

Qiang Huang

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128
papers

4,012
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38
h-index

57
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133
ext. papers

5,526
ext. citations

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6.23
L-index

#	Paper	IF	Citations
128	In vitro colonic fermentation of dietary fibers: Fermentation rate, short-chain fatty acid production and changes in microbiota. <i>Trends in Food Science and Technology</i> , 2019 , 88, 1-9	15.3	164
127	Physicochemical, functional, and biological properties of water-soluble polysaccharides from <i>Rosa roxburghii</i> Tratt fruit. <i>Food Chemistry</i> , 2018 , 249, 127-135	8.5	139
126	Structural characterizations and digestibility of debranched high-amylose maize starch complexed with lauric acid. <i>Food Hydrocolloids</i> , 2012 , 28, 174-181	10.6	132
125	In vitro digestion and physicochemical properties of wheat starch/flour modified by heat-moisture treatment. <i>Journal of Cereal Science</i> , 2015 , 63, 109-115	3.8	115
124	Effects of octenylsuccinylation on the structure and properties of high-amylose maize starch. <i>Carbohydrate Polymers</i> , 2011 , 84, 1276-1281	10.3	111
123	Ultrasound Effects on the Structure and Chemical Reactivity of Cornstarch Granules. <i>Starch/Staerke</i> , 2007 , 59, 371-378	2.3	108
122	Microwave-assisted extraction of polysaccharides from <i>Moringa oleifera</i> Lam. leaves: Characterization and hypoglycemic activity. <i>Industrial Crops and Products</i> , 2017 , 100, 1-11	5.9	106
121	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <i>International Journal of Biological Macromolecules</i> , 2015 , 75, 298-305	7.9	106
120	Structural characterization and in vitro fermentation of a novel polysaccharide from <i>Sargassum thunbergii</i> and its impact on gut microbiota. <i>Carbohydrate Polymers</i> , 2018 , 183, 230-239	10.3	93
119	Preparation and characterisation of crosslinked waxy potato starch. <i>Food Chemistry</i> , 2009 , 115, 563-568	8.5	93
118	Modulation of gut microbiota by mulberry fruit polysaccharide treatment of obese diabetic db/db mice. <i>Food and Function</i> , 2018 , 9, 3732-3742	6.1	74
117	Effects of maltose on stability and rheological properties of orange oil-in-water emulsion formed by OSA modified starch. <i>Food Hydrocolloids</i> , 2013 , 32, 79-86	10.6	73
116	Pickering emulsion gel stabilized by octenylsuccinate quinoa starch granule as lutein carrier: Role of the gel network. <i>Food Chemistry</i> , 2020 , 305, 125476	8.5	70
115	Biofunctionalization of selenium nanoparticles with a polysaccharide from <i>Rosa roxburghii</i> fruit and their protective effect against HO-induced apoptosis in INS-1 cells. <i>Food and Function</i> , 2019 , 10, 539-553	6.1	67
114	The physicochemical properties of swelled maize starch granules complexed with lauric acid. <i>Food Hydrocolloids</i> , 2013 , 32, 365-372	10.6	65
113	Effect of lauric acid on the V-amylose complex distribution and properties of swelled normal cornstarch granules. <i>Journal of Cereal Science</i> , 2013 , 58, 89-95	3.8	63
112	Physicochemical characterization and in vitro hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> by microwave-assisted aqueous two-phase extraction. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 357-368	7.9	62

