

# Yi Liu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9152741/publications.pdf>

Version: 2024-02-01

5  
papers

75  
citations

1684188

5  
h-index

2053705

5  
g-index

5  
all docs

5  
docs citations

5  
times ranked

49  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal and pasting properties and digestibility of blends of potato and rice starches differing in amylose content. International Journal of Biological Macromolecules, 2020, 165, 321-332.	7.5	23
2	Microwave irradiation alters the rheological properties and molecular structure of hull-less barley starch. Food Hydrocolloids, 2021, 120, 106821.	10.7	17
3	Gel texture and rheological properties of normal amylose and waxy potato starch blends with rice starches differing in amylose content. International Journal of Food Science and Technology, 2021, 56, 1946-1958.	2.7	15
4	Investigation of food microstructure and texture using atomic force microscopy: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2357-2379.	11.7	12
5	Addition of waxy, low- or high-amylose rice starch differentially affects microstructure, water migration, texture and cooking quality of dried potato starch noodles. International Journal of Food Science and Technology, 2021, 56, 5619-5628.	2.7	8