| 130 | Mechanical properties of polyurethane foams prepared from liquefied corn stover with PAPI. *Bioresource Technology*, **2008**, 99, 2265-8 | 11 | 49 |
| 129 | Effect of high-pressure homogenization on microstructure and rheological properties of alkali-treated high-amylose maize starch. *Journal of Food Engineering*, **2012**, 113, 61-68 | 6 | 48 |
| 128 | Effect of partially gelatinized corn starch on the rheological properties of wheat dough. *LWT - Food Science and Technology*, **2016**, 66, 324-331 | 5.4 | 46 |
| 127 | Optimization of production yield and functional properties of pectin extracted from sugar beet pulp. *Carbohydrate Polymers*, **2013**, 95, 233-40 | 10.3 | 46 |
| 126 | The effect of annealing and cryoprotectants on the properties of vacuum-freeze dried starch nanoparticles. *Carbohydrate Polymers*, **2012**, 88, 1334-1341 | 10.3 | 46 |
| 125 | Fabrication of starch-based microparticles by an emulsification-crosslinking method. *Journal of Food Engineering*, **2009**, 92, 250-254 | 6 | 46 |
| 124 | Antioxidative Activity of Douchi (A Chinese Traditional Salt-Fermented Soybean Food) Extracts During Its Processing. *International Journal of Food Properties*, **2007**, 10, 385-396 | 3 | 46 |
| 123 | Starch pastes thinning during high-pressure homogenization. *Carbohydrate Polymers*, **2009**, 75, 32-38 | 10.3 | 45 |
| 122 | Effects of high pressure homogenization on rheological properties of flaxseed gum. *Carbohydrate Polymers*, **2011**, 83, 489-494 | 10.3 | 45 |
| 121 | Rheological properties of dilute aqueous solutions of cassava starch. *Carbohydrate Polymers*, **2008**, 74, 385-389 | 10.3 | 45 |
| 120 | Creep behavior of starch-based nanocomposite films with cellulose nanofibrils. *Carbohydrate Polymers*, **2015**, 117, 957-963 | 10.3 | 44 |
| 119 | Characterization of starch films containing starch nanoparticles. Part 2: viscoelasticity and creep properties. *Carbohydrate Polymers*, **2013**, 96, 602-10 | 10.3 | 44 |

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| 118 | Ability of flaxseed and soybean protein concentrates to stabilize oil-in-water emulsions. *Journal of Food Engineering*, **2010**, 100, 417-426 | 6 | 42 |
| 117 | Effect of high shear homogenization on rheology, microstructure and fractal dimension of acid-induced SPI gels. *Journal of Food Engineering*, **2014**, 126, 48-55 | 6 | 41 |
| 116 | Characterization of pectin extracted from sugar beet pulp under different drying conditions. *Journal of Food Engineering*, **2017**, 211, 1-6 | 6 | 40 |
| 115 | Process development for scum to biodiesel conversion. *Bioresource Technology*, **2015**, 185, 185-93 | 11 | 39 |
| 114 | Effects of superfine grinding on properties of sugar beet pulp powders. *LWT - Food Science and Technology*, **2018**, 87, 203-209 | 5.4 | 39 |
| 113 | Extrusion detoxification technique on flaxseed by uniform design optimization. *Separation and Purification Technology*, **2008**, 61, 51-59 | 8.3 | 39 |
| 112 | Morphological properties and thermoanalysis of micronized cassava starch. *Carbohydrate Polymers*, **2010**, 79, 101-105 | 10.3 | 38 |
| 111 | Characteristics of Flaxseed Oil from Two Different Flax Plants. *International Journal of Food Properties*, **2011**, 14, 1286-1296 | 3 | 36 |
| 110 | Rheological properties of extruded dispersions of flaxseed-maize blend. *Journal of Food Engineering*, **2010**, 98, 480-491 | 6 | 34 |
| 109 | Effects of Ball Milling Processes on the Microstructure and Rheological Properties of Microcrystalline Cellulose as a Sustainable Polymer Additive. *Materials*, **2018**, 11, | 3.5 | 33 |
| 108 | A comparison of dynamic mechanical properties of processing-tomato peel as affected by hot lye and infrared radiation heating for peeling. *Journal of Food Engineering*, **2014**, 126, 27-34 | 6 | 32 |
