

Hsi-Mei Lai

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

33
papers

1,172
citations

15
h-index

34
g-index

34
ext. papers

1,334
ext. citations

5.6
avg, IF

4.72
L-index

#	Paper	IF	Citations
33	The effect of reduction on the properties of the regioselectively oxidized starch granules prepared by bromide-free oxidation system.. <i>International Journal of Biological Macromolecules</i> , 2022 , 201, 411-423	7.9	0
32	Starch-Based Multilayer with pH-Responsive Behavior Driven by Whey Protein Concentrate: The Effect of Starch Conformation. <i>Starch/Staerke</i> , 2020 , 72, 1900277	2.3	1
31	Correlation of the hierarchical structure with rheological behavior of polypseudorotaxane gel composed of pluronic and Cyclodextrin. <i>Soft Matter</i> , 2020 , 16, 4990-4998	3.6	
30	New Insight into the Preparation of Starch-Based Spherical Microgels with Tunable Volume. <i>Starch/Staerke</i> , 2019 , 71, 1800288	2.3	0
29	Novel pH-responsive granules with tunable volumes from oxidized corn starches. <i>Carbohydrate Polymers</i> , 2019 , 208, 201-212	10.3	11
28	MicroRNA160 Modulates Plant Development and Heat Shock Protein Gene Expression to Mediate Heat Tolerance in. <i>Frontiers in Plant Science</i> , 2018 , 9, 68	6.2	66
27	What causes the anomalous aggregation in pluronic aqueous solutions?. <i>Soft Matter</i> , 2018 , 14, 7653-7663	3.6	7
26	Effect of trisodium citrate on swelling property and structure of cationic starch thin film. <i>Food Hydrocolloids</i> , 2016 , 56, 254-265	10.6	9
25	Bioactive compounds and antioxidative activity of colored rice bran. <i>Journal of Food and Drug Analysis</i> , 2016 , 24, 564-574	7	63
24	Onion artificial muscles. <i>Applied Physics Letters</i> , 2015 , 106, 183702	3.4	11
23	Characteristics of the starch fine structure and pasting properties of waxy rice during storage. <i>Food Chemistry</i> , 2014 , 152, 432-9	8.5	33
22	Fine structures of self-assembled beta-cyclodextrin/Pluronic in dilute and dense systems: a small angle X-ray scattering study. <i>Soft Matter</i> , 2014 , 10, 7606-14	3.6	8
21	Correlated changes in structure and viscosity during gelatinization and gelation of tapioca starch granules. <i>IUCrJ</i> , 2014 , 1, 418-28	4.7	12
20	Expression of a gene encoding Aureidopropionase is critical for pollen germination in tomatoes. <i>Physiologia Plantarum</i> , 2014 , 150, 425-35	4.6	4
19	Recent Progress in the Development of Starch-Layered Silicate Nanocomposites 2014 , 69-86		1
18	Bioactive compounds in rice during grain development. <i>Food Chemistry</i> , 2011 , 127, 86-93	8.5	47
17	Morphological, structural and rheological properties of beta-cyclodextrin based polypseudorotaxane gels. <i>Polymer</i> , 2011 , 52, 3389-3395	3.9	6

16	Second harmonic generation imaging - a new method for unraveling molecular information of starch. <i>Journal of Structural Biology</i> , 2010 , 171, 88-94	3.4	46
15	Noodle quality affected by different cereal starches. <i>Journal of Food Engineering</i> , 2010 , 97, 135-143	6	64
14	Preparation and properties of biodegradable starch/clay nanocomposites. <i>Carbohydrate Polymers</i> , 2010 , 79, 391-396	10.3	186
13	Preparation and properties of biodegradable starch-layered double hydroxide nanocomposites. <i>Carbohydrate Polymers</i> , 2010 , 80, 525-532	10.3	34
12	Thermal Effects on the Conversion of Isoflavones in Soybean. <i>ACS Symposium Series</i> , 2010 , 171-187	0.4	0
11	Effects of reaction conditions on the physicochemical properties of cationic starch studied by RSM. <i>Carbohydrate Polymers</i> , 2009 , 75, 627-635	10.3	28
10	Changes of property and morphology of cationic corn starches. <i>Carbohydrate Polymers</i> , 2007 , 69, 544-553	10.3	46
9	Properties of Cast Films Made of HCl-Methanol Modified Corn Starch. <i>Starch/Staerke</i> , 2007 , 59, 583-592	2.3	14
8	Properties of MTGase treated gluten film. <i>European Food Research and Technology</i> , 2006 , 222, 291-297	3.4	9
7	Bioactive compounds in legumes and their germinated products. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3807-14	5.7	182
6	Water-Barrier Property of Starch Films Investigated by Magnetic Resonance Imaging. <i>Cereal Chemistry</i> , 2005 , 82, 131-137	2.4	8
5	Detection of genetically modified soybean and its product tou-kan by polymerase chain reaction with dual pairs of DNA primers. <i>European Food Research and Technology</i> , 2005 , 221, 725-730	3.4	5
4	Properties of pregelatinized rice flour made by hot air or gum puffing. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 201-212	3.8	61
3	Water status of cooked white salted noodles evaluated by MRI. <i>Food Research International</i> , 2004 , 37, 957-966	7	55
2	Effects of rice properties and emulsifiers on the quality of rice pasta. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 203-216	4.3	65
1	Effects of hydrothermal treatment on the physicochemical properties of pregelatinized rice flour. <i>Food Chemistry</i> , 2001 , 72, 455-463	8.5	90