

# Chao Xue

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

781  
citations

686830

13  
h-index

887659

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g-index

17  
all docs

17  
docs citations

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times ranked

704  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | 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.                    | 5.6 | 64        |
| 2  | 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.  | 5.6 | 33        |
| 3  | Structure characteristics, solution properties and morphology of oxidized yeast $\beta$ -glucans derived from controlled TEMPO-mediated oxidation. <i>Carbohydrate Polymers</i> , 2020, 250, 116924.   | 5.1 | 9         |
| 4  | 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.  | 5.6 | 33        |
| 5  | 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.                   | 5.6 | 51        |
| 6  | 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. | 1.7 | 16        |
| 7  | Effect of yeast $\beta$ -glucan on gel properties, spatial structure and sensory characteristics of silver carp surimi. <i>Food Hydrocolloids</i> , 2019, 88, 256-264.   | 5.6 | 97        |
| 8  | A hyperbranched $\beta$ -D-glucan with compact coil conformation from <i>Lignosus rhinocerotis sclerotia</i> . <i>Food Chemistry</i> , 2017, 225, 267-275.   | 4.2 | 29        |
| 9  | 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.              | 3.6 | 111       |
| 10 | Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. <i>Food Chemistry</i> , 2017, 218, 221-230.   | 4.2 | 105       |
| 11 | A comb-like branched $\beta$ -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.               | 5.1 | 45        |
| 12 | 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.  | 1.4 | 13        |
| 13 | Comparative study on molecular size, multi-branching structure, and chain conformation of amylopectins from three rice cultivars. <i>Starch/Staerke</i> , 2014, 66, 841-848.   | 1.1 | 4         |
| 14 | 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.   | 3.6 | 97        |
| 15 | 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.  | 5.1 | 48        |
| 16 | Optimised methodology for carboxymethylation of $\beta$ -glucan from <i>Saccharomyces cerevisiae</i> and promotion of mechanical activation. <i>International Journal of Food Science and Technology</i> , 2013, 48, 253-259.                | 1.3 | 15        |
| 17 | Chemical structure and antioxidant activity of the biomacromolecules from paddlefish cartilage. <i>International Journal of Biological Macromolecules</i> , 2013, 54, 65-70.   | 3.6 | 11        |