

Chao Xue

List of Publications by Citations

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Version: 2024-04-20

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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.

17
papers

384
citations

10
h-index

17
g-index

17
ext. papers

555
ext. citations

8
avg, IF

3.61
L-index

#	Paper	IF	Citations
17	Construction of a <i>Cordyceps sinensis</i> exopolysaccharide-conjugated selenium nanoparticles and enhancement of their antioxidant activities. <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 483-491	7.9	65
16	Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. <i>Food Chemistry</i> , 2017 , 218, 221-230	8.5	57
15	Effects and mechanism of modified starches on the gel properties of myofibrillar protein from grass carp. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 17-24	7.9	54
14	A comb-like branched β -D-glucan produced by a <i>Cordyceps sinensis</i> fungus and its protective effect against cyclophosphamide-induced immunosuppression in mice. <i>Carbohydrate Polymers</i> , 2016 , 142, 259-267	10.3	36
13	Effect of yeast β -glucan on gel properties, spatial structure and sensory characteristics of silver carp surimi. <i>Food Hydrocolloids</i> , 2019 , 88, 256-264	10.6	35
12	Rheological behaviors of an exopolysaccharide from fermentation medium of a <i>Cordyceps sinensis</i> fungus (Cs-HK1). <i>Carbohydrate Polymers</i> , 2014 , 114, 506-513	10.3	34
11	A hyperbranched β -D-glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , 2017 , 225, 267-275	8.5	23
10	Gel properties of myofibrillar protein as affected by gelatinization and retrogradation behaviors of modified starches with different crosslinking and acetylation degrees. <i>Food Hydrocolloids</i> , 2019 , 96, 604-616	10.6	18
9	Optimised methodology for carboxymethylation of (1- β)- β -D-glucan from Yeast (<i>Saccharomyces cerevisiae</i>) and promotion of mechanical activation. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 253-259	3.8	12
8	Chemical structure and antioxidant activity of the biomacromolecules from paddlefish cartilage. <i>International Journal of Biological Macromolecules</i> , 2013 , 54, 65-70	7.9	11
7	Chitosan-glucose Maillard reaction products and their preservative effects on fresh grass carp (<i>Ctenopharyngodon idellus</i>) fillets during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2158-2164	4.3	9
6	Texture and flavor characteristics of rice cake fermented by <i>Brettanomyces custersii</i> ZSM-001. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7113-7122	3.3	8
5	Effect of wet-media milling on the physicochemical properties of tapioca starch and their relationship with the texture of myofibrillar protein gel. <i>Food Hydrocolloids</i> , 2020 , 109, 106082	10.6	7
4	Water migration, ice crystal formation, and freeze-thaw stability of silver carp surimi as affected by inulin under different additive amounts and polymerization degrees. <i>Food Hydrocolloids</i> , 2022 , 124, 107267	10.6	5
3	Structure characteristics, solution properties and morphology of oxidized yeast β -glucans derived from controlled TEMPO-mediated oxidation. <i>Carbohydrate Polymers</i> , 2020 , 250, 116924	10.3	5
2	Comparative study on molecular size, multi-branched structure, and chain conformation of amylopectins from three rice cultivars. <i>Starch/Staerke</i> , 2014 , 66, 841-848	2.3	4
1	Effects of different recovered sarcoplasmic proteins on the gel performance, water distribution and network structure of silver carp surimi. <i>Food Hydrocolloids</i> , 2022 , 131, 107835	10.6	1

