Hanguo Xiong

List of Publications by Year in Descending Order

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	Formulation and characterization of yogurt prepared with enzymatically hydrolyzed potato powder and whole milk powder.. *Journal of Food Science and Technology*, **2022**, 59, 1087-1096	3.3	1
45	Effects of nano-TiO 2 on the structure and properties of composite materials constructed from eggshell powder/poly(butyleneadipate-co-terephthalate). *Journal of Applied Polymer Science*, **2022**, 139, 52251	2.9	2
44	Sustainable Bio-Based Wood Adhesive Incorporated Different Functionalized Nanoparticles: A Performance Comparison Study. *Starch/Staerke*, **2021**, 73, 2100042	2.3	
43	The effect of egg white protein and Ecyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. *LWT - Food Science and Technology*, **2021**, 135, 109975	5.4	14
42	Effects of dynamic high-pressure microfluidization treatment on the functional and structural properties of potato protein isolate and its complex with chitosan. *Food Research International*, **2021**, 140, 109868	7	15
41	Effect of enzymatically hydrolyzed potato powder on quality characteristics of stirred yogurt during cold storage. *Journal of Food Processing and Preservation*, **2021**, 45, e15690	2.1	0
40	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. *Foods*, **2021**, 10,	4.9	1
39	Functional nanoparticle reinforced starch-based adhesive emulsion: Toward robust stability and high bonding performance. *Carbohydrate Polymers*, **2021**, 269, 118270	10.3	2
38	Influence of the Mixture of Carrageenan Oligosaccharides and Egg White Protein on the Gelation Properties of Myofibrillar Protein under Repeated Freezing-Thawing Cycles.. *Antioxidants*, **2021**, 11,	7.1	2
37	Investigating the structure and self-assembly behavior of starch-g-VAc in starch-based adhesive by combining NMR analysis and multi-scale simulation. *Carbohydrate Polymers*, **2020**, 246, 116655	10.3	3
36	An approach for compatibilization of the starch with poly(lactic acid) and ethylene-vinyl acetate-glycidyl-methacrylate. *International Journal of Biological Macromolecules*, **2020**, 161, 44-58	7.9	2
35	The formation mechanism and thermodynamic properties of potato protein isolate-chitosan complex under dynamic high-pressure microfluidization (DHPM) treatment. *International Journal of Biological Macromolecules*, **2020**, 154, 486-492	7.9	11
34	Valorization of fisheries by-products: Challenges and technical concerns to food industry. *Trends in Food Science and Technology*, **2020**, 99, 34-43	15.3	30
33	Synergistic effects of modified TiO2/multifunctionalized graphene oxide nanosheets as functional hybrid nanofiller in enhancing the interface compatibility of PLA/starch nanocomposites. *Journal of Applied Polymer Science*, **2020**, 137, 49094	2.9	7
32	The effectiveness of egg white protein and Ecyclodextrin during frozen storage: Functional, rheological and structural changes in the myofibrillar proteins of Culter alburnus. *Food Hydrocolloids*, **2020**, 105, 105842	10.6	25
31	Effects of granule size on physicochemical and digestive properties of potato powder. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4005-4011	4.3	2
30	Cryoprotective effect of egg white proteins and xylooligosaccharides mixture on oxidative and structural changes in myofibrillar proteins of Culter alburnus during frozen storage. *International Journal of Biological Macromolecules*, **2020**, 158, 865-874	7.9	25