| 107 | Heat-moisture treatment and acid hydrolysis of corn starch in different sequences. *LWT - Food Science and Technology*, **2017**, 79, 11-20 | 5.4 | 30 |
| 106 | A novel method to improve heating uniformity in mid-high moisture potato starch with radio frequency assisted treatment. *Journal of Food Engineering*, **2017**, 206, 23-36 | 6 | 30 |
| 105 | Preparation and characterization of crosslinked starch microspheres using a two-stage water-in-water emulsion method. *Carbohydrate Polymers*, **2012**, 88, 912-916 | 10.3 | 30 |
| 104 | Rheological study and fractal analysis of flaxseed gum gels. *Carbohydrate Polymers*, **2011**, 86, 594-599 | 10.3 | 30 |
| 103 | Optimization of extrusion of flaxseeds for in vitro protein digestibility analysis using response surface methodology. *Journal of Food Engineering*, **2008**, 85, 59-64 | 6 | 29 |
| 102 | The effect of addition of flaxseed gum on the rheological behavior of mixed flaxseed gum–casein gels. *Carbohydrate Polymers*, **2012**, 88, 1214-1220 | 10.3 | 28 |
| 101 | Effect of flaxseed gum on the rheological properties of peanut protein isolate dispersions and gels. *LWT - Food Science and Technology*, **2016**, 74, 528-533 | 5.4 | 27 |

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| 100 | Rheological properties of suspensions containing cross-linked starch nanoparticles prepared by spray and vacuum freeze drying methods. *Carbohydrate Polymers*, **2012**, 90, 1732-8 | 10.3 | 26 |
| 99 | Rheological property of extruded and enzyme treated flaxseed mucilage. *Carbohydrate Polymers*, **2010**, 80, 460-466 | 10.3 | 26 |
| 98 | Dynamic viscoelastic properties of sweet potato studied by dynamic mechanical analyzer. *Carbohydrate Polymers*, **2010**, 79, 520-525 | 10.3 | 26 |
| 97 | Effect of particle size of sugar beet pulp on the extraction and property of pectin. *Journal of Food Engineering*, **2018**, 218, 44-49 | 6 | 25 |
| 96 | Effect of sucrose on dynamic mechanical characteristics of maize and potato starch films. *Carbohydrate Polymers*, **2009**, 76, 239-243 | 10.3 | 25 |
| 95 | Characterization of non-linear rheological behavior of SPI-FG dispersions using LAOS tests and FT rheology. *Carbohydrate Polymers*, **2013**, 92, 1151-8 | 10.3 | 24 |
| 94 | Effect of alkaline and high-pressure homogenization on the extraction of phenolic acids from potato peels. *Innovative Food Science and Emerging Technologies*, **2016**, 37, 91-97 | 6.8 | 23 |
| 93 | Application of Various Drying Methods to Produce Enzymatically Hydrolyzed Porous Starch Granules. *Drying Technology*, **2013**, 31, 1627-1634 | 2.6 | 22 |
| 92 | Shear-thickening properties of waxy maize starch dispersions. *Journal of Food Engineering*, **2011**, 107, 415-423 | 6 | 22 |
| 91 | Anti-thixotropic properties of waxy maize starch dispersions with different pasting conditions. *Carbohydrate Polymers*, **2010**, 79, 1130-1139 | 10.3 | 22 |
| 90 | Effect of Moisture Content on the Physical Properties of Fibered Flaxseed. *International Journal of Food Engineering*, **2007**, 3, | 1.9 | 22 |
| 89 | Suspensions of vacuum-freeze dried starch nanoparticles: influence of NaCl on their rheological properties. *Carbohydrate Polymers*, **2013**, 94, 782-90 | 10.3 | 21 |
| 88 | Recent development of microwave fluidization technology for drying of fresh fruits and vegetables. *Trends in Food Science and Technology*, **2019**, 86, 59-67 | 15.3 | 20 |
| 87 | The rheological behavior of native and high-pressure homogenized waxy maize starch pastes. *Carbohydrate Polymers*, **2012**, 88, 481-489 | 10.3 | 20 |
| 86 | Preparation of gelatin microparticles using water-in-water (w/w) emulsification technique. *Journal of Food Engineering*, **2011**, 103, 9-13 | 6 | 20 |
| 85 | Effect of LBG on the gel properties of acid-induced SPI gels. *LWT - Food Science and Technology*, **2017**, 75, 1-8 | 5.4 | 19 |
