

# Zhengyu Jin

## List of Publications by Year in descending order

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290  
papers

8,561  
citations

47006

47  
h-index

88630

70  
g-index

292  
all docs

292  
docs citations

292  
times ranked

7119  
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4092-4105.	10.3	17
2	Ecological succession and functional characteristics of lactic acid bacteria in traditional fermented foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5841-5855.	10.3	23
3	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6126-6137.	10.3	6
4	Partial hydrolysis of waxy rice starch by maltogenic $\alpha$ -amylase to regulate its structures, rheological properties and digestibility. <i>International Journal of Food Science and Technology</i> , 2023, 58, 4881-4890.	2.7	2
5	The inhibitory mechanism of amylase inhibitors and research progress in nanoparticle-based inhibitors. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 12126-12135.	10.3	11
6	Contribution of starch to the flavor of rice-based instant foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8577-8588.	10.3	15
7	Modification of physicochemical properties and degradation of barley flour upon enzymatic extrusion. <i>Food Bioscience</i> , 2022, 45, 101243.	4.4	10
8	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , 2022, 312, 110752.	5.2	33
9	Inactivation of <i>Escherichia coli</i> O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. <i>Food Microbiology</i> , 2022, 102, 103928.	4.2	10
10	Maltogenic $\alpha$ -amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. <i>Food Hydrocolloids</i> , 2022, 124, 107256.	10.7	30
11	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. <i>Trends in Food Science and Technology</i> , 2022, 119, 90-100.	15.1	38
12	Resistant structure of extruded starch: Effects of fatty acids with different chain lengths and degree of unsaturation. <i>Food Chemistry</i> , 2022, 374, 131510.	8.2	30
13	Effect of magnetic field with different dimensions on quality of avocado puree during frozen storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1698-1707.	2.7	5
14	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. <i>Food Chemistry</i> , 2022, 376, 131869.	8.2	19
15	Recent advances in intelligent food packaging materials: Principles, preparation and applications. <i>Food Chemistry</i> , 2022, 375, 131738.	8.2	115
16	Ultrasensitive Detection of Staphylococcal Enterotoxin B with an AuNPs@MIL-101 Nanohybrid-Based Dual-Modal Aptasensor. <i>Food Analytical Methods</i> , 2022, 15, 1368-1376.	2.6	4
17	Equipment-Free Quantitative Detection of <i>Salmonella typhimurium</i> with a Liposome and Enzyme Reaction-Based Lateral Flow Assay. <i>Food Analytical Methods</i> , 2022, 15, 1482-1489.	2.6	3
18	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2022, 284, 119156.	10.2	11

