

Honghai Hu

List of Publications by Year in descending order

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16
papers

227
citations

1039406

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996533

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docs citations

16
times ranked

183
citing authors

#	ARTICLE	IF	CITATIONS
1	Retrogradation and gelling behaviours of partially gelatinised potato starch as affected by the degree of pre-gelatinisation. <i>International Journal of Food Science and Technology</i> , 2022, 57, 426-435.	1.3	7
2	Effect of salt ions on mixed gels of wheat gluten protein and potato isolate protein. <i>LWT - Food Science and Technology</i> , 2022, 154, 112564.	2.5	23
3	Prediction of the rheological properties of wheat dough by starch-gluten model dough systems: effect of gluten fraction and starch variety. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2126-2137.	1.3	3
4	Effect of moderate hydrothermal-acidic modified potato pulp on the rheological properties of wheat dough. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5195-5205.	1.3	2
5	Thermal, structural, rheological and morphological properties of potato starch-gluten model dough systems: Effect of degree of starch pre-gelatinization. <i>Food Chemistry</i> , 2022, 396, 133628.	4.2	13
6	Effects of different types of potato resistant starches on intestinal microbiota and short-chain fatty acids under <i>in vitro</i> fermentation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2432-2442.	1.3	21
7	Physicochemical and Structural Characterization of Potato Starch with Different Degrees of Gelatinization. <i>Foods</i> , 2021, 10, 1104.	1.9	34
8	Screening of potato flour varieties suitable for noodle processing. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14344.	0.9	6
9	Effects of the combination of moderate electric field and high-oxygen modified atmosphere packaging on pork meat quality during chill storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14299.	0.9	9
10	Pasting, thermo, and Mixolab thermomechanical properties of potato starch-wheat gluten composite systems. <i>Food Science and Nutrition</i> , 2020, 8, 2279-2287.	1.5	12
11	Drying kinetics and particle formation of potato powder during spray drying probed by microrheology and single droplet drying. <i>Food Research International</i> , 2019, 116, 483-491.	2.9	12
12	Comparative flavor analysis of eight varieties of Xinjiang flatbreads from the Xinjiang Region of China. <i>Cereal Chemistry</i> , 2019, 96, 1022-1035.	1.1	11
13	Effects of aleurone-rich fraction on the hydration and rheological properties attributes of wheat dough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1777-1786.	1.3	17
14	Development of a predictive model to determine potato flour content in potato-wheat blended powders using near-infrared spectroscopy. <i>International Journal of Food Properties</i> , 2018, 21, 2030-2036.	1.3	7
15	Rheological and microstructural properties of wheat flour dough systems added with potato granules. <i>International Journal of Food Properties</i> , 2017, 20, S1145-S1157.	1.3	43
16	Adaptation response of <i>Pseudomonas fragi</i> on refrigerated solid matrix to a moderate electric field. <i>BMC Microbiology</i> , 2017, 17, 32.	1.3	7