Xueming Xu

List of Publications by Year in descending order

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191 papers	5,232 citations	94433 37 h-index	133252 59 g-index
191 all docs	191 docs citations	191 times ranked	4633 citing authors

#	Article	IF	Citations
1	Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate. Food Chemistry, 2008, 111, 370-376.	8.2	403
2	Effect of frozen storage on physico-chemistry of wheat gluten proteins: Studies on gluten-, glutenin- and gliadin-rich fractions. Food Hydrocolloids, 2014, 39, 187-194.	10.7	194
3	Effect of frozen storage on the conformational, thermal and microscopic properties of gluten: Comparative studies on gluten-, glutenin- and gliadin-rich fractions. Food Hydrocolloids, 2014, 35, 238-246.	10.7	182
4	Inclusion complex of astaxanthin with hydroxypropyl-Î²-cyclodextrin: UV, FTIR, 1H NMR and molecular modeling studies. Carbohydrate Polymers, 2012, 89, 492-496.	10.2	157
5	Preparation and stability of the inclusion complex of astaxanthin with hydroxypropyl-Î²-cyclodextrin. Food Chemistry, 2008, 109, 264-268.	8.2	143
6	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. Food Chemistry, 2015, 181, 295-303.	8.2	107
7	Effect of organic acids on bread quality improvement. Food Chemistry, 2019, 278, 267-275.	8.2	76
8	Particle size distribution of wheat starch granules in relation to baking properties of frozen dough. Carbohydrate Polymers, 2016, 137, 147-153.	10.2	71
9	Effect of a multiple freeze-thaw process on structural and foaming properties of individual egg white proteins. Food Chemistry, 2017, 228, 243-248.	8.2	70
10	Impact of water extractable arabinoxylan from rye bran on the frozen steamed bread dough quality. Food Chemistry, 2016, 200, 117-124.	8.2	68
11	Comparison between ATR-IR, Raman, concatenated ATR-IR and Raman spectroscopy for the determination of total antioxidant capacity and total phenolic content of Chinese rice wine. Food Chemistry, 2016, 194, 671-679.	8.2	68
12	Effect of pigskin gelatin on baking, structural and thermal properties of frozen dough: Comprehensive studies on alteration of gluten network. Food Hydrocolloids, 2020, 102, 105591.	10.7	68
13	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi) Tj ETQq1 1 0.784314 rgBT /Over	8.2	67
14	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. Food Chemistry, 2020, 317, 126328.	8.2	67
15	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. Carbohydrate Polymers, 2015, 131, 98-107.	10.2	64
16	Effect of high hydrostatic pressure (HHP) on slowly digestible properties of rice starches. Food Chemistry, 2014, 152, 225-229.	8.2	62
17	Effect of pigskin-originated gelatin on properties of wheat flour dough and bread. Food Hydrocolloids, 2019, 94, 183-190.	10.7	61
18	The contribution of glutenin macropolymer depolymerization to the deterioration of frozen steamed bread dough quality. Food Chemistry, 2016, 211, 27-33.	8.2	60

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19	Antioxidant and antibacterial activities of polysaccharides isolated and purified from Diaphragma juglandis fructus. International Journal of Biological Macromolecules, 2017, 105, 431-437.	7.5	60
20	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metalâ€“Organic Frameworks Based on Short-Chain Starch Nanoparticles. Journal of Agricultural and Food Chemistry, 2018, 66, 9785-9793.	5.2	58
21	Research progress on the brewing techniques of new-type rice wine. Food Chemistry, 2017, 215, 508-515.	8.2	57
22	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. Frontiers in Microbiology, 2019, 10, 2113.	3.5	54
23	Surface Chemical Compositions and Dispersity of Starch Nanocrystals Formed by Sulfuric and Hydrochloric Acid Hydrolysis. PLoS ONE, 2014, 9, e86024.	2.5	52
24	Effect of frozen storage on the foaming properties of wheat gliadin. Food Chemistry, 2014, 164, 44-49.	8.2	50
25	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. ACS Sustainable Chemistry and Engineering, 2019, 7, 8499-8511.	6.7	50
26	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. Food Chemistry, 2018, 256, 373-379.	8.2	49
27	Chemical structure, chain conformation and rheological properties of pectic polysaccharides from soy hulls. International Journal of Biological Macromolecules, 2020, 148, 41-48.	7.5	49
28	Structural and functional properties of wheat starch affected by multiple freezing/thawing cycles. Starch/Staerke, 2015, 67, 683-691.	2.1	48
29	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. Food Chemistry, 2017, 230, 547-552.	8.2	45
30	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. Food and Bioprocess Technology, 2015, 8, 589-604.	4.7	43
31	Fractionation and reconstitution experiments provide insight into the role of wheat starch in frozen dough. Food Chemistry, 2016, 190, 588-593.	8.2	43
32	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. Carbohydrate Polymers, 2015, 124, 245-253.	10.2	42
33	Self-Assembly of Metalâ€“Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. ACS Sustainable Chemistry and Engineering, 2019, 7, 17379-17389.	6.7	41
34	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. Journal of Colloid and Interface Science, 2019, 553, 549-556.	9.4	41
35	Pickering emulsions with enhanced storage stabilities by using hybrid Î²-cyclodextrin/short linear glucan nanoparticles as stabilizers. Carbohydrate Polymers, 2020, 229, 115418.	10.2	41
36	A novel tripleâ€wavelength colorimetric method for measuring amylose and amylopectin contents. Starch/Staerke, 2010, 62, 508-516.	2.1	40

