

# Xueming Xu

## List of Publications by Year in descending order

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191  
papers

5,232  
citations

94433

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191  
docs citations

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times ranked

4633  
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#	ARTICLE	IF	CITATIONS
1	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4092-4105.	10.3	17
2	Impact of superheated steam on the moisture transfer, structural characteristics and rheological properties of wheat starch. <i>Food Hydrocolloids</i> , 2022, 122, 107089.	10.7	23
3	Inactivation of <i>Escherichia coli</i> O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. <i>Food Microbiology</i> , 2022, 102, 103928.	4.2	10
4	Impact of Soybean's mixed milk enzyme modified cheese on bread aroma. <i>LWT - Food Science and Technology</i> , 2022, 154, 112793.	5.2	8
5	Preparation, Structure, and Properties of Enzymatically Hydrolyzed Starch for Slowing Down the Retrogradation of High Starchy Foods. <i>Starch/Staerke</i> , 2022, 74, .	2.1	4
6	Effect of magnetic field with different dimensions on quality of avocado puree during frozen storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1698-1707.	2.7	5
7	Effect of sourdough fermented with corn oil and lactic acid bacteria on bread flavor. <i>LWT - Food Science and Technology</i> , 2022, 155, 112935.	5.2	19
8	Improvement of baked wheat chips quality by protease-mediated enzymatic hydrolysis of wheat flour. <i>LWT - Food Science and Technology</i> , 2022, 157, 113043.	5.2	7
9	Design of Saline Gel Coil for Inner Heating of Electrolyte Solution and Liquid Foods under Induced Electric Field. <i>Foods</i> , 2022, 11, 213.	4.3	4
10	Evolution of volatiles and quality of Chinese steamed bread during storage at different temperatures. <i>Food Chemistry</i> , 2022, 381, 132213.	8.2	13
11	HPTLC screening of saccharin in beverages by densitometry quantification and SERS confirmation. <i>RSC Advances</i> , 2022, 12, 8317-8322.	3.6	2
12	Application of induced voltage in cloudy apple juice: enzymatic browning and bioactive and flavouring compounds. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4138-4147.	2.7	0
13	Involvement of Non-Starch Lipids from Endogenous Wheat in the Development of Bread Dough Rancidity During Frozen Storage. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, .	1.5	1
14	Effects of a commercial peptidase on rheology, microstructure, gluten properties of wheat dough and bread quality. <i>LWT - Food Science and Technology</i> , 2022, 160, 113266.	5.2	17
15	Effect of optimal-water boiling cooking on the volatile compounds in 26 Japonica rice varieties from China. <i>Food Research International</i> , 2022, 155, 111078.	6.2	6
16	The conformational rearrangement and microscopic properties of wheat gluten following superheated steam treatment. <i>Food Control</i> , 2022, 137, 108924.	5.5	6
17	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. <i>Food Chemistry</i> , 2022, 385, 132701.	8.2	33
18	Effects of induced voltage on pectin extraction from apple pomace compared with conventional heat extraction. <i>Journal of Food Process Engineering</i> , 2022, 45, .	2.9	1