111	Encapsulation of Ethylene Gas into Granular Cold-Water-Soluble Starch: Structure and Release Kinetics. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2189-2197	5.7	59
110	The effect of enzymatic pretreatments on subsequent octenyl succinic anhydride modifications of cornstarch. <i>Food Hydrocolloids</i> , 2010 , 24, 60-65	10.6	58
109	In vitro fermentation of mulberry fruit polysaccharides by human fecal inocula and impact on microbiota. <i>Food and Function</i> , 2016 , 7, 4637-4643	6.1	53
108	Ultrasonic effect on the octenyl succinate starch synthesis and substitution patterns in starch granules. <i>Food Hydrocolloids</i> , 2014 , 35, 636-643	10.6	53
107	Sulfated modification, characterization, antioxidant and hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 407-414	7.9	53
106	Polysaccharide from Tratt Fruit Attenuates Hyperglycemia and Hyperlipidemia and Regulates Colon Microbiota in Diabetic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 147-159	5.7	49
105	Preparation and characterization of pectin/chitosan beads containing porous starch embedded with doxorubicin hydrochloride: A novel and simple colon targeted drug delivery system. <i>Food Hydrocolloids</i> , 2019 , 95, 562-570	10.6	48
104	Ultrasonic extraction and structural identification of polysaccharides from <i>Prunella vulgaris</i> and its antioxidant and antiproliferative activities. <i>European Food Research and Technology</i> , 2015 , 240, 49-60	3.4	47
103	Structural characterization of a novel acidic polysaccharide from <i>Rosa roxburghii</i> Tratt fruit and its α -glucosidase inhibitory activity. <i>Food and Function</i> , 2018 , 9, 3974-3985	6.1	47
102	Effects of adding corn oil and soy protein to corn starch on the physicochemical and digestive properties of the starch. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 481-486	7.9	46
101	Comparative study on the physicochemical properties and bioactivities of polysaccharide fractions extracted from <i>Fructus Mori</i> at different temperatures. <i>Food and Function</i> , 2019 , 10, 410-421	6.1	46
100	Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism. <i>Food Hydrocolloids</i> , 2019 , 91, 40-47	10.6	46
99	Complexation of rice starch/flour and maize oil through heat moisture treatment: Structural, in vitro digestion and physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 557-564	7.9	44
98	The chemical structure and biological activities of a novel polysaccharide obtained from <i>Fructus Mori</i> and its zinc derivative. <i>Journal of Functional Foods</i> , 2019 , 54, 64-73	5.1	44
97	Effects of hydrothermal pretreatment on subsequent octenylsuccinic anhydride (OSA) modification of cornstarch. <i>Carbohydrate Polymers</i> , 2014 , 101, 493-8	10.3	43
96	Modification of starch octenylsuccinate by α -amylase hydrolysis in order to increase its emulsification properties. <i>Food Hydrocolloids</i> , 2015 , 48, 55-61	10.6	42
95	In vitro digestibility and prebiotic potential of a novel polysaccharide from <i>Rosa roxburghii</i> Tratt fruit. <i>Journal of Functional Foods</i> , 2019 , 52, 408-417	5.1	42
94	Effects of palm oil on structural and in vitro digestion properties of cooked rice starches. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1080-1085	7.9	40

