

# Harold Corke

## List of Publications by Year in descending order

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325  
papers

22,836  
citations

8910

75  
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12194

135  
g-index

334  
all docs

334  
docs citations

334  
times ranked

25782  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity and phenolic compounds of 112 traditional Chinese medicinal plants associated with anticancer. <i>Life Sciences</i> , 2004, 74, 2157-2184.	4.4	2,094
2	Antioxidant Capacity of 26 Spice Extracts and Characterization of Their Phenolic Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7749-7759.	5.3	1,100
3	Structure-radical scavenging activity relationships of phenolic compounds from traditional Chinese medicinal plants. <i>Life Sciences</i> , 2006, 78, 2872-2888.	4.4	689
4	Bioactive Compounds and Bioactivities of Ginger ( <i>Zingiber officinale</i> Roscoe). <i>Foods</i> , 2019, 8, 185.	4.3	622
5	The in vitro antibacterial activity of dietary spice and medicinal herb extracts. <i>International Journal of Food Microbiology</i> , 2007, 117, 112-119.	4.8	598
6	Antioxidant Activity of Betalains from Plants of the Amaranthaceae. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2288-2294.	5.3	511
7	Systematic evaluation of natural phenolic antioxidants from 133 Indian medicinal plants. <i>Food Chemistry</i> , 2007, 102, 938-953.	8.4	488
8	Bioactive Compounds and Biological Functions of Garlic ( <i>Allium sativum</i> L.). <i>Foods</i> , 2019, 8, 246.	4.3	451
9	Anthocyanins, Flavonols, and Free Radical Scavenging Activity of Chinese Bayberry ( <i>Myrica rubra</i> ) Extracts and Their Color Properties and Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2327-2332.	5.3	423
10	Hypoglycemic and hypolipidemic effects and antioxidant activity of fruit extracts from <i>Lycium barbarum</i> . <i>Life Sciences</i> , 2004, 76, 137-149.	4.4	400
11	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 924-941.	10.1	330
12	Antibacterial Properties and Major Bioactive Components of Cinnamon Stick ( <i>Cinnamomum</i> ) <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5484-5490.	5.3	300
13	Bioactive compounds and bioactivities of germinated edible seeds and sprouts: An updated review. <i>Trends in Food Science and Technology</i> , 2017, 59, 1-14.	15.7	252
14	Ions-induced gelation of alginate: Mechanisms and applications. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 578-588.	7.7	244
15	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. <i>International Journal of Molecular Sciences</i> , 2019, 20, 6196.	4.2	221
16	A Potential Antioxidant Resource: Endophytic Fungi from Medicinal Plants. <i>Economic Botany</i> , 2007, 61, 14-30.	1.8	207
17	Physical Properties of Octenyl Succinic Anhydride Modified Rice, Wheat, and Potato Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2283-2287.	5.3	206
18	Characterization and application of betalain pigments from plants of the Amaranthaceae. <i>Trends in Food Science and Technology</i> , 2005, 16, 370-376.	15.7	198