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37	Effect of Multiple Freezing/Thawing Cycles on the Structural and Functional Properties of Waxy Rice Starch. PLoS ONE, 2015, 10, e0127138.	2.5	40
38	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. Food Chemistry, 2020, 330, 127154.	8.2	40
39	Effect of Î²-cyclodextrin on the long-term retrogradation of rice starch. European Food Research and Technology, 2009, 228, 743-748.	3.3	38
40	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds. Journal of the Science of Food and Agriculture, 2017, 97, 4227-4234.	3.5	38
41	Comparative study of deterioration procedure in chemical-leavened steamed bread dough under frozen storage and freeze/thaw condition. Food Chemistry, 2017, 229, 464-471.	8.2	38
42	Impact of frozen storage on whole wheat starch and its A-Type and B-Type granules isolated from frozen dough. Carbohydrate Polymers, 2019, 223, 115142.	10.2	37
43	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. Food Chemistry, 2016, 212, 146-154.	8.2	36
44	Thermal degradation behavior of hypochlorite-oxidized starch nanocrystals under different oxidized levels. Carbohydrate Polymers, 2015, 124, 124-130.	10.2	35
45	Effect of chitosan molecular weight on the formation of chitosanâ€“pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4â€“Îº-carrageenan nanoparticles. Food Chemistry, 2016, 202, 49-58.	8.2	35
46	Antioxidant activity of hydrolysates derived from porcine plasma. Journal of the Science of Food and Agriculture, 2009, 89, 1897-1903.	3.5	34
47	Physicochemical properties and antioxidant potential of phosvitinâ€“resveratrol complexes in emulsion system. Food Chemistry, 2016, 206, 102-109.	8.2	34
48	Superfine grinding improves the bioaccessibility and antioxidant properties of Dendrobium officinale powders. International Journal of Food Science and Technology, 2017, 52, 1440-1451.	2.7	34
49	Effect of Glutathione Dehydrogenase of Lactobacillus sanfranciscensis on Gluten Properties and Bread Volume in Type I Wheat Sourdough Bread. Journal of Agricultural and Food Chemistry, 2018, 66, 9770-9776.	5.2	34
50	Effect of Germination on Flavor Volatiles of Cooked Brown Rice. Cereal Chemistry, 2011, 88, 497-503.	2.2	33
51	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe3O4 nanoparticles. Food Chemistry, 2018, 239, 276-286.	8.2	33
52	A comparative HS-SPME/GC-MS-based metabolomics approach for discriminating selected japonica rice varieties from different regions of China in raw and cooked form. Food Chemistry, 2022, 385, 132701.	8.2	33
53	Effect of multiple freezing/thawing-modified wheat starch on dough properties and bread quality using a reconstitution system. Journal of Cereal Science, 2016, 69, 132-137.	3.7	32
54	Structural and physicochemical changes in guar gum by alcoholâ€“acid treatment. Carbohydrate Polymers, 2018, 179, 2-9.	10.2	32

