Ke-Xue Zhu

List of Publications by Year
in descending order

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107	3,799	117625	161849
papers	citations	34 h-index	54 g-index

108	108	108	2536
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant activities and total phenolic contents of various extracts from defatted wheat germ. Food Chemistry, 2011, 126, 1122-1126.	8.2	176
2	Impact of solid state fermentation on nutritional, physical and flavor properties of wheat bran. Food Chemistry, 2017, 217, 28-36.	8.2	138
3	Proteins Extracted from Defatted Wheat Germ: Nutritional and Structural Properties. Cereal Chemistry, 2006, 83, 69-75.	2.2	123
4	The impact of salt and alkali on gluten polymerization and quality of fresh wheat noodles. Journal of Cereal Science, 2014, 60, 507-513.	3.7	114
5	Polymerization of wheat gluten and the changes of glutenin macropolymer (GMP) during the production of Chinese steamed bread. Food Chemistry, 2016, 201, 275-283.	8.2	108
6	Evaluation the quality characteristics of wheat flour and shelf-life of fresh noodles as affected by ozone treatment. Food Chemistry, 2012, 135, 2163-2169.	8.2	100
7	Effect of vacuum mixing on the quality characteristics of fresh noodles. Journal of Food Engineering, 2012, 110, 525-531.	5.2	95
8	Natural Additives in Wheatâ€Based Pasta and Noodle Products: Opportunities for Enhanced Nutritional and Functional Properties. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 347-357.	11.7	93
9	The impact of protein cross-linking induced by alkali on the quality of buckwheat noodles. Food Chemistry, 2017, 221, 1178-1185.	8.2	90
10	Heat-induced interaction between egg white protein and wheat gluten. Food Chemistry, 2016, 197, 699-708.	8.2	87
11	Comparison of functional properties and secondary structures of defatted wheat germ proteins separated by reverse micelles and alkaline extraction and isoelectric precipitation. Food Chemistry, 2010, 123, 1163-1169.	8.2	85
12	Effect of superfine green tea powder on the thermodynamic, rheological and fresh noodle making properties of wheat flour. LWT - Food Science and Technology, 2012, 46, 23-28.	5.2	82
13	Effects of frozen storage on the quality characteristics of frozen cooked noodles. Food Chemistry, 2019, 283, 522-529.	8.2	80
14	Delineating the physico-chemical, structural, and water characteristic changes during the deterioration of fresh noodles. Food Chemistry, 2017, 216, 374-381.	8.2	79
15	Optimization of ultrasound-assisted extraction of defatted wheat germ proteins by reverse micelles. Journal of Cereal Science, 2009, 50, 266-271.	3.7	75
16	Effect of different cooking methods on the flavour constituents of mushroom (<i>Agaricus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T 2011, 46, 1100-1108.	2.7	66
17	Functional properties of chitosanâ€“xylose Maillard reaction products and their application to semi-dried noodle. Carbohydrate Polymers, 2013, 92, 1972-1977.	10.2	63
18	Delineating the protein changes in Asian noodles induced by vacuum mixing. Food Chemistry, 2014, 143, 9-16.	8.2	62

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19	Effect of superheated steam treatment on quality characteristics of whole wheat flour and storage stability of semi-dried whole wheat noodle. Food Chemistry, 2020, 322, 126738.	8.2	61
20	Effects of alkali on protein polymerization and textural characteristics of textured wheat protein. Food Chemistry, 2018, 239, 579-587.	8.2	59
21	Rheological and quality characteristics of composite gluten-free dough and biscuits supplemented with fermented and unfermented Agaricus bisporus polysaccharide flour. Food Chemistry, 2019, 271, 193-203.	8.2	57
22	Effect of steaming on the quality characteristics of frozen cooked noodles. LWT - Food Science and Technology, 2015, 62, 1134-1140.	5.2	56
23	Shelf-life extension of semi-dried buckwheat noodles by the combination of aqueous ozone treatment and modified atmosphere packaging. Food Chemistry, 2017, 237, 553-560.	8.2	54
24	Impact of gluten quality on textural stability of cooked noodles and the underlying mechanism. Food Hydrocolloids, 2021, 119, 106842.	10.7	52
25	Delineating the microbial and physicalâ€“chemical changes during storage of ozone treated wheat flour. Innovative Food Science and Emerging Technologies, 2013, 20, 223-229.	5.6	49
26	Quality characteristics, structural changes, and storage stability of semi-dried noodles induced by moderate dehydration. Food Chemistry, 2016, 194, 797-804.	8.2	45
27	Protective effects of wheat germ protein isolate hydrolysates (WGPIH) against hydrogen peroxide-induced oxidative stress in PC12 cells. Food Research International, 2013, 53, 297-303.	6.2	44
28	Effect of sequential hydrolysis with endo- and exo-peptidase on bitterness properties of wheat gluten hydrolysates. RSC Advances, 2016, 6, 27659-27668.	3.6	41
29	Artificial neural network â€“ Genetic algorithm to optimize wheat germ fermentation condition: Application to the production of two anti-tumor benzoquinones. Food Chemistry, 2017, 227, 264-270.	8.2	41
30	Delineating the quality and component changes of whole-wheat flour and storage stability of fresh noodles induced by microwave treatment. LWT - Food Science and Technology, 2017, 84, 378-384.	5.2	39
31	Effect of fresh egg white addition on the quality characteristics and protein aggregation of oat noodles. Food Chemistry, 2020, 330, 127319.	8.2	38
32	Protein extraction from defatted wheat germ by reverse micelles: Optimization of the forward extraction. Journal of Cereal Science, 2008, 48, 829-835.	3.7	37
33	Effect of Barley Î²-Glucan on the Gluten Polymerization Process in Dough during Heat Treatment. Journal of Agricultural and Food Chemistry, 2017, 65, 6063-6069.	5.2	37
34	Effect of deamidationâ€induced modification on umami and bitter taste of wheat gluten hydrolysates. Journal of the Science of Food and Agriculture, 2017, 97, 3181-3188.	3.5	37
35	Effect of soybean milk addition on the quality of frozen-cooked noodles. Food Hydrocolloids, 2019, 87, 187-193.	10.7	37
36	Inhibiting effect of low-molecular weight polyols on the physico-chemical and structural deteriorations of gluten protein during storage of fresh noodles. Food Chemistry, 2019, 287, 11-19.	8.2	35

