

Dong Li

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.

153
papers

4,128
citations

39
h-index

57
g-index

163
ext. papers

4,874
ext. citations

5.8
avg, IF

5.64
L-index

#	Paper	IF	Citations
153	Effects of carboxymethyl cellulose/pectin coating combined with ultrasound pretreatment before drying on quality of turmeric (<i>Curcuma longa</i> L.).. <i>International Journal of Biological Macromolecules</i> , 2022 , 202, 354-365	7.9	2
152	Biodegradation behavior and digestive properties of starch-based film for food packaging - a review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-23	11.5	2
151	Dehydration characteristics and evolution of physicochemical properties of <i>Platycodon grandiflorum</i> (Jacq. A.DC.) roots (PGR) during pulse-spouted microwave vacuum drying (PSMVD). <i>Industrial Crops and Products</i> , 2022 , 177, 114449	5.9	2
150	Rheological properties and microstructure of a novel starch-based emulsion gel produced by one-step emulsion gelation: Effect of oil content.. <i>Carbohydrate Polymers</i> , 2022 , 281, 119061	10.3	0
149	Development of soy protein isolate emulsion gels as extrusion-based 3D food printing inks: Effect of polysaccharides incorporation. <i>Food Hydrocolloids</i> , 2022 , 107824	10.6	2
148	Effect of different drying techniques on drying kinetics, nutritional components, antioxidant capacity, physical properties and microstructure of edamame. <i>Food Chemistry</i> , 2021 , 373, 131412	8.5	8
147	Impact of high-pressure homogenization on the microstructure and rheological properties of citrus fiber. <i>International Journal of Food Engineering</i> , 2021 , 17, 299-308	1.9	2
146	The effect of dry heat parboiling processing on the short-range molecular order structure of highland barley. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110797	5.4	0
145	Analysis of Adhesion between Wet Clay Soil and Rotary Tillage Part in Paddy Field Based on Discrete Element Method. <i>Processes</i> , 2021 , 9, 845	2.9	4
144	Freeze-thaw and ultrasound pretreatment before microwave combined drying affects drying kinetics, cell structure and quality parameters of <i>Platycodon grandiflorum</i> . <i>Industrial Crops and Products</i> , 2021 , 164, 113391	5.9	11
143	Effects of moisture content and tillage methods on creep properties of paddy soil. <i>PLoS ONE</i> , 2021 , 16, e0253623	3.7	3
142	TEMPO-oxidized cellulose fibers from wheat straw: Effect of ultrasonic pretreatment and concentration on structure and rheological properties of suspensions. <i>Carbohydrate Polymers</i> , 2021 , 255, 117386	10.3	10
141	Insight into the biphasic transition of heat-moisture treated waxy maize starch through controlled gelatinization. <i>Food Chemistry</i> , 2021 , 341, 128214	8.5	6
140	Effects of intermittent radio frequency drying on structure and gelatinization properties of native potato flour. <i>Food Research International</i> , 2021 , 139, 109807	7	7
139	Thermal, structure, and rheological properties of native potato flour prepared under different combined drying methods. <i>Drying Technology</i> , 2021 , 39, 698-709	2.6	2
138	The synergistic effect of rumen cellulolytic bacteria and activated carbon on thermophilic digestion of cornstalk. <i>Bioresource Technology</i> , 2021 , 338, 125566	11	3
137	Influence of ultrasonic pretreatments on microwave hot-air flow rolling drying mechanism, thermal characteristics and rehydration dynamics of <i>Pleurotus eryngii</i> . <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1