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19	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles. <i>Foods</i> , 2022, 11, 450.	4.3	13
20	Improved art bioactivity by encapsulation within cyclodextrin carboxylate. <i>Food Chemistry</i> , 2022, 384, 132429.	8.2	21
21	Application of induced voltage in cloudy apple juice: enzymatic browning and bioactive and flavouring compounds. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4138-4147.	2.7	0
22	Enhancing gel strength of <i>Thermoproteus uzoniensis</i> 4- $\alpha$ -glucanotransferase modified starch by amylosucrase treatment. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1-8.	7.5	4
23	Improvement of acetyl-CoA supply and glucose utilization increases L-leucine production in <i>Corynebacterium glutamicum</i> . <i>Biotechnology Journal</i> , 2022, 17, e2100349.	3.5	7
24	Effect of Starch Primers on the Fine Structure of Enzymatically Synthesized Glycogen-like Glucan. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6202-6212.	5.2	4
25	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. <i>Food Research International</i> , 2022, 156, 111314.	6.2	9
26	Structural transformation and oil absorption of starches with different crystal types during frying. <i>Food Chemistry</i> , 2022, 390, 133115.	8.2	11
27	Effect of alternating magnetic field on the quality of fresh-cut apples in cold storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5429-5438.	2.7	6
28	A combined enzymatic and ionic cross-linking strategy for pea protein/sodium alginate double-network hydrogel with excellent mechanical properties and freeze-thaw stability. <i>Food Hydrocolloids</i> , 2022, 131, 107737.	10.7	34
29	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. <i>Foods</i> , 2022, 11, 1562.	4.3	14
30	Preparation, characterization and in vitro digestive behaviors of emulsions synergistically stabilized by $\beta$ -cyclodextrin/sodium caseinate/alginate. <i>Food Research International</i> , 2022, 160, 111634.	6.2	11
31	Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. <i>Food Hydrocolloids</i> , 2021, 110, 106141.	10.7	50
32	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of $\beta$ -CD. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 640-648.	7.5	8
33	Fine-tuning ethanol oxidation pathway enzymes and cofactor PQQ coordinates the conflict between fitness and acetic acid production by <i>Acetobacter pasteurianus</i> . <i>Microbial Biotechnology</i> , 2021, 14, 643-655.	4.2	8
34	Glutathione affects rheology and water distribution of wheat dough by changing gluten conformation and protein depolymerisation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3157-3165.	2.7	19
35	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. <i>Industrial &amp; Engineering Chemistry Research</i> , 2021, 60, 1542-1552.	3.7	14
36	Synthesis of polyethylene glycol functional bonded silica gel for selective recognition and separation of $\beta$ -cyclodextrin. <i>Journal of Chromatography A</i> , 2021, 1639, 461917.	3.7	7

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37	Type III Resistant Starch Prepared from Debranched Starch: Structural Changes under Simulated Saliva, Gastric, and Intestinal Conditions and the Impact on Short-Chain Fatty Acid Production. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2595-2602.	5.2	40
38	Cyclodextrin-phytochemical inclusion complexes: Promising food materials with targeted nutrition and functionality. <i>Trends in Food Science and Technology</i> , 2021, 109, 398-412.	15.1	30
39	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 307-314.	7.5	19
40	Research progress of starch-based biodegradable materials: a review. <i>Journal of Materials Science</i> , 2021, 56, 11187-11208.	3.7	50
41	Effect of high-temperatures and aqueous ethanol treatment on the formation process and properties of V-type Granular Starch (VGS). <i>Carbohydrate Polymers</i> , 2021, 258, 117713.	10.2	16
42	Synergetic modification of waxy maize starch by dual-enzyme to lower the in vitro digestibility through modulating molecular structure and malto-oligosaccharide content. <i>International Journal of Biological Macromolecules</i> , 2021, 180, 187-193.	7.5	17
43	Comparison of different thermal treatments on the physicochemical properties of <i>Apios fortunei</i> used for yellow wine fermentation. <i>LWT - Food Science and Technology</i> , 2021, 145, 111518.	5.2	2
44	Preparation and characterization of porous starch/β <sup>2</sup> -cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. <i>Food Bioscience</i> , 2021, 41, 101081.	4.4	13
45	Preparation of V-type porous starch by amylase hydrolysis of V-type granular starch in aqueous ethanol solution. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 890-897.	7.5	12
46	Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. <i>Food Chemistry</i> , 2021, 353, 129468.	8.2	25
47	Effect of New Frying Technology on Starchy Food Quality. <i>Foods</i> , 2021, 10, 1852.	4.3	20
48	Physicochemical properties of rice bran after ball milling. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15785.	2.0	3
49	A comparative study of photoresponsive molecularly imprinted polymers with different shell thicknesses: Effects on α-D-glucosyl-β-cyclodextrin separation. <i>Journal of Food Science</i> , 2021, 86, 4060-4069.	3.1	0
50	The effect of <i>Vaccinium bracteatum</i> Thunb. leaves addition on antioxidant capacity, physicochemical properties, and in vitro digestibility of rice extrudates. <i>Journal of Food Science</i> , 2021, 86, 4730-4740.	3.1	6
51	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11006-11014.	5.2	15
52	Advances in research on interactions between polyphenols and biology-based nano-delivery systems and their applications in improving the bioavailability of polyphenols. <i>Trends in Food Science and Technology</i> , 2021, 116, 492-500.	15.1	48
53	Preparation of V-type cold water-swelling starch by ethanolic extrusion. <i>Carbohydrate Polymers</i> , 2021, 271, 118400.	10.2	9
54	Effects of whey protein on the in vitro digestibility and physicochemical properties of potato starch. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1744-1751.	7.5	24