29	Starch: An Undisputed Potential Candidate and Sustainable Resource for the Development of Wood Adhesive. *Starch/Staerke*, **2020**, 72, 1900276	2.3	12
28	Effects of oxidative modification on the functional, conformational and gelling properties of myofibrillar proteins from Culter alburnus. *International Journal of Biological Macromolecules*, **2020**, 162, 1442-1452	7.9	22
27	Sodium dodecyl sulfate improves the properties of bio-based wood adhesive derived from micronized starch: Microstructure and rheological behaviors. *International Journal of Biological Macromolecules*, **2019**, 140, 1026-1036	7.9	12
26	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. *Food and Function*, **2019**, 10, 6927-6935	6.1	16
25	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. *Journal of Food Processing and Preservation*, **2019**, 43, e13995	2.1	15
24	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meat-based fried snacks. *Journal of the Science of Food and Agriculture*, **2019**, 99, 5771-5777	4.3	17
23	Crystallization, thermal stability, barrier property, and aging resistance application of multi-functionalized graphene oxide/poly(lactide)/starch nanocomposites. *International Journal of Biological Macromolecules*, **2019**, 132, 1208-1220	7.9	18
22	The effects of fish meat and fish bone addition on nutritional value, texture and microstructure of optimised fried snacks. *International Journal of Food Science and Technology*, **2019**, 54, 1045-1053	3.8	24
21	The functionality of prebiotics as immunostimulant: Evidences from trials on terrestrial and aquatic animals. *Fish and Shellfish Immunology*, **2018**, 76, 272-278	4.3	112
20	Synthesis and characterization of starch-g-poly(vinyl acetate-co-butyl acrylate) bio-based adhesive for wood application. *International Journal of Biological Macromolecules*, **2018**, 114, 1186-1193	7.9	25
19	Bamboo cellulose-derived cellulose acetate for electrospun nanofibers: synthesis, characterization and kinetics. *Cellulose*, **2018**, 25, 391-398	5.5	15
18	Effects of nano-TiO on bonding performance, structure stability and film-forming properties of starch-g-VAc based wood adhesive. *Carbohydrate Polymers*, **2018**, 200, 477-486	10.3	27
17	Synthesis and Characterization of Corn Starch Crosslinked with Oxidized Sucrose. *Starch/Staerke*, **2018**, 71, 1800152	2.3	6
16	Effects of xanthan gum on cooking qualities, texture and microstructures of fresh potato instant noodles. *Journal of Food Measurement and Characterization*, **2018**, 12, 2453-2460	2.8	14
15	Physical and chemical modification of starches: A review. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 2691-2705	11.5	164
14	Effect of solvent treatment on morphology, crystallinity and tensile properties of cellulose acetate nanofiber mats. *Journal of the Textile Institute*, **2017**, 108, 555-561	1.5	12
13	Effects of sucrose fatty acid esters on the stability and bonding performance of high amylose starch-based wood adhesive. *International Journal of Biological Macromolecules*, **2017**, 104, 846-853	7.9	14
12	Well-aligned cellulose nanofiber-reinforced polyvinyl alcohol composite film: Mechanical and optical properties. *Carbohydrate Polymers*, **2016**, 140, 238-45	10.3	65

11	High-Performance Supercapacitor Electrode Materials from Cellulose-Derived Carbon Nanofibers. *ACS Applied Materials & Interfaces*, **2015**, 7, 14946-53	9.5	144
10	Effects of nano-tio2 on the performance of high-amylose starch based antibacterial films. *Journal of Applied Polymer Science*, **2015**, 132, n/a-n/a	2.9	31
9	Effect of cross-linked waxy maize starch on the quality of non-fried instant noodles. *Starch/Staerke*, **2015**, 67, 1035-1043	2.3	12
8	Convective Air Drying Characteristics and Qualities of Non-fried Instant Noodles. *International Journal of Food Engineering*, **2015**, 11, 851-860	1.9	5
7	Thermal properties and crystallization behavior of thermoplastic starch/poly(e-caprolactone) composites. *Carbohydrate Polymers*, **2014**, 102, 746-54	10.3	47
6	Thermal properties and crystallization behavior of bamboo fiber/high-density polyethylene composites: Nano-TiO2 effects. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a	2.9	16
5	Parameters characterizing the kinetics of the nonisothermal crystallization of thermoplastic starch/poly(lactic acid) composites as determined by differential scanning calorimetry. *Journal of Applied Polymer Science*, **2013**, 129, 3566-3573	2.9	5
4	Effects of nano-TiO2 on the properties and structures of starch/poly(□caprolactone) composites. *Journal of Applied Polymer Science*, **2013**, 130, n/a-n/a	2.9	5
3	Nonisothermal crystallization kinetics of modified bamboo fiber/PCL composites. *Journal of Applied Polymer Science*, **2010**, 116, NA-NA	2.9	7
2	A starch-based biodegradable film modified by nano silicon dioxide. *Journal of Applied Polymer Science*, **2009**, 113, 34-40	2.9	64
1	Role of Cryoprotectants in Surimi and Factors Affecting Surimi Gel Properties: A Review. *Food Reviews International*,1-20	5.5	19