

List of Publications by Citations

Source: <https://exaly.com/author-pdf/7446085/chen-chao-publications-by-citations.pdf>
Version: 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

20 papers	390 citations	11 h-index	19 g-index
21 ext. papers	662 ext. citations	8.1 avg, IF	4.23 L-index

#	Paper	IF	Citations
20	Starch-lipid and starch-lipid-protein complexes: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1056-1079	16.4	80
19	Mechanisms Underlying the Formation of Complexes between Maize Starch and Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 272-278	5.7	59
18	Effects of Chain Length and Degree of Unsaturation of Fatty Acids on Structure and in Vitro Digestibility of Starch-Protein-Fatty Acid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1872-1880	5.7	49
17	Revisiting Mechanisms Underlying Digestion of Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8212-8226	5.7	31
16	Molecular mechanisms underlying the formation of starch-lipid complexes during simulated food processing: A dynamic structural analysis. <i>Carbohydrate Polymers</i> , 2020 , 244, 116464	10.3	25
15	New insights into gelatinization mechanisms of cereal endosperm starches. <i>Scientific Reports</i> , 2018 , 8, 3011	4.9	25
14	Toward a Better Understanding of Starch-Monoglyceride-Protein Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 13253-13259	5.7	24
13	RS5 Produced More Butyric Acid through Regulating the Microbial Community of Human Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3209-3218	5.7	19
12	The effect of NaCl on the formation of starch-lipid complexes. <i>Food Chemistry</i> , 2019 , 299, 125133	8.5	18
11	New insights into starch gelatinization by high pressure: Comparison with heat-gelatinization. <i>Food Chemistry</i> , 2020 , 318, 126493	8.5	17
10	Starch Spherulites Prepared by a Combination of Enzymatic and Acid Hydrolysis of Normal Corn Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6357-6363	5.7	14
9	New insight into starch retrogradation: The effect of short-range molecular order in gelatinized starch. <i>Food Hydrocolloids</i> , 2021 , 120, 106921	10.6	8
8	New insight into the interactions among starch, lipid and protein in model systems with different starches. <i>Food Hydrocolloids</i> , 2021 , 112, 106323	10.6	6
7	Interactions Between Starch, Proteins and Lipids and the Formation of Ternary Complexes With Distinct Properties 2019 , 487-493		4
6	Effect of protein-fatty acid interactions on the formation of starch-lipid-protein complexes. <i>Food Chemistry</i> , 2021 , 364, 130390	8.5	3
5	Changes of starch during thermal processing of foods: Current status and future directions. <i>Trends in Food Science and Technology</i> , 2022 , 119, 320-337	15.3	2
4	Effects of cooling rate and complexing temperature on the formation of starch-lauric acid- β -lactoglobulin complexes. <i>Carbohydrate Polymers</i> , 2021 , 253, 117301	10.3	2

- | | | | |
|---|--|-----|---|
| 3 | Effects of Debranching on the Formation of Maize Starch-Lauric Acid- β -Lactoglobulin Complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9086-9093 | 5.7 | 2 |
| 2 | Effect of pH on formation of starch complexes with lauric acid and β -Lactoglobulin. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109915 | 5.4 | 1 |
| 1 | Alterations of polysaccharides, starch gelatinization, and retrogradation 2021 , 171-214 | | |