

# Ling Chen

## List of Publications by Year in Descending Order

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**Version:** 2024-04-23

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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.

142  
papers

5,376  
citations

39  
h-index

69  
g-index

147  
ext. papers

6,803  
ext. citations

7.4  
avg, IF

6.19  
L-index

#	Paper	IF	Citations
142	Understanding the structure, digestibility, texture and flavor attributes of rice noodles complexation with xanthan and dodecyl gallate. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107538	10.6	1
141	Designing and application of reactive extrusion with twice initiations for graft copolymerization of acrylamide on starch. <i>European Polymer Journal</i> , <b>2022</b> , 165, 111008	5.2	0
140	Starch concentration is an important factor for controlling its digestibility during hot-extrusion 3D printing.. <i>Food Chemistry</i> , <b>2022</b> , 379, 132180	8.5	2
139	Synergistic effect of extrusion and polyphenol molecular interaction on the short/long-term retrogradation properties of chestnut starch. <i>Carbohydrate Polymers</i> , <b>2022</b> , 276, 118731	10.3	3
138	Effect of pre-printing gelatinization degree on the structure and digestibility of hot-extrusion 3D-printed starch. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107210	10.6	4
137	Control of starch-lipid interactions on starch digestibility during hot-extrusion 3D printing for starchy foods.. <i>Food and Function</i> , <b>2022</b> ,	6.1	1
136	Effect of Catechin Interaction on Regulation of Starch Digestibility during Hot-extrusion 3D Printing: structural analysis and simulation study. <i>Food Chemistry</i> , <b>2022</b> , 133394	8.5	1
135	3D-printing of oxidized starch-based hydrogels with superior hydration properties. <i>Carbohydrate Polymers</i> , <b>2022</b> , 119686	10.3	0
134	In vitro digestibility and structural control of rice starch-unsaturated fatty acid complexes by high-pressure homogenization. <i>Carbohydrate Polymers</i> , <b>2021</b> , 256, 117607	10.3	11
133	Pathogenic and Virulence Factor Detection on Viable but Non-culturable Methicillin-Resistant. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 630053	5.7	0
132	Basic principles in starch multi-scale structuration to mitigate digestibility: A review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 109, 154-168	15.3	30
131	Influence of Moisture Content on Starch Esterification by Solvent-Free Method. <i>Starch/Staerke</i> , <b>2021</b> , 73, 2100009	2.3	1
130	An insight into the structural evolution of waxy maize starch chains during growth based on nonlinear rheology. <i>Food Hydrocolloids</i> , <b>2021</b> , 116, 106655	10.6	5
129	Progress in tailoring starch intrinsic structures to improve its nutritional value. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106447	10.6	3
128	Insights into the relationship between structure and rheological properties of starch gels in hot-extrusion 3D printing. <i>Food Chemistry</i> , <b>2021</b> , 342, 128362	8.5	22
127	Amylose/cellulose nanofiber composites for all-natural, fully biodegradable and flexible bioplastics. <i>Carbohydrate Polymers</i> , <b>2021</b> , 253, 117277	10.3	14
126	"One-step" characterization platform for pathogenic genetics of Staphylococcus aureus. <i>Bioprocess and Biosystems Engineering</i> , <b>2021</b> , 44, 985-994	3.7	2

