

Xiao-Na Guo

List of Publications by Year in descending order

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72
papers

2,303
citations

201385

27
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243296

44
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73
all docs

73
docs citations

73
times ranked

1448
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of solid state fermentation on nutritional, physical and flavor properties of wheat bran. Food Chemistry, 2017, 217, 28-36.	4.2	138
2	Polymerization of wheat gluten and the changes of glutenin macropolymer (GMP) during the production of Chinese steamed bread. Food Chemistry, 2016, 201, 275-283.	4.2	108
3	Effect of vacuum mixing on the quality characteristics of fresh noodles. Journal of Food Engineering, 2012, 110, 525-531.	2.7	95
4	Natural Additives in Wheat-Based Pasta and Noodle Products: Opportunities for Enhanced Nutritional and Functional Properties. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 347-357.	5.9	93
5	The impact of protein cross-linking induced by alkali on the quality of buckwheat noodles. Food Chemistry, 2017, 221, 1178-1185.	4.2	90
6	Heat-induced interaction between egg white protein and wheat gluten. Food Chemistry, 2016, 197, 699-708.	4.2	87
7	Effects of frozen storage on the quality characteristics of frozen cooked noodles. Food Chemistry, 2019, 283, 522-529.	4.2	80
8	Delineating the physico-chemical, structural, and water characteristic changes during the deterioration of fresh noodles. Food Chemistry, 2017, 216, 374-381.	4.2	79
9	Functional properties of chitosan-xylose Maillard reaction products and their application to semi-dried noodle. Carbohydrate Polymers, 2013, 92, 1972-1977.	5.1	63
10	Delineating the protein changes in Asian noodles induced by vacuum mixing. Food Chemistry, 2014, 143, 9-16.	4.2	62
11	Effect of superheated steam treatment on quality characteristics of whole wheat flour and storage stability of semi-dried whole wheat noodle. Food Chemistry, 2020, 322, 126738.	4.2	61
12	Effects of alkali on protein polymerization and textural characteristics of textured wheat protein. Food Chemistry, 2018, 239, 579-587.	4.2	59
13	Effect of steaming on the quality characteristics of frozen cooked noodles. LWT - Food Science and Technology, 2015, 62, 1134-1140.	2.5	56
14	Impact of gluten quality on textural stability of cooked noodles and the underlying mechanism. Food Hydrocolloids, 2021, 119, 106842.	5.6	52
15	Delineating the microbial and physical-chemical changes during storage of ozone treated wheat flour. Innovative Food Science and Emerging Technologies, 2013, 20, 223-229.	2.7	49
16	Quality characteristics, structural changes, and storage stability of semi-dried noodles induced by moderate dehydration. Food Chemistry, 2016, 194, 797-804.	4.2	45
17	Effect of sequential hydrolysis with endo- and exo-peptidase on bitterness properties of wheat gluten hydrolysates. RSC Advances, 2016, 6, 27659-27668.	1.7	41
18	Artificial neural network - Genetic algorithm to optimize wheat germ fermentation condition: Application to the production of two anti-tumor benzoquinones. Food Chemistry, 2017, 227, 264-270.	4.2	41

