Chen Chao

List of Publications by Year in Descending Order

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	Changes of starch during thermal processing of foods: Current status and future directions. *Trends in Food Science and Technology*, **2022**, 119, 320-337	15.3	2
19	New insight into the interactions among starch, lipid and protein in model systems with different starches. *Food Hydrocolloids*, **2021**, 112, 106323	10.6	6
18	Effects of cooling rate and complexing temperature on the formation of starch-lauric acid-□lactoglobulin complexes. *Carbohydrate Polymers*, **2021**, 253, 117301	10.3	2
17	Effects of Debranching on the Formation of Maize Starch-Lauric Acid-□Lactoglobulin Complexes. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 9086-9093	5.7	2
16	Alterations of polysaccharides, starch gelatinization, and retrogradation **2021**, 171-214		
15	RS5 Produced More Butyric Acid through Regulating the Microbial Community of Human Gut Microbiota. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3209-3218	5.7	19
14	New insight into starch retrogradation: The effect of short-range molecular order in gelatinized starch. *Food Hydrocolloids*, **2021**, 120, 106921	10.6	8
13	Effect of protein-fatty acid interactions on the formation of starch-lipid-protein complexes. *Food Chemistry*, **2021**, 364, 130390	8.5	3
12	Molecular mechanisms underlying the formation of starch-lipid complexes during simulated food processing: A dynamic structural analysis. *Carbohydrate Polymers*, **2020**, 244, 116464	10.3	25
11	Starch-lipid and starch-lipid-protein complexes: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, **2020**, 19, 1056-1079	16.4	80
10	New insights into starch gelatinization by high pressure: Comparison with heat-gelatinization. *Food Chemistry*, **2020**, 318, 126493	8.5	17
9	Effect of pH on formation of starch complexes with lauric acid and □lactoglobulin. *LWT - Food Science and Technology*, **2020**, 132, 109915	5.4	1
8	Revisiting Mechanisms Underlying Digestion of Starches. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 8212-8226	5.7	31
7	The effect of NaCl on the formation of starch-lipid complexes. *Food Chemistry*, **2019**, 299, 125133	8.5	18
6	Interactions Between Starch, Proteins and Lipids and the Formation of Ternary Complexes With Distinct Properties **2019**, 487-493		4
5	Effects of Chain Length and Degree of Unsaturation of Fatty Acids on Structure and in Vitro Digestibility of Starch-Protein-Fatty Acid Complexes. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1872-1880	5.7	49
4	New insights into gelatinization mechanisms of cereal endosperm starches. *Scientific Reports*, **2018**, 8, 3011	4.9	25

3	Starch Spherulites Prepared by a Combination of Enzymatic and Acid Hydrolysis of Normal Corn Starch. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6357-6363	5.7	14
2	Mechanisms Underlying the Formation of Complexes between Maize Starch and Lipids. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 272-278	5.7	59
1	Toward a Better Understanding of Starch-Monoglyceride-Protein Interactions. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 13253-13259	5.7	24