

Wenhao Li

List of Publications by Year in descending order

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Version: 2024-02-01

79
papers

2,877
citations

136740

32
h-index

189595

50
g-index

79
all docs

79
docs citations

79
times ranked

1901
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of High Hydrostatic Pressure on Physicochemical and Structural Properties of Rice Starch. <i>Food and Bioprocess Technology</i> , 2012, 5, 2233-2241.	2.6	141
2	Effect of high hydrostatic pressure on physicochemical, thermal and morphological properties of mung bean (<i>Vigna radiata</i> L.) starch. <i>Journal of Food Engineering</i> , 2011, 103, 388-393.	2.7	106
3	Effects of repeated and continuous dry heat treatments on properties of sweet potato starch. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 869-877.	3.6	94
4	The phenolic compounds profile, quantitative analysis and antioxidant activity of four naked barley grains with different color. <i>Food Chemistry</i> , 2021, 335, 127655.	4.2	93
5	The improving effects of cold plasma on multi-scale structure, physicochemical and digestive properties of dry heated red adzuki bean starch. <i>Food Chemistry</i> , 2021, 349, 129159.	4.2	90
6	High pressure induced gelatinization of red adzuki bean starch and its effects on starch physicochemical and structural properties. <i>Food Hydrocolloids</i> , 2015, 45, 132-139.	5.6	82
7	The effect of repeated versus continuous annealing on structural, physicochemical, and digestive properties of potato starch. <i>Food Research International</i> , 2018, 111, 324-333.	2.9	81
8	Physically modified common buckwheat starch and their physicochemical and structural properties. <i>Food Hydrocolloids</i> , 2014, 40, 237-244.	5.6	80
9	Changes in structural, physicochemical, and digestive properties of normal and waxy wheat starch during repeated and continuous annealing. <i>Carbohydrate Polymers</i> , 2020, 247, 116675.	5.1	79
10	Comparison of pregelatinization methods on physicochemical, functional and structural properties of tartary buckwheat flour and noodle quality. <i>Journal of Cereal Science</i> , 2018, 80, 63-71.	1.8	77
11	Physicochemical Properties of A- and B-Starch Granules Isolated from Hard Red and Soft Red Winter Wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6477-6484.	2.4	76
12	Compositional, morphological, structural and physicochemical properties of starches from seven naked barley cultivars grown in China. <i>Food Research International</i> , 2014, 58, 7-14.	2.9	76
13	Physicochemical and structural properties of A- and B-starch isolated from normal and waxy wheat: Effects of lipids removal. <i>Food Hydrocolloids</i> , 2016, 60, 364-373.	5.6	76
14	Repeated heat-moisture treatment exhibits superiorities in modification of structural, physicochemical and digestibility properties of red adzuki bean starch compared to continuous heat-moisture way. <i>Food Research International</i> , 2017, 102, 776-784.	2.9	69
15	Properties of Starch Separated From Ten Mung Bean Varieties and Seeds Processing Characteristics. <i>Food and Bioprocess Technology</i> , 2011, 4, 814-821.	2.6	65
16	Effects of different milling methods on physicochemical properties of common buckwheat flour. <i>LWT - Food Science and Technology</i> , 2018, 92, 220-226.	2.5	59
17	Effects of postharvest sodium silicate treatment on pink rot disease and oxidative stress-antioxidative system in muskmelon fruit. <i>European Food Research and Technology</i> , 2012, 234, 137-145.	1.6	56
18	Postharvest oxalic acid treatment induces resistance against pink rot by priming in muskmelon (<i>Cucumis melo</i> L.) fruit. <i>Postharvest Biology and Technology</i> , 2015, 106, 53-61.	2.9	55

