

Kai Wang

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

906
citations

567144

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h-index

752573

20
g-index

20
all docs

20
docs citations

20
times ranked

813
citing authors

#	ARTICLE	IF	CITATIONS
1	Fibre matrices for enhanced gut health: a mini review. <i>International Journal of Food Science and Technology</i> , 2023, 58, .	1.3	4
2	Analysis on the printability and rheological characteristics of bigel inks: Potential in 3D food printing. <i>Food Hydrocolloids</i> , 2022, 129, 107675.	5.6	53
3	Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. <i>Trends in Food Science and Technology</i> , 2022, 125, 12-25.	7.8	33
4	Effect of hybrid gelator systems of beeswax-carrageenan-xanthan on rheological properties and printability of litchi inks for 3D food printing. <i>Food Hydrocolloids</i> , 2021, 113, 106482.	5.6	60
5	Glucose-rich polysaccharide from dried "Shixia"™ longan activates macrophages through Ca ²⁺ and CR3-mediated MAPKs and PI3K-AKT pathways. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 845-853.	3.6	23
6	Interaction with longan seed polyphenols affects the structure and digestion properties of maize starch. <i>Carbohydrate Polymers</i> , 2021, 256, 117537.	5.1	46
7	Enhanced production of γ -aminobutyric acid in litchi juice fermented by <i>Lactobacillus plantarum</i> HU-C2W. <i>Food Bioscience</i> , 2021, 42, 101155.	2.0	20
8	Longan seed polyphenols inhibit α -amylase activity and reduce postprandial glycemic response in mice. <i>Food and Function</i> , 2021, 12, 12338-12346.	2.1	6
9	Nutrient components, health benefits, and safety of litchi (<i>Litchi chinensis</i> Sonn.): A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2139-2163.	5.9	80
10	The size dependence of the average number of branches in amylose. <i>Carbohydrate Polymers</i> , 2019, 223, 115134.	5.1	17
11	Protective effects of polyphenolic extracts from longan seeds promote healing of deep second-degree burn in mice. <i>Food and Function</i> , 2019, 10, 1433-1443.	2.1	14
12	Enrichment and biotransformation of phenolic compounds from litchi pericarps with angiotensin I-converting enzyme (ACE) inhibition activity. <i>LWT - Food Science and Technology</i> , 2018, 87, 301-309.	2.5	21
13	Hierarchical Structure, Gelatinization, and Digestion Characteristics of Starch from Longan (<i>Dimocarpus longan</i> Lour.) Seeds. <i>Molecules</i> , 2018, 23, 3262.	1.7	10
14	Characterization and Prebiotic Potential of Longan Juice Obtained by Enzymatic Conversion of Constituent Sucrose into Fructo-Oligosaccharides. <i>Molecules</i> , 2018, 23, 2596.	1.7	17
15	Effects of pectin on molecular structural changes in starch during digestion. <i>Food Hydrocolloids</i> , 2017, 69, 10-18.	5.6	72
16	The biosynthesis, structure and gelatinization properties of starches from wild and cultivated African rice species (<i>Oryza barthii</i> and <i>Oryza glaberrima</i>). <i>Carbohydrate Polymers</i> , 2015, 129, 92-100.	5.1	75
17	Roles of GBSSI and SSIIa in determining amylose fine structure. <i>Carbohydrate Polymers</i> , 2015, 127, 264-274.	5.1	59
18	Variation in Amylose Fine Structure of Starches from Different Botanical Sources. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4443-4453.	2.4	134

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19	Causal Relations Among Starch Biosynthesis, Structure, and Properties. Springer Science Reviews, 2014, 2, 15-33.	1.3	49
20	Freeze-Drying Changes the Structure and Digestibility of B-Polymorphic Starches. Journal of Agricultural and Food Chemistry, 2014, 62, 1482-1491.	2.4	113