Zhengyu Jin

List of Publications by Year
in descending order

290 papers	8,561 citations	47006 47 h-index	88630 70 g-index
292 all docs	292 docs citations	292 times ranked	7119 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	Structure and physicochemical properties of octenyl succinic esters of sugary maize soluble starch and waxy maize starch. Food Chemistry, 2014, 151, 154-160.	8.2	165
3	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
4	Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage. Food Chemistry, 2017, 214, 702-709.	8.2	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	Recent advances in intelligent food packaging materials: Principles, preparation and applications. Food Chemistry, 2022, 375, 131738.	8.2	115
7	Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. Food Chemistry, 2018, 242, 131-138.	8.2	112
8	Improving the properties of starch-based antimicrobial composite films using ZnO-chitosan nanoparticles. Carbohydrate Polymers, 2019, 210, 204-209.	10.2	103
9	Highly sensitive fluorescence sensing of zearalenone using a novel aptasensor based on upconverting nanoparticles. Food Chemistry, 2017, 230, 673-680.	8.2	102
10	Effect of frying on the pasting and rheological properties of normal maize starch. Food Hydrocolloids, 2018, 77, 85-95.	10.7	101
11	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. Food Chemistry, 2011, 126, 506-513.	8.2	100
12	Rapid, accurate, and simultaneous measurement of water and oil contents in the fried starchy system using low-field NMR. Food Chemistry, 2017, 233, 525-529.	8.2	97
13	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles. Food Chemistry, 2017, 229, 152-158.	8.2	87
14	Effect of pullulan on the digestible, crystalline and morphological characteristics of rice starch. Food Hydrocolloids, 2017, 63, 383-390.	10.7	82
15	Effect of dietary fibers on the structure and digestibility of fried potato starch: A comparison of pullulan and pectin. Carbohydrate Polymers, 2019, 215, 47-57.	10.2	81
16	Effect of pHs on dispersity of maize starch nanocrystals in aqueous medium. Food Hydrocolloids, 2014, 36, 369-373.	10.7	77
17	Effect of organic acids on bread quality improvement. Food Chemistry, 2019, 278, 267-275.	8.2	76
18	An ultrasensitive aptasensor based on fluorescent resonant energy transfer and exonuclease-assisted target recycling for patulin detection. Food Chemistry, 2018, 249, 136-142.	8.2	75

#	Article	IF	Citations
19	Microbial Starchâ€Converting Enzymes: Recent Insights and Perspectives. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1238-1260.	11.7	74
20	Characterisations of oil-in-water Pickering emulsion stabilized hydrophobic phytoglycogen nanoparticles. Food Hydrocolloids, 2018, 76, 78-87.	10.7	72
21	Particle size distribution of wheat starch granules in relation to baking properties of frozen dough. Carbohydrate Polymers, 2016, 137, 147-153.	10.2	71
22	Impact of water extractable arabinoxylan from rye bran on the frozen steamed bread dough quality. Food Chemistry, 2016, 200, 117-124.	8.2	68
23	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
24	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	67
25	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. Food Chemistry, 2020, 317, 126328.	8.2	67
26	A review of green techniques for the synthesis of size-controlled starch-based nanoparticles and their applications as nanodelivery systems. Trends in Food Science and Technology, 2019, 92, 138-151.	15.1	66
27	A Dual Cross-Linked Strategy to Construct Moldable Hydrogels with High Stretchability, Good Self-Recovery, and Self-Healing Capability. Journal of Agricultural and Food Chemistry, 2019, 67, 3966-3980.	5.2	65
28	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
29	Influence of cyclodextrins on texture behavior and freeze-thaw stability of kappa-carrageenan gel. Food Chemistry, 2016, 210, 600-605.	8.2	64
30	Effect of high hydrostatic pressure (HHP) on slowly digestible properties of rice starches. Food Chemistry, 2014, 152, 225-229.	8.2	62
31	Comprehensive investigation and comparison of surface microstructure of fractionated potato starches. Food Hydrocolloids, 2019, 89, 11-19.	10.7	62
32	The contribution of glutenin macropolymer depolymerization to the deterioration of frozen steamed bread dough quality. Food Chemistry, 2016, 211, 27-33.	8.2	60
33	Rapid detection of Î²-conglutin with a novel lateral flow aptasensor assisted by immunomagnetic enrichment and enzyme signal amplification. Food Chemistry, 2018, 269, 375-379.	8.2	60
34	A novel SERS-based aptasensor for ultrasensitive sensing of microcystin-LR. Food Chemistry, 2019, 278, 197-202.	8.2	60
35	Improved stability and controlled release of Ï‰3/Ï‰6 polyunsaturated fatty acids by spring dextrin encapsulation. Carbohydrate Polymers, 2013, 92, 1633-1640.	10.2	59
36	Simultaneous saccharification and fermentation of broken rice: an enzymatic extrusion liquefaction pretreatment for Chinese rice wine production. Bioprocess and Biosystems Engineering, 2013, 36, 1141-1148.	3.4	58