136	Value-added application of <i>Platycodon grandiflorus</i> (Jacq.) A.DC. roots (PGR) by ultrasound-assisted extraction (UAE) process to improve physicochemical quality, structural characteristics and functional properties. <i>Food Chemistry</i> , 2021 , 363, 130354	8.5	5
135	Rheological behavior of nanocellulose gels at various calcium chloride concentrations. <i>Carbohydrate Polymers</i> , 2021 , 274, 118660	10.3	6
134	Drying characteristics and bioactivity evolution of <i>Platycodon grandiflorum</i> as affected by different microwave combined drying methods. <i>International Journal of Food Engineering</i> , 2021 , 17, 395-401	1.9	2
133	Effect on parboiling processing on structure and thermal properties of highland barley flours. <i>Powder Technology</i> , 2020 , 364, 145-151	5.2	5
132	Effect of high-pressure homogenization on rheological properties of citrus fiber. <i>LWT - Food Science and Technology</i> , 2020 , 127, 109366	5.4	9
131	Viscoelastic analysis of oat grain within linear viscoelastic region by using dynamic mechanical analyzer. <i>International Journal of Food Engineering</i> , 2020 , 16,	1.9	3
130	Effect of high-pressure homogenization on the rheology, microstructure and fractal dimension of citrus fiber-oil dispersions. <i>Journal of Food Engineering</i> , 2020 , 277, 109899	6	12
129	Effect of hydrothermal treatment on linear and nonlinear rheological properties of highland barley gels. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108868	5.4	7
128	Drying characteristics and water dynamics during microwave hot-air flow rolling drying of <i>Pleurotus eryngii</i> . <i>Drying Technology</i> , 2020 , 38, 1493-1504	2.6	8
127	Influence of microwave hot-air flow rolling dry-blanching on microstructure, water migration and quality of <i>pleurotus eryngii</i> during hot-air drying. <i>Food Control</i> , 2020 , 114, 107228	6.2	19
126	Effects of high-pressure homogenization on physical and thermal properties of citrus fiber. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108573	5.4	13
125	Effect of high-pressure homogenization on the extraction of sulforaphane from broccoli (<i>Brassica oleracea</i>) seeds. <i>Powder Technology</i> , 2019 , 358, 103-109	5.2	11
124	Mechanical Properties of Hullless Barley Stem with Different Moisture Contents. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	2
123	Preparation and Characterization of High Amylose Corn Starch?Microcrystalline Cellulose Aerogel with High Absorption. <i>Materials</i> , 2019 , 12,	3.5	9
122	Recent development of microwave fluidization technology for drying of fresh fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2019 , 86, 59-67	15.3	20
121	Dynamic rheological properties of peanut protein isolate and aggregation suspension and acid-induced gel. <i>Powder Technology</i> , 2019 , 358, 95-102	5.2	11
120	Dynamic mechanical properties and fractal analysis of texturized soybean protein/wheat gluten composite produced by high moisture extrusion. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 499-508	3.8	10
119	Study on Mechanical Properties for Shearing Breakage of Oat Kernel. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	1

118	Effect of high-pressure homogenization on the flow properties of citrus peel fibers. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12659	2.4	7
117	Synthesis of Carboxymethyl Flaxseed Gum and Study of Nonlinear Rheological Properties of Its Solutions. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	6
116	Radio frequency heating uniformity evaluation for mid-high moisture food treated with cylindrical electromagnetic wave conductors. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 56-70	6.8	16
115	Temperature thresholds and time-temperature dependence of gelatinization for heat-moisture treated corn starch. <i>Journal of Food Engineering</i> , 2018 , 217, 43-49	6	16
114	Effect of particle size of sugar beet pulp on the extraction and property of pectin. <i>Journal of Food Engineering</i> , 2018 , 218, 44-49	6	25
113	Effects of superfine grinding on properties of sugar beet pulp powders. <i>LWT - Food Science and Technology</i> , 2018 , 87, 203-209	5.4	39
112	Preparation and characterization of nanocomposite films containing starch and cellulose nanofibers. <i>Industrial Crops and Products</i> , 2018 , 123, 654-660	5.9	67
111	Effects of Ball Milling Processes on the Microstructure and Rheological Properties of Microcrystalline Cellulose as a Sustainable Polymer Additive. <i>Materials</i> , 2018 , 11,	3.5	33
110	Influence of Moisture Content on Physicomechanical Properties, Starch-Protein Microstructure and Fractal Parameter of Oat Groats. <i>International Journal of Food Engineering</i> , 2018 , 14,	1.9	2
109	Heat-moisture treatment and acid hydrolysis of corn starch in different sequences. <i>LWT - Food Science and Technology</i> , 2017 , 79, 11-20	5.4	30
108	The Stress-Relaxation Behavior of Rice as a Function of Time, Moisture and Temperature. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	6
107	Effect of Trypsin on Antioxidant Activity and Gel-Rheology of Flaxseed Protein. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	1
106	Effect of Drying Methods on the Rheological Properties of Sugar Beet Pulp Pectin. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	2
105	Non-linear Rheological Properties of Soy Protein Isolate Dispersions and Acid-Induced Gels. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	2
104	A novel method to improve heating uniformity in mid-high moisture potato starch with radio frequency assisted treatment. <i>Journal of Food Engineering</i> , 2017 , 206, 23-36	6	30
103	Characterization of pectin extracted from sugar beet pulp under different drying conditions. <i>Journal of Food Engineering</i> , 2017 , 211, 1-6	6	40
102	Relationship between biphasic endotherms and multi-stage gelatinization of corn starch in excess water. <i>LWT - Food Science and Technology</i> , 2017 , 81, 335-342	5.4	12
101	Multiple endothermic transitions of acid hydrolyzed and heat-moisture treated corn starch. <i>LWT - Food Science and Technology</i> , 2017 , 81, 195-201	5.4	9