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55	Controlling the Fine Structure of Glycogen-like Glucan by Rational Enzymatic Synthesis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14951-14960.	5.2	4
56	Green Preparation of Robust Hydrophobic $\beta$ -Cyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. <i>Langmuir</i> , 2021, 37, 14380-14389.	3.5	7
57	Preparation and characterization of zwitterionic functionalized starch nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 395-403.	7.5	15
58	Application of cyclodextrinase in non-complexant production of $\beta$ -cyclodextrin. <i>Biotechnology Progress</i> , 2020, 36, e2930.	2.6	4
59	Effect of pullulan on oil absorption and structural organization of native maize starch during frying. <i>Food Chemistry</i> , 2020, 309, 125681.	8.2	32
60	A new HPTLC platformed luminescent biosensor system for facile screening of captan residue in fruits. <i>Food Chemistry</i> , 2020, 309, 125691.	8.2	10
61	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. <i>Food and Bioprocess Technology</i> , 2020, 13, 442-451.	4.7	42
62	Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 197-206.	7.5	33
63	Pickering emulsions with enhanced storage stabilities by using hybrid $\beta$ -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020, 229, 115418.	10.2	41
64	Effects of fractionation and heat-moisture treatment on structural changes and digestibility of debranched waxy maize starch. <i>Food Hydrocolloids</i> , 2020, 101, 105488.	10.7	37
65	In Vitro Digestibility and Predicted Glycemic Index of Chemically Modified Rice Starch by One-Step Reactive Extrusion. <i>Starch/Staerke</i> , 2020, 72, 1900012.	2.1	9
66	Structural properties of rice flour as affected by the addition of pea starch and its effects on textural properties of extruded rice noodles. <i>International Journal of Food Properties</i> , 2020, 23, 809-819.	3.0	16
67	Functional and physical properties of naked barley-based unexpanded extrudates: effects of low temperature. <i>International Journal of Food Properties</i> , 2020, 23, 1886-1898.	3.0	3
68	Trimer-based aptasensor for simultaneous determination of multiple mycotoxins using SERS and fluorimetry. <i>Mikrochimica Acta</i> , 2020, 187, 495.	5.0	27
69	In Situ Self-Assembly of Nanoparticles into Waxberry-Like Starch Microspheres Enhanced the Mechanical Strength, Fatigue Resistance, and Adhesiveness of Hydrogels. <i>ACS Applied Materials &amp; Interfaces</i> , 2020, 12, 46609-46620.	8.0	21
70	Phenylalanine476 mutation of pullulanase from <i>Bacillus subtilis</i> str. 168 improves the starch substrate utilization by weakening the product $\beta$ -cyclodextrin inhibition. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 490-497.	7.5	9
71	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. <i>Food Chemistry</i> , 2020, 330, 127154.	8.2	40
72	Highly Efficient Regioselective Decanoylation of Hyperoside Using Nanobiocatalyst of Fe <sub>3</sub> O <sub>4</sub> @PDA-Thermomyces lanuginosus Lipase: Insights of Kinetics and Stability Evaluation. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 485.	4.1	7