| 84 | Influence of microwave hot-air flow rolling dry-blanching on microstructure, water migration and quality of pleurotus eryngii during hot-air drying. *Food Control*, **2020**, 114, 107228 | 6.2 | 19 |
| 83 | Spray drying of starch submicron particles prepared by high pressure homogenization and mini-emulsion cross-linking. *Journal of Food Engineering*, **2012**, 113, 399-407 | 6 | 18 |

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| 82 | Effects of CS/EC ratio on structure and properties of polyurethane foams prepared from untreated liquefied corn stover with PAPI. *Chemical Engineering Research and Design*, **2008**, 86, 416-421 | 5.5 | 18 |
| 81 | Effect of flaxseed meal on the dynamic mechanical properties of starch-based films. *Journal of Food Engineering*, **2013**, 118, 365-370 | 6 | 17 |
| 80 | The effect of NaCl on the rheological properties of suspension containing spray dried starch nanoparticles. *Carbohydrate Polymers*, **2012**, 90, 1530-7 | 10.3 | 17 |
| 79 | Dynamic mechanical properties of flaxseed gum based edible films. *Carbohydrate Polymers*, **2011**, 86, 499-504 | 10.3 | 17 |
| 78 | Influence of alfalfa powder concentration and granularity on rheological properties of alfalfa-wheat dough. *Journal of Food Engineering*, **2008**, 89, 137-141 | 6 | 17 |
| 77 | Radio frequency heating uniformity evaluation for mid-high moisture food treated with cylindrical electromagnetic wave conductors. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 56-70 | 6.8 | 16 |
| 76 | Temperature thresholds and time-temperature dependence of gelatinization for heat-moisture treated corn starch. *Journal of Food Engineering*, **2018**, 217, 43-49 | 6 | 16 |
| 75 | Heating effect on the DSC melting curve of flaxseed oil. *Journal of Thermal Analysis and Calorimetry* , **2014**, 115, 2129-2135 | 4.1 | 15 |
| 74 | Convective Drying Kinetics of Single Droplets of Aqueous Glucose. *Drying Technology*, **2012**, 30, 1029-1036 | 2.6 | 15 |
| 73 | Effect of water content on thermal behaviors of common buckwheat flour and starch. *Journal of Food Engineering*, **2009**, 93, 242-248 | 6 | 15 |
| 72 | Effects of high-pressure homogenization on physical and thermal properties of citrus fiber. *LWT - Food Science and Technology*, **2019**, 116, 108573 | 5.4 | 13 |
| 71 | Isolation and Characterization of Corncob Cellulose Fibers using Microwave-Assisted Chemical Treatments. *International Journal of Food Engineering*, **2014**, 10, 427-436 | 1.9 | 13 |
| 70 | Microstructure Analysis of Rice Kernel. *International Journal of Food Properties*, **2007**, 10, 85-91 | 3 | 13 |
| 69 | Relationship between biphasic endotherms and multi-stage gelatinization of corn starch in excess water. *LWT - Food Science and Technology*, **2017**, 81, 335-342 | 5.4 | 12 |
| 68 | Viscoelastic behavior of maize kernel studied by dynamic mechanical analyzer. *Carbohydrate Polymers*, **2014**, 112, 350-8 | 10.3 | 12 |
| 67 | Effect of high-pressure homogenization on the rheology, microstructure and fractal dimension of citrus fiber-oil dispersions. *Journal of Food Engineering*, **2020**, 277, 109899 | 6 | 12 |
| 66 | Effect of high-pressure homogenization on the extraction of sulforaphane from broccoli (Brassica oleracea) seeds. *Powder Technology*, **2019**, 358, 103-109 | 5.2 | 11 |
| 65 | Rheological and Microstructural Characteristics of Thermally Produced Flaxseed Gum–Whey Protein Isolate Mixed Solutions and Gels. *Drying Technology*, **2013**, 31, 1635-1642 | 2.6 | 11 |

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| 64 | A Review of Micro Wind Turbines in the Built Environment **2010**, | | 11 |
| 63 | Optimization of Supercritical Carbon Dioxide Extraction of Flaxseed Oil Using Response Surface Methodology. *International Journal of Food Engineering*, **2008**, 4, | 1.9 | 11 |
