

Hanguo Xiong

List of Publications by Citations

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46
papers

1,087
citations

17
h-index

32
g-index

46
ext. papers

1,454
ext. citations

5.6
avg, IF

4.81
L-index

#	Paper	IF	Citations
46	Physical and chemical modification of starches: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 2691-2705	11.5	164
45	High-Performance Supercapacitor Electrode Materials from Cellulose-Derived Carbon Nanofibers. <i>ACS Applied Materials & Interfaces</i> , 2015 , 7, 14946-53	9.5	144
44	The functionality of prebiotics as immunostimulant: Evidences from trials on terrestrial and aquatic animals. <i>Fish and Shellfish Immunology</i> , 2018 , 76, 272-278	4.3	112
43	Well-aligned cellulose nanofiber-reinforced polyvinyl alcohol composite film: Mechanical and optical properties. <i>Carbohydrate Polymers</i> , 2016 , 140, 238-45	10.3	65
42	A starch-based biodegradable film modified by nano silicon dioxide. <i>Journal of Applied Polymer Science</i> , 2009 , 113, 34-40	2.9	64
41	Thermal properties and crystallization behavior of thermoplastic starch/poly(e-caprolactone) composites. <i>Carbohydrate Polymers</i> , 2014 , 102, 746-54	10.3	47
40	Effects of nano-tio2 on the performance of high-amylose starch based antibacterial films. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	31
39	Valorization of fisheries by-products: Challenges and technical concerns to food industry. <i>Trends in Food Science and Technology</i> , 2020 , 99, 34-43	15.3	30
38	Effects of nano-TiO on bonding performance, structure stability and film-forming properties of starch-g-VAc based wood adhesive. <i>Carbohydrate Polymers</i> , 2018 , 200, 477-486	10.3	27
37	The effectiveness of egg white protein and β -cyclodextrin during frozen storage: Functional, rheological and structural changes in the myofibrillar proteins of Culter alburnus. <i>Food Hydrocolloids</i> , 2020 , 105, 105842	10.6	25
36	Synthesis and characterization of starch-g-poly(vinyl acetate-co-butyl acrylate) bio-based adhesive for wood application. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 1186-1193	7.9	25
35	Cryoprotective effect of egg white proteins and xylooligosaccharides mixture on oxidative and structural changes in myofibrillar proteins of Culter alburnus during frozen storage. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 865-874	7.9	25
34	The effects of fish meat and fish bone addition on nutritional value, texture and microstructure of optimised fried snacks. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1045-1053	3.8	24
33	Effects of oxidative modification on the functional, conformational and gelling properties of myofibrillar proteins from Culter alburnus. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1442-1452	7.9	22
32	Role of Cryoprotectants in Surimi and Factors Affecting Surimi Gel Properties: A Review. <i>Food Reviews International</i> , 1-20	5.5	19
31	Crystallization, thermal stability, barrier property, and aging resistance application of multi-functionalized graphene oxide/poly(lactide)/starch nanocomposites. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 1208-1220	7.9	18
30	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meat-based fried snacks. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5771-5777	4.3	17

