

Wajira S Ratnayake

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

21 papers	1,563 citations	14 h-index	21 g-index
21 ext. papers	1,718 ext. citations	4.6 avg, IF	4.65 L-index

#	Paper	IF	Citations
21	Starch characteristics of black bean, chick pea, lentil, navy bean and pinto bean cultivars grown in Canada. <i>Food Chemistry</i> , 2002 , 78, 489-498	8.5	320
20	Pea Starch: Composition, Structure and Properties [A Review]. <i>Starch/Staerke</i> , 2002 , 54, 217-234	2.3	251
19	Composition, molecular structure, and physicochemical properties of starches from four field pea (<i>Pisum sativum</i> L.) cultivars. <i>Food Chemistry</i> , 2001 , 74, 189-202	8.5	194
18	A new insight into the gelatinization process of native starches. <i>Carbohydrate Polymers</i> , 2007 , 67, 511-520	2.3	178
17	Gelatinization and solubility of corn starch during heating in excess water: new insights. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3712-6	5.7	138
16	Starch gelatinization. <i>Advances in Food and Nutrition Research</i> , 2009 , 55, 221-68	6	122
15	Characterisation and potential application of pineapple pomace in an extruded product for fibre enhancement. <i>Food Chemistry</i> , 2014 , 163, 23-30	8.5	100
14	DSC enthalpic transitions during starch gelatinisation in excess water, dilute sodium chloride and dilute sucrose solutions. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2156-2164	4.3	62
13	Thermal behavior of resistant starches RS 2, RS 3, and RS 4. <i>Journal of Food Science</i> , 2008 , 73, C356-66	3.4	41
12	Phase transition of cross-linked and hydroxypropylated corn (<i>Zea mays</i> L.) starches. <i>LWT - Food Science and Technology</i> , 2008 , 41, 346-358	5.4	34
11	Physicochemical, Functional and Antioxidant Properties of Tropical Fruits Co-products. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 137-44	3.9	31
10	EFFECTS OF EGG AND EGG REPLACERS ON YELLOW CAKE PRODUCT QUALITY. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 21-29	2.1	21
9	Extraction and Characterization of Starch from Alkaline Cooked Corn Masa. <i>Cereal Chemistry</i> , 2007 , 84, 415-422	2.4	19
8	Factors Affecting the Alkaline Cooking Performance of Selected Corn and Sorghum Hybrids. <i>Cereal Chemistry</i> , 2010 , 87, 524-531	2.4	17
7	Physicochemical and thermal properties of <i>Phaseolus vulgaris</i> L. var. Great Northern bean starch. <i>Journal of Food Science</i> , 2014 , 79, C295-300	3.4	13
6	A COMPREHENSIVE EVALUATION OF EGG AND EGG REPLACERS ON THE PRODUCT QUALITY OF MUFFINS. <i>Journal of Food Quality</i> , 2011 , 34, 333-342	2.7	11
5	STARCH Sources and Processing 2003 , 5567-5572		6

4	Assessment of Corn Quality for Nixtamalization: Development of a Convenient Bench-Top Cooking Method. <i>Cereal Chemistry</i> , 2017 , 94, 207-214	2.4	2
3	Great Northern Bean Could Improve the Nutritional Value of Instant Noodles. <i>Cereal Chemistry</i> , 2016 , 93, 156-161	2.4	1
2	Utilizing side streams of pulse protein processing: A review120		1
1	Pea Starch: Composition, Structure and Properties [A Review 2002 , 54, 217		1