

List of Publications by Citations

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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.

88 papers	1,495 citations	21 h-index	35 g-index
93 ext. papers	2,020 ext. citations	7.1 avg, IF	4.86 L-index

#	Paper	IF	Citations
88	Preparation, characterization and properties of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2012 , 88, 699-706	10.3	115
87	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications. <i>Journal of Controlled Release</i> , 2017 , 252, 95-107	11.7	113
86	Bonding strength and water resistance of starch-based wood adhesive improved by silica nanoparticles. <i>Carbohydrate Polymers</i> , 2011 , 86, 72-76	10.3	92
85	Retrogradation behavior of corn starch treated with 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2016 , 203, 308-313	8.5	74
84	Relationship between structure and retrogradation properties of corn starch treated with 1,4- α -glucan branching enzyme. <i>Food Hydrocolloids</i> , 2016 , 52, 868-875	10.6	68
83	Characterisation of physicochemical and functional properties of soluble dietary fibre from potato pulp obtained by enzyme-assisted extraction. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 1004-1011	7.9	56
82	Improved stability and controlled release of CLA with spray-dried microcapsules of OSA-modified starch and xanthan gum. <i>Carbohydrate Polymers</i> , 2016 , 147, 243-250	10.3	52
81	In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. <i>Food Hydrocolloids</i> , 2017 , 67, 104-110	10.6	40
80	Effects of montmorillonite addition on the performance of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2015 , 115, 394-400	10.3	40
79	Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , 2017 , 35, 619-632	17.8	39
78	Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. <i>Carbohydrate Polymers</i> , 2014 , 99, 579-83	10.3	37
77	Effect of modification with 1,4- α -glucan branching enzyme on the rheological properties of cassava starch. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 630-639	7.9	36
76	Effects of ionic liquid/water mixture pretreatment on the composition, the structure and the enzymatic hydrolysis of corn stalk. <i>Industrial Crops and Products</i> , 2018 , 122, 142-147	5.9	34
75	Pasting and rheologic properties of potato starch and maize starch mixtures. <i>Starch/Staerke</i> , 2011 , 63, 11-16	2.3	34
74	Effects of urea on freeze-thaw stability of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2013 , 95, 397-403	10.3	33
73	Preparation, characterization and properties of starch-based adhesive for wood-based panels. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 247-254	7.9	32
72	Digestion properties of corn starch modified by α -glucan branching enzyme and cyclodextrin glycosyltransferase. <i>Food Hydrocolloids</i> , 2019 , 89, 534-541	10.6	29

71	Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8866-8874	5.7	26
70	Preparation and characterization of pullulanase debranched starches and their properties for drug controlled-release. <i>RSC Advances</i> , 2015 , 5, 97066-97075	3.7	26
69	Pasting and thermal properties of waxy corn starch modified by 1,4- α -glucan branching enzyme. <i>International Journal of Biological Macromolecules</i> , 2017 , 97, 679-687	7.9	23
68	Effects of emulsifier on the bonding performance and freeze-thaw stability of starch-based wood adhesive. <i>Cellulose</i> , 2013 , 20, 2583-2590	5.5	22
67	Effects of heat pretreatment of starch on graft copolymerization reaction and performance of resulting starch-based wood adhesive. <i>International Journal of Biological Macromolecules</i> , 2017 , 96, 11-18	7.9	20
66	Effects of compound emulsifiers on properties of wood adhesive with high starch content. <i>International Journal of Adhesion and Adhesives</i> , 2017 , 72, 92-97	3.4	19
65	Calcium and sodium ions synergistically enhance the thermostability of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Food Chemistry</i> , 2019 , 283, 170-176	8.5	17
64	Buckwheat digestibility affected by the chemical and structural features of its main components. <i>Food Hydrocolloids</i> , 2019 , 96, 596-603	10.6	16
63	A two-stage modification method using 1,4- α -glucan branching enzyme lowers the in vitro digestibility of corn starch. <i>Food Chemistry</i> , 2020 , 305, 125441	8.5	16
62	Digestion rate of tapioca starch was lowed through molecular rearrangement catalyzed by 1,4- α -glucan branching enzyme. <i>Food Hydrocolloids</i> , 2018 , 84, 117-124	10.6	15
61	Alanine 310 is important for the activity of 1,4- α -glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>International Journal of Biological Macromolecules</i> , 2017 , 97, 156-163	7.9	14
60	Liquefaction concentration impacts the fine structure of maltodextrin. <i>Industrial Crops and Products</i> , 2018 , 123, 687-697	5.9	14
59	An investigation into the structure and digestibility of starch-oleic acid complexes prepared under various complexing temperatures. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 966-974	7.9	14
58	Effects of low-temperature blanching on tissue firmness and cell wall strengthening during sweet potato flour processing. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1360-1366	3.8	14
57	Effects of acid hydrolysis intensity on the properties of starch/xanthan mixtures. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 320-329	7.9	14
56	Preparation of acetylated nanofibrillated cellulose from corn stalk microcrystalline cellulose and its reinforcing effect on starch films. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 959-966	7.9	13
55	Assessment of starch-based wood adhesive quality by confocal Raman microscopic detection of reaction homogeneity. <i>Carbohydrate Polymers</i> , 2015 , 131, 75-9	10.3	13
54	Leu600 mutations decrease product inhibition of the α -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> STB01. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 1194-1201	7.9	13