| 62 | Influences of Microemulsion Cross-linking Reaction and Ball-milling on Particle Size Characteristics of Potato and Maize Starches. *International Journal of Food Engineering*, **2006**, 2, | 1.9 | 11 |
| 61 | Freeze-thaw and ultrasound pretreatment before microwave combined drying affects drying kinetics, cell structure and quality parameters of Platycodon grandiflorum. *Industrial Crops and Products*, **2021**, 164, 113391 | 5.9 | 11 |
| 60 | Dynamic rheological properties of peanut protein isolate and aggregation suspension and acid-induced gel. *Powder Technology*, **2019**, 358, 95-102 | 5.2 | 11 |
| 59 | Effects of potato starch addition and cooling rate on rheological characteristics of flaxseed protein concentrate. *Journal of Food Engineering*, **2009**, 91, 392-401 | 6 | 10 |
| 58 | Fractal Modeling and Simulation of the Developing Process of Stress Cracks in Corn Kernel. *Drying Technology*, **2004**, 22, 59-69 | 2.6 | 10 |
| 57 | Dynamic mechanical properties and fractal analysis of texturized soybean protein/wheat gluten composite produced by high moisture extrusion. *International Journal of Food Science and Technology*, **2019**, 54, 499-508 | 3.8 | 10 |
| 56 | TEMPO-oxidized cellulose fibers from wheat straw: Effect of ultrasonic pretreatment and concentration on structure and rheological properties of suspensions. *Carbohydrate Polymers*, **2021**, 255, 117386 | 10.3 | 10 |
| 55 | Multiple endothermic transitions of acid hydrolyzed and heat-moisture treated corn starch. *LWT - Food Science and Technology*, **2017**, 81, 195-201 | 5.4 | 9 |
| 54 | Preparation and Characterization of High Amylose Corn Starch?Microcrystalline Cellulose Aerogel with High Absorption. *Materials*, **2019**, 12, | 3.5 | 9 |
| 53 | Effect of high-pressure homogenization on rheological properties of citrus fiber. *LWT - Food Science and Technology*, **2020**, 127, 109366 | 5.4 | 9 |
| 52 | Thermal Properties of Polyurethane Films Prepared from Mixed Cellulose, Hemicelluloses and Lignin. *International Journal of Food Engineering*, **2012**, 8, | 1.9 | 8 |
| 51 | Effect of different drying techniques on drying kinetics, nutritional components, antioxidant capacity, physical properties and microstructure of edamame. *Food Chemistry*, **2021**, 373, 131412 | 8.5 | 8 |
| 50 | Drying characteristics and water dynamics during microwave hot-air flow rolling drying of Pleurotus eryngii. *Drying Technology*, **2020**, 38, 1493-1504 | 2.6 | 8 |
| 49 | Effect of high-pressure homogenization on the flow properties of citrus peel fibers. *Journal of Food Process Engineering*, **2018**, 41, e12659 | 2.4 | 7 |
| 48 | Effect of hydrothermal treatment on linear and nonlinear rheological properties of highland barley gels. *LWT - Food Science and Technology*, **2020**, 119, 108868 | 5.4 | 7 |
| 47 | Effects of intermittent radio frequency drying on structure and gelatinization properties of native potato flour. *Food Research International*, **2021**, 139, 109807 | 7 | 7 |

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| 46 | The Stress-Relaxation Behavior of Rice as a Function of Time, Moisture and Temperature. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 6 |
| 45 | Synthesis of Carboxymethyl Flaxseed Gum and Study of Nonlinear Rheological Properties of Its Solutions. *International Journal of Food Engineering*, **2018**, 14, | 1.9 | 6 |
| 44 | Properties of rigid polyurethane foams prepared from recycled aircraft deicing agent with hexamethylene diisocyanate. *Journal of Applied Polymer Science*, **2013**, 127, 1458-1465 | 2.9 | 6 |
| 43 | The Adsorption and Release Characteristics of CPFX in Porous Starch Produced Through Different Drying Methods. *Drying Technology*, **2013**, 31, 1592-1599 | 2.6 | 6 |