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37	Deterioration mechanisms of high-moisture wheat-based food â€“ A review from physicochemical, structural, and molecular perspectives. Food Chemistry, 2020, 318, 126495.	8.2	35
38	Effects of insoluble dietary fiber and ferulic acid on the rheological properties of dough. Food Hydrocolloids, 2021, 121, 107008.	10.7	34
39	Ferulic acid renders protection to HEK293 cells against oxidative damage and apoptosis induced by hydrogen peroxide. In Vitro Cellular and Developmental Biology - Animal, 2015, 51, 722-729.	1.5	33
40	Effect of different mixing and kneading process on the quality characteristics of frozen cooked noodle. LWT - Food Science and Technology, 2019, 101, 583-589.	5.2	33
41	Optimization of a novel backward extraction of defatted wheat germ protein from reverse micelles. Innovative Food Science and Emerging Technologies, 2009, 10, 328-333.	5.6	32
42	Effects of insoluble dietary fiber and ferulic acid on the quality of steamed bread and gluten aggregation properties. Food Chemistry, 2021, 364, 130444.	8.2	32
43	Activation of Endogenous Phytase and Degradation of Phytate in Wheat Bran. Journal of Agricultural and Food Chemistry, 2015, 63, 1082-1087.	5.2	31
44	Influences of alkali on the quality and protein polymerization of buckwheat Chinese steamed bread. Food Chemistry, 2019, 283, 52-58.	8.2	31
45	Influence of ultrasound during wheat gluten hydrolysis on the antioxidant activities of the resulting hydrolysate. International Journal of Food Science and Technology, 2011, 46, 1053-1059.	2.7	30
46	Effect of Steam Flash Explosion Pretreatment on Phytate Degradation of Wheat Bran. Food and Bioprocess Technology, 2015, 8, 1552-1560.	4.7	30
47	Effect of thermal treatments on in vitro starch digestibility of sorghum dried noodles. Food and Function, 2020, 11, 3420-3431.	4.6	30
48	Critical conditions accelerating the deterioration of fresh noodles: A study on temperature, pH, water content, and water activity. Journal of Food Processing and Preservation, 2017, 41, e13173.	2.0	29
49	The enhanced inhibition of water extract of black tea under baking treatment on Î±-amylase and Î±-glucosidase. International Journal of Biological Macromolecules, 2018, 107, 129-136.	7.5	27
50	Influence of Îµ-poly-l-lysine treated yeast on gluten polymerization and freezeâ€“thaw tolerance of frozen dough. Food Chemistry, 2021, 343, 128440.	8.2	27
51	Influence of protein type, content and polymerization on in vitro starch digestibility of sorghum noodles. Food Research International, 2021, 142, 110199.	6.2	27
52	Effect of NaHCO3 and freezeâ€“thaw cycles on frozen dough: From water state, gluten polymerization and microstructure. Food Chemistry, 2021, 358, 129869.	8.2	27
53	Impact of Characteristics of Different Wheat Flours on the Quality of Frozen Cooked Noodles. Cereal Chemistry, 2017, 94, 881-886.	2.2	26
54	Shelf life characteristics of bread produced from ozonated wheat flour. Journal of Texture Studies, 2018, 49, 492-502.	2.5	25