93	Granular size of potato starch affects structural properties, octenylsuccinic anhydride modification and flowability. <i>Food Chemistry</i> , 2016 , 212, 453-9	8.5	40
92	Effects of heat treatment and moisture contents on interactions between lauric acid and starch granules. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 7862-8	5.7	40
91	High-speed shear effect on properties and octenylsuccinic anhydride modification of corn starch. <i>Food Hydrocolloids</i> , 2015 , 44, 32-39	10.6	39
90	Structural characterization and immune enhancement activity of a novel polysaccharide from <i>Moringa oleifera</i> leaves. <i>Carbohydrate Polymers</i> , 2020 , 234, 115897	10.3	38
89	In vitro fecal fermentation of propionylated high-amylose maize starch and its impact on gut microbiota. <i>Carbohydrate Polymers</i> , 2019 , 223, 115069	10.3	37
88	Effects of limited moisture content and storing temperature on retrogradation of rice starch. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 1068-1075	7.9	37
87	AmyM, a Novel Maltohexaose-Forming α -Amylase from <i>Corallococcus</i> sp. strain EGB. <i>Applied and Environmental Microbiology</i> , 2015 , 81, 1977-87	4.8	37
86	Hypoglycemic effects of a <i>Fructus Mori</i> polysaccharide in vitro and in vivo. <i>Food and Function</i> , 2017 , 8, 2523-2535	6.1	36
85	The inhibitory effects of flavonoids on α -amylase and β -glucosidase. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 695-708	11.5	36
84	Variation in the rate and extent of starch digestion is not determined by the starch structural features of cooked whole pulses. <i>Food Hydrocolloids</i> , 2018 , 83, 340-347	10.6	35
83	Starch granules as Pickering emulsifiers: Role of octenylsuccinylation and particle size. <i>Food Chemistry</i> , 2019 , 283, 437-444	8.5	34
82	Physicochemical characterization, antioxidant and hypoglycemic activities of selenized polysaccharides from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 308-315	7.9	34
81	Distribution of octenylsuccinic substituents in modified A and B polymorph starch granules. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12492-8	5.7	33
80	Octenylsuccinate starch spherulites as a stabilizer for Pickering emulsions. <i>Food Chemistry</i> , 2017 , 227, 298-304	8.5	32
79	A comparison study on polysaccharides extracted from <i>Fructus Mori</i> using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , 2019 , 10, 3684-3695	6.1	32
78	Ultrasonic degradation effects on the physicochemical, rheological and antioxidant properties of polysaccharide from <i>Sargassum pallidum</i> . <i>Carbohydrate Polymers</i> , 2020 , 239, 116230	10.3	32
77	Encapsulation of lutein into swelled cornstarch granules: Structure, stability and in vitro digestion. <i>Food Chemistry</i> , 2018 , 268, 362-368	8.5	30
76	Particle size affects structural and in vitro digestion properties of cooked rice flours. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 160-167	7.9	29

75	Structural characterization and immunomodulatory activity of a new heteropolysaccharide from <i>Prunella vulgaris</i> . <i>Food and Function</i> , 2015 , 6, 1557-67	6.1	28
74	Physicochemical properties and bioactivity of whey protein isolate-inulin conjugates obtained by Maillard reaction. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 326-335	7.9	28
73	Effect of pH and ionic strength on the emulsifying properties of two Octenylsuccinate starches in comparison with gum Arabic. <i>Food Hydrocolloids</i> , 2018 , 76, 96-102	10.6	28
72	Spray-drying microencapsulation of β -carotene by soy protein isolate and/or OSA-modified starch. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	28
71	Immobilization of chitosan grafted carboxylic Zr-MOF to porous starch for sulfanilamide adsorption. <i>Carbohydrate Polymers</i> , 2021 , 253, 117305	10.3	28
70	Metal-Organic Framework Based on β -Cyclodextrin Gives High Ethylene Gas Adsorption Capacity and Storage Stability. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 34095-34104	9.5	27
69	Structure, physicochemical and in vitro digestion properties of ternary blends containing swollen maize starch, maize oil and zein protein. <i>Food Hydrocolloids</i> , 2018 , 76, 88-95	10.6	27
68	Encapsulation of menthol into cyclodextrin metal-organic frameworks: Preparation, structure characterization and evaluation of complexing capacity. <i>Food Chemistry</i> , 2021 , 338, 127839	8.5	27
67	Cell Wall Integrity of Pulse Modulates the in Vitro Fecal Fermentation Rate and Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1091-1100	5.7	26
66	Characterization of a novel polysaccharide from the leaves of <i>Moringa oleifera</i> and its immunostimulatory activity. <i>Journal of Functional Foods</i> , 2018 , 49, 391-400	5.1	26
65	Physicochemical properties and application of micronized cornstarch in low fat cream. <i>Journal of Food Engineering</i> , 2013 , 116, 881-888	6	25
64	Single helix in V-type starch carrier determines the encapsulation capacity of ethylene. <i>Carbohydrate Polymers</i> , 2017 , 174, 798-803	10.3	24
63	Anthocyanin-loaded double Pickering emulsion stabilized by octenylsuccinate quinoa starch: Preparation, stability and in vitro gastrointestinal digestion. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 1233-1241	7.9	23
62	Structure and in vitro hypoglycemic activity of a homogenous polysaccharide purified from <i>Sargassum pallidum</i> . <i>Food and Function</i> , 2019 , 10, 2828-2838	6.1	22
61	Surface structural features control in vitro digestion kinetics of bean starches. <i>Food Hydrocolloids</i> , 2018 , 85, 343-351	10.6	22
60	Physicochemical characterization, potential antioxidant and hypoglycemic activity of polysaccharide from <i>Sargassum pallidum</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 139, 1009-1017	7.9	22
59	Chemical Cross-Linking Controls in Vitro Fecal Fermentation Rate of High-Amylose Maize Starches and Regulates Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13728-13736	5.7	22
58	Chemical property and impacts of different polysaccharide fractions from <i>Fructus Mori</i> . on lipolysis with digestion model in vitro. <i>Carbohydrate Polymers</i> , 2017 , 178, 360-367	10.3	22