#	Article	IF	Citations
37	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
38	Blend-modification of soy protein/lauric acid edible films using polysaccharides. Food Chemistry, 2014, 151, 1-6.	8.2	57
39	Research progress on the brewing techniques of new-type rice wine. Food Chemistry, 2017, 215, 508-515.	8.2	57
40	Advances in conversion of natural biopolymers: A reactive extrusion (REX)â€"enzyme-combined strategy for starch/protein-based food processing. Trends in Food Science and Technology, 2020, 99, 167-180.	15.1	56
41	Establishment of a dual mode immunochromatographic assay for Campylobacter jejuni detection. Food Chemistry, 2019, 289, 708-713.	8.2	55
42	Biochemical Characterization of the Lactobacillus reuteri Glycoside Hydrolase Family 70 GTFB Type of 4,6-Î±-Glucanotransferase Enzymes That Synthesize Soluble Dietary Starch Fibers. Applied and Environmental Microbiology, 2015, 81, 7223-7232.	3.1	54
43	Surface Chemical Compositions and Dispersity of Starch Nanocrystals Formed by Sulfuric and Hydrochloric Acid Hydrolysis. PLoS ONE, 2014, 9, e86024.	2.5	52
44	Effects of electron beam irradiation on the properties of waxy maize starch and its films. International Journal of Biological Macromolecules, 2020, 151, 239-246.	7.5	52
45	Effect of frozen storage on the foaming properties of wheat gliadin. Food Chemistry, 2014, 164, 44-49.	8.2	50
46	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
47	Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. Food Hydrocolloids, 2021, 110, 106141.	10.7	50
48	Research progress of starch-based biodegradable materials: a review. Journal of Materials Science, 2021, 56, 11187-11208.	3.7	50
49	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. Food Chemistry, 2018, 256, 373-379.	8.2	49
50	Disruption and molecule degradation of waxy maize starch granules during high pressure homogenization process. Food Chemistry, 2018, 240, 165-173.	8.2	49
51	Structural and functional properties of wheat starch affected by multiple freezing/thawing cycles. Starch/Staerke, 2015, 67, 683-691.	2.1	48
52	Advances in research on interactions between polyphenols and biology-based nano-delivery systems and their applications in improving the bioavailability of polyphenols. Trends in Food Science and Technology, 2021, 116, 492-500.	15.1	48
53	Green Synthesis of Cyclodextrin-Based Metalâ€"Organic Frameworks through the Seed-Mediated Method for the Encapsulation of Hydrophobic Molecules. Journal of Agricultural and Food Chemistry, 2018, 66, 4244-4250.	5.2	46
54	Characterization and Mechanisms of Novel Emulsions and Nanoemulsion Gels Stabilized by Edible Cyclodextrin-Based Metalâ€"Organic Frameworks and Glycyrrhizic Acid. Journal of Agricultural and Food Chemistry, 2019, 67, 391-398.	5.2	46

#	Article	IF	Citations
55	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
56	Supramolecular hydrogel formation between chitosan and hydroxypropyl Î²-cyclodextrin via Diels-Alder reaction and its drug delivery. International Journal of Biological Macromolecules, 2018, 114, 381-391.	7.5	44
57	Structural changes of chemically modified rice starch by one-step reactive extrusion. Food Chemistry, 2019, 288, 354-360.	8.2	44
58	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
59	Fractionation and reconstitution experiments provide insight into the role of wheat starch in frozen dough. Food Chemistry, 2016, 190, 588-593.	8.2	43
60	Effect of reaction solvents on the multi-scale structure of potato starch during acid treatment. International Journal of Biological Macromolecules, 2017, 97, 67-75.	7.5	43
61	Advances in research on preparation, characterization, interaction with proteins, digestion and delivery systems of starch-based nanoparticles. International Journal of Biological Macromolecules, 2020, 152, 117-125.	7.5	43
62	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. Carbohydrate Polymers, 2015, 124, 245-253.	10.2	42
63	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. Food and Bioprocess Technology, 2020, 13, 442-451.	4.7	42
64	Characterization of an inclusion complex of ethyl benzoate with hydroxypropyl-Î²-cyclodextrin. Food Chemistry, 2014, 152, 140-145.	8.2	41
65	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
66	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
67	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
68	A novel tripleâ€wavelength colorimetric method for measuring amylose and amylopectin contents. Starch/Staerke, 2010, 62, 508-516.	2.1	40
69	Structure and properties of maize starch processed with a combination of Î±-amylase and pullulanase. International Journal of Biological Macromolecules, 2013, 52, 38-44.	7.5	40
70	Effect of Multiple Freezing/Thawing Cycles on the Structural and Functional Properties of Waxy Rice Starch. PLoS ONE, 2015, 10, e0127138.	2.5	40
71	A bimodal (SERS and colorimetric) aptasensor for the detection of Pseudomonas aeruginosa. Mikrochimica Acta, 2018, 185, 528.	5.0	40
72	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

