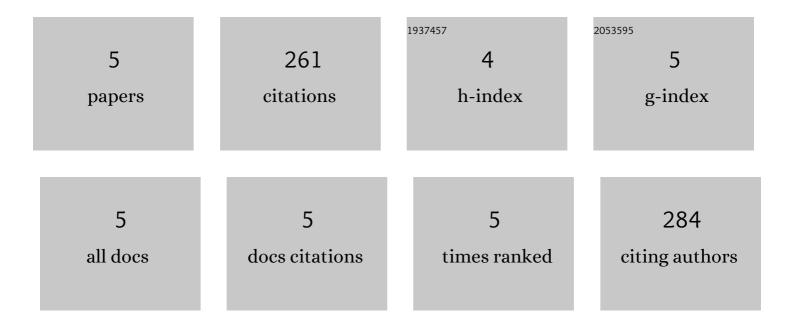
## Xiaojuan Xu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8076488/publications.pdf Version: 2024-02-01



XIAOUIAN XII

#	Article	IF	CITATIONS
1	Structural changes of waxy and normal maize starches modified by heat moisture treatment and their relationship with starch digestibility. Carbohydrate Polymers, 2017, 177, 232-240.	5.1	91
2	Effect of quinoa flour on baking performance, antioxidant properties and digestibility of wheat bread. Food Chemistry, 2019, 294, 87-95.	4.2	89
3	Different variations in structures of A- and B-type starches subjected to microwave treatment and their relationships with digestibility. LWT - Food Science and Technology, 2019, 99, 179-187.	2.5	71
4	Effects of Sourdough Fermentation and an Innovative Compound Improver on the Baking Performance, Nutritional Quality, and Antistaling Property of Whole Wheat Bread. ACS Food Science & Technology, 2022, 2, 825-835.	1.3	6
5	Designing a Highly Stable Enzyme–Graphene Oxide Biohybrid as a Sensitive Biorecognition Module for Biosensor Fabrication with Superior Performance and Stability. ACS Sustainable Chemistry and Engineering, 2022, 10, 2971-2983.	3.2	4