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19	The superior mechanical and physical properties of nanocarbon reinforced bulk composites achieved by architecture design – A review. <i>Progress in Materials Science</i> , 2020, 113, 100672.	33.8	190
20	Antioxidant activity and nutritional quality of traditional red-grained rice varieties containing proanthocyanidins. <i>Food Chemistry</i> , 2013, 138, 1153-1161.	8.4	182
21	Genetic diversity and population structure of a diverse set of rice germplasm for association mapping. <i>Theoretical and Applied Genetics</i> , 2010, 121, 475-487.	3.7	173
22	Antibacterial and antioxidant effects of five spice and herb extracts as natural preservatives of raw pork. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1879-1885.	3.6	167
23	The health benefits, functional properties, modifications, and applications of pea ( <i>Pisum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 10 <i>Science and Food Safety</i> , 2020, 19, 1835-1876.	12.2	165
24	Effect of phytochemical extracts on the pasting, thermal, and gelling properties of wheat starch. <i>Food Chemistry</i> , 2009, 112, 919-923.	8.4	163
25	Tannins as an alternative to antibiotics. <i>Food Bioscience</i> , 2020, 38, 100751.	4.5	155
26	Extraction and Purification of Squalene from Amaranthus Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 368-372.	5.3	154
27	Physical Properties of Cross-linked and Acetylated Normal and Waxy Rice Starch. <i>Starch/Staerke</i> , 1999, 51, 249-252.	2.2	152
28	Antibacterial properties of <i>Polygonum cuspidatum</i> roots and their major bioactive constituents. <i>Food Chemistry</i> , 2008, 109, 530-537.	8.4	150
29	Antioxidant Phenolic Constituents in Roots of <i>Rheum officinale</i> and <i>Rubia cordifolia</i> : Structure-Radical Scavenging Activity Relationships. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7884-7890.	5.3	147
30	Analysis of Genotypic Diversity in the Starch Physicochemical Properties of Nonwaxy Rice: Apparent Amylose Content, Pasting Viscosity and Gel Texture. <i>Starch/Staerke</i> , 2006, 58, 259-267.	2.2	147
31	Structural characterization and properties of konjac glucomannan and zein blend films. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1096-1104.	7.7	143
32	Free Radical Scavenging Properties and Phenolic Content of Chinese Black-Grained Wheat. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8533-8536.	5.3	139
33	Effects of konjac glucomannan on physicochemical properties of myofibrillar protein and surimi gels from grass carp ( <i>Ctenopharyngodon idella</i> ). <i>Food Chemistry</i> , 2009, 116, 413-418.	8.4	137
34	Somatic deletions of genes regulating MSH2 protein stability cause DNA mismatch repair deficiency and drug resistance in human leukemia cells. <i>Nature Medicine</i> , 2011, 17, 1298-1303.	30.1	134
35	Fluorinated surfactants: synthesis, properties, effluent treatment. <i>Journal of Fluorine Chemistry</i> , 2002, 114, 149-156.	1.7	129
36	Phenolic Antioxidants (Hydrolyzable Tannins, Flavonols, and Anthocyanins) Identified by LC-ESI-MS and MALDI-QIT-TOF MS from <i>Rosa chinensis</i> Flowers. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9940-9948.	5.3	129

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37	Thermal, pasting, and gelling properties of wheat and potato starches in the presence of sucrose, glucose, glycerol, and hydroxypropyl $\beta$ -cyclodextrin. <i>Carbohydrate Polymers</i> , 2007, 70, 112-122.	10.5	127
38	Characterization and Quantification of Betacyanin Pigments from Diverse <i>Amaranthus</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2063-2070.	5.3	126
39	Heat-moisture treatment effects on sweetpotato starches differing in amylose content. <i>Food Chemistry</i> , 1999, 65, 339-346.	8.4	125
40	Identification and Distribution of Simple and Acylated Betacyanins in the <i>Amaranthaceae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1971-1978.	5.3	124
41	Physical properties and enzymatic digestibility of acetylated ae, wx, and normal maize starch. <i>Carbohydrate Polymers</i> , 1997, 34, 283-289.	10.5	118
42	Endophytic fungi from <i>Nerium oleander</i> L ( <i>Apocynaceae</i> ): main constituents and antioxidant activity. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1253-1263.	3.7	117
43	Polyphenols in Common Beans ( <i>Phaseolus vulgaris</i> L.): Chemistry, Analysis, and Factors Affecting Composition. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1518-1539.	12.2	112
44	Colorant Properties and Stability of <i>Amaranthus</i> Betacyanin Pigments. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4491-4495.	5.3	109
45	Human oral processing and texture profile analysis parameters: Bridging the gap between the sensory evaluation and the instrumental measurements. <i>Journal of Texture Studies</i> , 2019, 50, 369-380.	2.6	109
46	Potential Application of Spice and Herb Extracts as Natural Preservatives in Cheese. <i>Journal of Medicinal Food</i> , 2011, 14, 284-290.	1.6	108
47	Interactions between carboxymethyl konjac glucomannan and soy protein isolate in blended films. <i>Carbohydrate Polymers</i> , 2014, 101, 136-145.	10.5	108
48	Biochemical changes during storage of sweet potato roots differing in dry matter content. <i>Postharvest Biology and Technology</i> , 2002, 24, 317-325.	6.1	107
49	Oil and Squalene in <i>Amaranthus</i> Grain and Leaf. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7913-7920.	5.3	107
50	Physical properties of <i>Amaranthus</i> starch. <i>Food Chemistry</i> , 2009, 113, 371-376.	8.4	107
51	Factor analysis of physicochemical properties of 63 rice varieties. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 745-752.	3.6	106
52	Role of fluid cohesiveness in safe swallowing. <i>Npj Science of Food</i> , 2019, 3, 5.	5.6	106
53	Relationships among Genetic, Structural, and Functional Properties of Rice Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6241-6248.	5.3	104
54	Betalains of <i>Celosia argentea</i> . <i>Phytochemistry</i> , 2001, 58, 159-165.	3.0	101