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19	New insight into the contribution of wheat starch and gluten to frozen dough bread quality. <i>Food Bioscience</i> , 2022, 48, 101777.	4.4	16
20	Complexation of fish skin gelatin with glutentin and its effect on the properties of wheat dough and bread. <i>Food Chemistry: X</i> , 2022, 14, 100319.	4.3	5
21	Effect of alternating magnetic field on the quality of fresh apples in cold storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5429-5438.	2.7	6
22	Effects of milling methods on the properties of glutinous rice flour and sweet dumplings. <i>Journal of Food Science and Technology</i> , 2021, 58, 1848-1857.	2.8	6
23	Effect of sodium alginate on the quality of highland barley fortified wheat noodles. <i>LWT - Food Science and Technology</i> , 2021, 140, 110719.	5.2	16
24	Assessment of milk fat based on signal-to-ground voltage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1385-1394.	3.2	2
25	Glutathione affects rheology and water distribution of wheat dough by changing gluten conformation and protein depolymerisation. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3157-3165.	2.7	19
26	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. <i>Industrial &amp; Engineering Chemistry Research</i> , 2021, 60, 1542-1552.	3.7	14
27	HPTLC-Densitometry Screening and Mass Identification of Fluorescent Whitening Agents Contamination in Cereal Flour. <i>Food Analytical Methods</i> , 2021, 14, 814-822.	2.6	4
28	Differences in Retrogradation Characteristics of Pregelatinized Rice Starch Prepared Using Different Water Content. <i>Starch/Staerke</i> , 2021, 73, 2000213.	2.1	3
29	Volatile compounds in Chinese steamed bread influenced by fermentation time, yeast level and steaming time. <i>LWT - Food Science and Technology</i> , 2021, 141, 110861.	5.2	10
30	Effects of partial preheated dough on its frozen characteristics: Baking, water mobility, thermal, and microstructural properties. <i>Cereal Chemistry</i> , 2021, 98, 912-925.	2.2	7
31	The contribution of superheated steam treatment of wheat flour to the cake quality. <i>LWT - Food Science and Technology</i> , 2021, 141, 110958.	5.2	25
32	Effect of lactic acid bacteria on mackerel ( <i>Pneumatophorus japonicus</i> ) seasoning quality and flavor during fermentation. <i>Food Bioscience</i> , 2021, 41, 100971.	4.4	31
33	Effect of heat-treated flour on the quality and storage stability of fresh noodles. <i>LWT - Food Science and Technology</i> , 2021, 146, 111463.	5.2	16
34	Physicochemical properties of rice bran after ball milling. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15785.	2.0	3
35	A comparative study of photoresponsive molecularly imprinted polymers with different shell thicknesses: Effects on α-D-glucopyranosyl-β-D-cyclodextrin separation. <i>Journal of Food Science</i> , 2021, 86, 4060-4069.	3.1	0
36	Physicochemical, crystalline characterization and digestibility of wheat starch under superheated steam treatment. <i>Food Hydrocolloids</i> , 2021, 118, 106720.	10.7	28

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37	Wheat flour superheated steam treatment induced changes in molecular rearrangement and polymerization behavior of gluten. <i>Food Hydrocolloids</i> , 2021, 118, 106769.	10.7	26
38	Epsilon-poly-L-lysine: Recent Advances in Biomanufacturing and Applications. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 748976.	4.1	28
39	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11006-11014.	5.2	15
40	Effect of dough kneading time on Chinese steamed bread quality and volatile compounds. <i>Food Bioscience</i> , 2021, 43, 101323.	4.4	8
41	Changes in the nutritional value, flavor, and antioxidant activity of brown glutinous rice during fermentation. <i>Food Bioscience</i> , 2021, 43, 101273.	4.4	13
42	Understanding the influence of pullulan on the quality changes, water mobility, structural properties and thermal properties of frozen cooked noodles. <i>Food Chemistry</i> , 2021, 365, 130512.	8.2	25
43	The contribution of particle size distribution to the physiochemical properties of total wheat starch during freezing. <i>Cereal Chemistry</i> , 2021, 98, 604-615.	2.2	9
44	Complexation of 26-Mer Amylose with Egg Yolk Lipids with Different Numbers of Tails Using a Molecular Dynamics Simulation. <i>Foods</i> , 2021, 10, 2355.	4.3	2
45	Water-in-oil soybean concentrated phospholipids hydrolysis based on the model of enzymatic deactivation and its application in bread. <i>Food Bioscience</i> , 2021, , 101412.	4.4	1
46	Electrochemical detection of carbendazim in strawberry based on a ruthenium-graphene quantum dot hybrid with a three-dimensional network structure and Schottky heterojunction. <i>New Journal of Chemistry</i> , 2021, 45, 21308-21314.	2.8	9
47	A new HPTLC platformed luminescent biosensor system for facile screening of captan residue in fruits. <i>Food Chemistry</i> , 2020, 309, 125691.	8.2	10
48	The effect of fermentation time on in vitro bioavailability of iron, zinc, and calcium of kiswa bread produced from koreeb ( <i>Dactyloctenium aegyptium</i> ) seeds flour. <i>Microchemical Journal</i> , 2020, 154, 104644.	4.5	14
49	Pickering emulsions with enhanced storage stabilities by using hybrid $\beta$ -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020, 229, 115418.	10.2	41
50	Chemical structure, chain conformation and rheological properties of pectic polysaccharides from soy hulls. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 41-48.	7.5	49
51	Effect of pigskin gelatin on baking, structural and thermal properties of frozen dough: Comprehensive studies on alteration of gluten network. <i>Food Hydrocolloids</i> , 2020, 102, 105591.	10.7	68
52	HPTLC-Densitometry Determination of Riboflavin Fortified in Rice Noodle: Confirmed by SERS-Fingerprint. <i>Food Analytical Methods</i> , 2020, 13, 718-725.	2.6	14
53	Effect of extraction conditions on phenolic compounds and antioxidant properties of koreeb ( <i>Dactyloctenium aegyptium</i> ) seeds flour. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 799-808.	3.2	12
54	Structural properties of rice flour as affected by the addition of pea starch and its effects on textural properties of extruded rice noodles. <i>International Journal of Food Properties</i> , 2020, 23, 809-819.	3.0	16