53	Crystal structure of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 394-402	7.9	12
52	Nanosilica sol leads to further increase in polyethylene glycol (PEG) 1000-enhanced thermostability of Cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2919-24	5.7	12
51	Mutations enhance Cyclodextrin specificity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Carbohydrate Polymers</i> , 2014 , 108, 112-7	10.3	12
50	Met349 Mutations Enhance the Activity of 1,4- α -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5674-5680	5.7	11
49	Asp577 mutations enhance the catalytic efficiency of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>International Journal of Biological Macromolecules</i> , 2016 , 83, 111-6	7.9	11
48	Evolutionary Stability of Salt Bridges Hints Its Contribution to Stability of Proteins. <i>Computational and Structural Biotechnology Journal</i> , 2019 , 17, 895-903	6.8	11
47	Characterization of physicochemical properties of cellulose from potato pulp and their effects on enzymatic hydrolysis by cellulase. <i>International Journal of Biological Macromolecules</i> , 2019 , 131, 564-571	7.9	10
46	Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve Cyclodextrin specificity. <i>International Journal of Biological Macromolecules</i> , 2015 , 76, 224-9	7.9	9
45	Enzyme assisted fermentation of potato pulp: An effective way to reduce water holding capacity and improve drying efficiency. <i>Food Chemistry</i> , 2018 , 258, 118-123	8.5	9
44	Thermostabilization of a thermophilic 1,4- α -glucan branching enzyme through C-terminal truncation. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1510-1518	7.9	9
43	Potassium and sodium ions enhance the activity and thermostability of 1,4- α -glucan branching enzyme from <i>Geobacillus thermoglucosidans</i> in the presence of glycerol. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 712-717	7.9	8
42	Expression and characterization of an extremely thermophilic 1,4- α -glucan branching enzyme from <i>Rhodothermus obamensis</i> STB05. <i>Protein Expression and Purification</i> , 2019 , 164, 105478	2	8
41	Emulsification properties of enzymatically treated octenyl-succinic anhydride starch. <i>Starch/Staerke</i> , 2014 , 66, 1089-1095	2.3	8
40	Influence of guar gum on the in vitro digestibility of tapioca starch. <i>Starch/Staerke</i> , 2016 , 68, 339-347	2.3	8
39	Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by Cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Hydrocolloids</i> , 2020 , 99, 105336	10.6	8
38	Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. <i>Starch/Staerke</i> , 2017 , 69, 1600002	2.3	7
37	Cyclodextrin glycosyltransferase variants experience different modes of product inhibition. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, 203-210		7
36	An Innovative Short-Clustered Maltodextrin as Starch Substitute for Ameliorating Postprandial Glucose Homeostasis. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 354-367	5.7	7

