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List of Publications by Year
in descending order

16 papers	648 citations	759233 12 h-index	940533 16 g-index
16 all docs	16 docs citations	16 times ranked	537 citing authors

#	ARTICLE	IF	CITATIONS
1	Anti-hyperlipidemic and ameliorative effects of chickpea starch and resistant starch in mice with high fat diet induced obesity are associated with their multi-scale structural characteristics. Food and Function, 2022, 13, 5135-5152.	4.6	4
2	Isolated Pea Resistant Starch Substrates with Different Structural Features Modulate the Production of Short-Chain Fatty Acids and Metabolism of Microbiota in Anaerobic Fermentation In Vitro. Journal of Agricultural and Food Chemistry, 2021, 69, 5392-5404.	5.2	31
3	Structural modification and dynamic <i>in vitro</i> fermentation profiles of precooked pea starch as affected by different drying methods. Food and Function, 2021, 12, 12706-12723.	4.6	5
4	Research advances on the formation mechanism of resistant starch type III: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 276-297.	10.3	81
5	Insights into the supramolecular structure and techno-functional properties of starch isolated from oat rice kernels subjected to different processing treatments. Food Chemistry, 2020, 317, 126464.	8.2	29
6	A more pronounced effect of type III resistant starch <i>vs.</i> type II resistant starch on ameliorating hyperlipidemia in high fat diet-fed mice is associated with its supramolecular structural characteristics. Food and Function, 2020, 11, 1982-1995.	4.6	45
7	Effect of processing on the in vitro digestion characteristics of oat products by using a dynamic rat stomach-duodenum model. Journal of Functional Foods, 2019, 61, 103277.	3.4	11
8	Effect of kansui addition on dough rheology and quality characteristics of chickpea-wheat composite flour-based noodles and the underlying mechanism. Food Chemistry, 2019, 298, 125081.	8.2	51
9	Resistant starch isolated from enzymatic, physical, and acid treated pea starch: Preparation, structural characteristics, and in vitro bile acid capacity. LWT - Food Science and Technology, 2019, 116, 108541.	5.2	28
10	Effect of natural fermentation on the structure and physicochemical properties of wheat starch. Carbohydrate Polymers, 2019, 218, 163-169.	10.2	76
11	Determination of polyphenols in oats by near-infrared spectroscopy (NIRS) and two-dimensional correlation spectroscopy. Analytical Letters, 2019, 52, 962-971.	1.8	8
12	Understanding the multi-scale structural changes in starch and its physicochemical properties during the processing of chickpea, navy bean, and yellow field pea seeds. Food Chemistry, 2019, 289, 582-590.	8.2	41
13	Nutritional quality and techno-functional changes in raw, germinated and fermented yellow field pea (Pisum sativum L.) upon pasteurization. LWT - Food Science and Technology, 2018, 92, 147-154.	5.2	37
14	Structural characterization of resistant starch isolated from Laird lentils (Lens culinaris) seeds subjected to different processing treatments. Food Chemistry, 2018, 263, 163-170.	8.2	86
15	Long- and short-range structural characteristics of pea starch modified by autoclaving, Î±-amylolysis, and pullulanase debranching. International Journal of Biological Macromolecules, 2018, 120, 650-656.	7.5	64
16	In vitro digestibility, protein composition and techno-functional properties of Saskatchewan grown yellow field peas (Pisum sativum L.) as affected by processing. Food Research International, 2017, 92, 64-78.	6.2	51