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55	Polyphenol oxidase browning in the formation of dark spots on fresh wet noodle sheets: How dark spots formed. Food Chemistry, 2020, 329, 126800.	8.2	25
56	Effects of tempering with steam on the water distribution of wheat grains and quality properties of wheat flour. Food Chemistry, 2020, 323, 126842.	8.2	25
57	The Effect of Active Packaging on Microbial Stability and Quality of Chinese Steamed Bread. Packaging Technology and Science, 2015, 28, 775-787.	2.8	24
58	Effect of freeze-thaw cycles on the physicochemical properties and frying performance of frozen Youtiao dough. Food Chemistry, 2022, 386, 132854.	8.2	24
59	The effects of extruded endogenous starch on the processing properties of gluten-free Tartary buckwheat noodles. Carbohydrate Polymers, 2021, 267, 118170.	10.2	23
60	Impact of laccase-induced protein cross-linking on the in vitro starch digestion of black highland barley noodles. Food Hydrocolloids, 2022, 124, 107298.	10.7	23
61	COMPARATIVE STUDY OF CHEMICAL COMPOSITION AND PHYSICOCHEMICAL PROPERTIES OF DEFATTED WHEAT GERM FLOUR AND ITS PROTEIN ISOLATE. Journal of Food Biochemistry, 2006, 30, 329-341.	2.9	22
62	Effect of cysteine on structural, rheological properties and solubility of wheat gluten by enzymatic hydrolysis. International Journal of Food Science and Technology, 2010, 45, 2155-2161.	2.7	20
63	Impact of arabinoxylan with different molecular weight on the thermoâ€mechanical, rheological, water mobility and microstructural characteristics of wheat dough. International Journal of Food Science and Technology, 2018, 53, 2150-2158.	2.7	20
64	Revealing the effect mechanism of NaCl on the rheological properties of dough of Chinese traditional hand-stretched dried noodles. Food Chemistry, 2020, 320, 126606.	8.2	20
65	Egg white protein addition induces protein aggregation and fibrous structure formation of textured wheat gluten. Food Chemistry, 2022, 371, 131102.	8.2	20
66	Influence of extrusion on storage quality of dried oat noodles: Lipid degradation and off-flavours. Journal of Cereal Science, 2021, 101, 103316.	3.7	19
67	The impact of phosphates on the fibrous structure formation of textured wheat gluten. Food Hydrocolloids, 2021, 119, 106844.	10.7	19
68	Effect of superheated steam treatment and extrusion on lipid stability of black soybean noodles during storage. Food Control, 2022, 132, 108388.	5.5	19
69	Retarding effects of organic acids, hydrocolloids and microwave treatment on the discoloration of green tea fresh noodles. LWT - Food Science and Technology, 2014, 55, 176-182.	5.2	18
70	Inhibition of L-Cysteine on the Browning of Fresh Wet Noodles. Foods, 2021, 10, 1156.	4.3	18
71	Effect of barley Î²â€glucan on water redistribution and thermal properties of dough. International Journal of Food Science and Technology, 2019, 54, 2329-2337.	2.7	17
72	Characterization of oil extracted from whole grain flour treated with ozone gas. Journal of Cereal Science, 2018, 79, 527-533.	3.7	16