125	Direct Detection of Viable but Non-culturable (VBNC) Salmonella in Real Food System by a Rapid and Accurate PMA-CPA Technique. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 634555	5.7	1
124	Development of a Direct and Rapid Detection Method for Viable but Non-culturable State of. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 687691	5.7	1
123	Manipulation of the internal structure of starch by propionyl treatment and its diverse influence on digestion and in vitro fermentation characteristics. <i>Carbohydrate Polymers</i> , <b>2021</b> , 270, 118390	10.3	5
122	Four Novel Types of Gene Cassettes from Carbapenem-Resistant in Southern China-First Report of. <i>Microbial Drug Resistance</i> , <b>2021</b> , 27, 1011-1012	2.9	0
121	New insights into how starch structure synergistically affects the starch digestibility, texture, and flavor quality of rice noodles. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 184, 731-738	7.9	7
120	Digestibility and structure changes of rice starch following co-fermentation of yeast and Lactobacillus strains. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 184, 530-537	7.9	5
119	Plasticization Efficiency and Characteristics of Monosaccharides, Disaccharides, and Low-Molecular-Weight Polysaccharides for Starch-Based Materials. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2021</b> , 9, 11960-11969	8.3	5
118	Quantum Dots Encapsulated by ZrO <sub>2</sub> Enhance the Stability of Perovskite Solar Cells. <i>Advanced Materials Interfaces</i> , <b>2021</b> , 8, 2100776	4.6	0
117	Impact of pmrA on Cronobacter sakazakii planktonic and biofilm cells: A comprehensive transcriptomic study. <i>Food Microbiology</i> , <b>2021</b> , 98, 103785	6	2
116	Effect of stearic acid on the microstructural, rheological and 3D printing characteristics of rice starch. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 189, 590-596	7.9	5
115	Development changes in multi-scale structure and functional properties of waxy corn starch at different stages of kernel growth. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 191, 335-343	7.9	5
114	Anchor and bridge functions of APTES layer on interface between hydrophilic starch films and hydrophobic soyabean oil coating. <i>Carbohydrate Polymers</i> , <b>2021</b> , 272, 118450	10.3	2
113	Regulation nature of water-choline amino acid ionic liquid mixtures on the disaggregation behavior of starch. <i>Carbohydrate Polymers</i> , <b>2021</b> , 272, 118474	10.3	2
112	The effects of molecular fine structure on rice starch granule gelatinization dynamics as investigated by in situ small-angle X-ray scattering. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 107014	10.6	2
111	Printability improvement of rice starch gel via catechin and procyanidin in hot extrusion 3D printing. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 106997	10.6	4
110	Resistome and virulome study on pathogenic Streptococcus agalactiae Guangzhou-SAG036. <i>Microbial Pathogenesis</i> , <b>2020</b> , 147, 104258	3.8	0
109	Tailoring assembly behavior of starches to control insulin release from layer-by-layer assembled colloidal particles. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 160, 531-537	7.9	5
108	Studies on nutritional intervention of rice starch- oleic acid complex (resistant starch type V) in rats fed by high-fat diet. <i>Carbohydrate Polymers</i> , <b>2020</b> , 246, 116637	10.3	38

107	Comparison of phenolics, antioxidant, and antiproliferative activities of two <i>Hypsizygus marmoreus</i> varieties. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2227-2235	3.4	4
106	Formation and Control of the Viable but Non-culturable State of Foodborne Pathogen O157:H7. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1202	5.7	4
105	Effect of the addition of modified starch on gelatinization and gelation properties of rice flour. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 153, 26-35	7.9	10
104	Further insights into the evolution of starch assembly during retrogradation using SAXS. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 521-527	7.9	20
103	Superhydrophobic Modification on Starch Film Using PDMS and Ball-Milled MMT Coating. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 10423-10430	8.3	30
102	Integrated Transcriptomic and Metabolic Framework for Carbon Metabolism and Plant Hormones Regulation in <i>Vigna radiata</i> during Post-Germination Seedling Growth. <i>Scientific Reports</i> , <b>2020</b> , 10, 3745	4.9	5
101	Understanding the structure and rheological properties of potato starch induced by hot-extrusion 3D printing. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105812	10.6	45
100	Effects of Orange Extracts on Longevity, Healthspan, and Stress Resistance in. <i>Molecules</i> , <b>2020</b> , 25,	4.8	22
99	Nobiletin Delays Aging and Enhances Stress Resistance of. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	17
98	Study on the virulome and resistome of a vancomycin intermediate-resistance <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , <b>2020</b> , 145, 104187	3.8	2
97	Spoilage Lactic Acid Bacteria in the Brewing Industry. <i>Journal of Microbiology and Biotechnology</i> , <b>2020</b> , 30, 955-961	3.3	10
96	Gelatinization dynamics of starch in dependence of its lamellar structure, crystalline polymorphs and amylose content. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115481	10.3	16
95	High-flux simultaneous screening of common foodborne pathogens and their virulent factors. <i>Bioprocess and Biosystems Engineering</i> , <b>2020</b> , 43, 693-700	3.7	
94	Insights on the structure and digestibility of sweet potato starch: Effect of postharvest storage of sweet potato roots. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 694-700	7.9	16
93	Understanding the effect of freeze-drying on microstructures of starch hydrogels. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105509	10.6	19
92	Improving the in vitro digestibility of rice starch by thermomechanically assisted complexation with guar gum. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105637	10.6	24
91	Understanding the multi-scale structure and digestibility of different waxy maize starches. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 252-258	7.9	11
90	Study on crystalline, gelatinization and rheological properties of japonica rice flour as affected by starch fine structure. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 148, 1232-1241	7.9	11