| 42 | Insight into the biphasic transition of heat-moisture treated waxy maize starch through controlled gelatinization. *Food Chemistry*, **2021**, 341, 128214 | 8.5 | 6 |
| 41 | Rheological behavior of nanocellulose gels at various calcium chloride concentrations. *Carbohydrate Polymers*, **2021**, 274, 118660 | 10.3 | 6 |
| 40 | Modeling the Total Residence Time in a Rotary Dryer. *International Journal of Food Engineering*, **2015**, 11, 405-410 | 1.9 | 5 |
| 39 | Effect on parboiling processing on structure and thermal properties of highland barley flours. *Powder Technology*, **2020**, 364, 145-151 | 5.2 | 5 |
| 38 | Physical Properties of Naked Oat Seeds (Avena nuda L.). *International Journal of Food Engineering*, **2014**, 10, 339-345 | 1.9 | 5 |
| 37 | Physical and Viscoelastic Properties of Different Moisture Content Highland Barley Kernels. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 5 |
| 36 | Mechanical and Thermal Properties of Polyurethane Foams from Liquefied Sugar Beet Pulp. *International Journal of Food Engineering*, **2016**, 12, 911-919 | 1.9 | 5 |
| 35 | Value-added application of Platycodon grandiflorus (Jacq.) A.DC. roots (PGR) by ultrasound-assisted extraction (UAE) process to improve physicochemical quality, structural characteristics and functional properties. *Food Chemistry*, **2021**, 363, 130354 | 8.5 | 5 |
| 34 | Microwave-Driven Sugar Beet Pulp Liquefaction in Polyhydric Alcohols. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 4 |
| 33 | Dynamic Viscoelastic Properties of Rice Kernels Studied by Dynamic Mechanical Analyzer. *International Journal of Food Engineering*, **2007**, 3, | 1.9 | 4 |
| 32 | Analysis of Adhesion between Wet Clay Soil and Rotary Tillage Part in Paddy Field Based on Discrete Element Method. *Processes*, **2021**, 9, 845 | 2.9 | 4 |
| 31 | Drying Damage on Physiological Properties of Rice Seed Associated with Ultrastructure Changes. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 3 |
| 30 | Characterization of Pyrolysis Products Obtained from Desmodesmus sp. Cultivated in Anaerobic Digested Effluents (DADE). *International Journal of Food Engineering*, **2015**, 11, 825-832 | 1.9 | 3 |
| 29 | Effects of Flaxseed Gum Addition and Drying Conditions on Creep-Recovery Properties and Water Vapour Transmission Rate of Starch-Based Films. *International Journal of Food Engineering*, **2009**, 5, | 1.9 | 3 |

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| 28 | Study on Creep Properties of Japonica Cooked Rice and Its Relationship with Rice Chemical Compositions and Sensory Evaluation. *International Journal of Food Engineering*, **2009**, 5, | 1.9 | 3 |
| 27 | Viscoelastic analysis of oat grain within linear viscoelastic region by using dynamic mechanical analyzer. *International Journal of Food Engineering*, **2020**, 16, | 1.9 | 3 |
| 26 | Effects of moisture content and tillage methods on creep properties of paddy soil. *PLoS ONE*, **2021**, 16, e0253623 | 3.7 | 3 |
| 25 | Temperature-Oriented Pyrolysis on the Decomposition Characteristics of Chlorella pyrenoidosa. *International Journal of Food Engineering*, **2016**, 12, 295-301 | 1.9 | 3 |
| 24 | The synergistic effect of rumen cellulolytic bacteria and activated carbon on thermophilic digestion of cornstalk. *Bioresource Technology*, **2021**, 338, 125566 | 11 | 3 |
| 23 | Effect of Drying Methods on the Rheological Properties of Sugar Beet Pulp Pectin. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 2 |
| 22 | Non-linear Rheological Properties of Soy Protein Isolate Dispersions and Acid-Induced Gels. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 2 |
| 21 | Mechanical Properties of Hulless Barley Stem with Different Moisture Contents. *International Journal of Food Engineering*, **2019**, 15, | 1.9 | 2 |
