

# Hongwei Wang

## List of Publications by Year in descending order

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Version: 2024-02-01

28  
papers

1,220  
citations

361045

20  
h-index

500791

28  
g-index

28  
all docs

28  
docs citations

28  
times ranked

695  
citing authors

#	ARTICLE	IF	CITATIONS
1	Insights into the multi-scale structure and digestibility of heat-moisture treated rice starch. <i>Food Chemistry</i> , 2018, 242, 323-329.	4.2	175
2	Understanding the structure and digestibility of heat-moisture treated starch. <i>International Journal of Biological Macromolecules</i> , 2016, 88, 1-8.	3.6	108
3	Impact of ultrasonication on the aggregation structure and physicochemical characteristics of sweet potato starch. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104868.	3.8	85
4	Studies on nutritional intervention of rice starch- oleic acid complex (resistant starch type V) in rats fed by high-fat diet. <i>Carbohydrate Polymers</i> , 2020, 246, 116637.	5.1	79
5	Multi-scale structure, pasting and digestibility of heat moisture treated red adzuki bean starch. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 162-169.	3.6	69
6	Understanding the structural and digestion changes of starch in heat-moisture treated polished rice grains with varying amylose content. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 785-792.	3.6	67
7	Effect of pregelatinized starch on the characteristics, microstructures, and quality attributes of glutinous rice flour and dumplings. <i>Food Chemistry</i> , 2019, 283, 248-256.	4.2	65
8	Insights into the hierarchical structure and digestibility of starch in heat-moisture treated adlay seeds. <i>Food Chemistry</i> , 2020, 318, 126489.	4.2	61
9	Understanding the structural, pasting and digestion properties of starch isolated from frozen wheat dough. <i>Food Hydrocolloids</i> , 2021, 111, 106168.	5.6	50
10	Understanding how starch constituent in frozen dough following freezing-thawing treatment affected quality of steamed bread. <i>Food Chemistry</i> , 2022, 366, 130614.	4.2	48
11	Insights into the multi-scale structure and in vitro digestibility changes of rice starch-oleic acid/linoleic acid complex induced by heat-moisture treatment. <i>Food Research International</i> , 2020, 137, 109612.	2.9	43
12	Causal relations among starch hierarchical structure and physicochemical characteristics after repeated freezing-thawing. <i>Food Hydrocolloids</i> , 2022, 122, 107121.	5.6	39
13	Effect of germination temperature on hierarchical structures of starch from brown rice and their relation to pasting properties. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 965-972.	3.6	37
14	Effect of germination on nutritional properties and quality attributes of glutinous rice flour and dumplings. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104440.	1.9	35
15	Understanding the digestibility and nutritional functions of rice starch subjected to heat-moisture treatment. <i>Journal of Functional Foods</i> , 2018, 45, 165-172.	1.6	32
16	Impact of long-term storage on multi-scale structures and physicochemical properties of starch isolated from rice grains. <i>Food Hydrocolloids</i> , 2022, 124, 107255.	5.6	32
17	Enhancing the fermentation performance of frozen dough by ultrasonication: Effect of starch hierarchical structures. <i>Journal of Cereal Science</i> , 2022, 106, 103500.	1.8	32
18	Understanding the structural characteristics, pasting and rheological behaviours of pregelatinised cassava starch. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2173-2180.	1.3	24

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19	In-situ analysis of the water distribution and protein structure of dough during ultrasonic-assisted freezing based on miniature Raman spectroscopy. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105149.	3.8	23
20	Effect of ultrasound-assisted freezing on the textural characteristics of dough and the structural characterization of wheat gluten. <i>Journal of Food Science and Technology</i> , 2019, 56, 3380-3390.	1.4	22
21	Understanding how the cooking methods affected structures and digestibility of native and heat-moisture treated rice starches. <i>Journal of Cereal Science</i> , 2020, 95, 103085.	1.8	22
22	Textural quality of sweet dumpling: effect of germination of waxy rice. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4081-4090.	1.3	18
23	Structure and Physicochemical Properties of Malate Starches from Corn, Potato, and Wrinkled Pea Starches. <i>Polymers</i> , 2019, 11, 1523.	2.0	15
24	Starch crystal seed tailors starch recrystallization for slowing starch digestion. <i>Food Chemistry</i> , 2022, 386, 132849.	4.2	12
25	Combined molecular and supramolecular structural insights into pasting behaviors of starches isolated from native and germinated waxy brown rice. <i>Carbohydrate Polymers</i> , 2022, 283, 119148.	5.1	11
26	Hierarchical structural transformation of corn starch in NaOH solution at room temperature. <i>Industrial Crops and Products</i> , 2022, 178, 114672.	2.5	7
27	Cationic starch/pDNA nanocomplexes assembly and their nanostructure changes on gene transfection efficiency. <i>Scientific Reports</i> , 2017, 7, 14844.	1.6	5
28	Improving quality attributes of sweet dumplings by germination: Effect of glutinous rice flour microstructure and physicochemical properties. <i>Food Bioscience</i> , 2021, 44, 101445.	2.0	4