89	Impact of ultrasonication on the aggregation structure and physicochemical characteristics of sweet potato starch. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104868	8.9	35
88	Understanding the nutritional functions of thermally-processed whole grain highland barley in vitro and in vivo. <i>Food Chemistry</i> , <b>2020</b> , 310, 125979	8.5	22
87	Development and Application of a Simple "Easy To Operate" Propidium Monoazide-Crossing Priming Amplification on Detection of Viable and Viable But Non-culturable Cells of O157. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 569105	5.7	6
86	Effect of Environmental Conditions on the Formation of the Viable but Nonculturable State of BM-PA17927 and Its Control and Detection in Food System. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 586777	5.7	1
85	Effect of starch microstructure on microwave-assisted esterification. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 2550-2557	7.9	9
84	Insights into the multi-scale structure and in vitro digestibility changes of rice starch-oleic acid/linoleic acid complex induced by heat-moisture treatment. <i>Food Research International</i> , <b>2020</b> , 137, 109612	7	18
83	Understanding the nutrient composition and nutritional functions of highland barley (Qingke): A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 103, 109-117	15.3	30
82	Carriers Based on Zein-Dextran Sulfate Sodium Binary Complex for the Sustained Delivery of Quercetin. <i>Frontiers in Chemistry</i> , <b>2020</b> , 8, 662	5	6
81	Reduction, Prevention, and Control of Viable but Non-culturable Cells in Flour Food. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1859	5.7	0
80	Study on the Viable but Non-culturable (VBNC) State Formation of and Its Control in Food System. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 599739	5.7	8
79	Genomic analysis of a hop-resistance <i>Lactobacillus brevis</i> strain responsible for food spoilage and capable of entering into the VBNC state. <i>Microbial Pathogenesis</i> , <b>2020</b> , 145, 104186	3.8	3
78	First Report on the Rapid Detection and Identification of Methicillin-Resistant (MRSA) in Viable but Non-culturable (VBNC) Under Food Storage Conditions. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 615875	5.7	1
77	Dry heating and annealing treatment synergistically modulate starch structure and digestibility. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 137, 554-561	7.9	39
76	Understanding the digestibility of rice starch-gallic acid complexes formed by high pressure homogenization. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 134, 856-863	7.9	39
75	Comparative Study of Phenolic Profiles, Antioxidant and Antiproliferative Activities in Different Vegetative Parts of Ramie (L.). <i>Molecules</i> , <b>2019</b> , 24,	4.8	11
74	How rheological behaviors of concentrated starch affect graft copolymerization of acrylamide and resultant hydrogel. <i>Carbohydrate Polymers</i> , <b>2019</b> , 219, 395-404	10.3	16
73	Starch/microcrystalline cellulose hybrid gels as gastric-floating drug delivery systems. <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 151-159	10.3	24
72	Preparation and characterization of edible starch film reinforced by laver. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 129, 944-951	7.9	20

