Xiaoxi Li

List of Publications by Year in Descending Order

87 papers	3,286 citations	35 h-index	54 g-index
87 ext. papers	4,088 ext. citations	7.7 avg, IF	5.7 L-index

#	Paper	IF	Citations
87	Understanding the structure, digestibility, texture and flavor attributes of rice noodles complexation with xanthan and dodecyl gallate. *Food Hydrocolloids*, **2022**, 127, 107538	10.6	1
86	Basic principles in starch multi-scale structuration to mitigate digestibility: A review. *Trends in Food Science and Technology*, **2021**, 109, 154-168	15.3	30
85	Starch modification with phenolics: methods, physicochemical property alteration, and mechanisms of glycaemic control. *Trends in Food Science and Technology*, **2021**, 111, 12-26	15.3	11
84	Formation and structural evolution of starch nanocrystals from waxy maize starch and waxy potato starch. *International Journal of Biological Macromolecules*, **2021**, 180, 625-632	7.9	4
83	A review on furan: Formation, analysis, occurrence, carcinogenicity, genotoxicity and reduction methods. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 395-406	11.5	10
82	Progress in tailoring starch intrinsic structures to improve its nutritional value. *Food Hydrocolloids*, **2021**, 113, 106447	10.6	3
81	New insights into how starch structure synergistically affects the starch digestibility, texture, and flavor quality of rice noodles. *International Journal of Biological Macromolecules*, **2021**, 184, 731-738	7.9	7
80	Digestibility and structure changes of rice starch following co-fermentation of yeast and Lactobacillus strains. *International Journal of Biological Macromolecules*, **2021**, 184, 530-537	7.9	5
79	Tailoring assembly behavior of starches to control insulin release from layer-by-layer assembled colloidal particles. *International Journal of Biological Macromolecules*, **2020**, 160, 531-537	7.9	5
78	Further insights into the evolution of starch assembly during retrogradation using SAXS. *International Journal of Biological Macromolecules*, **2020**, 154, 521-527	7.9	20
77	Gelatinization dynamics of starch in dependence of its lamellar structure, crystalline polymorphs and amylose content. *Carbohydrate Polymers*, **2020**, 229, 115481	10.3	16
76	Insights on the structure and digestibility of sweet potato starch: Effect of postharvest storage of sweet potato roots. *International Journal of Biological Macromolecules*, **2020**, 145, 694-700	7.9	16
75	Understanding the effect of freeze-drying on microstructures of starch hydrogels. *Food Hydrocolloids*, **2020**, 101, 105509	10.6	19
74	Improving the in vitro digestibility of rice starch by thermomechanically assisted complexation with guar gum. *Food Hydrocolloids*, **2020**, 102, 105637	10.6	24
73	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. *European Food Research and Technology*, **2020**, 246, 2065-2077	3.4	2
72	Insights into the multi-scale structure and in vitro digestibility changes of rice starch-oleic acid/linoleic acid complex induced by heat-moisture treatment. *Food Research International*, **2020**, 137, 109612	7	18
71	Determination of □dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC□HR/MS and GC□Q/MS. *Journal of Food Processing and Preservation*, **2020**, 44, e14988	2.1	3

70	Starch-Based DDSs with Physiological Interactions **2019**, 101-132		
69	Starch **2019**, 29-40		1
68	Starch-Based DDSs with Stimulus Responsiveness **2019**, 41-99		1
67	Dry heating and annealing treatment synergistically modulate starch structure and digestibility. *International Journal of Biological Macromolecules*, **2019**, 137, 554-561	7.9	39
66	Starch/microcrystalline cellulose hybrid gels as gastric-floating drug delivery systems. *Carbohydrate Polymers*, **2019**, 215, 151-159	10.3	24
65	Hierarchical structure and physicochemical properties of highland barley starch following heat moisture treatment. *Food Chemistry*, **2019**, 271, 102-108	8.5	68
64	Modulating the in vitro digestibility and predicted glycemic index of rice starch gels by complexation with gallic acid. *Food Hydrocolloids*, **2019**, 89, 821-828	10.6	42
63	Effect of anti-solvents on the characteristics of regenerated cellulose from 1-ethyl-3-methylimidazolium acetate ionic liquid. *International Journal of Biological Macromolecules*, **2019**, 124, 314-320	7.9	23
62	Synergistic effect of hydrothermal treatment and lauric acid complexation under different pressure on starch assembly and digestion behaviors. *Food Chemistry*, **2019**, 278, 560-567	8.5	26
61	Understanding the digestibility and nutritional functions of rice starch subjected to heat-moisture treatment. *Journal of Functional Foods*, **2018**, 45, 165-172	5.1	19
60	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 979-987	5.7	26
59	Starch film-coated microparticles for oral colon-specific drug delivery. *Carbohydrate Polymers*, **2018**, 191, 242-254	10.3	39
58	Insights into the multi-scale structure and digestibility of heat-moisture treated rice starch. *Food Chemistry*, **2018**, 242, 323-329	8.5	104
57	Ionic liquids for the preparation of biopolymer materials for drug/gene delivery: a review. *Green Chemistry*, **2018**, 20, 4169-4200	10	69
56	Improvement in Nutritional Attributes of Rice Starch with Dodecyl Gallate Complexation: A Molecular Dynamic Simulation and in Vitro Study. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9282-9290	5.7	35
55	Characterization of regenerated starch from 1-ethyl-3-methylimidazolium acetate ionic liquid with different anti-solvents. *Journal of Polymer Science, Part B: Polymer Physics*, **2018**, 56, 1231-1238	2.6	6
54	Modulation of the digestibility and multi-scale structure of cassava starch by controlling the cassava growth period. *International Journal of Biological Macromolecules*, **2018**, 120, 346-353	7.9	17
53	Hierarchical structure and thermal behavior of hydrophobic starch-based films with different amylose contents. *Carbohydrate Polymers*, **2018**, 181, 528-535	10.3	23