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19	Effect of fresh egg white addition on the quality characteristics and protein aggregation of oat noodles. <i>Food Chemistry</i> , 2020, 330, 127319.	4.2	38
20	Effect of Barley β -Glucan on the Gluten Polymerization Process in Dough during Heat Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6063-6069.	2.4	37
21	Effect of deamidation-induced modification on umami and bitter taste of wheat gluten hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3181-3188.	1.7	37
22	Effect of different mixing and kneading process on the quality characteristics of frozen cooked noodle. <i>LWT - Food Science and Technology</i> , 2019, 101, 583-589.	2.5	33
23	Effects of insoluble dietary fiber and ferulic acid on the quality of steamed bread and gluten aggregation properties. <i>Food Chemistry</i> , 2021, 364, 130444.	4.2	32
24	Activation of Endogenous Phytase and Degradation of Phytate in Wheat Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1082-1087.	2.4	31
25	Influences of alkali on the quality and protein polymerization of buckwheat Chinese steamed bread. <i>Food Chemistry</i> , 2019, 283, 52-58.	4.2	31
26	Influence of ultrasound during wheat gluten hydrolysis on the antioxidant activities of the resulting hydrolysate. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1053-1059.	1.3	30
27	Effect of Steam Flash Explosion Pretreatment on Phytate Degradation of Wheat Bran. <i>Food and Bioprocess Technology</i> , 2015, 8, 1552-1560.	2.6	30
28	Effect of thermal treatments on <i>in vitro</i> starch digestibility of sorghum dried noodles. <i>Food and Function</i> , 2020, 11, 3420-3431.	2.1	30
29	Critical conditions accelerating the deterioration of fresh noodles: A study on temperature, pH, water content, and water activity. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13173.	0.9	29
30	The enhanced inhibition of water extract of black tea under baking treatment on α -amylase and α -glucosidase. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 129-136.	3.6	27
31	Influence of μ -poly-L-lysine treated yeast on gluten polymerization and freeze-thaw tolerance of frozen dough. <i>Food Chemistry</i> , 2021, 343, 128440.	4.2	27
32	Influence of protein type, content and polymerization on <i>in vitro</i> starch digestibility of sorghum noodles. <i>Food Research International</i> , 2021, 142, 110199.	2.9	27
33	Effect of NaHCO ₃ and freeze-thaw cycles on frozen dough: From water state, gluten polymerization and microstructure. <i>Food Chemistry</i> , 2021, 358, 129869.	4.2	27
34	Impact of Characteristics of Different Wheat Flours on the Quality of Frozen Cooked Noodles. <i>Cereal Chemistry</i> , 2017, 94, 881-886.	1.1	26
35	Polyphenol oxidase browning in the formation of dark spots on fresh wet noodle sheets: How dark spots formed. <i>Food Chemistry</i> , 2020, 329, 126800.	4.2	25
36	Effects of tempering with steam on the water distribution of wheat grains and quality properties of wheat flour. <i>Food Chemistry</i> , 2020, 323, 126842.	4.2	25

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37	The Effect of Active Packaging on Microbial Stability and Quality of Chinese Steamed Bread. <i>Packaging Technology and Science</i> , 2015, 28, 775-787.	1.3	24
38	Effect of freeze-thaw cycles on the physicochemical properties and frying performance of frozen Youtiao dough. <i>Food Chemistry</i> , 2022, 386, 132854.	4.2	24
39	The effects of extruded endogenous starch on the processing properties of gluten-free Tartary buckwheat noodles. <i>Carbohydrate Polymers</i> , 2021, 267, 118170.	5.1	23
40	Impact of laccase-induced protein cross-linking on the in vitro starch digestion of black highland barley noodles. <i>Food Hydrocolloids</i> , 2022, 124, 107298.	5.6	23
41	Impact of arabinoxylan with different molecular weight on the thermo-mechanical, rheological, water mobility and microstructural characteristics of wheat dough. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2150-2158.	1.3	20
42	Revealing the effect mechanism of NaCl on the rheological properties of dough of Chinese traditional hand-stretched dried noodles. <i>Food Chemistry</i> , 2020, 320, 126606.	4.2	20
43	Egg white protein addition induces protein aggregation and fibrous structure formation of textured wheat gluten. <i>Food Chemistry</i> , 2022, 371, 131102.	4.2	20
44	Influence of extrusion on storage quality of dried oat noodles: Lipid degradation and off-flavours. <i>Journal of Cereal Science</i> , 2021, 101, 103316.	1.8	19
45	Effect of superheated steam treatment and extrusion on lipid stability of black soybean noodles during storage. <i>Food Control</i> , 2022, 132, 108388.	2.8	19
46	Inhibition of L-Cysteine on the Browning of Fresh Wet Noodles. <i>Foods</i> , 2021, 10, 1156.	1.9	18
47	Effect of barley β -glucan on water redistribution and thermal properties of dough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2329-2337.	1.3	17
48	Increasing the physicochemical stability of stored green tea noodles: Analysis of the quality and chemical components. <i>Food Chemistry</i> , 2019, 278, 333-341.	4.2	16
49	Effect of superheated steam treatment on the lipid stability of whole wheat flour. <i>Food Chemistry</i> , 2021, 363, 130333.	4.2	16
50	Effect of acidity regulators on the shelf life, quality, and physicochemical characteristics of fresh wet noodles. <i>Journal of Cereal Science</i> , 2022, 103, 103409.	1.8	15
51	Changes in the enzyme-induced release of bitter peptides from wheat gluten hydrolysates. <i>RSC Advances</i> , 2016, 6, 102249-102257.	1.7	14
52	Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. <i>Foods</i> , 2020, 9, 298.	1.9	13
53	Effects of freeze-thaw cycles on the quality of frozen raw noodles. <i>Food Chemistry</i> , 2022, 387, 132940.	4.2	13
54	Effect of phosphate salts on the shelf-life and quality characteristics of semi-dried noodles. <i>Food Chemistry</i> , 2022, 384, 132481.	4.2	13

