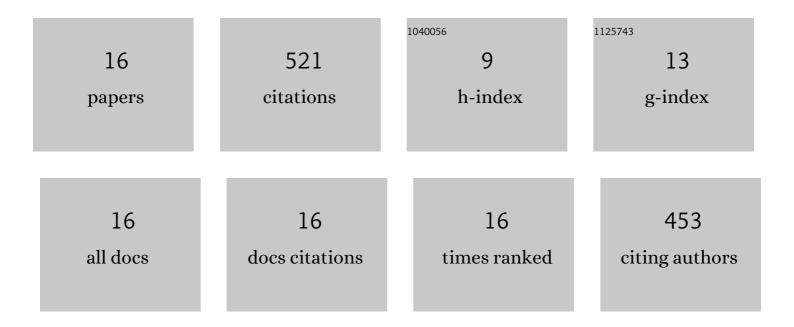
## Hai-Hua Chen

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4921299/publications.pdf Version: 2024-02-01



HAI-HUA CHEN

#	Article	IF	CITATIONS
1	Comparative study of the quality characteristics of fresh noodles with regular salt and alkali and the underlying mechanisms. Food Chemistry, 2018, 246, 335-342.	8.2	116
2	Interaction between flaxseed gum and meat protein. Journal of Food Engineering, 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. Food Hydrocolloids, 2018, 81, 77-86.	10.7	84
4	Retardant effect of sodium alginate on the retrogradation properties of normal cornstarch and anti-retrogradation mechanism. Food Hydrocolloids, 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. International Journal of Biological Macromolecules, 2021, 182, 1863-1873.	7.5	32
6	Effect of NaCl and sugar on physicochemical properties of flaxseed polysaccharide-potato starch complexes. ScienceAsia, 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. International Journal of Biological Macromolecules, 2020, 154, 456-465.	7.5	19
8	Effect of sodium alginate on the gelatinization and retrogradation properties of two tuber starches. Cereal Chemistry, 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. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 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. Cereal Chemistry, 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. International Journal of Biological Macromolecules, 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. LWT - Food Science and Technology, 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. Starch/Staerke, 2017, 69, 1600317.	2.1	5
14	Effect of hydrophilic–lipophilic balance values of sucrose esters on cornstarch retrogradation. Cereal Chemistry, 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. Starch/Staerke, 2020, 72, 1900298.	2.1	0
16	Effect of freezingâ€assisted treatment on the formation of stable V II â€type complex of fried sweet potato starch and its mechanism. Journal of Food Science, 2022, 87, 543-553.	3.1	0