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55	Comparison of the Functionality of Exopolysaccharides Produced by Sourdough Lactic Acid Bacteria in Bread and Steamed Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8907-8914.	5.2	28
56	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. <i>Food Chemistry</i> , 2020, 330, 127154.	8.2	40
57	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020, 317, 126328.	8.2	67
58	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , 2020, 325, 126943.	8.2	14
59	Effect of Na <sub>2</sub> CO <sub>3</sub> on quality and volatile compounds of steamed bread fermented with yeast or sourdough. <i>Food Chemistry</i> , 2020, 324, 126786.	8.2	24
60	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105074.	8.2	27
61	Determination of fat content in UHT milk by electroanalytical method. <i>Food Chemistry</i> , 2019, 270, 538-545.	8.2	11
62	Impact of frozen storage on whole wheat starch and its A-Type and B-Type granules isolated from frozen dough. <i>Carbohydrate Polymers</i> , 2019, 223, 115142.	10.2	37
63	Effect of Mixed Cultures of Yeast and Lactobacilli on the Quality of Wheat Sourdough Bread. <i>Frontiers in Microbiology</i> , 2019, 10, 2113.	3.5	54
64	Self-Assembly of Metal-Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 17379-17389.	6.7	41
65	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from <i>Palaeococcus pacificus</i> . <i>Carbohydrate Polymers</i> , 2019, 210, 64-72.	10.2	24
66	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. <i>Journal of Colloid and Interface Science</i> , 2019, 553, 549-556.	9.4	41
67	Production of ingredient type flavoured white enzyme modified cheese. <i>Journal of Food Science and Technology</i> , 2019, 56, 1683-1695.	2.8	13
68	Effect of pigskin-originated gelatin on properties of wheat flour dough and bread. <i>Food Hydrocolloids</i> , 2019, 94, 183-190.	10.7	61
69	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 8499-8511.	6.7	50
70	Roles of dextran, weak acidification and their combination in the quality of wheat bread. <i>Food Chemistry</i> , 2019, 286, 197-203.	8.2	28
71	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. <i>Food Chemistry</i> , 2019, 286, 38-42.	8.2	7
72	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. <i>Food Analytical Methods</i> , 2019, 12, 431-439.	2.6	9

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73	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1740-1747.	3.5	7
74	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , 2019, 278, 267-275.	8.2	76
75	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , 2018, 256, 373-379.	8.2	49
76	Functionality of ovalbumin during Chinese steamed bread-making processing. <i>Food Chemistry</i> , 2018, 253, 203-210.	8.2	22
77	Effect of Thermostable $\alpha$ -Amylase Addition on Producing the Porous Structured Noodles Using Extrusion Treatment. <i>Journal of Food Science</i> , 2018, 83, 332-339.	3.1	13
78	The Roles of Starch Structures in the Pasting Properties of Wheat Starch with Different Degrees of Damage. <i>Starch/Staerke</i> , 2018, 70, 1700190.	2.1	9
79	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. <i>Cereal Chemistry</i> , 2018, 95, 98-108.	2.2	9
80	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. <i>Food Chemistry</i> , 2018, 259, 157-165.	8.2	14
81	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe <sub>3</sub> O <sub>4</sub> nanoparticles. <i>Food Chemistry</i> , 2018, 239, 276-286.	8.2	33
82	Impact of germination on the chemical components and bioactive properties of adlay ( <i>Coix</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 449-456.	2.7	8
83	Structural and physicochemical changes in guar gum by alcohol-acid treatment. <i>Carbohydrate Polymers</i> , 2018, 179, 2-9.	10.2	32
84	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38 250 4	10.2	34
85	High-efficiency production of $\beta$ -cyclodextrin using $\alpha$ -cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018, 182, 75-80.	10.2	19
86	Immobilized Cells of <i>Bacillus circulans</i> ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018, 23, 2888.	3.8	12
87	Effect of Glutathione Dehydrogenase of <i>Lactobacillus sanfranciscensis</i> on Gluten Properties and Bread Volume in Type I Wheat Sourdough Bread. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9770-9776.	5.2	34
88	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metal-Organic Frameworks Based on Short-Chain Starch Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9785-9793.	5.2	58
89	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. <i>Food Analytical Methods</i> , 2018, 11, 3170-3178.	2.6	8
90	Effects of $\alpha$ -maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. <i>Starch/Staerke</i> , 2017, 69, 1600078.	2.1	10