100	Microwave-Driven Sugar Beet Pulp Liquefaction in Polyhydric Alcohols. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	4
99	Effect of Addition of Antioxidant Flaxseed Polypeptide on the Rheological Properties of Native Maize Starch. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	1
98	Drying Damage on Physiological Properties of Rice Seed Associated with Ultrastructure Changes. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	3
97	Physical and Viscoelastic Properties of Different Moisture Content Highland Barley Kernels. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	5
96	Effect of LBG on the gel properties of acid-induced SPI gels. <i>LWT - Food Science and Technology</i> , 2017 , 75, 1-8	5.4	19
95	Effect of alkaline and high-pressure homogenization on the extraction of phenolic acids from potato peels. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 91-97	6.8	23
94	Effect of flaxseed gum on the rheological properties of peanut protein isolate dispersions and gels. <i>LWT - Food Science and Technology</i> , 2016 , 74, 528-533	5.4	27
93	Effect of partially gelatinized corn starch on the rheological properties of wheat dough. <i>LWT - Food Science and Technology</i> , 2016 , 66, 324-331	5.4	46
92	Modeling and Simulation of a Co-current Rotary Dryer. <i>International Journal of Food Engineering</i> , 2016 , 12, 189-194	1.9	2
91	Mechanical and Thermal Properties of Polyurethane Foams from Liquefied Sugar Beet Pulp. <i>International Journal of Food Engineering</i> , 2016 , 12, 911-919	1.9	5
90	Temperature-Oriented Pyrolysis on the Decomposition Characteristics of <i>Chlorella pyrenoidosa</i> . <i>International Journal of Food Engineering</i> , 2016 , 12, 295-301	1.9	3
89	Process development for scum to biodiesel conversion. <i>Bioresource Technology</i> , 2015 , 185, 185-93	11	39
88	Modeling the Total Residence Time in a Rotary Dryer. <i>International Journal of Food Engineering</i> , 2015 , 11, 405-410	1.9	5
87	Creep behavior of starch-based nanocomposite films with cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2015 , 117, 957-963	10.3	44
86	Characterization of Pyrolysis Products Obtained from <i>Desmodium</i> sp. Cultivated in Anaerobic Digested Effluents (DADE). <i>International Journal of Food Engineering</i> , 2015 , 11, 825-832	1.9	3
85	A comparison of dynamic mechanical properties of processing-tomato peel as affected by hot lye and infrared radiation heating for peeling. <i>Journal of Food Engineering</i> , 2014 , 126, 27-34	6	32
84	Preparation and characterization of cellulose nanofibers from de-pectinated sugar beet pulp. <i>Carbohydrate Polymers</i> , 2014 , 102, 136-43	10.3	152
83	Effect of gums on the rheological characteristics and microstructure of acid-induced SPI-gum mixed gels. <i>Carbohydrate Polymers</i> , 2014 , 108, 183-91	10.3	56