#	Article	IF	Citations
73	Type III Resistant Starch Prepared from Debranched Starch: Structural Changes under Simulated Saliva, Gastric, and Intestinal Conditions and the Impact on Short-Chain Fatty Acid Production. Journal of Agricultural and Food Chemistry, 2021, 69, 2595-2602.	5.2	40
74	Effect of Î²-cyclodextrin on the long-term retrogradation of rice starch. European Food Research and Technology, 2009, 228, 743-748.	3.3	38
75	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
76	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. Trends in Food Science and Technology, 2022, 119, 90-100.	15.1	38
77	Ultrasensitive detection of microcystin-LR with gold immunochromatographic assay assisted by a molecular imprinting technique. Food Chemistry, 2019, 283, 517-521.	8.2	37
78	Effects of fractionation and heat-moisture treatment on structural changes and digestibility of debranched waxy maize starch. Food Hydrocolloids, 2020, 101, 105488.	10.7	37
79	A fluorometric method for aptamer-based simultaneous determination of two kinds of the fusarium mycotoxins zearalenone and fumonisin B1 making use of gold nanorods and upconversion nanoparticles. Mikrochimica Acta, 2020, 187, 254.	5.0	37
80	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
81	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches. Carbohydrate Polymers, 2017, 166, 195-201.	10.2	36
82	Thermal degradation behavior of hypochlorite-oxidized starch nanocrystals under different oxidized levels. Carbohydrate Polymers, 2015, 124, 124-130.	10.2	35
83	Cloning, expression and structural stability of a cold-adapted Î²-galactosidase from Rahnella sp. R3. Protein Expression and Purification, 2015, 115, 158-164.	1.3	35
84	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
85	Physicochemical properties and antioxidant potential of phosvitinâ€"resveratrol complexes in emulsion system. Food Chemistry, 2016, 206, 102-109.	8.2	34
86	Impact of amylose content on structural changes and oil absorption of fried maize starches. Food Chemistry, 2019, 287, 28-37.	8.2	34
87	The binding mechanism between cyclodextrins and pullulanase: A molecular docking, isothermal titration calorimetry, circular dichroism and fluorescence study. Food Chemistry, 2020, 321, 126750.	8.2	34
88	A combined enzymatic and ionic cross-linking strategy for pea protein/sodium alginate double-network hydrogel with excellent mechanical properties and freeze-thaw stability. Food Hydrocolloids, 2022, 131, 107737.	10.7	34
89	Effect of Germination on Flavor Volatiles of Cooked Brown Rice. Cereal Chemistry, 2011, 88, 497-503.	2.2	33
90	Comparative Study of Spring Dextrin Impact on Amylose Retrogradation. Journal of Agricultural and Food Chemistry, 2012, 60, 4970-4976.	5.2	33

#	Article	IF	Citations
91	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe3O4 nanoparticles. Food Chemistry, 2018, 239, 276-286.	8.2	33
92	Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. International Journal of Biological Macromolecules, 2020, 145, 197-206.	7.5	33
93	Pasting, rheology, and fine structure of starch for waxy rice powder with high-temperature baking. International Journal of Biological Macromolecules, 2020, 146, 620-626.	7.5	33
94	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. Journal of Food Engineering, 2022, 312, 110752.	5.2	33
95	Ghost Structures, Pasting, Rheological and Textural Properties between <scp><i>M</i></scp><i>esona Blumes</i> Gum and Various Starches. Journal of Food Quality, 2014, 37, 73-82.	2.6	32
96	Structural and physicochemical changes in guar gum by alcoholâ€"acid treatment. Carbohydrate Polymers, 2018, 179, 2-9.	10.2	32
97	Improving properties of normal maize starch films using dual-modification: Combination treatment of debranching and hydroxypropylation. International Journal of Biological Macromolecules, 2019, 130, 197-202.	7.5	32
98	Effect of pullulan on oil absorption and structural organization of native maize starch during frying. Food Chemistry, 2020, 309, 125681.	8.2	32
99	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. RSC Advances, 2016, 6, 109442-109452.	3.6	31
100	A novel cyclodextrin glycosyltransferase from an alkalophilic Bacillus species: purification and characterization. Food Research International, 2005, 38, 309-314.	6.2	30
101	Comparative study on the freeze stability of yeast and chemical leavened steamed bread dough. Food Chemistry, 2017, 221, 482-488.	8.2	30
102	Cyclodextrinâ€"phytochemical inclusion complexes: Promising food materials with targeted nutrition and functionality. Trends in Food Science and Technology, 2021, 109, 398-412.	15.1	30
103	Maltogenic Î±-amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. Food Hydrocolloids, 2022, 124, 107256.	10.7	30
104	Resistant structure of extruded starch: Effects of fatty acids with different chain lengths and degree of unsaturation. Food Chemistry, 2022, 374, 131510.	8.2	30
105	Effects of Granule Size of Cross-Linked and Hydroxypropylated Sweet Potato Starches on Their Physicochemical Properties. Journal of Agricultural and Food Chemistry, 2015, 63, 4646-4654.	5.2	29
106	New Method for the Immobilization of Pullulanase onto Hybrid Magnetic (Fe₃O₄â€"Îº-Carrageenan) Nanoparticles by Electrostatic Coupling with Pullulanase/Chitosan Complex. Journal of Agricultural and Food Chemistry, 2015, 63, 3534-3542.	5.2	29
107	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. Food Chemistry, 2017, 229, 57-65.	8.2	28
108	Roles of dextran, weak acidification and their combination in the quality of wheat bread. Food Chemistry, 2019, 286, 197-203.	8.2	28