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55	Starch properties as affected by sorghum grain chemistry. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 245-251.	3.6	100
56	Molecular structure of amylopectin from amaranth starch and its effect on physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2008, 43, 377-382.	7.7	100
57	Cellulose and cellulose derivatives: Different colloidal states and food-related applications. <i>Carbohydrate Polymers</i> , 2021, 255, 117334.	10.5	97
58	Genetic Variation in the Physical Properties of Sweet Potato Starch. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4195-4201.	5.3	92
59	Pasting Properties of $\hat{1}^3$ -Irradiated Rice Starches as Affected by pH. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 336-341.	5.3	92
60	Amylopectin internal molecular structure in relation to physical properties of sweetpotato starch. <i>Carbohydrate Polymers</i> , 2011, 84, 907-918.	10.5	92
61	Effect of $\hat{1}^3$ -irradiation on phenolic compounds in rice grain. <i>Food Chemistry</i> , 2010, 120, 74-77.	8.4	91
62	Anthocyanins, Hydroxycinnamic Acid Derivatives, and Antioxidant Activity in Roots of Different Chinese Purple-Fleshed Sweetpotato Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7588-7596.	5.3	90
63	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 832-859.	10.1	89
64	General Application of Raman Spectroscopy for the Determination of Level of Acetylation in Modified Starches. <i>Cereal Chemistry</i> , 1999, 76, 439-443.	2.2	88
65	Effect of Ferulic Acid and Catechin on Sorghum and Maize Starch Pasting Properties. <i>Cereal Chemistry</i> , 2004, 81, 418-422.	2.2	88
66	Preparation and characterization of konjac glucomannan and ethyl cellulose blend films. <i>Food Hydrocolloids</i> , 2015, 44, 229-236.	10.9	88
67	Physicochemical properties of sweetpotato starch. <i>Starch/Staerke</i> , 2011, 63, 249-259.	2.2	86
68	Functional Properties of Hydroxypropylated, Cross-Linked, and Hydroxypropylated Cross-Linked Tuber and Root Starches. <i>Cereal Chemistry</i> , 2007, 84, 30-37.	2.2	85
69	Green Extraction of Antioxidant Polyphenols from Green Tea ( <i>Camellia sinensis</i> ). <i>Antioxidants</i> , 2020, 9, 785.	5.2	85
70	Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments. <i>Trends in Food Science and Technology</i> , 2020, 97, 341-354.	15.7	85
71	Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. <i>Food Control</i> , 2018, 92, 437-443.	5.6	82
72	Chemical Stability and Colorant Properties of Betaxanthin Pigments from <i>Celosia argentea</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4429-4435.	5.3	81