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55	Effect of lactic acid bacteria on mackerel (Pneumatophorus japonicus) seasoning quality and flavor during fermentation. Food Bioscience, 2021, 41, 100971.	4.4	31
56	Comparative study on the freeze stability of yeast and chemical leavened steamed bread dough. Food Chemistry, 2017, 221, 482-488.	8.2	30
57	New Method for the Immobilization of Pullulanase onto Hybrid Magnetic (Fe₃O₄â€“Î¹-Carrageenan) Nanoparticles by Electrostatic Coupling with Pullulanase/Chitosan Complex. Journal of Agricultural and Food Chemistry, 2015, 63, 3534-3542.	5.2	29
58	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. Food Chemistry, 2017, 229, 57-65.	8.2	28
59	Roles of dextran, weak acidification and their combination in the quality of wheat bread. Food Chemistry, 2019, 286, 197-203.	8.2	28
60	Comparison of the Functionality of Exopolysaccharides Produced by Sourdough Lactic Acid Bacteria in Bread and Steamed Bread. Journal of Agricultural and Food Chemistry, 2020, 68, 8907-8914.	5.2	28
61	Physicochemical, crystalline characterization and digestibility of wheat starch under superheated steam treatment. Food Hydrocolloids, 2021, 118, 106720.	10.7	28
62	Epsilon-poly-L-lysine: Recent Advances in Biomanufacturing and Applications. Frontiers in Bioengineering and Biotechnology, 2021, 9, 748976.	4.1	28
63	Long-term annealing of C-type kudzu starch: Effect on crystalline type and other physicochemical properties. Starch/Staerke, 2015, 67, 577-584.	2.1	27
64	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. Ultrasonics Sonochemistry, 2020, 66, 105074.	8.2	27
65	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. Carbohydrate Polymers, 2015, 125, 169-179.	10.2	26
66	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. International Journal of Biological Macromolecules, 2015, 79, 392-397.	7.5	26
67	Wheat flour superheated steam treatment induced changes in molecular rearrangement and polymerization behavior of gluten. Food Hydrocolloids, 2021, 118, 106769.	10.7	26
68	The contribution of superheated steam treatment of wheat flour to the cake quality. LWT - Food Science and Technology, 2021, 141, 110958.	5.2	25
69	Understanding the influence of pullulan on the quality changes, water mobility, structural properties and thermal properties of frozen cooked noodles. Food Chemistry, 2021, 365, 130512.	8.2	25
70	Effect of freezing rate on rheological, thermal and structural properties of frozen wheat starch. RSC Advances, 2016, 6, 97907-97911.	3.6	24
71	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. Carbohydrate Polymers, 2016, 153, 535-541.	10.2	24
72	Effect of enzymatic (thermostable Î±-amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. Food Chemistry, 2016, 197, 114-123.	8.2	24

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73	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from Palaeococcus pacificus. Carbohydrate Polymers, 2019, 210, 64-72.	10.2	24
74	Effect of Na2CO3 on quality and volatile compounds of steamed bread fermented with yeast or sourdough. Food Chemistry, 2020, 324, 126786.	8.2	24
75	Cycloamylose production from amylomaize by isoamylase and Thermus aquaticus 4-Î±-glucanotransferase. Carbohydrate Polymers, 2014, 102, 66-73.	10.2	23
76	Effect of Thermostable Î±-Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. Food and Bioprocess Technology, 2015, 8, 1958-1973.	4.7	23
77	Impact of superheated steam on the moisture transfer, structural characteristics and rheological properties of wheat starch. Food Hydrocolloids, 2022, 122, 107089.	10.7	23
78	Characterization of Different Substituted Carboxymethyl Starch Microgels and Their Interactions with Lysozyme. PLoS ONE, 2014, 9, e114634.	2.5	23
79	Imitation of soymilkâ€“cowâ€™s milk mixed enzyme modified cheese: their composition, proteolysis, lipolysis and sensory properties. Journal of Food Science and Technology, 2017, 54, 1273-1285.	2.8	22
80	Functionality of ovalbumin during Chinese steamed bread-making processing. Food Chemistry, 2018, 253, 203-210.	8.2	22
81	Modelling and optimisation of enzymatic extrusion pretreatment of broken rice for rice wine manufacture. Food Chemistry, 2014, 150, 94-98.	8.2	19
82	Solâ€“gel encapsulation of pullulanase in the presence of hybrid magnetic (Fe3O4â€“chitosan) nanoparticles improves thermal and operational stability. Bioprocess and Biosystems Engineering, 2017, 40, 821-831.	3.4	19
83	High-efficiency production of Î³-cyclodextrin using Î²-cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. Carbohydrate Polymers, 2018, 182, 75-80.	10.2	19
84	Glutathione affects rheology and water distribution of wheat dough by changing gluten conformation and protein depolymerisation. International Journal of Food Science and Technology, 2021, 56, 3157-3165.	2.7	19
85	Effect of sourdough fermented with corn oil and lactic acid bacteria on bread flavor. LWT - Food Science and Technology, 2022, 155, 112935.	5.2	19
86	Design and optimization of an efficient enzymatic extrusion pretreatment forÂChinese rice wine fermentation. Food Control, 2013, 32, 563-568.	5.5	18
87	Discrimination of Chinese rice wines of different geographical origins by UV-vis spectroscopy and chemometrics. Journal of the Institute of Brewing, 2015, 121, 167-174.	2.3	18
88	Preparation, characterization, and in vitro release of carboxymethyl starch/Î²-cyclodextrin microgelâ€“ascorbic acid inclusion complexes. RSC Advances, 2015, 5, 61815-61820.	3.6	18
89	Preparation of maltotriose by hydrolyzing of pullulan with pullulanase. European Food Research and Technology, 2009, 229, 821-824.	3.3	17
90	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 4092-4105.	10.3	17