52	Understanding the mechanism of starch digestion mitigation by rice protein and its enzymatic hydrolysates. *Food Hydrocolloids*, **2018**, 84, 473-480	10.6	63
51	Digestibility and supramolecular structural changes of maize starch by non-covalent interactions with gallic acid. *Food and Function*, **2017**, 8, 720-730	6.1	72
50	Effect of heat-moisture treatment on multi-scale structures and physicochemical properties of breadfruit starch. *Carbohydrate Polymers*, **2017**, 161, 286-294	10.3	73
49	Effect of growth period on the multi-scale structure and physicochemical properties of cassava starch. *International Journal of Biological Macromolecules*, **2017**, 101, 9-15	7.9	22
48	Starch-based nanocapsules fabricated through layer-by-layer assembly for oral delivery of protein to lower gastrointestinal tract. *Carbohydrate Polymers*, **2017**, 171, 242-251	10.3	46
47	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO nanocomposites. *Carbohydrate Polymers*, **2017**, 173, 143-149	10.3	12
46	Multi-scale structure, pasting and digestibility of heat moisture treated red adzuki bean starch. *International Journal of Biological Macromolecules*, **2017**, 102, 162-169	7.9	41
45	Cationic starch/pDNA nanocomplexes assembly and their nanostructure changes on gene transfection efficiency. *Scientific Reports*, **2017**, 7, 14844	4.9	4
44	Effect of aminoglycosides on the pathogenic characteristics of microbiology. *Microbial Pathogenesis* , **2017**, 113, 357-364	3.8	20
43	Effect of amylose/amylopectin ratio of esterified starch-based films on inhibition of plasticizer migration during microwave heating. *Food Control*, **2017**, 82, 283-290	6.2	12
42	Controlled bioactive compound delivery systems based on double polysaccharide film-coated microparticles for liquid products and their release behaviors. *Journal of Functional Foods*, **2017**, 37, 272-282	5.1	3
41	Spermine modified starch-based carrier for gene delivery: Structure-transfection activity relationships. *Carbohydrate Polymers*, **2017**, 173, 690-700	10.3	8
40	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. *International Journal of Biological Macromolecules*, **2017**, 104, 1330-1337	7.9	17
39	Digestibility and structural changes of waxy rice starch during the fermentation process for waxy rice vinasse. *Food Hydrocolloids*, **2016**, 57, 38-45	10.6	34
38	Supramolecular structure and thermal behavior of cassava starch treated by oxygen and helium glow-plasmas. *Innovative Food Science and Emerging Technologies*, **2016**, 34, 336-343	6.8	29
37	Characterization of concanavalin A-conjugated resistant starch acetate bioadhesive film for oral colon-targeting microcapsule delivery system. *Industrial Crops and Products*, **2016**, 84, 320-329	5.9	12
36	Inhibition of plasticizer migration from packaging to foods during microwave heating by controlling the esterified starch film structure. *Food Control*, **2016**, 66, 130-136	6.2	28
35	Structural characteristics and rheological properties of plasma-treated starch. *Innovative Food Science and Emerging Technologies*, **2016**, 34, 196-204	6.8	78