#	Article	IF	Citations
109	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
110	Bimodal counterpropagating-responsive sensing material for the detection of histamine. RSC Advances, 2017, 7, 44933-44944.	3.6	27
111	Interactions between rice amylose and aroma compounds and their effect on rice fragrance release. Food Chemistry, 2019, 289, 603-608.	8.2	27
112	Trimer-based aptasensor for simultaneous determination of multiple mycotoxins using SERS and fluorimetry. Mikrochimica Acta, 2020, 187, 495.	5.0	27
113	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. Ultrasonics Sonochemistry, 2020, 66, 105074.	8.2	27
114	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
115	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
116	Effect of acid-ethanol treatment and debranching on the structural characteristics and digestible properties of maize starches with different amylose contents. Food Hydrocolloids, 2017, 69, 229-235.	10.7	26
117	A simple and green method for preparation of non-crystalline granular starch through controlled gelatinization. Food Chemistry, 2019, 274, 268-273.	8.2	26
118	Effect of two-stage temperature on pullulan production by Aureobasidium pullulans. World Journal of Microbiology and Biotechnology, 2010, 26, 737-741.	3.6	25
119	Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. Food Chemistry, 2021, 353, 129468.	8.2	25
120	Effect of freezing rate on rheological, thermal and structural properties of frozen wheat starch. RSC Advances, 2016, 6, 97907-97911.	3.6	24
121	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. Carbohydrate Polymers, 2016, 153, 535-541.	10.2	24
122	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
123	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
124	Structural and property characterization of corn starch modified by cyclodextrin glycosyltransferase and specific cyclodextrinase. Carbohydrate Polymers, 2020, 237, 116137.	10.2	24
125	Metabolic engineering to improve the biomanufacturing efficiency of acetic acid bacteria: advances and prospects. Critical Reviews in Biotechnology, 2020, 40, 522-538.	9.0	24
126	Effect of Na2CO3 on quality and volatile compounds of steamed bread fermented with yeast or sourdough. Food Chemistry, 2020, 324, 126786.	8.2	24

#	Article	IF	Citations
127	Effects of whey protein on the in vitro digestibility and physicochemical properties of potato starch. International Journal of Biological Macromolecules, 2021, 193, 1744-1751.	7.5	24
128	Cycloamylose production from amylomaize by isoamylase and Thermus aquaticus 4-Î±-glucanotransferase. Carbohydrate Polymers, 2014, 102, 66-73.	10.2	23
129	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
130	Level and position of substituents in cross-linked and hydroxypropylated sweet potato starches using nuclear magnetic resonance spectroscopy. Carbohydrate Polymers, 2015, 131, 424-431.	10.2	23
131	Dynamics of rapid starch gelatinization and total phenolic thermomechanical destruction moderated via rice bio-extrusion with alpha-amylase activation. RSC Advances, 2017, 7, 19464-19478.	3.6	23
132	Characterization of Different Substituted Carboxymethyl Starch Microgels and Their Interactions with Lysozyme. PLoS ONE, 2014, 9, e114634.	2.5	23
133	Ecological succession and functional characteristics of lactic acid bacteria in traditional fermented foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 5841-5855.	10.3	23
134	Rapid Determination of Process Variables of Chinese Rice Wine Using FT-NIR Spectroscopy and Efficient Wavelengths Selection Methods. Food Analytical Methods, 2015, 8, 1456-1467.	2.6	22
135	Functionality of ovalbumin during Chinese steamed bread-making processing. Food Chemistry, 2018, 253, 203-210.	8.2	22
136	Assessment of the physical, mechanical, and moisture-retention properties of pullulan-based ternary co-blended films. Carbohydrate Polymers, 2014, 112, 94-101.	10.2	21
137	Highâ€pressure homogenization induced degradation of amylopectin in a gelatinized state. Starch/Staerke, 2016, 68, 734-741.	2.1	21
138	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for Î±-gluco-poly- and oligosaccharides biosynthesis. Food Chemistry, 2017, 222, 105-112.	8.2	21
139	In Situ Self-Assembly of Nanoparticles into Waxberry-Like Starch Microspheres Enhanced the Mechanical Strength, Fatigue Resistance, and Adhesiveness of Hydrogels. ACS Applied Materials & Interfaces, 2020, 12, 46609-46620.	8.0	21
140	Structure, properties and potential applications of phytoglycogen and waxy starch subjected to carboxymethylation. Carbohydrate Polymers, 2020, 234, 115908.	10.2	21
141	Improved art bioactivity by encapsulation within cyclodextrin carboxylate. Food Chemistry, 2022, 384, 132429.	8.2	21
142	Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). Food Chemistry, 2016, 203, 530-535.	8.2	20
143	Effect of New Frying Technology on Starchy Food Quality. Foods, 2021, 10, 1852.	4.3	20
144	Analytical Methods for the Detection of Corticosteroids-Residues in Animal-Derived Foodstuffs. Critical Reviews in Analytical Chemistry, 2008, 38, 227-241.	3.5	19