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73	Improved Catalytic Properties of Thermomyces lanuginosus Lipase Immobilized onto Newly Fabricated Polydopamine-Functionalized Magnetic Fe <sub>3</sub> O <sub>4</sub> Nanoparticles. <i>Processes</i> , 2020, 8, 629.	2.8	10
74	Structural and property characterization of corn starch modified by cyclodextrin glycosyltransferase and specific cyclodextrinase. <i>Carbohydrate Polymers</i> , 2020, 237, 116137.	10.2	24
75	Metabolic engineering to improve the biomanufacturing efficiency of acetic acid bacteria: advances and prospects. <i>Critical Reviews in Biotechnology</i> , 2020, 40, 522-538.	9.0	24
76	A Cyclodextrin-Based Controlled Release System in the Simulation of In Vitro Small Intestine. <i>Molecules</i> , 2020, 25, 1212.	3.8	7
77	Advances in conversion of natural biopolymers: A reactive extrusion (REX) enzyme-combined strategy for starch/protein-based food processing. <i>Trends in Food Science and Technology</i> , 2020, 99, 167-180.	15.1	56
78	Effects of electron beam irradiation on the properties of waxy maize starch and its films. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 239-246.	7.5	52
79	Advances in research on preparation, characterization, interaction with proteins, digestion and delivery systems of starch-based nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 117-125.	7.5	43
80	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020, 317, 126328.	8.2	67
81	Structure, properties and potential applications of phytoglycogen and waxy starch subjected to carboxymethylation. <i>Carbohydrate Polymers</i> , 2020, 234, 115908.	10.2	21
82	Pasting, rheology, and fine structure of starch for waxy rice powder with high-temperature baking. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 620-626.	7.5	33
83	Thermophilic 4-Î±-Glucanotransferase from <i>Thermoproteus Uzoniensis</i> Retards the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5658-5667.	5.2	13
84	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , 2020, 325, 126943.	8.2	14
85	A fluorometric method for aptamer-based simultaneous determination of two kinds of the fusarium mycotoxins zearalenone and fumonisin B1 making use of gold nanorods and upconversion nanoparticles. <i>Mikrochimica Acta</i> , 2020, 187, 254.	5.0	37
86	Triple-Mode Aptasensor for Sensitive and Reliable Determination of Staphylococcal Enterotoxin B. <i>Food Analytical Methods</i> , 2020, 13, 1255-1261.	2.6	4
87	The binding mechanism between cyclodextrins and pullulanase: A molecular docking, isothermal titration calorimetry, circular dichroism and fluorescence study. <i>Food Chemistry</i> , 2020, 321, 126750.	8.2	34
88	Effect of Na <sub>2</sub> CO <sub>3</sub> on quality and volatile compounds of steamed bread fermented with yeast or sourdough. <i>Food Chemistry</i> , 2020, 324, 126786.	8.2	24
89	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105074.	8.2	27
90	Ultrasound-assisted self-assembly of Î²-cyclodextrin/debranched starch nanoparticles as promising carriers of tangeretin. <i>Food Hydrocolloids</i> , 2020, 108, 106021.	10.7	13

