

Chong Liu

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

355
citations

759233

12
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794594

19
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22
all docs

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docs citations

22
times ranked

164
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of wheat starch on rheological, structural and physicochemical properties gluten-free starch dough during mixing. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2069-2079.	2.7	4
2	Comparative study of different fermentation and cooking methods on dough rheology and the quality of Chinese steamed/baked bread. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16221.	2.0	8
3	Heat-moisture modified blue wheat starch: Physicochemical properties modulated by its multi-scale structure. <i>Food Chemistry</i> , 2022, 386, 132771.	8.2	19
4	Effects of salt and kansui on rheological, chemical and structural properties of noodle dough during repeated sheeting process. <i>Food Chemistry</i> , 2021, 342, 128365.	8.2	19
5	Comparative study of rheology and steamed bread quality of wheat dough and gluten: Starch doughs. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15160.	2.0	7
6	Wheat noodles enriched with A-type and/or B-type wheat starch: physical, thermal and textural properties of dough sheet and noodle samples from different noodle-making process. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3111-3122.	2.7	13
7	Effect of characteristics of different wheat flours on the quality of fermented hollow noodles. <i>Food Science and Nutrition</i> , 2021, 9, 4927-4937.	3.4	9
8	Quality changes in fresh noodles prepared by different heat treatments during storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15506.	2.0	7
9	Interaction between gliadin/glutenin and starch granules in dough during mixing. <i>LWT - Food Science and Technology</i> , 2021, 148, 111624.	5.2	24
10	Interaction between A-type/B-type starch granules and gluten in dough during mixing. <i>Food Chemistry</i> , 2021, 358, 129870.	8.2	46
11	Regulation of Structure and Quality of Dried Noodles by Liquid Pre-Fermentation. <i>Foods</i> , 2021, 10, 2408.	4.3	2
12	Differences in the rheological properties of esterified total, A-type, and B-type wheat starches and their effects on the quality of noodles. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14342.	2.0	11
13	Rheological, textural, and digestible properties of fresh noodles: Influence of starch esterified by conventional and pulsed electric field-assisted dual technique with full range of amylose content. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14567.	2.0	10
14	Effect of heat treatment and salt addition on the physicochemical properties and quality of fresh noodles. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2783-2793.	2.7	15
15	Effect of ozone treatment on processing properties of wheat bran and shelf life characteristics of noodles fortified with wheat bran. <i>Journal of Food Science and Technology</i> , 2020, 57, 3893-3902.	2.8	3
16	Effect of gliadin/glutenin ratio on pasting, thermal, and structural properties of wheat starch. <i>Journal of Cereal Science</i> , 2020, 93, 102973.	3.7	55
17	Effects of fermentation on the rheological characteristics of dough and the quality of steamed bread. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14115.	2.0	13
18	Effects of repeated sheeting on rheology and glutenin properties of noodle dough. <i>Journal of Cereal Science</i> , 2019, 90, 102826.	3.7	18

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19	Effect of Heat-Moisture Treatment on Physicochemical, Thermal, Morphological, and Structural Properties of Mechanically Activated Large and Small Wheat Starch Granules. <i>Journal of Food Science</i> , 2019, 84, 2795-2804.	3.1	12
20	Effect of heat-moisture treatment of germinated wheat on the quality of Chinese white salted noodles. <i>Cereal Chemistry</i> , 2019, 96, 115-128.	2.2	13
21	Analysis of volatile aroma components from Mantou fermented by different starters. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13627.	2.0	20
22	Effect of heat-moisture treatment on morphological, structural and functional characteristics of ball-milled wheat starches. <i>Starch/Staerke</i> , 2017, 69, 1500141.	2.1	27