57	Physicochemical properties and in vitro bioaccessibility of lutein loaded emulsions stabilized by corn fiber gums. <i>RSC Advances</i> , 2017 , 7, 38243-38250	3.7	22
56	Structural and physicochemical properties of granular starches after treatment with debranching enzyme. <i>Carbohydrate Polymers</i> , 2017 , 169, 351-356	10.3	21
55	Starch digestion in intact pulse cotyledon cells depends on the extent of thermal treatment. <i>Food Chemistry</i> , 2020 , 315, 126268	8.5	21
54	Preparation of <i>Prunella vulgaris</i> polysaccharide-zinc complex and its antiproliferative activity in HepG2 cells. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 671-9	7.9	21
53	Ordered structure of starch inclusion complex with C10 aroma molecules. <i>Food Hydrocolloids</i> , 2020 , 108, 105969	10.6	20
52	Fabrication and characterization of starch/zein nanocomposites with pH-responsive emulsion behavior. <i>Food Hydrocolloids</i> , 2021 , 112, 106341	10.6	20
51	Controlled gelatinization of potato parenchyma cells under excess water condition: structural and in vitro digestion properties of starch. <i>Food and Function</i> , 2019 , 10, 5312-5322	6.1	19
50	Annealing improves the concentration and controlled release of encapsulated ethylene in V-type starch. <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 947-954	7.9	18
49	Substituent distribution changes the pasting and emulsion properties of octenylsuccinate starch. <i>Carbohydrate Polymers</i> , 2016 , 135, 64-71	10.3	18
48	Preparation and characterization of modified starch granules with high hydrophobicity and flowability. <i>Food Chemistry</i> , 2014 , 152, 177-83	8.5	18
47	In-vitro inhibitory effects of flavonoids in <i>Rosa roxburghii</i> and <i>R. sterilis</i> fruits on α -glucosidase: Effect of stomach digestion on flavonoids alone and in combination with acarbose. <i>Journal of Functional Foods</i> , 2019 , 54, 13-21	5.1	17
46	α -glucosidase inhibitors: consistency of in silico docking data with in vitro inhibitory data and inhibitory effect prediction of quercetin derivatives. <i>Food and Function</i> , 2019 , 10, 6312-6321	6.1	13
45	The mechanism of starch granule reacted with OSA by phase transition catalyst in aqueous medium. <i>Food Chemistry</i> , 2013 , 141, 3381-5	8.5	13
44	Encapsulation and release characteristics of ethylene gas from V- and V-type crystalline starches. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 10-17	7.9	13
43	Wheat gluten protein inhibits α -amylase activity more strongly than a soy protein isolate based on kinetic analysis. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 433-441	7.9	12
42	CO inclusion complexes of Granular V-type crystalline starch: Structure and release kinetics. <i>Food Chemistry</i> , 2019 , 289, 145-151	8.5	12
41	Structural features and starch digestion properties of intact pulse cotyledon cells modified by heat-moisture treatment. <i>Journal of Functional Foods</i> , 2019 , 61, 103500	5.1	12
40	Side-by-side and exo-pitting degradation mechanism revealed from in vitro human fecal fermentation of granular starches. <i>Carbohydrate Polymers</i> , 2021 , 263, 118003	10.3	10