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55	The addition of alpha amylase improves the quality of Chinese dried noodles. <i>Journal of Food Science</i> , 2021, 86, 860-866.	1.5	12
56	Effect of sodium bicarbonate on quality of machine-made Kongxin noodles. <i>LWT - Food Science and Technology</i> , 2021, 138, 110670.	2.5	11
57	Effect of Superheated Steam Treatment on the Lipid Stability of Dried Whole Wheat Noodles during Storage. <i>Foods</i> , 2021, 10, 1348.	1.9	10
58	Effect of pre-treated wheat bran on semi-dried whole wheat noodles for extending shelf-life and improving quality characteristics. <i>LWT - Food Science and Technology</i> , 2021, 146, 111503.	2.5	10
59	Effect of rehydration on textural properties, oral behavior, kinetics and water state of textured wheat gluten. <i>Food Chemistry</i> , 2022, 376, 131934.	4.2	10
60	Effect of ozonated water on physicochemical, microbiological, and textural properties of semi-dried noodles. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14404.	0.9	9
61	Effect of Humidity-Controlled Dehydration on Microbial Growth and Quality Characteristics of Fresh Wet Noodles. <i>Foods</i> , 2021, 10, 844.	1.9	9
62	Thermal-aggregation behavior of gluten in frozen dough induced by $\hat{\mu}$ -poly-L-lysine treated yeast. <i>Food Chemistry</i> , 2021, 359, 129985.	4.2	8
63	Resistance investigation of wheat bran polyphenols extracts on HEK293 cells against oxidative damage. <i>RSC Advances</i> , 2015, 5, 16116-16124.	1.7	7
64	Inhibition of hexose oxidase on the dark spots in fresh wet noodle sheets: A feasible prevention of dark spots. <i>Food Chemistry</i> , 2021, 339, 128021.	4.2	7
65	Combined effect of NaCl and resting on dough rheology of Chinese traditional hand-stretched dried noodles and the underlying mechanism. <i>Cereal Chemistry</i> , 2021, 98, 774-783.	1.1	7
66	Effects of ultrasound-assisted resting on the qualities of whole wheat dough sheets and noodles. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5609-5618.	1.3	6
67	Changes of lipids in noodle dough and dried noodles during industrial processing. <i>Journal of Food Science</i> , 2021, 86, 3517-3528.	1.5	6
68	Metabolomics analysis of freeze-thaw tolerance enhancement mechanism of $\hat{\mu}$ -poly-l-lysine on industrial yeast. <i>Food Chemistry</i> , 2022, 382, 132315.	4.2	6
69	Insight into the Relationship Between Quality Characteristics and Major Chemical Components of Chinese Traditional Hand-Stretched Dried Noodles: a Comparative Study. <i>Food and Bioprocess Technology</i> , 2021, 14, 945-955.	2.6	5
70	Macroporous adsorbent resin-based wheat bran polyphenol extracts inhibition effects on H ₂ O ₂ -induced oxidative damage in HEK293 cells. <i>RSC Advances</i> , 2015, 5, 20931-20938.	1.7	4
71	Influence of the Addition of Extruded Endogenous Tartary Buckwheat Starch on Processing and Quality of Gluten-Free Noodles. <i>Foods</i> , 2021, 10, 2693.	1.9	3
72	Inhibition of aspartic acid on the darkening of fresh wet noodles. <i>International Journal of Food Science and Technology</i> , 2022, 57, 390-399.	1.3	2