71	Hierarchical structure and physicochemical properties of highland barley starch following heat moisture treatment. <i>Food Chemistry</i> , <b>2019</b> , 271, 102-108	8.5	68
70	Starch-based antimicrobial films functionalized by pomegranate peel. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 129, 1120-1126	7.9	83
69	Effect of anti-solvents on the characteristics of regenerated cellulose from 1-ethyl-3-methylimidazolium acetate ionic liquid. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 314-320	7.9	23
68	Synergistic effect of hydrothermal treatment and lauric acid complexation under different pressure on starch assembly and digestion behaviors. <i>Food Chemistry</i> , <b>2019</b> , 278, 560-567	8.5	26
67	Effect of rheological properties of potato, rice and corn starches on their hot-extrusion 3D printing behaviors. <i>Journal of Food Engineering</i> , <b>2019</b> , 244, 150-158	6	81
66	Understanding the digestibility and nutritional functions of rice starch subjected to heat-moisture treatment. <i>Journal of Functional Foods</i> , <b>2018</b> , 45, 165-172	5.1	19
65	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 979-987	5.7	26
64	Rheokinetics of graft copolymerization of acrylamide in concentrated starch and rheological behaviors and microstructures of reaction products. <i>Carbohydrate Polymers</i> , <b>2018</b> , 192, 1-9	10.3	20
63	Starch film-coated microparticles for oral colon-specific drug delivery. <i>Carbohydrate Polymers</i> , <b>2018</b> , 191, 242-254	10.3	39
62	Insights into the multi-scale structure and digestibility of heat-moisture treated rice starch. <i>Food Chemistry</i> , <b>2018</b> , 242, 323-329	8.5	104
61	Ionic liquids for the preparation of biopolymer materials for drug/gene delivery: a review. <i>Green Chemistry</i> , <b>2018</b> , 20, 4169-4200	10	69
60	Improvement in Nutritional Attributes of Rice Starch with Dodecyl Gallate Complexation: A Molecular Dynamic Simulation and in Vitro Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9282-9290	5.7	35
59	Characterization of regenerated starch from 1-ethyl-3-methylimidazolium acetate ionic liquid with different anti-solvents. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , <b>2018</b> , 56, 1231-1238	2.6	6
58	Modulation of the digestibility and multi-scale structure of cassava starch by controlling the cassava growth period. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 346-353	7.9	17
57	Digestibility and supramolecular structural changes of maize starch by non-covalent interactions with gallic acid. <i>Food and Function</i> , <b>2017</b> , 8, 720-730	6.1	72
56	Effect of heat-moisture treatment on multi-scale structures and physicochemical properties of breadfruit starch. <i>Carbohydrate Polymers</i> , <b>2017</b> , 161, 286-294	10.3	73
55	Effect of growth period on the multi-scale structure and physicochemical properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 101, 9-15	7.9	22
54	Facile Preparation of Starch-Based Electroconductive Films with Ionic Liquid. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2017</b> , 5, 5457-5467	8.3	41