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91	Magnetic (Zn-St) <sub>10</sub> Fe <sub>0</sub> n (n = 1, 2, 3, 4) Framework of Macro-“Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 43553-43562.	8.0	15
92	Extraction optimization, preliminary characterization, and bioactivities of polysaccharides from <i>Silybum marianum</i> meal. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1031-1039.	3.2	4
93	A review of green techniques for the synthesis of size-controlled starch-based nanoparticles and their applications as nanodelivery systems. <i>Trends in Food Science and Technology</i> , 2019, 92, 138-151.	15.1	66
94	Self-Assembly of Metal-Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 17379-17389.	6.7	41
95	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from <i>Palaeococcus pacificus</i> . <i>Carbohydrate Polymers</i> , 2019, 210, 64-72.	10.2	24
96	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. <i>Journal of Colloid and Interface Science</i> , 2019, 553, 549-556.	9.4	41
97	Synthesis, separation, and purification of glucosyl- $\beta$ -cyclodextrin by one-pot method. <i>Journal of Food Biochemistry</i> , 2019, 43, e12890.	2.9	3
98	Effects of cooling rate on retrograded nucleation of different rice starch-aromatic molecule complexes. <i>Food Chemistry</i> , 2019, 294, 179-186.	8.2	15
99	Functional characterization of tryptophan <sup>437</sup> at subsite +2 in pullulanase from <i>Bacillus subtilis</i> str. 168. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 920-928.	7.5	9
100	A Dual Cross-Linked Strategy to Construct Moldable Hydrogels with High Stretchability, Good Self-Recovery, and Self-Healing Capability. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3966-3980.	5.2	65
101	Pasting and Rheological Properties of Non-Crystalline Granular Starch. <i>Starch/Staerke</i> , 2019, 71, 1800338.	2.1	3
102	Effect of dietary fibers on the structure and digestibility of fried potato starch: A comparison of pullulan and pectin. <i>Carbohydrate Polymers</i> , 2019, 215, 47-57.	10.2	81
103	Interactions between rice amylose and aroma compounds and their effect on rice fragrance release. <i>Food Chemistry</i> , 2019, 289, 603-608.	8.2	27
104	Structural changes of chemically modified rice starch by one-step reactive extrusion. <i>Food Chemistry</i> , 2019, 288, 354-360.	8.2	44
105	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8499-8511.	6.7	50
106	Establishment of a dual mode immunochromatographic assay for <i>Campylobacter jejuni</i> detection. <i>Food Chemistry</i> , 2019, 289, 708-713.	8.2	55
107	Impact of amylose content on structural changes and oil absorption of fried maize starches. <i>Food Chemistry</i> , 2019, 287, 28-37.	8.2	34
108	Roles of dextran, weak acidification and their combination in the quality of wheat bread. <i>Food Chemistry</i> , 2019, 286, 197-203.	8.2	28

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109	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. <i>Food Chemistry</i> , 2019, 286, 38-42.	8.2	7
110	Improving properties of normal maize starch films using dual-modification: Combination treatment of debranching and hydroxypropylation. <i>International Journal of Biological Macromolecules</i> , 2019, 130, 197-202.	7.5	32
111	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. <i>Food Analytical Methods</i> , 2019, 12, 431-439.	2.6	9
112	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1740-1747.	3.5	7
113	Monodisperse hollow-shell structured molecularly imprinted polymers for photocontrolled extraction of cyclodextrin from complex samples. <i>Food Chemistry</i> , 2019, 281, 1-7.	8.2	14
114	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , 2019, 278, 267-275.	8.2	76
115	A novel SERS-based aptasensor for ultrasensitive sensing of microcystin-LR. <i>Food Chemistry</i> , 2019, 278, 197-202.	8.2	60
116	Improving the properties of starch-based antimicrobial composite films using ZnO-chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2019, 210, 204-209.	10.2	103
117	Ultrasensitive detection of microcystin-LR with gold immunochromatographic assay assisted by a molecular imprinting technique. <i>Food Chemistry</i> , 2019, 283, 517-521.	8.2	37
118	Building a Fluorescent Aptasensor Based on Exonuclease-Assisted Target Recycling Strategy for One-Step Detection of T-2 Toxin. <i>Food Analytical Methods</i> , 2019, 12, 625-632.	2.6	14
119	Characterization and Mechanisms of Novel Emulsions and Nanoemulsion Gels Stabilized by Edible Cyclodextrin-Based Metal-Organic Frameworks and Glycyrrhizic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 391-398.	5.2	46
120	Comprehensive investigation and comparison of surface microstructure of fractionated potato starches. <i>Food Hydrocolloids</i> , 2019, 89, 11-19.	10.7	62
121	A simple and green method for preparation of non-crystalline granular starch through controlled gelatinization. <i>Food Chemistry</i> , 2019, 274, 268-273.	8.2	26
122	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , 2018, 256, 373-379.	8.2	49
123	Green Synthesis of Cyclodextrin-Based Metal-Organic Frameworks through the Seed-Mediated Method for the Encapsulation of Hydrophobic Molecules. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4244-4250.	5.2	46
124	Butanol-Hydrochloric Acid Hydrolysis of High-Amylose Maize Starch. <i>Starch/Staerke</i> , 2018, 70, 1700359.	2.1	8
125	Functionality of ovalbumin during Chinese steamed bread-making processing. <i>Food Chemistry</i> , 2018, 253, 203-210.	8.2	22
126	Effect of Thermostable Amylase Addition on Producing the Porous-Structured Noodles Using Extrusion Treatment. <i>Journal of Food Science</i> , 2018, 83, 332-339.	3.1	13



