Li Cheng

List of Publications by Year
in descending order

33	472	623734	713466
papers	citations	14 h-index	21 g-index

34	34	34	484
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chitosan coating of zein-carboxymethylated short-chain amylose nanocomposites improves oral bioavailability of insulin in vitro and in vivo. Journal of Controlled Release, 2019, 313, 1-13.	9.9	63
2	Stabilization of Pickering emulsions using starch nanocrystals treated with alkaline solution. International Journal of Biological Macromolecules, 2020, 155, 273-285.	7.5	33
3	Alterations in hippocampal myelin and oligodendrocyte precursor cells during epileptogenesis. Brain Research, 2015, 1627, 154-164.	2.2	31
4	Preparation and stability mechanisms of double emulsions stabilized by gelatinized native starch. Carbohydrate Polymers, 2021, 262, 117926.	10.2	30
5	Intraperitoneal injection of IL-4/IFN-Î³ modulates the proportions of microglial phenotypes and improves epilepsy outcomes in a pilocarpine model of acquired epilepsy. Brain Research, 2017, 1657, 120-129.	2.2	26
6	Comparison of bioaccessibility of astaxanthin encapsulated in starch-based double emulsion with different structures. Carbohydrate Polymers, 2021, 272, 118475.	10.2	25
7	Investigations of indoor air quality of large department store buildings in China based on field measurements. Building and Environment, 2017, 118, 128-143.	6.9	24
8	Physapubescin, a natural withanolide as a kidney-type glutaminase (KGA) inhibitor. Bioorganic and Medicinal Chemistry Letters, 2017, 27, 1243-1246.	2.2	22
9	Combinatorial effect of fermentation and drying on the relationship between the structure and expansion properties of tapioca starch and potato starch. International Journal of Biological Macromolecules, 2020, 145, 965-973.	7.5	21
10	Impact of celluloses and pectins restrictions on gluten development and water distribution in potato-wheat flour dough. International Journal of Biological Macromolecules, 2022, 206, 534-542.	7.5	20
11	Water proof and strength retention properties of thermoplastic starch based biocomposites modified with glutaraldehyde. Carbohydrate Polymers, 2015, 127, 135-144.	10.2	19
12	Preparation and characterization of octenyl succinic anhydride modified waxy maize starch hydrolyzate/chitosan complexes with enhanced interfacial properties. Carbohydrate Polymers, 2021, 267, 118228.	10.2	16
13	Preparation and structural properties of starch phosphate modified by alkaline phosphatase. Carbohydrate Polymers, 2022, 276, 118803.	10.2	16
14	Effect of cassava starch structure on scalding of dough and baking expansion ability. Food Chemistry, 2021, 352, 129350.	8.2	15
15	Characterization the structural property and degradation behavior of corn starch in KOH/thiourea aqueous solution. Carbohydrate Polymers, 2021, 270, 118363.	10.2	14
16	Butyl Group Distribution, Intestinal Digestion, and Colonic Fermentation Characteristics of Different Butyrylated Starches. Journal of Agricultural and Food Chemistry, 2022, 70, 3289-3299.	5.2	12
17	Terpenoids from Vitex trifolia and their anti-inflammatory activities. Journal of Natural Medicines, 2018, 72, 570-575.	2.3	10
18	Daily prednisone treatment in duchenne muscular dystrophy in southwest china. Muscle and Nerve, 2015, 52, 1001-1007.	2.2	9

#	Article	IF	Citations
19	Disulfide Bond Engineering for Enhancing the Thermostability of the Maltotetraose-Forming Amylase from Pseudomonas saccharophila STB07. Foods, 2022, 11, 1207.	4.3	8
20	Effect of increased pressure on the coated layer profile of steamed rice. Food Chemistry, 2020, 310, 125971.	8.2	7
21	Structure and Menthone Encapsulation of Corn Starch Modified by Octenyl Succinic Anhydride and Enzymatic Treatment. Journal of Food Quality, 2022, 2022, 1-10.	2.6	7
22	A 3-dimensional stationary cascade gamma-ray coincidence imager. Physics in Medicine and Biology, 2021, 66, 225001.	3.0	6
23	Influence of different kinds of fatty acids on the behavior, structure and digestibility of high amylose maize starchâ€“fatty acid complexes. Journal of the Science of Food and Agriculture, 2022, 102, 5837-5848.	3.5	6
24	A temperatureâ€mediated twoâ€step saccharification process enhances maltose yield from highâ€concentration maltodextrin solutions. Journal of the Science of Food and Agriculture, 2021, 101, 3742-3748.	3.5	5
25	Complexation behavior of carboxymethyl short-chain amylose and quaternized chitosan. International Journal of Biological Macromolecules, 2022, 209, 1914-1921.	7.5	5
26	Maximum likelihood activity and attenuation estimation using both emission and transmission data with application to utilization of Luâ€176 background radiation in TOF PET. Medical Physics, 2020, 47, 1067-1082.	3.0	4
27	Maltose binding site 2 mutations affect product inhibition of Bacillus circulans STB01 cyclodextrin glycosyltransferase. International Journal of Biological Macromolecules, 2021, 175, 254-261.	7.5	4
28	Effects of acid-ethanol hydrolysis and debranch on acetylated starch and its potential used for curcumin carrier. Carbohydrate Polymers, 2022, 279, 119019.	10.2	4
29	Optimized Ventilation Control for IAQ in Partial Renovation and Non-Renovated Commercial Buildings during the Summer Period in Chongqing, South West China. International Journal of Ventilation, 2015, 14, 219-230.	0.4	3
30	KOH/thiourea aqueous solution: A potential solvent for studying the dissolution mechanism and chain conformation of corn starch. International Journal of Biological Macromolecules, 2022, 195, 86-92.	7.5	3
31	Dedicated brain PET system of PET/MR for brain research. EJNMMI Physics, 2015, 2, A63.	2.7	2
32	Theoretical study of the influence of doped niobium on the electronic properties of CsPbBr3. Nanoscale Advances, 2021, 3, 1910-1916.	4.6	1
33	An MLEM Reconstruction Method with Mixed Events Based on a Cascade Gamma Emission Imager System. , 2020, , .		1