53	Preparation and characterization of starch-based composite films reinforced by corn and wheat hulls. <i>Journal of Applied Polymer Science</i> , <b>2017</b> , 134, 45159	2.9	34
52	Starch-based nanocapsules fabricated through layer-by-layer assembly for oral delivery of protein to lower gastrointestinal tract. <i>Carbohydrate Polymers</i> , <b>2017</b> , 171, 242-251	10.3	46
51	Effect of pressure with shear stress on gelatinization of starches with different amylose/amylopectin ratios. <i>Food Hydrocolloids</i> , <b>2017</b> , 72, 331-337	10.6	30
50	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO <sub>2</sub> nanocomposites. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 143-149	10.3	12
49	Multi-scale structure, pasting and digestibility of heat moisture treated red adzuki bean starch. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 102, 162-169	7.9	41
48	Cationic starch/pDNA nanocomplexes assembly and their nanostructure changes on gene transfection efficiency. <i>Scientific Reports</i> , <b>2017</b> , 7, 14844	4.9	4
47	Spermine modified starch-based carrier for gene delivery: Structure-transfection activity relationships. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 690-700	10.3	8
46	One-step method to prepare starch-based superabsorbent polymer for slow release of fertilizer. <i>Chemical Engineering Journal</i> , <b>2017</b> , 309, 607-616	14.7	109
45	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 104, 1330-1337	7.9	17
44	Digestibility and structural changes of waxy rice starch during the fermentation process for waxy rice vinasse. <i>Food Hydrocolloids</i> , <b>2016</b> , 57, 38-45	10.6	34
43	Supramolecular structure and thermal behavior of cassava starch treated by oxygen and helium glow-plasmas. <i>Innovative Food Science and Emerging Technologies</i> , <b>2016</b> , 34, 336-343	6.8	29
42	Supramolecular structural evolutions of maize starch hydrothermally treated in excess water. <i>Starch/Staerke</i> , <b>2016</b> , 68, 365-373	2.3	3
41	Understanding the structure and digestibility of heat-moisture treated starch. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 88, 1-8	7.9	72
40	Different characteristic effects of ageing on starch-based films plasticised by 1-ethyl-3-methylimidazolium acetate and by glycerol. <i>Carbohydrate Polymers</i> , <b>2016</b> , 146, 67-79	10.3	33
39	Insights into the hierarchical structure and digestion rate of alkali-modulated starches with different amylose contents. <i>Carbohydrate Polymers</i> , <b>2016</b> , 144, 271-81	10.3	37
38	Supramolecular structure of jackfruit seed starch and its relationship with digestibility and physicochemical properties. <i>Carbohydrate Polymers</i> , <b>2016</b> , 150, 269-77	10.3	31
37	Preparation and characterization of slow-release fertilizer encapsulated by starch-based superabsorbent polymer. <i>Carbohydrate Polymers</i> , <b>2016</b> , 147, 146-154	10.3	193
36	Understanding the structural features of high-amylose maize starch through hydrothermal treatment. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 268-74	7.9	34

35	Solubility of starch and microcrystalline cellulose in 1-ethyl-3-methylimidazolium acetate ionic liquid and solution rheological properties. <i>Physical Chemistry Chemical Physics</i> , <b>2016</b> , 18, 27584-27593	3.6	39
34	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. <i>Carbohydrate Polymers</i> , <b>2016</b> , 154, 186-93	10.3	38
33	Understanding the structural disorganization of starch in water-ionic liquid solutions. <i>Physical Chemistry Chemical Physics</i> , <b>2015</b> , 17, 13860-71	3.6	62
32	Effect of planetary ball-milling on multi-scale structures and pasting properties of waxy and high-amylose cornstarches. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 30, 198-207	6.8	60
31	Preparation and characterization of glycoprotein-resistant starch complex as a coating material for oral bioadhesive microparticles for colon-targeted polypeptide delivery. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4138-47	5.7	47
30	Rheological and gel properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Colloid and Polymer Science</i> , <b>2015</b> , 293, 229-237	2.4	26
29	Understanding the multi-scale structure and functional properties of starch modulated by glow-plasma: A structure-functionality relationship. <i>Food Hydrocolloids</i> , <b>2015</b> , 50, 228-236	10.6	120
28	Effects of amylose and phosphate monoester on aggregation structures of heat-moisture treated potato starches. <i>Carbohydrate Polymers</i> , <b>2014</b> , 103, 228-33	10.3	34
27	Structural changes and triacetin migration of starch acetate film contacting with distilled water as food simulant. <i>Carbohydrate Polymers</i> , <b>2014</b> , 104, 1-7	10.3	30
26	Effect of oxygen glow plasma on supramolecular and molecular structures of starch and related mechanism. <i>Food Hydrocolloids</i> , <b>2014</b> , 37, 69-76	10.6	69
25	Supramolecular structural changes of waxy and high-amylose cornstarches heated in abundant water. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 700-709	10.6	53
24	Thermal-oxidative degradation of high-amylose corn starch. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2014</b> , 115, 659-665	4.1	26
23	Thermal degradation and stability of starch under different processing conditions. <i>Starch/Staerke</i> , <b>2013</b> , 65, 48-60	2.3	182
22	Supramolecular structure of A- and B-type granules of wheat starch. <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 68-73	10.6	174
21	Multi-scale structural and digestion resistibility changes of high-amylose corn starch after hydrothermal-pressure treatment at different gelatinizing temperatures. <i>Food Research International</i> , <b>2013</b> , 53, 456-463	7	40
20	Structure and enzymatic resistivity of debranched high temperature-pressure treated high-amylose corn starch. <i>Journal of Cereal Science</i> , <b>2013</b> , 57, 348-355	3.8	82
19	Starch modification using a twin-roll mixer as a reactor. <i>Starch/Staerke</i> , <b>2012</b> , 64, 821-825	2.3	15
18	Effects of amylose/amylopectin ratio on starch-based superabsorbent polymers. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 1583-1588	10.3	118



