

Shuang-Qi Tian

List of Publications by Year in descending order

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17
papers

290
citations

1040056

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888059

17
g-index

17
all docs

17
docs citations

17
times ranked

325
citing authors

#	ARTICLE	IF	CITATIONS
1	Influencing factor of resistant starch formation and application in cereal products: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 424-431.	7.5	61
2	Advances in research on <i>Cordyceps militaris</i> degeneration. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 7835-7841.	3.6	41
3	Functional Properties of Polyphenols in Grains and Effects of Physicochemical Processing on Polyphenols. <i>Journal of Food Quality</i> , 2019, 2019, 1-8.	2.6	39
4	Preparation and Characteristics of Starch Esters and Its Effects on Dough Physicochemical Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-7.	2.6	36
5	Development and digestion of resistant malate starch produced by <sc>l</sc>-malic acid treatment. <i>RSC Advances</i> , 2016, 6, 96182-96189.	3.6	14
6	Bioavailability and Bioactivity of Alkylresorcinols from Different Cereal Products. <i>Journal of Food Quality</i> , 2020, 2020, 1-6.	2.6	14
7	Extraction of Flavonoids from Corn Silk and Biological Activities In Vitro. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	2.6	14
8	Physicochemical Properties and Digestion Characteristics of Corn Starch Esterified by Malic Acid. <i>Journal of Food Science</i> , 2019, 84, 2059-2064.	3.1	11
9	Microwave-assisted enzymatic hydrolysis of wheat germ albumin to prepare polypeptides and influence on physical and chemical properties. <i>Food Chemistry</i> , 2022, 374, 131707.	8.2	11
10	Fractal kinetic analysis of the enzymatic saccharification of CO ₂ laser pretreated corn stover. <i>Carbohydrate Polymers</i> , 2013, 98, 618-623.	10.2	9
11	Nondestructive Testing for Wheat Quality with Sensor Technology Based on Big Data. <i>Journal of Analytical Methods in Chemistry</i> , 2020, 2020, 1-8.	1.6	9
12	Molecular characteristics and digestion properties of corn starch esterified by <sc>l</sc> malic acid. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15391.	2.0	8
13	Purification of wheat germ albumin hydrolysates by membrane separation and gel chromatography and evaluating their antioxidant activities. <i>LWT - Food Science and Technology</i> , 2022, 161, 113365.	5.2	7
14	Effect of malate starch on cooking, texture and digestion characteristics in vitro of medium glycemic noodles. <i>International Journal of Gastronomy and Food Science</i> , 2022, 29, 100558.	3.0	5
15	Analysis of main physicochemical parameters in purple wheat with different milling technology. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13382.	2.0	4
16	Effect of <i>Chlorella pyrenoidosa</i> powder on rheological properties and fermentation characteristics of dough. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	4
17	Effects of Layering Milling Technology on Distribution of Green Wheat Main Physicochemical Parameters. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	3