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73	Assessment of rheological, physicochemical, and staling characteristics of gluten-free dough and bread containing Agaricus bisporus polysaccharide flour and inulin. Journal of Food Measurement and Characterization, 2018, 12, 2032-2044.	3.2	16
74	Increasing the physicochemical stability of stored green tea noodles: Analysis of the quality and chemical components. Food Chemistry, 2019, 278, 333-341.	8.2	16
75	Effects of wheat tempering with slightly acidic electrolyzed water on the microbial, biological, and chemical characteristics of different flour streams. LWT - Food Science and Technology, 2020, 118, 108790.	5.2	16
76	Effect of superheated steam treatment on the lipid stability of whole wheat flour. Food Chemistry, 2021, 363, 130333.	8.2	16
77	Enhancing the freezingâ€“thawing tolerance of frozen dough using Îµ-poly-L-lysine treated yeast. Food Bioscience, 2020, 37, 100699.	4.4	15
78	Effect of dough mixing with slightly acidic electrolyzed water on the shelf-life and quality characteristics of fresh wet noodles. Food Control, 2021, 124, 107891.	5.5	15
79	Effect of acidity regulators on the shelf life, quality, and physicochemical characteristics of fresh wet noodles. Journal of Cereal Science, 2022, 103, 103409.	3.7	15
80	PHYSICOCHEMICAL PROPERTIES AND SALTED NOODLE-MAKING QUALITY OF PURPLE SWEET POTATO FLOUR AND WHEAT FLOUR BLENDS. Journal of Food Processing and Preservation, 2013, 37, 709-716.	2.0	14
81	Changes in the enzyme-induced release of bitter peptides from wheat gluten hydrolysates. RSC Advances, 2016, 6, 102249-102257.	3.6	14
82	Water Cooking Stability of Dried Noodles Enriched with Different Particle Size and Concentration Green Tea Powders. Foods, 2020, 9, 298.	4.3	13
83	Effects of freeze-thaw cycles on the quality of frozen raw noodles. Food Chemistry, 2022, 387, 132940.	8.2	13
84	Effect of phosphate salts on the shelf-life and quality characteristics of semi-dried noodles. Food Chemistry, 2022, 384, 132481.	8.2	13
85	The addition of alpha amylase improves the quality of Chinese dried noodles. Journal of Food Science, 2021, 86, 860-866.	3.1	12
86	Reducing phytate content in wheat bran by directly removing the aleurone cell content with teeth roller mill and ultrasonic cleaner. Journal of Cereal Science, 2015, 64, 133-138.	3.7	11
87	Effect of sodium bicarbonate on quality of machine-made Kongxin noodles. LWT - Food Science and Technology, 2021, 138, 110670.	5.2	11
88	Effects and underlying mechanisms of insoluble dietary fiber and ferulic acid on the crumb structure of steamed bread. Food Hydrocolloids, 2022, 125, 107448.	10.7	11
89	Effect of Superheated Steam Treatment on the Lipid Stability of Dried Whole Wheat Noodles during Storage. Foods, 2021, 10, 1348.	4.3	10
90	Effect of pre-treated wheat bran on semi-dried whole wheat noodles for extending shelf-life and improving quality characteristics. LWT - Food Science and Technology, 2021, 146, 111503.	5.2	10

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91	Effect of rehydration on textural properties, oral behavior, kinetics and water state of textured wheat gluten. Food Chemistry, 2022, 376, 131934.	8.2	10
92	Effect of ozonated water on physicochemical, microbiological, and textural properties of semiâ€dried noodles. Journal of Food Processing and Preservation, 2020, 44, e14404.	2.0	9
93	Effect of Humidity-Controlled Dehydration on Microbial Growth and Quality Characteristics of Fresh Wet Noodles. Foods, 2021, 10, 844.	4.3	9
94	Effects of tempering with plasma-activated water on total plate count and quality properties of wheat flour. Journal of Cereal Science, 2022, 105, 103468.	3.7	9
95	Thermal-aggregation behavior of gluten in frozen dough induced by Îµ-poly-L-lysine treated yeast. Food Chemistry, 2021, 359, 129985.	8.2	8
96	Resistance investigation of wheat bran polyphenols extracts on HEK293 cells against oxidative damage. RSC Advances, 2015, 5, 16116-16124.	3.6	7
97	Effect of Agaricus bisporus polysaccharide flour and inulin on the antioxidant and structural properties of gluten-free breads. Journal of Food Measurement and Characterization, 2019, 13, 1884-1897.	3.2	7
98	Inhibition of hexose oxidase on the dark spots in fresh wet noodle sheets: A feasible prevention of dark spots. Food Chemistry, 2021, 339, 128021.	8.2	7
99	Combined effect of NaCl and resting on dough rheology of Chinese traditional handâ€stretched dried noodles and the underlying mechanism. Cereal Chemistry, 2021, 98, 774-783.	2.2	7
100	Effects of ultrasoundâ€assisted resting on the qualities of whole wheat dough sheets and noodles. International Journal of Food Science and Technology, 2021, 56, 5609-5618.	2.7	6
101	Changes of lipids in noodle dough and dried noodles during industrial processing. Journal of Food Science, 2021, 86, 3517-3528.	3.1	6
102	Metabolomics analysis of freezeâ€“thaw tolerance enhancement mechanism of Îµ-poly-l-lysine on industrial yeast. Food Chemistry, 2022, 382, 132315.	8.2	6
103	Insight into the Relationship Between Quality Characteristics and Major Chemical Components of Chinese Traditional Hand-Stretched Dried Noodles: a Comparative Study. Food and Bioprocess Technology, 2021, 14, 945-955.	4.7	5
104	Macroporous adsorbent resin-based wheat bran polyphenol extracts inhibition effects on H2O2-induced oxidative damage in HEK293 cells. RSC Advances, 2015, 5, 20931-20938.	3.6	4
105	Effects of extruded endogenous starch on the gel-entrapped network formation in gluten-free Tartary buckwheat noodles during sheeting. LWT - Food Science and Technology, 2022, 160, 113226.	5.2	4
106	Influence of the Addition of Extruded Endogenous Tartary Buckwheat Starch on Processing and Quality of Gluten-Free Noodles. Foods, 2021, 10, 2693.	4.3	3
107	Inhibition of aspartic acid on the darkening of fresh wet noodles. International Journal of Food Science and Technology, 2022, 57, 390-399.	2.7	2