35	Variants at position 603 of the CGTase from <i>Bacillus circulans</i> STB01 for reducing product inhibition. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 460-468	7.9	6
34	Importance of Trp139 in the product specificity of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 9433-9442	5.7	6
33	Insights into the thermostability and product specificity of a maltooligosaccharide-forming amylase from <i>Bacillus stearothermophilus</i> STB04. <i>Biotechnology Letters</i> , 2020 , 42, 295-303	3	6
32	Structure-Based Engineering of a Maltooligosaccharide-Forming Amylase To Enhance Product Specificity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 838-844	5.7	6
31	Novel Short-Clustered Maltodextrin as a Dietary Starch Substitute Attenuates Metabolic Dysregulation and Restructures Gut Microbiota in / Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12400-12412	5.7	6
30	Effect of debranching on the structure and digestibility of octenyl succinic anhydride starch nanoparticles. <i>LWT - Food Science and Technology</i> , 2021 , 141, 111076	5.4	6
29	Two 1,4- α -glucan branching enzymes successively rearrange glycosidic bonds: A novel synergistic approach for reducing starch digestibility. <i>Carbohydrate Polymers</i> , 2021 , 262, 117968	10.3	6
28	Structure of maltotetraose-forming amylase from <i>Pseudomonas saccharophila</i> STB07 provides insights into its product specificity. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 1303-1313	7.9	5
27	Non-classical secretion of 1,4- α -glucan branching enzymes without signal peptides in <i>Escherichia coli</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 759-765	7.9	4
26	Bacterial 1,4- α -glucan branching enzymes: characteristics, preparation and commercial applications. <i>Critical Reviews in Biotechnology</i> , 2020 , 40, 380-396	9.4	4
25	Additional salt bridges improve the thermostability of 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2020 , 316, 126348	8.5	4
24	Rational Design of Disulfide Bonds for Enhancing the Thermostability of the 1,4- α -Glucan Branching Enzyme from STB02. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13791-13797	5.7	4
23	Fine structure impacts highly concentrated starch liquefaction process and product performance. <i>Industrial Crops and Products</i> , 2021 , 164, 113347	5.9	4
22	Flexible Loop in Carbohydrate-Binding Module 48 Allosterically Modulates Substrate Binding of the 1,4- α -Glucan Branching Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5755-5763	5.7	3
21	Enhancement of α -CGTase thermostability with the addition of calcium or barium ions. <i>Food Bioscience</i> , 2018 , 26, 139-144	4.9	3
20	The desirable salt bridges in amylases: Distribution, configuration and location. <i>Food Chemistry</i> , 2021 , 354, 129475	8.5	3
19	An extensive review: How starch and gluten impact dough machinability and resultant bread qualities. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	3
18	Study on rapid drying and spoilage prevention of potato pulp using solid-state fermentation with <i>Aspergillus aculeatus</i> . <i>Bioresource Technology</i> , 2020 , 296, 122323	11	2

17	Maltose binding site 2 mutations affect product inhibition of <i>Bacillus circulans</i> STB01 cyclodextrin glycosyltransferase. <i>International Journal of Biological Macromolecules</i> , 2021 , 175, 254-261	7.9	2
16	Double mutations enhance cyclization activity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, S100-S105		2
15	New insights into the alleviating role of starch derivatives on dough quality deterioration caused by freeze. <i>Food Chemistry</i> , 2021 , 362, 130240	8.5	2
14	Vancomycin Pretreatment on MPTP-Induced Parkinson's Disease Mice Exerts Neuroprotection by Suppressing Inflammation Both in Brain and Gut.. <i>Journal of NeuroImmune Pharmacology</i> , 2022 , 1	6.9	1
13	A review of controlled release from cyclodextrins: release methods, release systems and application. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-13	11.5	1
12	Importance of C-Terminal Extension in Thermophilic 1,4- α -Glucan Branching Enzyme from <i>Geobacillus thermoglucosidans</i> STB02. <i>Applied Biochemistry and Biotechnology</i> , 2020 , 190, 1010-1022	3.2	1
11	Use of two-stage dough mixing process in improving water distribution of dough and qualities of bread made from wheat-potato flour. <i>Journal of Integrative Agriculture</i> , 2021 , 20, 300-310	3.2	1
10	Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. <i>Food Research International</i> , 2021 , 150, 110735	7	1
9	Effects of different gelatinization degrees of starch in potato flour on the quality of steamed bread.. <i>International Journal of Biological Macromolecules</i> , 2022 , 209, 144-152	7.9	1
8	Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. <i>Starch/Staerke</i> , 2021 , 2100274	2.3	0
7	Immobilization of cyclodextrin glycosyltransferase on gelatin enhances cyclodextrin production. <i>Process Biochemistry</i> , 2022 , 113, 216-223	4.8	0
6	Combined effects of wheat gluten and carboxymethylcellulose on dough rheological behaviours and gluten network of potato-wheat flour-based bread. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4149-4158	3.8	0
5	Butyrylated starch protects mice from DSS-induced colitis: combined effects of butyrate release and prebiotic supply. <i>Food and Function</i> , 2021 , 12, 11290-11302	6.1	0
4	Efficient formation of carvacrol inclusion complexes during cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. <i>Food Control</i> , 2021 , 130, 108296	6.2	0
3	The amino acid on the top of the active groove allosterically modulates product specificity of the 1,4- α -glucan branching enzyme.. <i>Food Chemistry</i> , 2022 , 384, 132458	8.5	0
2	Substrate Selectivity of a Novel Amylo- α 1,6-glucosidase from <i>Thermococcus gammatolerans</i> STB12. <i>Foods</i> , 2022 , 11, 1442	4.9	0
1	Enzyme-assisted fermentation improves the antimicrobial activity and drying properties of potato pulp. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110874	5.4	