#	Article	IF	Citations
145	Modelling and optimisation of enzymatic extrusion pretreatment of broken rice for rice wine manufacture. Food Chemistry, 2014, 150, 94-98.	8.2	19
146	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
147	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
148	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. ACS Sustainable Chemistry and Engineering, 2018, 6, 1162-1171.	6.7	19
149	Effect of exogenous metal ions and mechanical stress on rice processed in thermal-solid enzymatic reaction system related to further alcoholic fermentation efficiency. Food Chemistry, 2018, 240, 965-973.	8.2	19
150	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
151	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. International Journal of Biological Macromolecules, 2021, 173, 307-314.	7.5	19
152	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. Food Chemistry, 2022, 376, 131869.	8.2	19
153	Design and optimization of an efficient enzymatic extrusion pretreatment forÂChinese rice wine fermentation. Food Control, 2013, 32, 563-568.	5.5	18
154	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
155	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
156	Preparation of maltotriose by hydrolyzing of pullulan with pullulanase. European Food Research and Technology, 2009, 229, 821-824.	3.3	17
157	Synergetic modification of waxy maize starch by dual-enzyme to lower the in vitro digestibility through modulating molecular structure and malto-oligosaccharide content. International Journal of Biological Macromolecules, 2021, 180, 187-193.	7.5	17
158	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
159	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
160	Germinated Brown Rice Enhances Antioxidant Activities and Immune Functions in Aged Mice. Cereal Chemistry, 2013, 90, 601-607.	2.2	16
161	Starch sodium dodecenyl succinate prepared by one-step extrusion and its properties. Carbohydrate Polymers, 2015, 133, 90-93.	10.2	16
162	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

#	Article	IF	Citations
163	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
164	Enhancement of umami taste of hydrolyzed protein from wheat gluten by <i>Î²</i>â€cyclodextrin. Journal of the Science of Food and Agriculture, 2016, 96, 4499-4504.	3.5	16
165	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
166	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
167	Effect of high-temperatures and aqueous ethanol treatment on the formation process and properties of V-type Granular Starch (VGS). Carbohydrate Polymers, 2021, 258, 117713.	10.2	16
168	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
169	Characterization of the 4,6-Î±-glucanotransferase GTFB enzyme of Lactobacillus reuteri 121 isolated from inclusion bodies. BMC Biotechnology, 2015, 15, 49.	3.3	15
170	Magnetic (Zn-St)10Fe0n (n = 1, 2, 3, 4) Framework of Macroâ€"Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. ACS Applied Materials & Interfaces, 2019, 11, 43553-43562.	8.0	15
171	Effects of cooling rate on retrograded nucleation of different rice starch-aromatic molecule complexes. Food Chemistry, 2019, 294, 179-186.	8.2	15
172	Preparation and characterization of zwitterionic functionalized starch nanoparticles. International Journal of Biological Macromolecules, 2020, 142, 395-403.	7.5	15
173	Contribution of starch to the flavor of rice-based instant foods. Critical Reviews in Food Science and Nutrition, 2022, 62, 8577-8588.	10.3	15
174	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
175	Effect of <i>Mesona Blumes</i> gum on physicochemical and sensory characteristics of rice extrudates. International Journal of Food Science and Technology, 2010, 45, 2415-2424.	2.7	14
176	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
177	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. Food Chemistry, 2018, 259, 157-165.	8.2	14
178	Understanding the antimicrobial activity of water soluble Î³-cyclodextrin/alamethicin complex. Colloids and Surfaces B: Biointerfaces, 2018, 172, 451-458.	5.0	14
179	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylaseâ€"Magnesium Complex. ACS Sustainable Chemistry and Engineering, 2018, 6, 9572-9578.	6.7	14
180	Monodisperse hollow-shell structured molecularly imprinted polymers for photocontrolled extraction Î±-cyclodextrin from complex samples. Food Chemistry, 2019, 281, 1-7.	8.2	14