82	Physical Properties of Naked Oat Seeds (<i>Avena nuda</i> L.). <i>International Journal of Food Engineering</i> , 2014 , 10, 339-345	1.9	5
81	Effect of high shear homogenization on rheology, microstructure and fractal dimension of acid-induced SPI gels. <i>Journal of Food Engineering</i> , 2014 , 126, 48-55	6	41
80	Preparation and characterization of starch crosslinked with sodium trimetaphosphate and hydrolyzed by enzymes. <i>Carbohydrate Polymers</i> , 2014 , 103, 310-8	10.3	101
79	Viscoelastic behavior of maize kernel studied by dynamic mechanical analyzer. <i>Carbohydrate Polymers</i> , 2014 , 112, 350-8	10.3	12
78	Isolation and Characterization of Corncob Cellulose Fibers using Microwave-Assisted Chemical Treatments. <i>International Journal of Food Engineering</i> , 2014 , 10, 427-436	1.9	13
77	Heating effect on the DSC melting curve of flaxseed oil. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 115, 2129-2135	4.1	15
76	Direct sequencing of DNA pooling for screening highly informative SNPs in dairy cattle. <i>Yi Chuan = Hereditas / Zhongguo Yi Chuan Xue Hui Bian Ji</i> , 2014 , 36, 691-6	1.4	
75	Properties of rigid polyurethane foams prepared from recycled aircraft deicing agent with hexamethylene diisocyanate. <i>Journal of Applied Polymer Science</i> , 2013 , 127, 1458-1465	2.9	6
74	Characterization of starch films containing starch nanoparticles. Part 2: viscoelasticity and creep properties. <i>Carbohydrate Polymers</i> , 2013 , 96, 602-10	10.3	44
73	Effect of flaxseed meal on the dynamic mechanical properties of starch-based films. <i>Journal of Food Engineering</i> , 2013 , 118, 365-370	6	17
72	Optimization of production yield and functional properties of pectin extracted from sugar beet pulp. <i>Carbohydrate Polymers</i> , 2013 , 95, 233-40	10.3	46
71	Characterization of starch films containing starch nanoparticles: part 1: physical and mechanical properties. <i>Carbohydrate Polymers</i> , 2013 , 96, 593-601	10.3	89
70	Viscoelastic properties and fractal analysis of acid-induced SPI gels at different ionic strength. <i>Carbohydrate Polymers</i> , 2013 , 92, 98-105	10.3	50
69	Characterization of non-linear rheological behavior of SPI-FG dispersions using LAOS tests and FT rheology. <i>Carbohydrate Polymers</i> , 2013 , 92, 1151-8	10.3	24
68	Suspensions of vacuum-freeze dried starch nanoparticles: influence of NaCl on their rheological properties. <i>Carbohydrate Polymers</i> , 2013 , 94, 782-90	10.3	21
67	Application of Various Drying Methods to Produce Enzymatically Hydrolyzed Porous Starch Granules. <i>Drying Technology</i> , 2013 , 31, 1627-1634	2.6	22
66	Effects of Defatted Flaxseed Addition on Rheological Properties of Wheat Flour Slurry. <i>International Journal of Food Engineering</i> , 2013 , 9, 457-466	1.9	2
65	The Adsorption and Release Characteristics of CPFY in Porous Starch Produced Through Different Drying Methods. <i>Drying Technology</i> , 2013 , 31, 1592-1599	2.6	6

64	Rheological and Microstructural Characteristics of Thermally Produced Flaxseed Gum/Whey Protein Isolate Mixed Solutions and Gels. <i>Drying Technology</i> , 2013 , 31, 1635-1642	2.6	11
63	Convective Drying Kinetics of Single Droplets of Aqueous Glucose. <i>Drying Technology</i> , 2012 , 30, 1029-1036	6	15
62	Effect of high-pressure homogenization on microstructure and rheological properties of alkali-treated high-amylose maize starch. <i>Journal of Food Engineering</i> , 2012 , 113, 61-68	6	48
61	The effect of NaCl on the rheological properties of suspension containing spray dried starch nanoparticles. <i>Carbohydrate Polymers</i> , 2012 , 90, 1530-7	10.3	17
60	Rheological properties of suspensions containing cross-linked starch nanoparticles prepared by spray and vacuum freeze drying methods. <i>Carbohydrate Polymers</i> , 2012 , 90, 1732-8	10.3	26
59	Spray drying of starch submicron particles prepared by high pressure homogenization and mini-emulsion cross-linking. <i>Journal of Food Engineering</i> , 2012 , 113, 399-407	6	18
58	Thermal Properties of Polyurethane Films Prepared from Mixed Cellulose, Hemicelluloses and Lignin. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	8
57	The rheological behavior of native and high-pressure homogenized waxy maize starch pastes. <i>Carbohydrate Polymers</i> , 2012 , 88, 481-489	10.3	20
56	Preparation and characterization of crosslinked starch microspheres using a two-stage water-in-water emulsion method. <i>Carbohydrate Polymers</i> , 2012 , 88, 912-916	10.3	30
55	The effect of addition of flaxseed gum on the rheological behavior of mixed flaxseed gum/casein gels. <i>Carbohydrate Polymers</i> , 2012 , 88, 1214-1220	10.3	28
54	Effects of partial gelatinization on structure and thermal properties of corn starch after spray drying. <i>Carbohydrate Polymers</i> , 2012 , 88, 1319-1325	10.3	55
53	The effect of annealing and cryoprotectants on the properties of vacuum-freeze dried starch nanoparticles. <i>Carbohydrate Polymers</i> , 2012 , 88, 1334-1341	10.3	46
52	The Digestibility and Thermal Properties of Fermented Flaxseed Protein. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	1
51	Characteristics of Flaxseed Oil from Two Different Flax Plants. <i>International Journal of Food Properties</i> , 2011 , 14, 1286-1296	3	36
50	Shear-thickening properties of waxy maize starch dispersions. <i>Journal of Food Engineering</i> , 2011 , 107, 415-423	6	22
49	Preparation of gelatin microparticles using water-in-water (w/w) emulsification technique. <i>Journal of Food Engineering</i> , 2011 , 103, 9-13	6	20
48	The effect of addition of flaxseed gum on the emulsion properties of soybean protein isolate (SPI). <i>Journal of Food Engineering</i> , 2011 , 104, 56-62	6	65
47	Dynamic mechanical properties of flaxseed gum based edible films. <i>Carbohydrate Polymers</i> , 2011 , 86, 499-504	10.3	17