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73	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. <i>Antioxidants</i> , 2019, 8, 166.	5.2	81
74	Quality of dried white salted noodles affected by microbial transglutaminase. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2587-2594.	3.6	78
75	Starch granule-associated proteins affect the physicochemical properties of rice starch. <i>Food Hydrocolloids</i> , 2020, 101, 105504.	10.9	77
76	Comparison of Major Phenolic Constituents and in Vitro Antioxidant Activity of Diverse Kudingcha Genotypes from <i>Ilex kudingcha</i> , <i>Ilex cornuta</i> , and <i>Ligustrum robustum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6082-6089.	5.3	76
77	Analysis of quantitative trait loci for some starch properties of rice ( <i>Oryza sativa</i> L.): thermal properties, gel texture and swelling volume. <i>Journal of Cereal Science</i> , 2004, 39, 379-385.	3.7	74
78	Molecular marker assisted selection for improvement of the eating, cooking and sensory quality of rice ( <i>Oryza sativa</i> L.). <i>Journal of Cereal Science</i> , 2010, 51, 159-164.	3.7	73
79	Compositions of phenolic compounds, amino acids and reducing sugars in commercial potato varieties and their effects on acrylamide formation. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2254-2262.	3.6	73
80	Geochemistry and Sr <sup>87</sup> /Nd isotopic compositions of mantle xenoliths from the Monte Vulture carbonatite-melilitite volcano, central southern Italy. <i>Contributions To Mineralogy and Petrology</i> , 2002, 144, 78-92.	3.1	71
81	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean ( <i>Vigna radiata</i> ) sprouts. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2090-2098.	2.7	71
82	Anthocyanin characterization and bioactivity assessment of a dark blue grained wheat ( <i>Triticum</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 3	8.4	69
83	HPLC Characterization of Betalains from Plants in the Amaranthaceae. <i>Journal of Chromatographic Science</i> , 2005, 43, 454-460.	1.5	68
84	Femoral Neck Response to Exercise and Subsequent Deconditioning in Young and Adult Rats. <i>Journal of Bone and Mineral Research</i> , 2003, 18, 1292-1299.	3.0	67
85	Supercritical Carbon Dioxide Extraction of Oil and Squalene from <i>Amaranthus</i> Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7921-7925.	5.3	67
86	Fine structure characterization of amylopectins from grain amaranth starch. <i>Carbohydrate Research</i> , 2009, 344, 1701-1708.	2.4	67
87	Health Benefits of Bioactive Compounds from the Genus <i>Ilex</i> , a Source of Traditional Caffeinated Beverages. <i>Nutrients</i> , 2018, 10, 1682.	4.2	67
88	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. <i>International Journal of Food Science and Technology</i> , 2016, 51, 875-884.	2.7	66
89	Transposable element-derived sequences in vertebrate development. <i>Mobile DNA</i> , 2021, 12, 1.	3.8	66
90	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. <i>Food Hydrocolloids</i> , 2018, 79, 301-309.	10.9	65

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91	Genetic and Environmental Variation in Sorghum Starch Properties. <i>Journal of Cereal Science</i> , 2001, 34, 261-268.	3.7	63
92	Effect of hydroxypropylation and alkaline treatment in hydroxypropylation on some structural and physicochemical properties of heat-moisture treated wheat, potato and waxy maize starches. <i>Carbohydrate Polymers</i> , 2007, 68, 305-313.	10.5	63
93	Evaluation of the effect of plant extracts and phenolic compounds on reduction of acrylamide in an asparagine/glucose model system by RP-HPLC-DAD. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1674-1681.	3.6	63
94	Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 489-531.	12.2	62
95	Association mapping of starch physicochemical properties with starch synthesis-related gene markers in nonwaxy rice ( <i>Oryza sativa</i> L.). <i>Molecular Breeding</i> , 2014, 34, 1747-1763.	2.1	61
96	Field evaluation of tolerance to salinity stress in Iranian hexaploid wheat landrace accessions. <i>Genetic Resources and Crop Evolution</i> , 1995, 42, 147-156.	1.6	60
97	Physicochemical Properties of Common and Tartary Buckwheat Starch. <i>Cereal Chemistry</i> , 1997, 74, 79-82.	2.2	60
98	Effect of Persian gum on whey protein concentrate cold-set emulsion gel: Structure and rheology study. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 17-26.	7.7	60
99	Effect of gamma irradiation on the thermal and rheological properties of grain amaranth starch. <i>Radiation Physics and Chemistry</i> , 2009, 78, 954-960.	2.8	58
100	Carboxymethyl modification of konjac glucomannan affects water binding properties. <i>Carbohydrate Polymers</i> , 2015, 130, 1-8.	10.5	58
101	Rheological properties of starches from grain amaranth and their relationship to starch structure. <i>Starch/Staerke</i> , 2010, 62, 302-308.	2.2	55
102	Impact of cooking conditions on the properties of rice: Combined temperature and cooking time. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 87-94.	7.7	55
103	Bioactive compounds and beneficial functions of sprouted grains. , 2019, , 191-246.		55
104	Kinetics of hydrolysis and changes in amylose content during preparation of microcrystalline starch from high-amylose maize starches. <i>Carbohydrate Polymers</i> , 2007, 69, 398-405.	10.5	53
105	Survey of antioxidant capacity and nutritional quality of selected edible and medicinal fruit plants in Hong Kong. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 510-517.	4.0	53
106	Comparative Analysis of Bioactivities of Four <i>Polygonum</i> Species. <i>Planta Medica</i> , 2008, 74, 43-49.	1.8	52
107	Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. <i>Food Research International</i> , 2018, 107, 691-699.	6.4	52
108	Effect of Phenolic Compounds on the Pasting and Textural Properties of Wheat Starch. <i>Starch/Staerke</i> , 2008, 60, 609-616.	2.2	51

