

# Yeming Bai

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8957811/publications.pdf>

Version: 2024-02-01

11  
papers

232  
citations

1306789

7  
h-index

1372195

10  
g-index

11  
all docs

11  
docs citations

11  
times ranked

252  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of pectin on molecular structural changes in starch during digestion. Food Hydrocolloids, 2017, 69, 10-18.	5.6	72
2	A starch molecular basis for aging-induced changes in pasting and textural properties of waxy rice. Food Chemistry, 2019, 284, 270-278.	4.2	41
3	Relations between digestibility and structures of pumpkin starches and pectins. Food Hydrocolloids, 2020, 106, 105894.	5.6	36
4	Competition between Granule Bound Starch Synthase and Starch Branching Enzyme in Starch Biosynthesis. Rice, 2019, 12, 96.	1.7	25
5	Structural reasons for inhibitory effects of pectin on $\alpha$ -amylase enzyme activity and in-vitro digestibility of starch. Food Hydrocolloids, 2021, 114, 106581.	5.6	24
6	Controlled methyl-esterification of pectin catalyzed by cation exchange resin. Carbohydrate Polymers, 2016, 137, 650-656.	5.1	8
7	Purification and characterization of two novel $\beta$ -glucosidases from <i>Penicillium oxalicum</i> and their application in bioactive ginsenoside production. Biocatalysis and Biotransformation, 2014, 32, 199-207.	1.1	7
8	The role of storage protein fractions in slowing starch digestion in chickpea seed. Food Hydrocolloids, 2022, 129, 107617.	5.6	7
9	Effects of Nonstarch Genetic Modifications on Starch Structure and Properties. Foods, 2020, 9, 222.	1.9	6
10	Starch molecular fine structure is associated with protein composition in chickpea seed. Carbohydrate Polymers, 2021, 272, 118489.	5.1	6
11	Crystal structure of 4,7-di-O-methyl 8,9-O-isopropylidene Neu5Ac methyl ester methyl ketoside, C <sub>18</sub> H <sub>31</sub> NO <sub>9</sub> . Zeitschrift Fur Kristallographie - New Crystal Structures, 2012, 227, 323-324.	0.1	0