

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

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1307366

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docs citations

11
times ranked

252
citing authors

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