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127	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. <i>Cereal Chemistry</i> , 2018, 95, 98-108.	2.2	9
128	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 28-32.	7.5	7
129	An ultrasensitive aptasensor based on fluorescent resonant energy transfer and exonuclease-assisted target recycling for patulin detection. <i>Food Chemistry</i> , 2018, 249, 136-142.	8.2	75
130	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. <i>Food Chemistry</i> , 2018, 259, 157-165.	8.2	14
131	Supramolecular hydrogel formation between chitosan and hydroxypropyl $\beta$ -cyclodextrin via Diels-Alder reaction and its drug delivery. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 381-391.	7.5	44
132	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phytoglycogen nanoparticles. <i>Food Hydrocolloids</i> , 2018, 76, 78-87.	10.7	72
133	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe <sub>3</sub> O <sub>4</sub> nanoparticles. <i>Food Chemistry</i> , 2018, 239, 276-286.	8.2	33
134	Disruption and molecule degradation of waxy maize starch granules during high pressure homogenization process. <i>Food Chemistry</i> , 2018, 240, 165-173.	8.2	49
135	Impact of germination on the chemical components and bioactive properties of adlay ( <i>Coix</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 1 1 449-456.	2.7	8
136	Effect of frying on the pasting and rheological properties of normal maize starch. <i>Food Hydrocolloids</i> , 2018, 77, 85-95.	10.7	101
137	Structural and physicochemical changes in guar gum by alcohol-acid treatment. <i>Carbohydrate Polymers</i> , 2018, 179, 2-9.	10.2	32
138	Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. <i>Food Chemistry</i> , 2018, 242, 131-138.	8.2	112
139	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay () Tj ETQq1 1 0.784314 rgBT /Overlock 1 1 2.0	2.0	4
140	High-efficiency production of $\beta$ -cyclodextrin using $\alpha$ -cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018, 182, 75-80.	10.2	19
141	Effect of Drying Processes on the Fine Structure of $\alpha$ , $\beta$ , and $\gamma$ -Type Starches. <i>Starch/Staerke</i> , 2018, 70, 1700218.	2.1	10
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286	Aerobic biodegradability of hydroxypropyl- $\beta$ -cyclodextrins in soil. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2007, 58, 345-351.	1.6	5
287	Separation and identification of synthetic antigens of hexoestrol residue in animal derived food by HPLC-MS. <i>Food and Agricultural Immunology</i> , 2006, 17, 21-27.	1.4	8
288	Polyamines induced by heat treatment before cold-storage reduce mealiness and decay in peach fruit. <i>Journal of Horticultural Science and Biotechnology</i> , 2005, 80, 557-560.	1.9	12

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289	A novel cyclodextrin glycosyltransferase from an alkalophilic <i>Bacillus</i> species: purification and characterization. <i>Food Research International</i> , 2005, 38, 309-314.	6.2	30
290	Study on the evaluation standard of extruded glutinous rice starch with thermostable $\alpha$ -amylase for making Chinese rice wine. <i>International Journal of Food Science and Technology</i> , 0, , .	2.7	0