#	Article	IF	Citations
181	Building a Fluorescent Aptasensor Based on Exonuclease-Assisted Target Recycling Strategy for One-Step Detection of T-2 Toxin. Food Analytical Methods, 2019, 12, 625-632.	2.6	14
182	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
183	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
184	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. Foods, 2022, 11, 1562.	4.3	14
185	Structural studies of an acidic polysaccharide of <i>Mesona blumes</i> gum. Journal of the Science of Food and Agriculture, 2008, 88, 24-34.	3.5	13
186	Rheological properties of cereal starch gels and <i>Mesona Blumes</i> gum mixtures. Starch/Staerke, 2010, 62, 480-488.	2.1	13
187	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
188	Characterization and mechanism of action of Microbacterium imperiale glucan 1,4-Î±-maltotriohydrolase. Carbohydrate Research, 2014, 384, 46-50.	2.3	13
189	Preparation and Characterization of Ternary Antimicrobial Films of Î²-Cyclodextrin/Allyl Isothiocyanate/Polylactic Acid for the Enhancement of Long-Term Controlled Release. Materials, 2017, 10, 1210.	2.9	13
190	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. Molecules, 2017, 22, 1824.	3.8	13
191	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
192	Thermophilic 4-Î±-Glucanotransferase from <i>Thermoproteus Uzoniensis</i> Retards the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. Journal of Agricultural and Food Chemistry, 2020, 68, 5658-5667.	5.2	13
193	Preparation and characterization of porous starch/Î²-cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. Food Bioscience, 2021, 41, 101081.	4.4	13
194	Ultrasound-assisted self-assembly of Î²-cyclodextrin/debranched starch nanoparticles as promising carriers of tangeretin. Food Hydrocolloids, 2020, 108, 106021.	10.7	13
195	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles. Foods, 2022, 11, 450.	4.3	13
196	Polyamines induced by heat treatment before cold-storage reduce mealiness and decay in peach fruit. Journal of Horticultural Science and Biotechnology, 2005, 80, 557-560.	1.9	12
197	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
198	Immobilized Cells of Bacillus circulans ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. Molecules, 2018, 23, 2888.	3.8	12

#	Article	IF	Citations
199	Porousâ€structured extruded instant noodles induced by the medium temperature Î±â€amylase and its effect on selected cooking properties and sensory characteristics. International Journal of Food Science and Technology, 2018, 53, 2265-2272.	2.7	12
200	Preparation of V-type porous starch by amylase hydrolysis of V-type granular starch in aqueous ethanol solution. International Journal of Biological Macromolecules, 2021, 183, 890-897.	7.5	12
201	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
202	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. Food and Bioprocess Technology, 2016, 9, 1612-1622.	4.7	11
203	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
204	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. RSC Advances, 2017, 7, 26211-26219.	3.6	11
205	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase. Carbohydrate Polymers, 2022, 284, 119156.	10.2	11
206	Structural transformation and oil absorption of starches with different crystal types during frying. Food Chemistry, 2022, 390, 133115.	8.2	11
207	Preparation, characterization and in vitro digestive behaviors of emulsions synergistically stabilized by Î³-cyclodextrin/sodium caseinate/alginate. Food Research International, 2022, 160, 111634.	6.2	11
208	The inhibitory mechanism of amylase inhibitors and research progress in nanoparticle-based inhibitors. Critical Reviews in Food Science and Nutrition, 2023, 63, 12126-12135.	10.3	11
209	New source of Î±-d-galactosidase: Germinating coffee beans. Food Chemistry, 2008, 110, 962-966.	8.2	10
210	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
211	Preparation, characterization, water solubility, and targeted delivery of linear dextrinâ€conjugated linoleic acid inclusion complex. Starch/Staerke, 2015, 67, 521-527.	2.1	10
212	Effects of <i>Î±</i>â€maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch. Starch/Staerke, 2017, 69, 1600078.	2.1	10
213	Effect of Drying Processes on the Fine Structure of Aâ€, Bâ€, and Câ€Type Starches. Starch/Staerke, 2018, 70, 1700218.	2.1	10
214	A new HPTLC platformed luminescent biosensor system for facile screening of captan residue in fruits. Food Chemistry, 2020, 309, 125691.	8.2	10
215	Improved Catalytic Properties of Thermomyces lanuginosus Lipase Immobilized onto Newly Fabricated Polydopamine-Functionalized Magnetic Fe3O4 Nanoparticles. Processes, 2020, 8, 629.	2.8	10
216	Modification of physicochemical properties and degradation of barley flour upon enzymatic extrusion. Food Bioscience, 2022, 45, 101243.	4.4	10