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91	Impact of germination on nutritional and physicochemical properties of adlay seed ( <i>Coixlachryma-jobi</i> ) Tj ETQq1 1 0.784314 ggBT /Overl	8.2	67
92	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4227-4234.	3.5	38
93	Electrofluid hydrolysis enhances the production of fermentable sugars from corncob via in/reverse-phase induced voltage. <i>Bioresource Technology</i> , 2017, 234, 158-166.	9.6	5
94	Comparative study of deterioration procedure in chemical-leavened steamed bread dough under frozen storage and freeze/thaw condition. <i>Food Chemistry</i> , 2017, 229, 464-471.	8.2	38
95	Solâ€gel encapsulation of pullulanase in the presence of hybrid magnetic ( $Fe_3O_4$ â€chitosan) nanoparticles improves thermal and operational stability. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 821-831.	3.4	19
96	Effect of a multiple freeze-thaw process on structural and foaming properties of individual egg white proteins. <i>Food Chemistry</i> , 2017, 228, 243-248.	8.2	70
97	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. <i>Food Chemistry</i> , 2017, 229, 57-65.	8.2	28
98	Superfine grinding improves the bioaccessibility and antioxidant properties of <i>Dendrobium officinale</i> powders. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1440-1451.	2.7	34
99	Soy milk-Cowâ€™s milk ACE-inhibiting enzyme modified cheese. <i>Food Chemistry</i> , 2017, 237, 1083-1091.	8.2	16
100	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable $\alpha$ -Amylase. <i>Food and Bioprocess Technology</i> , 2017, 10, 1015-1030.	4.7	6
101	Imitation of soy milkâ€™s cowâ€™s milk mixed enzyme modified cheese: their composition, proteolysis, lipolysis and sensory properties. <i>Journal of Food Science and Technology</i> , 2017, 54, 1273-1285.	2.8	22
102	Tunable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. <i>Food Chemistry</i> , 2017, 230, 547-552.	8.2	45
103	Effect of fertilization on structural and molecular characteristics of hen egg ovalbumin. <i>Food Chemistry</i> , 2017, 221, 1340-1345.	8.2	13
104	Photoirradiation surface molecularly imprinted polymers for the separation of $\alpha$ -D-glucopyranosyl- $\beta$ -D-maltosyl- $\beta$ -D-cyclodextrin. <i>Journal of Separation Science</i> , 2017, 40, 4653-4660.	2.5	8
105	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. <i>RSC Advances</i> , 2017, 7, 19145-19152.	3.6	13
106	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. <i>RSC Advances</i> , 2017, 7, 26211-26219.	3.6	11
107	Antioxidant and antibacterial activities of polysaccharides isolated and purified from <i>Diaphragma juglandis fructus</i> . <i>International Journal of Biological Macromolecules</i> , 2017, 105, 431-437.	7.5	60
108	Biosynthesis of Neokestose Laurate Catalyzed by <i>Candida antarctica</i> Lipase B and Its Antimicrobial Activity against Food Pathogenic and Spoilage Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 11092-11099.	5.2	5

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109	Efficient Synthesis of Glucosyl- $\beta$ -Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6023-6029.	5.2	5
110	Comparative study on the freeze stability of yeast and chemical leavened steamed bread dough. <i>Food Chemistry</i> , 2017, 221, 482-488.	8.2	30
111	Research progress on the brewing techniques of new-type rice wine. <i>Food Chemistry</i> , 2017, 215, 508-515.	8.2	57
112	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. <i>Food Analytical Methods</i> , 2017, 10, 788-798.	2.6	8
113	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. <i>Molecules</i> , 2017, 22, 288.	3.8	8
114	Effect of freezing rate on rheological, thermal and structural properties of frozen wheat starch. <i>RSC Advances</i> , 2016, 6, 97907-97911.	3.6	24
115	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. <i>Food and Bioprocess Technology</i> , 2016, 9, 1612-1622.	4.7	11
116	Rheological characterization of pH-responsive carboxymethyl starch/ $\beta$ -cyclodextrin microgels. <i>Starch/Staerke</i> , 2016, 68, 29-36.	2.1	4
117	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. <i>Food Analytical Methods</i> , 2016, 9, 1210-1219.	2.6	11
118	The contribution of glutenin macropolymer depolymerization to the deterioration of frozen steamed bread dough quality. <i>Food Chemistry</i> , 2016, 211, 27-33.	8.2	60
119	Effect of pressure cooking on physicochemical properties of salted eggs. <i>RSC Advances</i> , 2016, 6, 97089-97095.	3.6	11
120	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. <i>Bioresource Technology</i> , 2016, 220, 1-7.	9.6	6
121	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. <i>Carbohydrate Polymers</i> , 2016, 153, 535-541.	10.2	24
122	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. <i>Food Chemistry</i> , 2016, 212, 146-154.	8.2	36
123	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe <sub>3</sub> O <sub>4</sub> -carrageenan nanoparticles. <i>Food Chemistry</i> , 2016, 202, 49-58.	8.2	35
124	Impact of water extractable arabinoxylan from rye bran on the frozen steamed bread dough quality. <i>Food Chemistry</i> , 2016, 200, 117-124.	8.2	68
125	Effect of enzymatic (thermostable $\alpha$ -amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. <i>Food Chemistry</i> , 2016, 197, 114-123.	8.2	24
126	A comparative study of sodium dodecyl sulfate and freezing/thawing treatment on wheat starch: The role of water absorption. <i>Carbohydrate Polymers</i> , 2016, 143, 149-154.	10.2	16



