# George Amponsah Annor

List of Publications by Year
in descending order



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|---|---|---|---|
| 37 papers | 1,033 citations | 566801 15 h-index | 433756 31 g-index |
| 40 all docs | 40 docs citations | 40 times ranked | 1020 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Progress on breeding and food processing efforts to improve chemical composition and functionality of intermediate wheatgrass (<i>Thinopyrum intermedium</i>) for the food industry. Cereal Chemistry, 2022, 99, 235-252. | 1.1 | 6 |
| 2 | Impact of plasma reactive species on the structure and functionality of pea protein isolate. Food Chemistry, 2022, 371, 131135. | 4.2 | 31 |
| 3 | The effect of tempering on protein properties and arabinoxylan contents of intermediate wheatgrass (<i>Thinopyrum intermedium</i>) flour. Cereal Chemistry, 2022, 99, 144-156. | 1.1 | 1 |
| 4 | Structural characterization and enzymatic hydrolysis of radio frequency cold plasma treated starches. Journal of Food Science, 2022, 87, 686-698. | 1.5 | 9 |
| 5 | Cold plasma technologies: Their effect on starch properties and industrial scale-up for starch modification. Current Research in Food Science, 2022, 5, 451-463. | 2.7 | 41 |
| 6 | Variability in changes of acrylamide precursors during nixtamalization for masa production. LWT - Food Science and Technology, 2022, 161, 113400. | 2.5 | 0 |
| 7 | Optimizing the extrusion conditions for the production of expanded intermediate wheatgrass (<i>Thinopyrum intermedium</i>) products. Journal of Food Science, 2022, 87, 3496-3512. | 1.5 | 8 |
| 8 | Genetic characterization of flour quality and breadâ€making traits in a spring wheat nested association mapping population. Crop Science, 2021, 61, 1168-1183. | 0.8 | 4 |
| 9 | Multiscale characterization and micromechanical modeling of crop stem materials. Biomechanics and Modeling in Mechanobiology, 2021, 20, 69-91. | 1.4 | 11 |
| 10 | Effect of Bran Pre-Treatment with Endoxylanase on the Characteristics of Intermediate Wheatgrass (Thinopyrum intermedium) Bread. Foods, 2021, 10, 1464. | 1.9 | 6 |
| 11 | Predicting moisture content during maize nixtamalization using machine learning with NIR spectroscopy. Theoretical and Applied Genetics, 2021, 134, 3743-3757. | 1.8 | 3 |
| 12 | Potential of Cold Plasma Technology in Ensuring the Safety of Foods and Agricultural Produce: A Review. Foods, 2020, 9, 1435. | 1.9 | 66 |
| 13 | Variation in Lignin, Cell Wall-Bound <i>p</i>-Coumaric, and Ferulic Acid in the Nodes and Internodes of Cereals and Their Impact on Lodging. Journal of Agricultural and Food Chemistry, 2020, 68, 12569-12576. | 2.4 | 10 |
| 14 | Tempering Improves Flour Properties of Refined Intermediate Wheatgrass (Thinopyrum intermedium). Foods, 2019, 8, 337. | 1.9 | 6 |
| 15 | Foodâ€Grade Maize Composition, Evaluation, and Genetics for Masaâ€Based Products. Crop Science, 2019, 59, 1392-1405. | 0.8 | 15 |
| 16 | Modification of cereal and tuber waxy starches with radio frequency cold plasma and its effects on waxy starch properties. Carbohydrate Polymers, 2019, 223, 115075. | 5.1 | 49 |
| 17 | Structural characterization of intermediate wheatgrass ( Thinopyrum intermedium ) starch. Cereal Chemistry, 2019, 96, 927-936. | 1.1 | 6 |
| 18 | Effect of sulfur fertilization rates on wheat (Triticum aestivum L.) functionality. Journal of Cereal Science, 2019, 87, 292-300. | 1.8 | 12 |

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| 19 | Starch hydrolysis kinetics of intermediate wheatgrass ( Thinopyrum intermedium ) flour and its effects on the unit chain profile of its resistant starch fraction. Cereal Chemistry, 2019, 96, 564-574. | 1.1 | 6 |
| 20 | Effect of Radio Frequency Cold Plasma Treatment on Intermediate Wheatgrass (<i>Thinopyrum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 | 1.4 | 24 |
| 21 | Chemical characterization, functionality, and baking quality of intermediate wheatgrass (Thinopyrum) Tj ETQq1 1 0.784314 rgBT /Ove | 1.8 | 22 |
| 22 | Effect of pre-treatments on the antioxidant potential of phenolic extracts from barley malt rootlets. Food Chemistry, 2018, 266, 31-37. | 4.2 | 24 |
| 23 | Influence of diurnal photosynthetic activity on the morphology, structure, and thermal properties of normal and waxy barley starch. International Journal of Biological Macromolecules, 2017, 98, 188-200. | 3.6 | 24 |
| 24 | Effect of diurnal photosynthetic activity on the fine structure of amylopectin from normal and waxy barley starch. International Journal of Biological Macromolecules, 2017, 102, 924-932. | 3.6 | 5 |
| 25 | Why do millets have slower starch and protein digestibility than other cereals?. Trends in Food Science and Technology, 2017, 66, 73-83. | 7.8 | 146 |
| 26 | Evaluation of the international standardized 24-h dietary recall methodology (GloboDiet) for potential application in research and surveillance within African settings. Globalization and Health, 2017, 13, 35. | 2.4 | 17 |
| 27 | Fruit physical characteristics, proximate, mineral and starch characterization of FHIA 19 and FHIA 20 plantain and FHIA 03 cooking banana hybrids. SpringerPlus, 2016, 5, 796. | 1.2 | 9 |
| 28 | Mineral and phytate contents of some prepared popular Ghanaian foods. SpringerPlus, 2016, 5, 581. | 1.2 | 5 |
| 29 | Impact of full range of amylose contents on the architecture of starch granules*. International Journal of Biological Macromolecules, 2016, 89, 305-318. | 3.6 | 19 |
| 30 | Small differences in amylopectin fine structure may explain large functional differences of starch. Carbohydrate Polymers, 2016, 140, 113-121. | 5.1 | 138 |
| 31 | Effects of the amount and type of fatty acids present in millets on their inÂvitro starch digestibility and expected glycemic index (eGI). Journal of Cereal Science, 2015, 64, 76-81. | 1.8 | 85 |
| 32 | Physical and Molecular Characterization of Millet Starches. Cereal Chemistry, 2014, 91, 286-292. | 1.1 | 68 |
| 33 | Unit and Internal Chain Profile of Millet Amylopectin. Cereal Chemistry, 2014, 91, 29-34. | 1.1 | 24 |
| 34 | In Vitro Starch Digestibility and Expected Glycemic Index of Kodo Millet (<i>Paspalum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 Td (scr 211-217. | 1.1 | 82 |
| 35 | RESPONSE SURFACE METHODOLOGY FOR STUDYING THE QUALITY CHARACTERISTICS OF COWPEA (<i>VIGNA) Tj ETQq1 1 0.78431 | 1.5 | 8 |
| 36 | Acidification and starch behaviour during co-fermentation of cassava (<i>Manihot) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td (esculent food. International Journal of Food Sciences and Nutrition, 2010, 61, 449-462. | 1.3 | 11 |

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| 37 | Biochemical changes in new plantain and cooking banana hybrids at various stages of ripening. Journal of the Science of Food and Agriculture, 2008, 88, 2724-2729. | 1.7 | 13 |