#	Article	IF	Citations
217	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
218	Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. Journal of Chromatography A, 2017, 1530, 226-231.	3.7	9
219	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. Cereal Chemistry, 2018, 95, 98-108.	2.2	9
220	Functional characterization of tryptophan437 at subsite +2 in pullulanase from Bacillus subtilis str. 168. International Journal of Biological Macromolecules, 2019, 133, 920-928.	7.5	9
221	HPTLC Screening of Folic Acid in Food: In Situ Derivatization with Ozone-Induced Fluorescence. Food Analytical Methods, 2019, 12, 431-439.	2.6	9
222	In Vitro Digestibility and Predicted Glycemic Index of Chemically Modified Rice Starch by Oneâ€Step Reactive Extrusion. Starch/Staerke, 2020, 72, 1900012.	2.1	9
223	Phenylalanine476 mutation of pullulanase from Bacillus subtilis str. 168 improves the starch substrate utilization by weakening the product Î²-cyclodextrin inhibition. International Journal of Biological Macromolecules, 2020, 155, 490-497.	7.5	9
224	Preparation of V-type cold water-swelling starch by ethanolic extrusion. Carbohydrate Polymers, 2021, 271, 118400.	10.2	9
225	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. Food Research International, 2022, 156, 111314.	6.2	9
226	Separation and identification of synthetic antigens of hexoestrol residue in animal derived food by HPLC-MS. Food and Agricultural Immunology, 2006, 17, 21-27.	1.4	8
227	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
228	Photoirradiation surface molecularly imprinted polymers for the separation of 6â€<i>O</i>â€Î±â€<scp>d</scp>â€maltosylâ€Î²â€cyclodextrin. Journal of Separation Science, 2017, 40, 4653-4660.	2.5	8
229	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
230	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. Molecules, 2017, 22, 288.	3.8	8
231	1â€Butanolâ€Hydrochloric Acid Hydrolysis of Highâ€Amylose Maize Starch. Starch/Staerke, 2018, 70, 1700359.	2.1	8
232	Impact of germination on the chemical components and bioactive properties of adlay (<i>Coix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 449-456.	2.7	8
233	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. Food Analytical Methods, 2018, 11, 3170-3178.	2.6	8
234	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of Î²-CD. International Journal of Biological Macromolecules, 2021, 168, 640-648.	7.5	8

#	Article	IF	Citations
235	Fineâ€tuning ethanol oxidation pathway enzymes and cofactor PQQ coordinates the conflict between fitness and acetic acid production by Acetobacter pasteurianus. Microbial Biotechnology, 2021, 14, 643-655.	4.2	8
236	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
237	Fractionation of dextrin by gradient polyethylene glycol precipitation. Journal of Chromatography A, 2016, 1434, 81-90.	3.7	7
238	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
239	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. International Journal of Biological Macromolecules, 2018, 111, 28-32.	7.5	7
240	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
241	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
242	Highly Efficient Regioselective Decanoylation of Hyperoside Using Nanobiocatalyst of Fe3O4@PDA-Thermomyces lanuginosus Lipase: Insights of Kinetics and Stability Evaluation. Frontiers in Bioengineering and Biotechnology, 2020, 8, 485.	4.1	7
243	A Cyclodextrin-Based Controlled Release System in the Simulation of In Vitro Small Intestine. Molecules, 2020, 25, 1212.	3.8	7
244	Synthesis of polyethylene glycol functional bonded silica gel for selective recognition and separation of Î±-cyclodextrin. Journal of Chromatography A, 2021, 1639, 461917.	3.7	7
245	Green Preparation of Robust Hydrophobic Î²-Cyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. Langmuir, 2021, 37, 14380-14389.	3.5	7
246	Improvement of acetylâ€CoA supply and glucose utilization increases <scp>l</scp>â€leucine production in <i>Corynebacterium glutamicum</i>. Biotechnology Journal, 2022, 17, e2100349.	3.5	7
247	Purification and application of Î±-galactosidase from germinating coffee beans (Coffea arabica). European Food Research and Technology, 2009, 228, 969-974.	3.3	6
248	A study on the potential interaction between cyclodextrin and lipoxygenase. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 76, 107-111.	1.6	6
249	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
250	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
251	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. Bioresource Technology, 2016, 220, 1-7.	9.6	6
252	Modelling the cooking doneness via integrating sensory evaluation and kinetics. Food Research International, 2017, 92, 1-8.	6.2	6