34	Supramolecular structural evolutions of maize starch hydrothermally treated in excess water. *Starch/Staerke*, **2016**, 68, 365-373	2.3	3
33	Understanding the structure and digestibility of heat-moisture treated starch. *International Journal of Biological Macromolecules*, **2016**, 88, 1-8	7.9	72
32	Different characteristic effects of ageing on starch-based films plasticised by 1-ethyl-3-methylimidazolium acetate and by glycerol. *Carbohydrate Polymers*, **2016**, 146, 67-79	10.3	33
31	Supramolecular structure of jackfruit seed starch and its relationship with digestibility and physicochemical properties. *Carbohydrate Polymers*, **2016**, 150, 269-77	10.3	31
30	Solubility of starch and microcrystalline cellulose in 1-ethyl-3-methylimidazolium acetate ionic liquid and solution rheological properties. *Physical Chemistry Chemical Physics*, **2016**, 18, 27584-27593	3.6	39
29	Multi-scale structural changes of starch-based material during microwave and conventional heating. *International Journal of Biological Macromolecules*, **2016**, 92, 270-277	7.9	15
28	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. *Carbohydrate Polymers*, **2016**, 154, 186-93	10.3	38
27	Understanding the structural disorganization of starch in water-ionic liquid solutions. *Physical Chemistry Chemical Physics*, **2015**, 17, 13860-71	3.6	62
26	Effect of planetary ball-milling on multi-scale structures and pasting properties of waxy and high-amylose cornstarches. *Innovative Food Science and Emerging Technologies*, **2015**, 30, 198-207	6.8	60
25	Preparation and characterization of glycoprotein-resistant starch complex as a coating material for oral bioadhesive microparticles for colon-targeted polypeptide delivery. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4138-47	5.7	47
24	Food Polymers Functionality and Applications. *International Journal of Polymer Science*, **2015**, 2015, 1-1	2.4	1
23	Understanding the multi-scale structure and functional properties of starch modulated by glow-plasma: A structure-functionality relationship. *Food Hydrocolloids*, **2015**, 50, 228-236	10.6	120
22	Effects of amylose and phosphate monoester on aggregation structures of heat-moisture treated potato starches. *Carbohydrate Polymers*, **2014**, 103, 228-33	10.3	34
21	Resistant starch film-coated microparticles for an oral colon-specific polypeptide delivery system and its release behaviors. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 3599-609	5.7	45
20	Structural changes and triacetin migration of starch acetate film contacting with distilled water as food simulant. *Carbohydrate Polymers*, **2014**, 104, 1-7	10.3	30
19	Effect of oxygen glow plasma on supramolecular and molecular structures of starch and related mechanism. *Food Hydrocolloids*, **2014**, 37, 69-76	10.6	69
18	Supramolecular structural changes of waxy and high-amylose cornstarches heated in abundant water. *Food Hydrocolloids*, **2014**, 35, 700-709	10.6	53
17	Structural changes and plasticizer migration of starch-based food packaging material contacting with milk during microwave heating. *Food Control*, **2014**, 36, 55-62	6.2	34

16	Thermal degradation and stability of starch under different processing conditions. *Starch/Staerke*, **2013**, 65, 48-60	2.3	182
15	Supramolecular structure of A- and B-type granules of wheat starch. *Food Hydrocolloids*, **2013**, 31, 68-73	10.6	174
14	Multi-scale structural and digestion resistibility changes of high-amylose corn starch after hydrothermal-pressure treatment at different gelatinizing temperatures. *Food Research International*, **2013**, 53, 456-463	7	40
13	Structure and enzymatic resistivity of debranched high temperature–pressure treated high-amylose corn starch. *Journal of Cereal Science*, **2013**, 57, 348-355	3.8	82
12	Plasticization effect of triacetin on structure and properties of starch ester film. *Carbohydrate Polymers*, **2013**, 94, 874-81	10.3	36
11	Nano-structure of octenyl succinic anhydride modified starch micelle. *Food Hydrocolloids*, **2013**, 32, 1-8	10.6	40
10	Structure and colon-targeted releasing property of resistant octenyl succinate starch. *Food Research International*, **2012**, 47, 246-252	7	24
9	Study on supramolecular structural changes of ultrasonic treated potato starch granules. *Food Hydrocolloids*, **2012**, 29, 116-122	10.6	153
8	An oral colon-targeting controlled release system based on resistant starch acetate: synthetization, characterization, and preparation of film-coating pellets. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5738-45	5.7	74
7	Effect of resistant starch film properties on the colon-targeting release of drug from coated pellets. *Journal of Controlled Release*, **2011**, 152 Suppl 1, e5-7	11.7	8
6	A novel oral colon-targeting drug delivery system based on resistant starch acetate. *Journal of Controlled Release*, **2011**, 152 Suppl 1, e51-2	11.7	15
5	Preparation and characterisation of octenyl succinate starch as a delivery carrier for bioactive food components. *Food Chemistry*, **2011**, 126, 1218-1225	8.5	90
4	Glass transition temperature of starches with different amylose/amylopectin ratios. *Journal of Cereal Science*, **2010**, 51, 388-391	3.8	64
3	Kinetics and mechanism of thermal decomposition of cornstarches with different amylose/amylopectin ratios. *Starch/Staerke*, **2010**, 62, 139-146	2.3	120
2	Acetylated starch-based biodegradable materials with potential biomedical applications as drug delivery systems. *Current Applied Physics*, **2007**, 7, e90-e93	2.6	48
1	Resistant starch as a carrier for oral colon-targeting drug matrix system. *Journal of Materials Science: Materials in Medicine*, **2007**, 18, 2199-203	4.5	20