39	Identification of polyphenols from <i>Rosa roxburghii</i> Tratt pomace and evaluation of in vitro and in vivo antioxidant activity.. <i>Food Chemistry</i> , 2021 , 377, 131922	8.5	9
38	Current advances in the anti-inflammatory effects and mechanisms of natural polysaccharides.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-21	11.5	8
37	In vitro colonic fermentation profiles and microbial responses of propionylated high-amylose maize starch by individual Bacteroides-dominated enterotype inocula. <i>Food Research International</i> , 2021 , 144, 110317	7	8
36	Complexation between High-Amylose Starch and Binary Aroma Compounds of Decanal and Thymol: Cooperativity or Competition?. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11665-11675	5.7	7
35	Pea cell wall integrity controls the starch and protein digestion properties in the INFOGEST in vitro simulation. <i>International Journal of Biological Macromolecules</i> , 2021 , 182, 1200-1207	7.9	6
34	Effects of tea polyphenols and gluten addition on in vitro wheat starch digestion properties. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 525-530	7.9	6
33	Characterization, functional and biological properties of degraded polysaccharides from <i>Hylocereus undatus</i> flowers. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13973	2.1	5
32	Comparative study on the effect of extraction solvent on the physicochemical properties and bioactivity of blackberry fruit polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1548-1559	7.9	5
31	Preparation and characterization of chitosan-based edible active films incorporated with <i>Sargassum pallidum</i> polysaccharides by ultrasound treatment. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 473-480	7.9	5
30	Solid encapsulation of lauric acid into "empty" V-type starch: Structural characteristics and emulsifying properties. <i>Carbohydrate Polymers</i> , 2021 , 267, 118181	10.3	5
29	Effect of Octenylsuccinylation of Oxidized Cassava Starch on Grease Resistance and Waterproofing of Food Wrapping Paper. <i>Starch/Staerke</i> , 2019 , 71, 1800284	2.3	4
28	Amyloid Fibril Templated MOF Aerogels for Water Purification. <i>Small</i> , 2021 , e2105502	11	4
27	Encapsulation and controlled release characteristics of ethylene gas in cucurbit[n]urils. <i>Polymer Chemistry</i> , 2019 , 10, 6021-6030	4.9	4
26	Structural and in vitro starch digestion properties of potato parenchyma cells: Effects of gelatinization degree. <i>Food Hydrocolloids</i> , 2021 , 113, 106464	10.6	4
25	In vitro fecal fermentation outcomes of starch-lipid complexes depend on starch assembles more than lipid type. <i>Food Hydrocolloids</i> , 2021 , 120, 106941	10.6	4
24	Type 1 resistant starch: Nutritional properties and industry applications. <i>Food Hydrocolloids</i> , 2022 , 125, 107369	10.6	3
23	Starch Microspheres Entrapped with Chitosan Delay Fecal Fermentation and Regulate Human Gut Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12323-12332	5.7	3
22	The structure, conformation, and hypoglycemic activity of a novel heteropolysaccharide from the blackberry fruit. <i>Food and Function</i> , 2021 , 12, 5451-5464	6.1	3

