

# Kuiliang Zhang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8384401/publications.pdf>

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4  
papers

69  
citations

1937685

4  
h-index

2272923

4  
g-index

4  
all docs

4  
docs citations

4  
times ranked

67  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influences of grinding on structures and properties of mung bean starch and quality of acetylated starch. <i>Food Chemistry</i> , 2019, 294, 285-292.	8.2	33
2	Preparation of high quality starch acetate under grinding and its influence mechanism. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2026-2034.	7.5	14
3	Effects of high hydrostatic pressure on structures, properties of starch, and quality of cationic starch. <i>Cereal Chemistry</i> , 2019, 96, 338-348.	2.2	12
4	Functional ingredients present in whole-grain foods as therapeutic tools to counteract obesity: Effects on brown and white adipose tissues. <i>Trends in Food Science and Technology</i> , 2021, 109, 513-526.	15.1	10