

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