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91	Effects of a commercial peptidase on rheology, microstructure, gluten properties of wheat dough and bread quality. LWT - Food Science and Technology, 2022, 160, 113266.	5.2	17
92	A novel molecular simulation method for evaluating the endothermic transition of amylose recrystallite. European Food Research and Technology, 2009, 229, 853-858.	3.3	16
93	Germinated Brown Rice Enhances Antioxidant Activities and Immune Functions in Aged Mice. Cereal Chemistry, 2013, 90, 601-607.	2.2	16
94	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. Analytical Methods, 2015, 7, 2726-2737.	2.7	16
95	Rapid Measurement of Antioxidant Activity and Î³-Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. Food Analytical Methods, 2015, 8, 2541-2553.	2.6	16
96	The Salt and Soluble Solid Content Evaluation of Pickled Cucumbers Based on Inductive Methodology. Food and Bioprocess Technology, 2015, 8, 749-757.	4.7	16
97	A comparative study of sodium dodecyl sulfate and freezing/thawing treatment on wheat starch: The role of water absorption. Carbohydrate Polymers, 2016, 143, 149-154.	10.2	16
98	Soymilk-Cowâ€™s milk ACE-inhibiting enzyme modified cheese. Food Chemistry, 2017, 237, 1083-1091.	8.2	16
99	Structural properties of rice flour as affected by the addition of pea starch and its effects on textural properties of extruded rice noodles. International Journal of Food Properties, 2020, 23, 809-819.	3.0	16
100	Effect of sodium alginate on the quality of highland barley fortified wheat noodles. LWT - Food Science and Technology, 2021, 140, 110719.	5.2	16
101	Effect of heat-treated flour on the quality and storage stability of fresh noodles. LWT - Food Science and Technology, 2021, 146, 111463.	5.2	16
102	New insight into the contribution of wheat starch and gluten to frozen dough bread quality. Food Bioscience, 2022, 48, 101777.	4.4	16
103	Combined of ultrasound irradiation with high hydrostatic pressure (US/HHP) as a new method to improve immobilization of dextranase onto alginate gel. Ultrasonics Sonochemistry, 2014, 21, 1325-1334.	8.2	15
104	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2021, 69, 11006-11014.	5.2	15
105	Effect of Mesona Blumes gum on physicochemical and sensory characteristics of rice extrudates. International Journal of Food Science and Technology, 2010, 45, 2415-2424.	2.7	14
106	Impact of Dextranase on Sugar Manufacturing and its Kinetic on the Molecular Weights of Remaining Dextran. Sugar Tech, 2013, 15, 84-93.	1.8	14
107	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. Food Chemistry, 2018, 259, 157-165.	8.2	14
108	The effect of fermentation time on in vitro bioavailability of iron, zinc, and calcium of kisra bread produced from koreeb (Dactyloctenium aegyptium) seeds flour. Microchemical Journal, 2020, 154, 104644.	4.5	14