46	Effects of high pressure homogenization on rheological properties of flaxseed gum. <i>Carbohydrate Polymers</i> , 2011 , 83, 489-494	10.3	45
45	Preparation of starch-based nanoparticles through high-pressure homogenization and miniemulsion cross-linking: Influence of various process parameters on particle size and stability. <i>Carbohydrate Polymers</i> , 2011 , 83, 1604-1610	10.3	149
44	Effects of high-pressure homogenization on the properties of starch-plasticizer dispersions and their films. <i>Carbohydrate Polymers</i> , 2011 , 86, 202-207	10.3	69
43	Effect of gum Arabic on stability of oil-in-water emulsion stabilized by flaxseed and soybean protein. <i>Carbohydrate Polymers</i> , 2011 , 86, 343-351	10.3	89
42	Rheological study and fractal analysis of flaxseed gum gels. <i>Carbohydrate Polymers</i> , 2011 , 86, 594-599	10.3	30
41	A Review of Micro Wind Turbines in the Built Environment 2010 ,		11
40	Rheological properties of extruded dispersions of flaxseed-maize blend. <i>Journal of Food Engineering</i> , 2010 , 98, 480-491	6	34
39	Effect of concentrated flaxseed protein on the stability and rheological properties of soybean oil-in-water emulsions. <i>Journal of Food Engineering</i> , 2010 , 96, 555-561	6	60
38	Ability of flaxseed and soybean protein concentrates to stabilize oil-in-water emulsions. <i>Journal of Food Engineering</i> , 2010 , 100, 417-426	6	42
37	Rheological property of extruded and enzyme treated flaxseed mucilage. <i>Carbohydrate Polymers</i> , 2010 , 80, 460-466	10.3	26
36	Morphological properties and thermoanalysis of micronized cassava starch. <i>Carbohydrate Polymers</i> , 2010 , 79, 101-105	10.3	38
35	Dynamic viscoelastic properties of sweet potato studied by dynamic mechanical analyzer. <i>Carbohydrate Polymers</i> , 2010 , 79, 520-525	10.3	26
34	Anti-thixotropic properties of waxy maize starch dispersions with different pasting conditions. <i>Carbohydrate Polymers</i> , 2010 , 79, 1130-1139	10.3	22
33	Effects of drying methods on the functional properties of flaxseed gum powders. <i>Carbohydrate Polymers</i> , 2010 , 81, 128-133	10.3	68
32	Effects of Flaxseed Gum Addition and Drying Conditions on Creep-Recovery Properties and Water Vapour Transmission Rate of Starch-Based Films. <i>International Journal of Food Engineering</i> , 2009 , 5,	1.9	3
31	Study on Creep Properties of Japonica Cooked Rice and Its Relationship with Rice Chemical Compositions and Sensory Evaluation. <i>International Journal of Food Engineering</i> , 2009 , 5,	1.9	3
30	Starch pastes thinning during high-pressure homogenization. <i>Carbohydrate Polymers</i> , 2009 , 75, 32-38	10.3	45
29	Effects of drying methods on rheological properties of flaxseed gum. <i>Carbohydrate Polymers</i> , 2009 , 78, 213-219	10.3	79