17	Study on supramolecular structural changes of ultrasonic treated potato starch granules. <i>Food Hydrocolloids</i> , <b>2012</b> , 29, 116-122	10.6	153
16	A novel oral colon-targeting drug delivery system based on resistant starch acetate. <i>Journal of Controlled Release</i> , <b>2011</b> , 152 Suppl 1, e51-2	11.7	15
15	Glass transition temperature of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , <b>2010</b> , 51, 388-391	3.8	64
14	Kinetics and mechanism of thermal decomposition of cornstarches with different amylose/amylopectin ratios. <i>Starch/Staerke</i> , <b>2010</b> , 62, 139-146	2.3	120
13	Rheological properties and phase transition of cornstarches with different amylose/amylopectin ratios under shear stress. <i>Starch/Staerke</i> , <b>2010</b> , 62, 667-675	2.3	36
12	Rheological properties of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , <b>2009</b> , 49, 371-377	3.8	172
11	Thermal processing of starch-based polymers. <i>Progress in Polymer Science</i> , <b>2009</b> , 34, 1348-1368	29.6	538
10	Thermal Decomposition of Corn Starch with Different Amylose/Amylopectin Ratios in Open and Sealed Systems. <i>Cereal Chemistry</i> , <b>2009</b> , 86, 383-385	2.4	67
9	In situ thermal decomposition of starch with constant moisture in a sealed system. <i>Polymer Degradation and Stability</i> , <b>2008</b> , 93, 260-262	4.7	95
8	Rheological properties and phase transition of starch under shear stress. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 973-978	10.6	60
7	Phase transition of starch granules observed by microscope under shearless and shear conditions. <i>Carbohydrate Polymers</i> , <b>2007</b> , 68, 495-501	10.3	76
6	Reinforcement of Calcium Phosphate Cement by Bio-Mineralized Carbon Nanotube. <i>Journal of the American Ceramic Society</i> , <b>2007</b> , 90, 962-964	3.8	59
5	Starch Modification Using Reactive Extrusion. <i>Starch/Staerke</i> , <b>2006</b> , 58, 131-139	2.3	97
4	Morphology and Microstructure of Maize Starches with Different Amylose/Amylopectin Content. <i>Starch/Staerke</i> , <b>2006</b> , 58, 611-615	2.3	50
3	Gelatinization of cornstarch with different amylose/amylopectin content. <i>Carbohydrate Polymers</i> , <b>2006</b> , 65, 357-363	10.3	222
2	Starch-Based Foams Nucleated and Reinforced by Polysaccharide-Based Crystals. <i>ACS Sustainable Chemistry and Engineering</i> ,	8.3	3
1	Effect of InGaN Channel on Radio-Frequency Performance in High-Electron-Mobility Transistors with an InAlGaN Barrier. <i>Physica Status Solidi (A) Applications and Materials Science</i> , 2200024	1.6	