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109	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3817-3832.	10.1	51
110	Who graduates from drug courts? Correlates of client success. <i>American Journal of Criminal Justice</i> , 2001, 26, 107-119.	2.1	50
111	Enhancing antioxidant capacity of <i>Lactobacillus acidophilus</i> -fermented milk fortified with pomegranate peel extracts. <i>Food Bioscience</i> , 2018, 26, 185-192.	4.5	50
112	The phenolic composition and antioxidant capacity of soluble and bound extracts in selected dietary spices and medicinal herbs. <i>International Journal of Food Science and Technology</i> , 2016, 51, 565-573.	2.7	49
113	The short-term reduction of uranium by nanoscale zero-valent iron (nZVI): role of oxide shell, reduction mechanism and the formation of U(V)-carbonate phases. <i>Environmental Science: Nano</i> , 2017, 4, 1304-1313.	4.2	49
114	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 1018-1055.	12.2	49
115	Protein quality evaluation of <i>Amaranthus</i> wholemeal flours and protein concentrates. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 100-106.	3.6	48
116	Extraction and characterization of starch granule-associated proteins from rice that affect in vitro starch digestibility. <i>Food Chemistry</i> , 2019, 276, 754-760.	8.4	48
117	Management and 1-Year Outcomes of Patients With Newly Diagnosed Atrial Fibrillation and Chronic Kidney Disease: Results From the Prospective GARFIELD-AF Registry. <i>Journal of the American Heart Association</i> , 2019, 8, e010510.	3.9	47
118	Microwave irradiation differentially affect the physicochemical properties of waxy and non-waxy hull-less barley starch. <i>Journal of Cereal Science</i> , 2020, 95, 103072.	3.7	47
119	Properties of protein concentrates and hydrolysates from <i>Amaranthus</i> and Buckwheat. <i>Industrial Crops and Products</i> , 1999, 10, 175-183.	5.4	46
120	Noodle Quality as Related to Sorghum Starch Properties. <i>Cereal Chemistry</i> , 2001, 78, 417-420.	2.2	46
121	<i>Lactobacillus plantarum</i> WCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean ( <i>Vigna radiata</i> ) and Soya Bean ( <i>Glycine max</i> ) Milks. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12944.	1.9	46
122	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. <i>Carbohydrate Polymers</i> , 2018, 188, 260-267.	10.5	46
123	Nanochemoprevention with therapeutic benefits: An updated review focused on epigallocatechin gallate delivery. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 1243-1264.	10.1	46
124	Diversity of Starch Pasting Properties in Iranian Hexaploid Wheat Landraces. <i>Cereal Chemistry</i> , 1997, 74, 417-423.	2.2	45
125	Genetic diversity in the physicochemical properties of waxy rice ( <i>Oryza sativa</i> L) starch. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1299-1306.	3.6	45
126	Antioxidant properties and principal phenolic phytochemicals of Indian medicinal plants from Asclepiadoideae and Periplocoideae. <i>Natural Product Research</i> , 2010, 24, 206-221.	1.8	44



