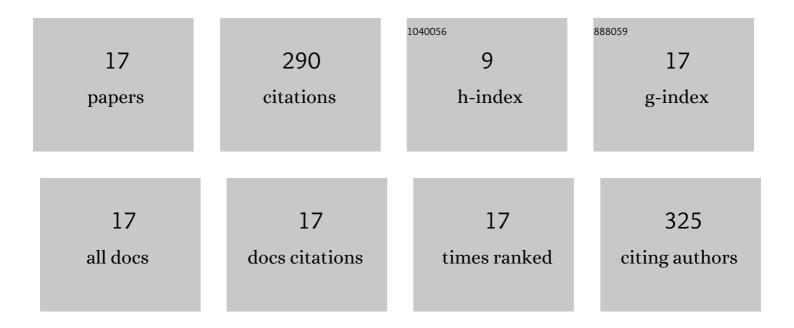
## Shuang-Qi Tian

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5727255/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Microwave-assisted enzymatic hydrolysis of wheat germ albumin to prepare polypeptides and influence on physical and chemical properties. Food Chemistry, 2022, 374, 131707.	8.2	11
2	Effect of <i>Chlorella pyrenoidosa</i> powder on rheological properties and fermentation characteristics of dough. Journal of Food Processing and Preservation, 2022, 46, .	2.0	4
3	Purification of wheat germ albumin hydrolysates by membrane separation and gel chromatography and evaluating their antioxidant activities. LWT - Food Science and Technology, 2022, 161, 113365.	5.2	7
4	Effect of malate starch on cooking, texture and digestion characteristics in vitro of medium glycemic noodles. International Journal of Gastronomy and Food Science, 2022, 29, 100558.	3.0	5
5	Molecular characteristics and digestion properties of corn starch esterified by <scp>l</scp> â€malic acid. Journal of Food Processing and Preservation, 2021, 45, e15391.	2.0	8
6	Extraction of Flavonoids from Corn Silk and Biological Activities In Vitro. Journal of Food Quality, 2021, 2021, 1-9.	2.6	14
7	Influencing factor of resistant starch formation and application in cereal products: A review. International Journal of Biological Macromolecules, 2020, 149, 424-431.	7.5	61
8	Nondestructive Testing for Wheat Quality with Sensor Technology Based on Big Data. Journal of Analytical Methods in Chemistry, 2020, 2020, 1-8.	1.6	9
9	Bioavailability and Bioactivity of Alkylresorcinols from Different Cereal Products. Journal of Food Quality, 2020, 2020, 1-6.	2.6	14
10	Advances in research on Cordyceps militaris degeneration. Applied Microbiology and Biotechnology, 2019, 103, 7835-7841.	3.6	41
11	Physicochemical Properties and Digestion Characteristics of Corn Starch Esterfied by Malic Acid. Journal of Food Science, 2019, 84, 2059-2064.	3.1	11
12	Functional Properties of Polyphenols in Grains and Effects of Physicochemical Processing on Polyphenols. Journal of Food Quality, 2019, 2019, 1-8.	2.6	39
13	Analysis of main physicochemical parameters in purple wheat with different milling technology. Journal of Food Processing and Preservation, 2018, 42, e13382.	2.0	4
14	Preparation and Characteristics of Starch Esters and Its Effects on Dough Physicochemical Properties. Journal of Food Quality, 2018, 2018, 1-7.	2.6	36
15	Effects of Layering Milling Technology on Distribution of Green Wheat Main Physicochemical Parameters. Journal of Food Quality, 2017, 2017, 1-7.	2.6	3
16	Development and digestion of resistant malate starch produced by <scp>l</scp> -malic acid treatment. RSC Advances, 2016, 6, 96182-96189.	3.6	14
17	Fractal kinetic analysis of the enzymatic saccharification of CO2 laser pretreated corn stover. Carbohydrate Polymers, 2013, 98, 618-623.	10.2	9