

Jian-Ya

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

731
citations

686830

13
h-index

580395

25
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all docs

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docs citations

27
times ranked

775
citing authors

#	ARTICLE	IF	CITATIONS
1	Adulteration identification of some fungal polysaccharides with SEM, XRD, IR and optical rotation: A primary approach. <i>Carbohydrate Polymers</i> , 2009, 78, 620-625.	5.1	146
2	Effect of pulsed electric field on functional and structural properties of canola protein by pretreating seeds to elevate oil yield. <i>LWT - Food Science and Technology</i> , 2017, 84, 73-81.	2.5	97
3	Effect of pulsed electric field on structural properties and digestibility of starches with different crystalline type in solid state. <i>Carbohydrate Polymers</i> , 2019, 207, 362-370.	5.1	80
4	Effect of pulsed electric field on structural properties of protein in solid state. <i>LWT - Food Science and Technology</i> , 2016, 74, 331-337.	2.5	53
5	Effect of pulsed electric field on properties and multi-scale structure of japonica rice starch. <i>LWT - Food Science and Technology</i> , 2019, 116, 108515.	2.5	42
6	Antioxidation and α -glucosidase inhibitory activities of barley polysaccharides modified with sulfation. <i>LWT - Food Science and Technology</i> , 2015, 64, 104-111.	2.5	41
7	Inactivating effect of pulsed electric field on lipase in brown rice. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 89-94.	2.7	40
8	Multi-scale structures of cassava and potato starch fractions varying in granule size. <i>Carbohydrate Polymers</i> , 2018, 200, 400-407.	5.1	30
9	Pickering emulsifiers based on enzymatically modified quinoa starches: Preparation, microstructures, hydrophilic property and emulsifying property. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 130-140.	3.6	29
10	Pulsed electric field pretreatment modifying digestion, texture, structure and flavor of rice. <i>LWT - Food Science and Technology</i> , 2021, 138, 110650.	2.5	25
11	Assessment of impact of pulsed electric field on functional, rheological and structural properties of vital wheat gluten. <i>LWT - Food Science and Technology</i> , 2021, 147, 111536.	2.5	21
12	Microstructures and properties of photophobic films composed of hydroxypropyl methylcellulose and different salts. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 945-951.	3.6	15
13	Pulsed Electric Field as a Means to Elevate Activity and Expression of α -Amylase in Barley (<i>Hordeum</i>) Tj ETQq1 1 0.784314 rgBT /Over 2.6 13	2.6	13
14	Effect of Curdlan on the Rheological Properties of Hydroxypropyl Methylcellulose. <i>Foods</i> , 2021, 10, 34.	1.9	13
15	Modification of potato starch by critical melting pretreatment combined with freeze-thawing: Preparation, morphology, structure, and functionality. <i>LWT - Food Science and Technology</i> , 2022, 158, 113109.	2.5	11
16	Relationship between multi-scale structures and properties of photophobic films based on hydroxypropyl methylcellulose and monosodium phosphate. <i>Carbohydrate Polymers</i> , 2017, 174, 572-579.	5.1	10
17	Effect of hydroxypropyl methylcellulose molecular weight on supramolecular structures and properties of HPMC/sodium citrate photophobic films. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 1013-1019.	3.6	10
18	Microstructures, physical and sustained antioxidant properties of hydroxypropyl methylcellulose based microporous photophobic films. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1002-1009.	3.6	10

#	ARTICLE	IF	CITATIONS
19	Pre-Gelatinisation of Rice Flour and Its Effect on the Properties of Gluten Free Rice Bread and Its Batter. <i>Foods</i> , 2021, 10, 2648.	1.9	9
20	Improvement of pasting and gelling behaviors of waxy maize starch by partial gelatinization and freeze-thawing treatment with xanthan gum. <i>Food Chemistry</i> , 2022, 375, 131656.	4.2	8
21	Immunostimulatory and antioxidant activities of the selenized polysaccharide from edible <i>Grifola frondosa</i> . <i>Food Science and Nutrition</i> , 2022, 10, 1289-1298.	1.5	8
22	Effect of heat-moisture treatment on the structural and physicochemical characteristics of sand rice (<i>Agriophyllum squarrosum</i>) starch. <i>Food Science and Nutrition</i> , 2021, 9, 6720-6727.	1.5	7
23	In Vitro Anti-Obesity Effect of Shenheling Extract (SHLE) Fermented with <i>Lactobacillus fermentum</i> grx08. <i>Foods</i> , 2022, 11, 1221.	1.9	7
24	Effect of different ionic liquids acting as plasticizers on the multi-scale structures and physical properties of hydroxypropyl methylcellulose/monosodium phosphate photophobic film. <i>International Journal of Biological Macromolecules</i> , 2021, 179, 466-474.	3.6	5
25	Regulating the mechanical properties and microporous structures of hydroxypropyl methylcellulose based microporous photophobic films by adjusting the 1-ethyl-3-methylimidazolium acetate content. <i>Progress in Organic Coatings</i> , 2021, 155, 106226.	1.9	1
26	Euryale Nut Hull as a Bio-Absorbent to Remove Cu(II) in Water. , 2015, , .		0
27	Safety Assessment of Canola Oil Extracted by Aid of Pulsed Electric Field: Genetic, Acute and Subacute Toxicity. <i>Journal of Oleo Science</i> , 2022, 71, 959-974.	0.6	0