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19	Characteristics of sixteen mung bean cultivars and their protein isolates. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1205-1211.	1.3	54
20	The compositional, physicochemical and functional properties of germinated mung bean flour and its addition on quality of wheat flour noodle. <i>Journal of Food Science and Technology</i> , 2018, 55, 5142-5152.	1.4	54
21	Modification of multi-scale structure, physicochemical properties, and digestibility of rice starch via microwave and cold plasma treatments. <i>LWT - Food Science and Technology</i> , 2022, 153, 112483.	2.5	54
22	Molecular, crystal and physicochemical properties of granular waxy corn starch after repeated freeze-thaw cycles at different freezing temperatures. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 346-353.	3.6	51
23	Effects of removal of surface proteins on physicochemical and structural properties of A- and B-starch isolated from normal and waxy wheat. <i>Journal of Food Science and Technology</i> , 2016, 53, 2673-2685.	1.4	50
24	Compositional, morphological, and physicochemical properties of starches from red adzuki bean, chickpea, faba bean, and baiyue bean grown in China. <i>Food Science and Nutrition</i> , 2019, 7, 2485-2494.	1.5	48
25	Microwave pretreated esterification improved the substitution degree, structural and physicochemical properties of potato starch esters. <i>LWT - Food Science and Technology</i> , 2018, 90, 116-123.	2.5	47
26	Physical and structural properties of potato starch modified by dielectric treatment with different moisture content. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1455-1462.	3.6	46
27	Grinding of maize: The effects of fine grinding on compositional, functional and physicochemical properties of maize flour. <i>Journal of Cereal Science</i> , 2016, 68, 25-30.	1.8	45
28	Pullulanase modification of granular sweet potato starch: Assistant effect of dielectric barrier discharge plasma on multi-scale structure, physicochemical properties. <i>Carbohydrate Polymers</i> , 2021, 272, 118481.	5.1	41
29	The Changes in Structural, Physicochemical, and Digestive Properties of Red Adzuki Bean Starch after Repeated and Continuous Annealing Treatments. <i>Starch/Staerke</i> , 2018, 70, 1700322.	1.1	36
30	Comparing the multi-scale structure, physicochemical properties and digestibility of wheat A- and B-starch with repeated versus continuous heat-moisture treatment. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 519-528.	3.6	36
31	Effect of germination duration on structural and physicochemical properties of mung bean starch. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 706-713.	3.6	36
32	The influence of repeated versus continuous dry-heating on the performance of wheat starch with different amylose content. <i>LWT - Food Science and Technology</i> , 2021, 136, 110380.	2.5	36
33	Rheology of Mung Bean Starch Treated by High Hydrostatic Pressure. <i>International Journal of Food Properties</i> , 2015, 18, 81-92.	1.3	35
34	Understanding the granule, growth ring, blocklets, crystalline and molecular structure of normal and waxy wheat A- and B- starch granules. <i>Food Hydrocolloids</i> , 2021, 121, 107034.	5.6	33
35	Recrystallization characteristics of high hydrostatic pressure gelatinized normal and waxy corn starch. <i>International Journal of Biological Macromolecules</i> , 2016, 83, 171-177.	3.6	32
36	Preparing potato starch nanocrystals assisted by dielectric barrier discharge plasma and its multiscale structure, physicochemical and rheological properties. <i>Food Chemistry</i> , 2022, 372, 131240.	4.2	32

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37	Transcriptome analysis of the Yesso scallop, <i>Patinopecten yessoensis</i> gills in response to water temperature fluctuations. <i>Fish and Shellfish Immunology</i> , 2018, 80, 133-140.	1.6	30
38	Structural and physicochemical properties of mung bean starch as affected by repeated and continuous annealing and their <i>in vitro</i> digestibility. <i>International Journal of Food Properties</i> , 2019, 22, 898-910.	1.3	30
39	Effect of Nitrogen and Sulfur Fertilization on Accumulation Characteristics and Physicochemical Properties of A- and B-Wheat Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2418-2425.	2.4	29
40	Effects of conventional and microwave pretreatment acetylation on structural and physicochemical properties of wheat starch. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2515-2524.	1.3	28
41	Functional Properties and Structural Characteristics of Starch-Fatty Acid Complexes Prepared at High Temperature. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9076-9085.	2.4	28
42	Insight into the improving effect on multi-scale structure, physicochemical and rheology properties of granular cold water soluble rice starch by dielectric barrier discharge cold plasma processing. <i>Food Hydrocolloids</i> , 2022, 130, 107732.	5.6	28
43	Effects of ultra-high pressure combined with cold plasma on structural, physicochemical, and digestive properties of proso millet starch. <i>International Journal of Biological Macromolecules</i> , 2022, 212, 146-154.	3.6	26
44	The Modifications in Physicochemical and Functional Properties of Proso Millet Starch after Ultra-High Pressure (UHP) Process. <i>Starch/Staerke</i> , 2018, 70, 1700235.	1.1	23
45	Repeated Heat-Moisture Treatment: a more Effective Way for Structural and Physicochemical Modification of Mung Bean Starch Compared with Continuous Way. <i>Food and Bioprocess Technology</i> , 2020, 13, 452-461.	2.6	23
46	Effects of germination followed by hot air and infrared drying on properties of naked barley flour and starch. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 2060-2070.	3.6	22
47	The molecular mechanism for morphological, crystal, physicochemical and digestible property modification of wheat starch after repeated versus continuous heat-moisture treatment. <i>LWT - Food Science and Technology</i> , 2020, 129, 109399.	2.5	22
48	Evaluation of strawberries dried by radio frequency energy. <i>Drying Technology</i> , 2019, 37, 312-321.	1.7	21
49	Proximate Composition of Triangular Pea, White Pea, Spotted Colored Pea, and Small White Kidney Bean and Their Starch Properties. <i>Food and Bioprocess Technology</i> , 2014, 7, 1078-1087.	2.6	20
50	Physicochemical characteristics of high pressure gelatinized mung bean starch during recrystallization. <i>Carbohydrate Polymers</i> , 2015, 131, 432-438.	5.1	20
51	Effect of Starch Isolation Method on Structural and Physicochemical Properties of Acorn Kernel Starch. <i>Starch/Staerke</i> , 2020, 72, 1900122.	1.1	19
52	Effects of potassium alum addition on physicochemical, pasting, thermal and gel texture properties of potato starch. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1621-1627.	1.3	18
53	Effects of High Hydrostatic Pressure on Rheological Properties of Rice Starch. <i>International Journal of Food Properties</i> , 2015, 18, 1334-1344.	1.3	17
54	Understanding the multi-scale structure, physicochemical properties and <i>in vitro</i> digestibility of citrate naked barley starch induced by non-thermal plasma. <i>Food and Function</i> , 2021, 12, 8169-8180.	2.1	17