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127	Effect of wheat Quâ€™ addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. <i>Journal of the Institute of Brewing</i> , 2016, 122, 55-62.	2.3	7
128	Physicochemical properties and antioxidant potential of phosvitinâ€™resveratrol complexes in emulsion system. <i>Food Chemistry</i> , 2016, 206, 102-109.	8.2	34
129	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. <i>Journal of Food Process Engineering</i> , 2016, 39, 88-96.	2.9	5
130	Effect of multiple freezing/thawing-modified wheat starch on dough properties and bread quality using a reconstitution system. <i>Journal of Cereal Science</i> , 2016, 69, 132-137.	3.7	32
131	Particle size distribution of wheat starch granules in relation to baking properties of frozen dough. <i>Carbohydrate Polymers</i> , 2016, 137, 147-153.	10.2	71
132	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. <i>Food Chemistry</i> , 2016, 194, 671-679.	8.2	68
133	Fractionation and reconstitution experiments provide insight into the role of wheat starch in frozen dough. <i>Food Chemistry</i> , 2016, 190, 588-593.	8.2	43
134	Preparation, characterization, water solubility, and targeted delivery of linear dextrinâ€™conjugated linoleic acid inclusion complex. <i>Starch/Staerke</i> , 2015, 67, 521-527.	2.1	10
135	Effect of Multiple Freezing/Thawing Cycles on the Structural and Functional Properties of Waxy Rice Starch. <i>PLoS ONE</i> , 2015, 10, e0127138.	2.5	40
136	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. <i>Carbohydrate Polymers</i> , 2015, 131, 98-107.	10.2	64
137	Effect of Magnetic Field and Flowing Saline Solution on Salt Content in Garlic During Brining. <i>Food and Bioprocess Technology</i> , 2015, 8, 2495-2499.	4.7	4
138	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4- $\beta$ -glucanotransferase. <i>Carbohydrate Polymers</i> , 2015, 122, 329-335.	10.2	1
139	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. <i>Food and Bioprocess Technology</i> , 2015, 8, 589-604.	4.7	43
140	Molecular characterization and in vitro digestibility of normal maize starch hydrolyzed by maltotriohydrolase. <i>International Journal of Biological Macromolecules</i> , 2015, 74, 283-288.	7.5	7
141	Discrimination of Chinese rice wines of different geographical origins by UV-vis spectroscopy and chemometrics. <i>Journal of the Institute of Brewing</i> , 2015, 121, 167-174.	2.3	18
142	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. <i>Carbohydrate Polymers</i> , 2015, 124, 245-253.	10.2	42
143	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. <i>Carbohydrate Polymers</i> , 2015, 125, 169-179.	10.2	26
144	Antioxidant and cryoprotective effects of Amur sturgeon skin gelatin hydrolysate in unwashed fish mince. <i>Food Chemistry</i> , 2015, 181, 295-303.	8.2	107

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145	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 392-397.	7.5	26
146	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. <i>Analytical Methods</i> , 2015, 7, 2726-2737.	2.7	16
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148	New Method for the Immobilization of Pullulanase onto Hybrid Magnetic ( $\text{Fe}_3\text{O}_4/\text{Fe-Carrageenan}$ ) Nanoparticles by Electrostatic Coupling with Pullulanase/Chitosan Complex. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3534-3542.	5.2	29
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