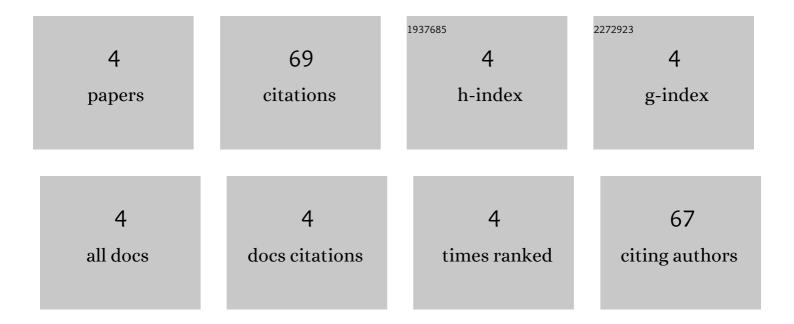
## Kuiliang Zhang

List of Publications by Year in descending order

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

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Influences of grinding on structures and properties of mung bean starch and quality of acetylated starch. Food Chemistry, 2019, 294, 285-292.	8.2	33
2	Preparation of high quality starch acetate under grinding and its influence mechanism. International Journal of Biological Macromolecules, 2018, 120, 2026-2034.	7.5	14
3	Effects of high hydrostatic pressure on structures, properties of starch, and quality of cationic starch. Cereal Chemistry, 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. Trends in Food Science and Technology, 2021, 109, 513-526.	15.1	10