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109	HPTLC-Densitometry Determination of Riboflavin Fortified in Rice Noodle: Confirmed by SERS-Fingerprint. Food Analytical Methods, 2020, 13, 718-725.	2.6	14
110	Effects of induced electric field (IEF) on the reduction of Saccharomyces cerevisiae and quality of fresh apple juice. Food Chemistry, 2020, 325, 126943.	8.2	14
111	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. Industrial & Engineering Chemistry Research, 2021, 60, 1542-1552.	3.7	14
112	Enantiomer separation of phenyllactic acid by HPLC with Hp-Î²-cyclodextrin as chiral mobile phase additive. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 76, 461-465.	1.6	13
113	Characterization and mechanism of action of Microbacterium imperiale glucan 1,4-Î±-maltotriohydrolase. Carbohydrate Research, 2014, 384, 46-50.	2.3	13
114	Effect of fertilization on structural and molecular characteristics of hen egg ovalbumin. Food Chemistry, 2017, 221, 1340-1345.	8.2	13
115	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. RSC Advances, 2017, 7, 19145-19152.	3.6	13
116	Effect of Thermostable Î±â€Amylase Addition on Producing the Porousâ€Structured Noodles Using Extrusion Treatment. Journal of Food Science, 2018, 83, 332-339.	3.1	13
117	Production of ingredient type flavoured white enzyme modified cheese. Journal of Food Science and Technology, 2019, 56, 1683-1695.	2.8	13
118	Changes in the nutritional value, flavor, and antioxidant activity of brown glutinous rice during fermentation. Food Bioscience, 2021, 43, 101273.	4.4	13
119	Evolution of volatiles and quality of Chinese steamed bread during storage at different temperatures. Food Chemistry, 2022, 381, 132213.	8.2	13
120	Comparison of encapsulation properties of major garlic oil components by hydroxypropyl Î²-cyclodextrin. European Food Research and Technology, 2010, 231, 519-524.	3.3	12
121	Immobilized Cells of Bacillus circulans ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. Molecules, 2018, 23, 2888.	3.8	12
122	Effect of extraction conditions on phenolic compounds and antioxidant properties of koreeb (Dactyloctenium aegyptium) seeds flour. Journal of Food Measurement and Characterization, 2020, 14, 799-808.	3.2	12
123	A study on the inhibition mechanism of Î²-cyclodextrin on pullulanase. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2011, 70, 161-165.	1.6	11
124	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. Food and Bioprocess Technology, 2016, 9, 1612-1622.	4.7	11
125	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. Food Analytical Methods, 2016, 9, 1210-1219.	2.6	11
126	Effect of pressure cooking on physicochemical properties of salted eggs. RSC Advances, 2016, 6, 97089-97095.	3.6	11

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127	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. RSC Advances, 2017, 7, 26211-26219.	3.6	11
128	Determination of fat content in UHT milk by electroanalytical method. Food Chemistry, 2019, 270, 538-545.	8.2	11
129	New source of Î±-d-galactosidase: Germinating coffee beans. Food Chemistry, 2008, 110, 962-966.	8.2	10
130	Gamma-cyclodextrin on enhancement of water solubility and store stability of nystatin. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2014, 78, 145-150.	1.6	10
131	Preparation, characterization, water solubility, and targeted delivery of linear dextrinâ€conjugated linoleic acid inclusion complex. Starch/Staerke, 2015, 67, 521-527.	2.1	10
132	Effects of Î±â€maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. Starch/Staerke, 2017, 69, 1600078.	2.1	10
133	A new HPTLC platformed luminescent biosensor system for facile screening of captan residue in fruits. Food Chemistry, 2020, 309, 125691.	8.2	10
134	Volatile compounds in Chinese steamed bread influenced by fermentation time, yeast level and steaming time. LWT - Food Science and Technology, 2021, 141, 110861.	5.2	10
135	Inactivation of Escherichia coli O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. Food Microbiology, 2022, 102, 103928.	4.2	10
136	The Roles of Starch Structures in the Pasting Properties of Wheat Starch with Different Degrees of Damage. Starch/Staerke, 2018, 70, 1700190.	2.1	9
137	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. Cereal Chemistry, 2018, 95, 98-108.	2.2	9
138	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. Food Analytical Methods, 2019, 12, 431-439.	2.6	9
139	The contribution of particleâ€size distribution to the physiochemical properties of total wheat starch during freezing. Cereal Chemistry, 2021, 98, 604-615.	2.2	9
140	Electrochemical detection of carbendazim in strawberry based on a rutheniumâ€“graphene quantum dot hybrid with a three-dimensional network structure and Schottky heterojunction. New Journal of Chemistry, 2021, 45, 21308-21314.	2.8	9
141	Microwave-assisted biosynthesis of glycerol monolaurate in reverse microemulsion system: key parameters and mechanism. European Food Research and Technology, 2010, 231, 719-726.	3.3	8
142	Photoirradiation surface molecularly imprinted polymers for the separation of 6â€Oâ€Î±â€<scp>d</scp>â€maltosylâ€Î²â€cyclodextrin. Journal of Separation Science, 2017, 40, 4653-4660.	2.5	8
143	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. Food Analytical Methods, 2017, 10, 788-798.	2.6	8
144	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. Molecules, 2017, 22, 288.	3.8	8