#	Article	IF	Citations
253	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
254	Impact of glucansucrase treatment on structure and properties of maize starch. Starch/Staerke, 2017, 69, 1600222.	2.1	6
255	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. Molecules, 2018, 23, 1485.	3.8	6
256	The effect of <i>Vaccinium bracteatum</i> Thunb. leaves addition on antioxidant capacity, physicochemical properties, and in vitro digestibility of rice extrudates. Journal of Food Science, 2021, 86, 4730-4740.	3.1	6
257	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 6126-6137.	10.3	6
258	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
259	Aerobic biodegradability of hydroxypropyl-Î²-cyclodextrins in soil. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2007, 58, 345-351.	1.6	5
260	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
261	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. Journal of Food Process Engineering, 2016, 39, 88-96.	2.9	5
262	Efficient Synthesis of Glucosyl-Î²-Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. Journal of Agricultural and Food Chemistry, 2017, 65, 6023-6029.	5.2	5
263	Effect of magnetic field with different dimensions on quality of avocado puree during frozen storage. International Journal of Food Science and Technology, 2022, 57, 1698-1707.	2.7	5
264	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2012, 74, 335-341.	1.6	4
265	Distribution of phosphorus and hydroxypropyl groups within granules of modified sweet potato starches as determined after chemical peeling. Carbohydrate Polymers, 2015, 132, 630-637.	10.2	4
266	Rheological characterization of pHâ€responsive carboxymethyl starch/Î²â€cyclodextrin microgels. Starch/Staerke, 2016, 68, 29-36.	2.1	4
267	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay () Tj ETQq1 1 0.784314 rgBT /Ove	2.0	4
268	Extraction optimization, preliminary characterization, and bioactivities of polysaccharides from Silybum marianum meal. Journal of Food Measurement and Characterization, 2019, 13, 1031-1039.	3.2	4
269	Application of cyclodextrinase in nonâ€complexant production of Î³â€cyclodextrin. Biotechnology Progress, 2020, 36, e2930.	2.6	4
270	Triple-Mode Aptasensor for Sensitive and Reliable Determination of Staphylococcal Enterotoxin B. Food Analytical Methods, 2020, 13, 1255-1261.	2.6	4

#	Article	IF	Citations
271	Controlling the Fine Structure of Glycogen-like Glucan by Rational Enzymatic Synthesis. Journal of Agricultural and Food Chemistry, 2021, 69, 14951-14960.	5.2	4
272	Ultrasensitive Detection of Staphylococcal Enterotoxin B with an AuNPs@MIL-101 Nanohybrid-Based Dual-Modal Aptasensor. Food Analytical Methods, 2022, 15, 1368-1376.	2.6	4
273	Enhancing gel strength of Thermoproteus uzoniensis 4-Î±-glucanotransferase modified starch by amylosucrase treatment. International Journal of Biological Macromolecules, 2022, 209, 1-8.	7.5	4
274	Effect of Starch Primers on the Fine Structure of Enzymatically Synthesized Glycogen-like Glucan. Journal of Agricultural and Food Chemistry, 2022, 70, 6202-6212.	5.2	4
275	Physical Changes of <i>Mesona Blumes</i> Gum/Starch Mixed Gel with Sugars. Cereal Chemistry, 2008, 85, 550-556.	2.2	3
276	HPTLC Determination of Food Emulsifiers by Iodine Staining and Densitometry. Chromatographia, 2010, 71, 1143-1146.	1.3	3
277	Preparation and Identification of 6²â´Î±-Maltotriosyl-Maltotriose Using a Commercial Pullulanase. International Journal of Food Properties, 2015, 18, 186-193.	3.0	3
278	Synthesis, separation, and purification of glucosylâ€Î²â€cyclodextrin by oneâ€pot method. Journal of Food Biochemistry, 2019, 43, e12890.	2.9	3
279	Pasting and Rheological Properties of Nonâ€Crystalline Granular Starch. Starch/Staerke, 2019, 71, 1800338.	2.1	3
280	Functional and physical properties of naked barley-based unexpanded extrudates: effects of low temperature. International Journal of Food Properties, 2020, 23, 1886-1898.	3.0	3
281	Physicochemical properties of rice bran after ball milling. Journal of Food Processing and Preservation, 2021, 45, e15785.	2.0	3
282	Equipment-Free Quantitative Detection of Salmonella typhimurium with a Liposome and Enzyme Reaction-Based Lateral Flow Assay. Food Analytical Methods, 2022, 15, 1482-1489.	2.6	3
283	Comparison of different thermal treatments on the physicochemical properties of Apios fortunei used for yellow wine fermentation. LWT - Food Science and Technology, 2021, 145, 111518.	5.2	2
284	Partial hydrolysis of waxy rice starch by maltogenic Î±â€amylase to regulate its structures, rheological properties and digestibility. International Journal of Food Science and Technology, 2023, 58, 4881-4890.	2.7	2
285	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4-Î±-glucanotransferase. Carbohydrate Polymers, 2015, 122, 329-335.	10.2	1
286	Preparative fractionation of dextrin by gradient alcohol precipitation. Separation Science and Technology, 2017, , 1-11.	2.5	1
287	Multifunctional vectors system for cancer therapy using single-walled carbon nanotubes and antisense oligonucleotide-modified gold nanoparticles composite materials. , 2010, , .		0
288	A comparative study of photoresponsive molecularly imprinted polymers with different shell thicknesses: Effects on 6â€•O â€Î±â€maltosylâ€Î²â€cyclodextrin separation. Journal of Food Science, 2021, 86, 4060-4069.	3.1	0

#	Article	IF	Citations
289	Study on the evaluation standard of extruded glutinous rice starch with thermostable Î±â€•amylase for making Chinese rice wine. International Journal of Food Science and Technology, 0, , .	2.7	0
290	Application of induced voltage in cloudy apple juice: enzymatic browning and bioactive and flavouring compounds. International Journal of Food Science and Technology, 2022, 57, 4138-4147.	2.7	0