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55	Preparation and Structure Analysis of Noncrystalline Granular Starch. <i>International Journal of Food Engineering</i> , 2010, 6, .	0.7	15
56	The Comparison of Structural, Physicochemical, and Digestibility Properties of Repeatedly and Continuously Annealed Sweet Potato Starch. <i>Journal of Food Science</i> , 2019, 84, 2050-2058.	1.5	15
57	Effect of repeated freezing&thawing on structural, physicochemical and digestible properties of normal and waxy starch gels. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2668-2678.	1.3	15
58	The molecular structure, morphology, and physicochemical property and digestibility of potato starch after repeated and continuous heat&moisture treatment. <i>Journal of Food Science</i> , 2020, 85, 4215-4224.	1.5	15
59	Germination and drying induced changes in the composition and content of phenolic compounds in naked barley. <i>Journal of Food Composition and Analysis</i> , 2021, 95, 103594.	1.9	15
60	Physicochemical characteristics, antioxidant capacity and thermodynamic properties of purple-fleshed potatoes dried by radio frequency energy. <i>Drying Technology</i> , 2020, 38, 1300-1312.	1.7	14
61	Repeated and continuous dry heat treatments induce changes in physicochemical and digestive properties of mung bean starch. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15281.	0.9	14
62	Dielectric barrier discharge plasma improved the fine structure, physicochemical properties and digestibility of Î±-amylase enzymatic wheat starch. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 102991.	2.7	14
63	Structural, physical and degradation characteristics of polyvinyl alcohol/esterified mung bean starch/gliadin ternary composite plastic. <i>Industrial Crops and Products</i> , 2022, 176, 114365.	2.5	13
64	Encapsulation of Capsaicin in Whey Protein and OSA-Modified Starch Using Spray-Drying: Physicochemical Properties and Its Stability. <i>Foods</i> , 2022, 11, 612.	1.9	13
65	Characteristics of Pitaya After Radio Frequency Treating: Structure, Phenolic Compounds, Antioxidant, and Antiproliferative Activity. <i>Food and Bioprocess Technology</i> , 2020, 13, 180-186.	2.6	11
66	Sodium Caseinate and Acetylated Mung Bean Starch for the Encapsulation of Lutein: Enhanced Solubility and Stability of Lutein. <i>Foods</i> , 2022, 11, 65.	1.9	11
67	Enhanced water solubility, stability, and in vitro antitumor activity of ferulic acid by chemical conjugation& with amino-Î²-cyclodextrins. <i>Journal of Materials Science</i> , 2020, 55, 8694-8709.	1.7	8
68	Influence of Milk and Milk& Born Active Peptide Addition on Textural and Sensory Characteristics of Noodle. <i>Journal of Texture Studies</i> , 2017, 48, 23-30.	1.1	7
69	Modification of structural and physicochemical properties of repeated freeze-thawed cycle maize starch. <i>International Journal of Food Properties</i> , 2020, 23, 1597-1610.	1.3	7
70	Changes in the thermal, pasting, morphological and structural characteristic of common buckwheat starch after ultrafine milling. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2696-2707.	1.3	7
71	Insights into the relations between the molecular structures and physicochemical properties of normal and waxy wheat starch after repeated and continuous annealing. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6405-6419.	1.3	7
72	The Rheological Performance and Structure of Wheat/Acorn Composite Dough and the Quality and In Vitro Digestibility of Its Noodles. <i>Foods</i> , 2021, 10, 2727.	1.9	6

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73	Fabrication and Characterization of Whey Proteinâ€”Citrate Mung Bean Starchâ€”Capsaicin Microcapsules by Spray Drying with Improved Stability and Solubility. <i>Foods</i> , 2022, 11, 1049.	1.9	6
74	Molecular structure and architectural characteristics of outer shells and inner blocklets of normal and waxy wheat A- and B- starch granules. <i>Journal of Cereal Science</i> , 2022, 105, 103477.	1.8	6
75	Sodium caseinate and OSA-modified starch as carriers for the encapsulation of lutein using spray drying to improve its water solubility and stability. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6409-6421.	1.3	5
76	The profile, content and antioxidant activity of anthocyanin in germinated naked barley grains with infrared and hot air drying. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3834-3844.	1.3	4
77	The protein properties of germinated naked barley with infrared and hot air drying and its noodle-making potential. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5589-5600.	1.3	3
78	Novel amino- β -Cyclodextrins containing polymers: Fabrication, characterization, and biological evaluation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 196, 111311.	2.5	2
79	Structural, Physicochemical and Functional Properties of Protein Extracted from De-Oiled Field Muskmelon (<i>Cucumis melo</i> L. var. <i>agrestis</i> Naud.) Seed Cake. <i>Foods</i> , 2022, 11, 1684.	1.9	2