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145	Impact of germination on the chemical components and bioactive properties of adlay (<i>Coix) Tj ETQq1 1 0.784314 rgBT /Overlock 10 449-456.	2.7	8
146	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. Food Analytical Methods, 2018, 11, 3170-3178.	2.6	8
147	Effect of dough kneading time on Chinese steamed bread quality and volatile compounds. Food Bioscience, 2021, 43, 101323.	4.4	8
148	Impact of Soyâ€“Cow's mixed milk enzyme modified cheese on bread aroma. LWT - Food Science and Technology, 2022, 154, 112793.	5.2	8
149	Molecular characterization and in vitro digestibility of normal maize starch hydrolyzed by maltotriohydrolase. International Journal of Biological Macromolecules, 2015, 74, 283-288.	7.5	7
150	Effect of â€˜wheat Quâ€™ addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. Journal of the Institute of Brewing, 2016, 122, 55-62.	2.3	7
151	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. Food Chemistry, 2019, 286, 38-42.	8.2	7
152	Preparation, characterization and physicochemical properties of novel lowâ€phosphorus egg yolk protein. Journal of the Science of Food and Agriculture, 2019, 99, 1740-1747.	3.5	7
153	Effects of partial preheated dough on its frozen characteristics: Baking, water mobility, thermal, and microstructural properties. Cereal Chemistry, 2021, 98, 912-925.	2.2	7
154	Improvement of baked wheat chips quality by protease-mediated enzymatic hydrolysis of wheat flour. LWT - Food Science and Technology, 2022, 157, 113043.	5.2	7
155	Purification and application of Î±-galactosidase from germinating coffee beans (Coffea arabica). European Food Research and Technology, 2009, 228, 969-974.	3.3	6
156	A study on the potential interaction between cyclodextrin and lipoxygenase. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 76, 107-111.	1.6	6
157	Cyclodextrin-derived chalcogenides as glutathione peroxidase mimics and their protection of mitochondria against oxidative damage. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 75, 155-163.	1.6	6
158	Identification and releasing characteristics of Î²-cyclodextrinâ€“phenylethanoid glycosides inclusion complex. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2014, 79, 437-442.	1.6	6
159	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. Bioresource Technology, 2016, 220, 1-7.	9.6	6
160	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable Î±-Amylase. Food and Bioprocess Technology, 2017, 10, 1015-1030.	4.7	6
161	Effects of milling methods on the properties of glutinous rice flour and sweet dumplings. Journal of Food Science and Technology, 2021, 58, 1848-1857.	2.8	6
162	Effect of optimal-water boiling cooking on the volatile compounds in 26 Japonica rice varieties from China. Food Research International, 2022, 155, 111078.	6.2	6

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163	The conformational rearrangement and microscopic properties of wheat gluten following superheated steam treatment. Food Control, 2022, 137, 108924.	5.5	6
164	Effect of alternating magnetic field on the quality of freshâ€cut apples in cold storage. International Journal of Food Science and Technology, 2022, 57, 5429-5438.	2.7	6
165	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. European Food Research and Technology, 2012, 234, 639-648.	3.3	5
166	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. Journal of Food Process Engineering, 2016, 39, 88-96.	2.9	5
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