29	The impact of hydrophilic emulsifiers on the physico-chemical properties, microstructure, water distribution and in vitro digestibility of proteins in fried snacks based on fish meat. <i>Food and Function</i> , 2019 , 10, 6927-6935	6.1	16
28	Thermal properties and crystallization behavior of bamboo fiber/high-density polyethylene composites: Nano-TiO ₂ effects. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	16
27	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13995	3.5	15
26	Bamboo cellulose-derived cellulose acetate for electrospun nanofibers: synthesis, characterization and kinetics. <i>Cellulose</i> , 2018 , 25, 391-398	5.5	15
25	Effects of dynamic high-pressure microfluidization treatment on the functional and structural properties of potato protein isolate and its complex with chitosan. <i>Food Research International</i> , 2021 , 140, 109868	7	15
24	Effects of sucrose fatty acid esters on the stability and bonding performance of high amylose starch-based wood adhesive. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 846-853	7.9	14
23	The effect of egg white protein and Cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109975	5.4	14
22	Effects of xanthan gum on cooking qualities, texture and microstructures of fresh potato instant noodles. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2453-2460	2.8	14
21	Effect of solvent treatment on morphology, crystallinity and tensile properties of cellulose acetate nanofiber mats. <i>Journal of the Textile Institute</i> , 2017 , 108, 555-561	1.5	12
20	Sodium dodecyl sulfate improves the properties of bio-based wood adhesive derived from micronized starch: Microstructure and rheological behaviors. <i>International Journal of Biological Macromolecules</i> , 2019 , 140, 1026-1036	7.9	12
19	Effect of cross-linked waxy maize starch on the quality of non-fried instant noodles. <i>Starch/Staerke</i> , 2015 , 67, 1035-1043	2.3	12
18	Starch: An Undisputed Potential Candidate and Sustainable Resource for the Development of Wood Adhesive. <i>Starch/Staerke</i> , 2020 , 72, 1900276	2.3	12
17	The formation mechanism and thermodynamic properties of potato protein isolate-chitosan complex under dynamic high-pressure microfluidization (DHPM) treatment. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 486-492	7.9	11
16	Synergistic effects of modified TiO ₂ /multifunctionalized graphene oxide nanosheets as functional hybrid nanofiller in enhancing the interface compatibility of PLA/starch nanocomposites. <i>Journal of Applied Polymer Science</i> , 2020 , 137, 49094	2.9	7
15	Nonisothermal crystallization kinetics of modified bamboo fiber/PCL composites. <i>Journal of Applied Polymer Science</i> , 2010 , 116, NA-NA	2.9	7
14	Synthesis and Characterization of Corn Starch Crosslinked with Oxidized Sucrose. <i>Starch/Staerke</i> , 2018 , 71, 1800152	2.3	6
13	Convective Air Drying Characteristics and Qualities of Non-fried Instant Noodles. <i>International Journal of Food Engineering</i> , 2015 , 11, 851-860	1.9	5
12	Parameters characterizing the kinetics of the nonisothermal crystallization of thermoplastic starch/poly(lactic acid) composites as determined by differential scanning calorimetry. <i>Journal of Applied Polymer Science</i> , 2013 , 129, 3566-3573	2.9	5

11	Effects of nano-TiO ₂ on the properties and structures of starch/poly(ϵ -caprolactone) composites. <i>Journal of Applied Polymer Science</i> , 2013 , 130, n/a-n/a	2.9	5
10	Investigating the structure and self-assembly behavior of starch-g-VAc in starch-based adhesive by combining NMR analysis and multi-scale simulation. <i>Carbohydrate Polymers</i> , 2020 , 246, 116655	10.3	3
9	An approach for compatibilization of the starch with poly(lactic acid) and ethylene-vinyl acetate-glycidyl-methacrylate. <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 44-58	7.9	2
8	Effects of granule size on physicochemical and digestive properties of potato powder. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4005-4011	4.3	2
7	Functional nanoparticle reinforced starch-based adhesive emulsion: Toward robust stability and high bonding performance. <i>Carbohydrate Polymers</i> , 2021 , 269, 118270	10.3	2
6	Effects of nano-TiO ₂ on the structure and properties of composite materials constructed from eggshell powder/poly(butylendiacrylate-co-terephthalate). <i>Journal of Applied Polymer Science</i> , 2022 , 139, 52251	2.9	2
5	Influence of the Mixture of Carrageenan Oligosaccharides and Egg White Protein on the Gelation Properties of Myofibrillar Protein under Repeated Freezing-Thawing Cycles.. <i>Antioxidants</i> , 2021 , 11,	7.1	2
4	Formulation and characterization of yogurt prepared with enzymatically hydrolyzed potato powder and whole milk powder.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1087-1096	3.3	1
3	Effects of the Mixture of Xylooligosaccharides and Egg White Protein on the Physicochemical Properties, Conformation, and Gel-Forming Ability of Myofibrillar Protein during Multiple Freeze-Thaw Cycles. <i>Foods</i> , 2021 , 10,	4.9	1
2	Effect of enzymatically hydrolyzed potato powder on quality characteristics of stirred yogurt during cold storage. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15690	2.1	0
1	Sustainable Bio-Based Wood Adhesive Incorporated Different Functionalized Nanoparticles: A Performance Comparison Study. <i>Starch/Staerke</i> , 2021 , 73, 2100042	2.3	