21	Cell wall permeability of pinto bean cotyledon cells regulate fecal fermentation and gut microbiota. <i>Food and Function</i> , 2021 , 12, 6070-6082	6.1	3
20	Effect of <i>Rosa Roxburghii</i> juice on starch digestibility: A focus on the binding of polyphenols to amylose and porcine pancreatic α -amylase by molecular modeling. <i>Food Hydrocolloids</i> , 2022 , 123, 106966	10.6	3
19	Digestibility, bioactivity and prebiotic potential of phenolics released from whole gold kiwifruit and pomace by gastrointestinal digestion and colonic fermentation. <i>Food and Function</i> , 2020 , 11, 9613-9623	6.1	2
18	In Vitro Starch Digestion: Mechanisms and Kinetic Models 2020 , 151-167		2
17	Chemical cross-linking reduces in vitro starch digestibility of cooked potato parenchyma cells. <i>Food Hydrocolloids</i> , 2021 , 107297	10.6	2
16	In vitro digestibility and prebiotic activities of a bioactive polysaccharide from <i>Moringa oleifera</i> leaves. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13944	3.3	2
15	Characteristics and ethylene encapsulation properties of V-type linear dextrin with different degrees of polymerisation. <i>Carbohydrate Polymers</i> , 2022 , 277, 118814	10.3	2
14	Encapsulation of caffeine into starch matrices: Bitterness evaluation and suppression mechanism. <i>International Journal of Biological Macromolecules</i> , 2021 , 173, 118-127	7.9	2
13	Study on a novel spherical polysaccharide from <i>Fructus Mori</i> with good antioxidant activity. <i>Carbohydrate Polymers</i> , 2021 , 256, 117516	10.3	2
12	Ultra-high Pressure Treatment Controls Fecal Fermentation Rate of Insoluble Dietary Fiber from Tratt Pomace and Induces Butyrogenic Shifts in Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10638-10647	5.7	2
11	In vitro digestion of the whole blackberry fruit: bioaccessibility, bioactive variation of active ingredients and impacts on human gut microbiota. <i>Food Chemistry</i> , 2022 , 370, 131001	8.5	2
10	In vitro fermentation of human milk oligosaccharides by individual <i>Bifidobacterium longum</i> -dominant infant fecal inocula.. <i>Carbohydrate Polymers</i> , 2022 , 287, 119322	10.3	2
9	Effects of Dual Pullulanase-Debranching and Temperature-Cycling Treatments on Physicochemical Properties and In Vitro Digestibility of Sago Starch and Its Application in Chinese Steamed Buns. <i>Starch/Staerke</i> , 2020 , 72, 2000034	2.3	1
8	Enhanced stability and controlled release of menthol using a β -cyclodextrin metal-organic framework.. <i>Food Chemistry</i> , 2021 , 374, 131760	8.5	1
7	AmyloseLipid Complex 2020 , 57-76		1
6	Investigation into the mechanisms of quercetin-3-O-glucuronide inhibiting β -glucosidase activity and non-enzymatic glycation by spectroscopy and molecular docking. <i>Food and Function</i> , 2021 , 12, 7825-7835	6.1	1
5	Starch retrogradation in potato cells: Structure and in vitro digestion paradigm.. <i>Carbohydrate Polymers</i> , 2022 , 286, 119261	10.3	1
4	fecal fermentation profiles and microbiota responses of pulse cell wall polysaccharides: enterotype effect. <i>Food and Function</i> , 2021 , 12, 8376-8385	6.1	0

3	Preparation and characterization of <i>Sargassum pallidum</i> polysaccharide nanoparticles with enhanced antioxidant activity and adsorption capacity.. <i>International Journal of Biological Macromolecules</i> , 2022 , 208, 196-207	7.9	o
2	Production of cocoa butter equivalent from blending of illipbutter and palm mid-fraction.. <i>Food Chemistry</i> , 2022 , 384, 132535	8.5	o
1	Effect of lipids complexes on controlling ethylene gas release from V-type starch. <i>Carbohydrate Polymers</i> , 2022 , 291, 119556	10.3	o