

Hai-Hua Chen

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

521
citations

1040056

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1125743

13
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16
all docs

16
docs citations

16
times ranked

453
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative study of the quality characteristics of fresh noodles with regular salt and alkali and the underlying mechanisms. <i>Food Chemistry</i> , 2018, 246, 335-342.	8.2	116
2	Interaction between flaxseed gum and meat protein. <i>Journal of Food Engineering</i> , 2007, 80, 1051-1059.	5.2	113
3	The gelatinization and retrogradation properties of wheat starch with the addition of stearic acid and sodium alginate. <i>Food Hydrocolloids</i> , 2018, 81, 77-86.	10.7	84
4	Retardant effect of sodium alginate on the retrogradation properties of normal cornstarch and anti-retrogradation mechanism. <i>Food Hydrocolloids</i> , 2017, 69, 1-9.	10.7	75
5	A pH-sensitive curcumin loaded microemulsion-filled alginate and porous starch composite gels: Characterization, in vitro release kinetics and biological activity. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1863-1873.	7.5	32
6	Effect of NaCl and sugar on physicochemical properties of flaxseed polysaccharide-potato starch complexes. <i>ScienceAsia</i> , 2014, 40, 60.	0.5	24
7	Preparation of VII-type normal cornstarch-lauric acid complexes with high yield and stability using a combination treatment of debranching and different complexation temperatures. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 456-465.	7.5	19
8	Effect of sodium alginate on the gelatinization and retrogradation properties of two tuber starches. <i>Cereal Chemistry</i> , 2018, 95, 445-455.	2.2	16
9	A pH-controlled curcumin-loaded emulsion stabilized by pea protein isolate-maltodextrin-epigallocatechin-3-gallate: Physicochemical properties and in vitro release properties. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 646, 129003.	4.7	11
10	Effect of annealing temperature on morphology and physicochemical properties of cornstarch complexed with oleic acid and molecular dynamics simulation. <i>Cereal Chemistry</i> , 2019, 96, 668-677.	2.2	10
11	Retardant effect of different charge-carrying amino acids on the long-term retrogradation of normal corn starch gel. <i>International Journal of Biological Macromolecules</i> , 2021, 189, 1020-1028.	7.5	10
12	Effects of single and dual heat-moisture treatment combined with sodium alginate on the physicochemical properties of normal cornstarch. <i>LWT - Food Science and Technology</i> , 2017, 78, 311-316.	5.2	5
13	Effects of preprocessing at low or ultralow temperatures combined with sodium alginate on retrogradation properties of normal cornstarch during chill storage. <i>Starch/Staerke</i> , 2017, 69, 1600317.	2.1	5
14	Effect of hydrophilic-lipophilic balance values of sucrose esters on cornstarch retrogradation. <i>Cereal Chemistry</i> , 0, , .	2.2	1
15	Synergistic Effect of Charged Amino Acid Combined with Dry Heating Treatment on Physicochemical Properties and In Vitro Digestibility of Cornstarch. <i>Starch/Staerke</i> , 2020, 72, 1900298.	2.1	0
16	Effect of freezing-assisted treatment on the formation of stable VII-type complex of fried sweet potato starch and its mechanism. <i>Journal of Food Science</i> , 2022, 87, 543-553.	3.1	0