

Li Cheng

List of Publications by Year in Descending Order

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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.

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|-------------------|-------------------------|----------------|-----------------|
| 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 | 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 |
| 87 | Immobilization of β -cyclodextrin glycosyltransferase on gelatin enhances β -cyclodextrin production. <i>Process Biochemistry</i> , 2022 , 113, 216-223 | 4.8 | 0 |
| 86 | 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 |
| 85 | 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 |
| 84 | 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 |
| 83 | 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 |
| 82 | 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 |
| 81 | 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 | |
| 80 | 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 |
| 79 | 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 |
| 78 | 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 |
| 77 | 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 |
| 76 | 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 |
| 75 | Fine structure impacts highly concentrated starch liquefaction process and product performance. <i>Industrial Crops and Products</i> , 2021 , 164, 113347 | 5.9 | 4 |
| 74 | 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 |
| 73 | 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 |
| 72 | The desirable salt bridges in amylases: Distribution, configuration and location. <i>Food Chemistry</i> , 2021 , 354, 129475 | 8.5 | 3 |

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| 71 | 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 |
| 70 | Fusion of maltooligosaccharide-forming amylases from two origins for the improvement of maltopentaose synthesis. <i>Food Research International</i> , 2021 , 150, 110735 | 7 | 1 |
| 69 | 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 |
| 68 | Efficient formation of carvacrol inclusion complexes during β -cyclodextrin glycosyltransferase-catalyzed cyclodextrin synthesis. <i>Food Control</i> , 2021 , 130, 108296 | 6.2 | 0 |
| 67 | 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 |
| 66 | Additional salt bridges improve the thermostability of 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2020 , 316, 126348 | 8.5 | 4 |
| 65 | 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 |
| 64 | 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 |
| 63 | 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 |
| 62 | 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 |
| 61 | 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 |
| 60 | 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 |
| 59 | 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 |
| 58 | 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 |
| 57 | Inclusion of tributyrin during enzymatic synthesis of cyclodextrins by β -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Food Hydrocolloids</i> , 2020 , 99, 105336 | 10.6 | 8 |
| 56 | 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 |
| 55 | 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 |
| 54 | Buckwheat digestibility affected by the chemical and structural features of its main components. <i>Food Hydrocolloids</i> , 2019 , 96, 596-603 | 10.6 | 16 |

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| 53 | 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 |
| 52 | 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 |
| 51 | 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 |
| 50 | 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 |
| 49 | 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 |
| 48 | 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 |
| 47 | 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 |
| 46 | 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 |
| 45 | Digestion properties of corn starch modified by α -D-glucan branching enzyme and cyclodextrin glycosyltransferase. <i>Food Hydrocolloids</i> , 2019 , 89, 534-541 | 10.6 | 29 |
| 44 | 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 |
| 43 | 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 |
| 42 | 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 |
| 41 | Liquefaction concentration impacts the fine structure of maltodextrin. <i>Industrial Crops and Products</i> , 2018 , 123, 687-697 | 5.9 | 14 |
| 40 | 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 |
| 39 | Digestion rate of tapioca starch was lowered through molecular rearrangement catalyzed by 1,4- α -glucan branching enzyme. <i>Food Hydrocolloids</i> , 2018 , 84, 117-124 | 10.6 | 15 |
| 38 | 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 |
| 37 | Enhancement of α -CGTase thermostability with the addition of calcium or barium ions. <i>Food Bioscience</i> , 2018 , 26, 139-144 | 4.9 | 3 |
| 36 | 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 |

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| 35 | Ultrasonic pretreatment improves the high-temperature liquefaction of corn starch at high concentrations. <i>Starch/Staerke</i> , 2017 , 69, 1600002 | 2.3 | 7 |
| 34 | 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 |
| 33 | 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 |
| 32 | In structure and in - vitro digestibility of waxy corn starch debranched by pullulanase. <i>Food Hydrocolloids</i> , 2017 , 67, 104-110 | 10.6 | 40 |
| 31 | 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 |
| 30 | Potassium and sodium ions enhance the activity and thermostability of 1,4- α -glucan branching enzyme from <i>Geobacillus thermoglucosidasius</i> in the presence of glycerol. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 712-717 | 7.9 | 8 |
| 29 | 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 |
| 28 | Maltooligosaccharide-forming amylase: Characteristics, preparation, and application. <i>Biotechnology Advances</i> , 2017 , 35, 619-632 | 17.8 | 39 |
| 27 | 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 |
| 26 | 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 |
| 25 | 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 |
| 24 | 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 |
| 23 | 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 |
| 22 | 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 |
| 21 | Cyclodextrin glycosyltransferase variants experience different modes of product inhibition. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016 , 133, 203-210 | | 7 |
| 20 | 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 |
| 19 | Influence of guar gum on the in vitro digestibility of tapioca starch. <i>Starch/Staerke</i> , 2016 , 68, 339-347 | 2.3 | 8 |
| 18 | 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 |

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| 17 | Retrogradation behavior of corn starch treated with 1,4- α -glucan branching enzyme. <i>Food Chemistry</i> , 2016 , 203, 308-313 | 8.5 | 74 |
| 16 | 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 |
| 15 | Mutations at calcium binding site III in cyclodextrin glycosyltransferase improve β -cyclodextrin specificity. <i>International Journal of Biological Macromolecules</i> , 2015 , 76, 224-9 | 7.9 | 9 |
| 14 | Effects of montmorillonite addition on the performance of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2015 , 115, 394-400 | 10.3 | 40 |
| 13 | 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 |
| 12 | 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 |
| 11 | Emulsification properties of enzymatically treated octenyl-succinic anhydride starch. <i>Starch/Staerke</i> , 2014 , 66, 1089-1095 | 2.3 | 8 |
| 10 | 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 |
| 9 | Nanosilica sol leads to further increase in polyethylene glycol (PEG) 1000-enhanced thermostability of β -cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2919-24 | 5.7 | 12 |
| 8 | Mutations enhance β -cyclodextrin specificity of cyclodextrin glycosyltransferase from <i>Bacillus circulans</i> . <i>Carbohydrate Polymers</i> , 2014 , 108, 112-7 | 10.3 | 12 |
| 7 | Improving the performance of starch-based wood adhesive by using sodium dodecyl sulfate. <i>Carbohydrate Polymers</i> , 2014 , 99, 579-83 | 10.3 | 37 |
| 6 | 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 |
| 5 | Effects of urea on freeze-thaw stability of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2013 , 95, 397-403 | 10.3 | 33 |
| 4 | Preparation, characterization and properties of starch-based wood adhesive. <i>Carbohydrate Polymers</i> , 2012 , 88, 699-706 | 10.3 | 115 |
| 3 | Pasting and rheologic properties of potato starch and maize starch mixtures. <i>Starch/Staerke</i> , 2011 , 63, 11-16 | 2.3 | 34 |
| 2 | 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 |
| 1 | Themes, Trends, and Knowledge Structure in 30 Years of Starch Research in Food Science and Technology: a Visualization Review. <i>Starch/Staerke</i> , 2100274 | 2.3 | 0 |