28	Fabrication of starch-based microparticles by an emulsification-crosslinking method. <i>Journal of Food Engineering</i> , 2009 , 92, 250-254	6	46
27	Effects of potato starch addition and cooling rate on rheological characteristics of flaxseed protein concentrate. <i>Journal of Food Engineering</i> , 2009 , 91, 392-401	6	10
26	Physical properties and loading capacity of starch-based microparticles crosslinked with trisodium trimetaphosphate. <i>Journal of Food Engineering</i> , 2009 , 92, 255-260	6	58
25	Effect of water content on thermal behaviors of common buckwheat flour and starch. <i>Journal of Food Engineering</i> , 2009 , 93, 242-248	6	15
24	Effect of sucrose on dynamic mechanical characteristics of maize and potato starch films. <i>Carbohydrate Polymers</i> , 2009 , 76, 239-243	10.3	25
23	Rheological properties of waxy maize starch and xanthan gum mixtures in the presence of sucrose. <i>Carbohydrate Polymers</i> , 2009 , 77, 472-481	10.3	79
22	Optimization of Supercritical Carbon Dioxide Extraction of Flaxseed Oil Using Response Surface Methodology. <i>International Journal of Food Engineering</i> , 2008 , 4,	1.9	11
21	Effect of high-pressure homogenization on the structure and thermal properties of maize starch. <i>Journal of Food Engineering</i> , 2008 , 87, 436-444	6	77
20	Extrusion detoxification technique on flaxseed by uniform design optimization. <i>Separation and Purification Technology</i> , 2008 , 61, 51-59	8.3	39
19	Ultrasound-assisted extraction of oil from flaxseed. <i>Separation and Purification Technology</i> , 2008 , 62, 192-198	8.3	242
18	Optimization of extrusion of flaxseeds for in vitro protein digestibility analysis using response surface methodology. <i>Journal of Food Engineering</i> , 2008 , 85, 59-64	6	29
17	Effect of flaxseed gum addition on rheological properties of native maize starch. <i>Journal of Food Engineering</i> , 2008 , 89, 87-92	6	63
16	Influence of alfalfa powder concentration and granularity on rheological properties of alfalfa-wheat dough. <i>Journal of Food Engineering</i> , 2008 , 89, 137-141	6	17
15	Preparation of crosslinked starch microspheres and their drug loading and releasing properties. <i>Carbohydrate Polymers</i> , 2008 , 74, 379-384	10.3	83
14	Rheological properties of dilute aqueous solutions of cassava starch. <i>Carbohydrate Polymers</i> , 2008 , 74, 385-389	10.3	45
13	Effects of CS/EC ratio on structure and properties of polyurethane foams prepared from untreated liquefied corn stover with PAPI. <i>Chemical Engineering Research and Design</i> , 2008 , 86, 416-421	5.5	18
12	Mechanical properties of polyurethane foams prepared from liquefied corn stover with PAPI. <i>Bioresource Technology</i> , 2008 , 99, 2265-8	11	49
11	Effect of High-Pressure Homogenization on the Structure of Cassava Starch. <i>International Journal of Food Properties</i> , 2007 , 10, 911-922	3	52

10	Micronization and Hydrophobic Modification of Cassava Starch. <i>International Journal of Food Properties</i> , 2007 , 10, 527-536	3	51
9	Optimization of ethanol/water extraction of lignans from flaxseed. <i>Separation and Purification Technology</i> , 2007 , 57, 17-24	8.3	142
8	Dynamic Viscoelastic Properties of Rice Kernels Studied by Dynamic Mechanical Analyzer. <i>International Journal of Food Engineering</i> , 2007 , 3,	1.9	4
7	Effect of Moisture Content on the Physical Properties of Fibered Flaxseed. <i>International Journal of Food Engineering</i> , 2007 , 3,	1.9	22
6	Antioxidative Activity of Douchi (A Chinese Traditional Salt-Fermented Soybean Food) Extracts During Its Processing. <i>International Journal of Food Properties</i> , 2007 , 10, 385-396	3	46
5	Microstructure Analysis of Rice Kernel. <i>International Journal of Food Properties</i> , 2007 , 10, 85-91	3	13
4	Influences of Microemulsion Cross-linking Reaction and Ball-milling on Particle Size Characteristics of Potato and Maize Starches. <i>International Journal of Food Engineering</i> , 2006 , 2,	1.9	11
3	Fractal Modeling and Simulation of the Developing Process of Stress Cracks in Corn Kernel. <i>Drying Technology</i> , 2004 , 22, 59-69	2.6	10
2	Model predictive control strategy of head rice yield in paddy rice intermittent drying. <i>Drying Technology</i> , 1-11	2.6	1
1	Experimental study on the hygrothermal dynamics of peanut (<i>Arachis hypogaea</i> Linn.) in the process of superposition and variable temperature drying. <i>Drying Technology</i> , 1-17	2.6	1