| 20 | Modeling and Simulation of a Co-current Rotary Dryer. *International Journal of Food Engineering*, **2016**, 12, 189-194 | 1.9 | 2 |
| 19 | Effects of Defatted Flaxseed Addition on Rheological Properties of Wheat Flour Slurry. *International Journal of Food Engineering*, **2013**, 9, 457-466 | 1.9 | 2 |
| 18 | Effects of carboxymethyl cellulose/pectin coating combined with ultrasound pretreatment before drying on quality of turmeric (Curcuma longa L.).. *International Journal of Biological Macromolecules*, **2022**, 202, 354-365 | 7.9 | 2 |
| 17 | Biodegradation behavior and digestive properties of starch-based film for food packaging - a review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-23 | 11.5 | 2 |
| 16 | Dehydration characteristics and evolution of physicochemical properties of Platycodon grandiflorum (Jacq. A.DC.) roots (PGR) during pulse-spouted microwave vacuum drying (PSMVD). *Industrial Crops and Products*, **2022**, 177, 114449 | 5.9 | 2 |
| 15 | Impact of high-pressure homogenization on the microstructure and rheological properties of citrus fiber. *International Journal of Food Engineering*, **2021**, 17, 299-308 | 1.9 | 2 |
| 14 | Thermal, structure, and rheological properties of native potato flour prepared under different combined drying methods. *Drying Technology*, **2021**, 39, 698-709 | 2.6 | 2 |
| 13 | Influence of Moisture Content on Physicomechanical Properties, Starch-Protein Microstructure and Fractal Parameter of Oat Groats. *International Journal of Food Engineering*, **2018**, 14, | 1.9 | 2 |
| 12 | Drying characteristics and bioactivity evolution of Platycodon grandiflorum as affected by different microwave combined drying methods. *International Journal of Food Engineering*, **2021**, 17, 395-401 | 1.9 | 2 |
| 11 | Development of soy protein isolate emulsion gels as extrusion-based 3D food printing inks: Effect of polysaccharides incorporation. *Food Hydrocolloids*, **2022**, 107824 | 10.6 | 2 |

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| 10 | Effect of Trypsin on Antioxidant Activity and Gel-Rheology of Flaxseed Protein. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 1 |
| 9 | Study on Mechanical Properties for Shearing Breakage of Oat Kernel. *International Journal of Food Engineering*, **2018**, 14, | 1.9 | 1 |
| 8 | Effect of Addition of Antioxidant Flaxseed Polypeptide on the Rheological Properties of Native Maize Starch. *International Journal of Food Engineering*, **2017**, 13, | 1.9 | 1 |
| 7 | The Digestibility and Thermal Properties of Fermented Flaxseed Protein. *International Journal of Food Engineering*, **2012**, 8, | 1.9 | 1 |
| 6 | Model predictive control strategy of head rice yield in paddy rice intermittent drying. *Drying Technology*,1-11 | 2.6 | 1 |
| 5 | Influence of ultrasonic pretreatments on microwave hot-air flow rolling drying mechanism, thermal characteristics and rehydration dynamics of Pleurotus eryngii. *Journal of the Science of Food and Agriculture*, **2021**, | 4.3 | 1 |
| 4 | Experimental study on the hygrothermal dynamics of peanut (Arachis hypogaea Linn.) in the process of superposition and variable temperature drying. *Drying Technology*,1-17 | 2.6 | 1 |
| 3 | Rheological properties and microstructure of a novel starch-based emulsion gel produced by one-step emulsion gelation: Effect of oil content.. *Carbohydrate Polymers*, **2022**, 281, 119061 | 10.3 | 0 |
| 2 | The effect of dry heat parboiling processing on the short-range molecular order structure of highland barley. *LWT - Food Science and Technology*, **2021**, 140, 110797 | 5.4 | 0 |
| 1 | Direct sequencing of DNA pooling for screening highly informative SNPs in dairy cattle. *Yi Chuan = Hereditas / Zhongguo Yi Chuan Xue Hui Bian Ji*, **2014**, 36, 691-6 | 1.4 | |