

# Shuang-Qi Tian

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

290  
citations

1040056

9  
h-index

888059

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

325  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | 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        |
| 2  | 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         |
| 3  | 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         |
| 4  | 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         |
| 5  | Molecular characteristics and digestion properties of corn starch esterified by malic acid. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15391.                                       | 2.0  | 8         |
| 6  | Extraction of Flavonoids from Corn Silk and Biological Activities In Vitro. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.  | 2.6  | 14        |
| 7  | 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        |
| 8  | 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         |
| 9  | Bioavailability and Bioactivity of Alkylresorcinols from Different Cereal Products. <i>Journal of Food Quality</i> , 2020, 2020, 1-6.  | 2.6  | 14        |
| 10 | Advances in research on <i>Cordyceps militaris</i> degeneration. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 7835-7841.   | 3.6  | 41        |
| 11 | 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        |
| 12 | 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        |
| 13 | 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         |
| 14 | 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        |
| 15 | 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         |
| 16 | Development and digestion of resistant malate starch produced by malic acid treatment. <i>RSC Advances</i> , 2016, 6, 96182-96189.   | 3.6  | 14        |
| 17 | Fractal kinetic analysis of the enzymatic saccharification of CO <sub>2</sub> laser pretreated corn stover. <i>Carbohydrate Polymers</i> , 2013, 98, 618-623.  | 10.2 | 9         |