

Xiaojuan Xu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8076488/publications.pdf>

Version: 2024-02-01

5
papers

261
citations

1937457

4
h-index

2053595

5
g-index

5
all docs

5
docs citations

5
times ranked

284
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Effect of quinoa flour on baking performance, antioxidant properties and digestibility of wheat bread. Food Chemistry, 2019, 294, 87-95.	4.2	89
4	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
5	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