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127	Effects on grape amino acid concentration through foliar application of three different elicitors. <i>Food Research International</i> , 2017, 99, 688-692.	6.4	44
128	Prolaminâ€based complexes: Structure design and foodâ€related applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1120-1149.	12.2	43
129	Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed yogurt. <i>Journal of Dairy Science</i> , 2016, 99, 7063-7074.	3.3	42
130	Characterization of konjac glucomannan-ethyl cellulose film formation via microscopy. <i>International Journal of Biological Macromolecules</i> , 2016, 85, 434-441.	7.7	42
131	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili ( <i>Rosa roxburghii</i> ). <i>Industrial Crops and Products</i> , 2020, 143, 111928.	5.4	42
132	Porosity Modeling of Brush Seals. <i>Journal of Tribology</i> , 1997, 119, 769-775.	2.0	41
133	Production of Bihon-type Noodles from Maize Starch Differing in Amylose Content. <i>Cereal Chemistry</i> , 2004, 81, 475-480.	2.2	41
134	Protein characteristics of Chinese black-grained wheat. <i>Food Chemistry</i> , 2006, 98, 463-472.	8.4	41
135	Effects of Salt and Alkaline Reagents on Dynamic Rheological Properties of Raw Oriental Wheat Noodles. <i>Cereal Chemistry</i> , 2006, 83, 211-217.	2.2	41
136	Phenolic profiles, antioxidant, and antiproliferative activities of turmeric ( <i>Curcuma longa</i> ). <i>Industrial Crops and Products</i> , 2020, 152, 112561.	5.4	41
137	Accurate Estimation of Sweetpotato Amylase Activity by Flour Viscosity Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 832-835.	5.3	40
138	Rapid Identification of Betacyanins from <i>Amaranthus tricolor</i> , <i>Gomphrena globosa</i> , and <i>Hylocereus polyrhizus</i> by Matrix-Assisted Laser Desorption/Ionization Quadrupole Ion Trap Time-of-Flight Mass Spectrometry (MALDI-QIT-TOF MS). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6520-6526.	5.3	40
139	Physicochemical and structural characteristics of starches from Chinese hullâ€less barley cultivars. <i>International Journal of Food Science and Technology</i> , 2016, 51, 509-518.	2.7	40
140	Insoluble-bound polyphenols of adlay seed ameliorate H <sub>2</sub> O <sub>2</sub> -induced oxidative stress in HepG2 cells via Nrf2 signalling. <i>Food Chemistry</i> , 2020, 325, 126865.	8.4	40
141	Impact of sage seed gum and whey protein concentrate on the functional properties and retrogradation behavior of native wheat starch gel. <i>Food Hydrocolloids</i> , 2021, 111, 106261.	10.9	40
142	Synthesis and characterization of citric acid esterified canna starch (RS4) by semi-dry method using vacuum-microwave-infrared assistance. <i>Carbohydrate Polymers</i> , 2020, 250, 116985.	10.5	39
143	Field evaluation of an <i>Amaranthus</i> genetic resource collection in China. <i>Genetic Resources and Crop Evolution</i> , 2000, 47, 43-53.	1.6	38
144	Evaluation of Asian salted noodles in the presence of <i>Amaranthus</i> betacyanin pigments. <i>Food Chemistry</i> , 2010, 118, 663-669.	8.4	38

#	ARTICLE	IF	CITATIONS
145	Association Mapping of Starch Physicochemical Properties with Starch Biosynthesizing Genes in Waxy Rice ( <i>Oryza sativa</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10110-10117.	5.3	38
146	Screening and Spontaneous Mutation of Pickle-Derived <i>Lactobacillus plantarum</i> with Overproduction of Riboflavin, Related Mechanism, and Food Application. <i>Foods</i> , 2020, 9, 88.	4.3	38
147	Analysis of genotypic diversity in starch thermal and retrogradation properties in nonwaxy rice. <i>Carbohydrate Polymers</i> , 2007, 67, 174-181.	10.5	37
148	All-Natural Food-Grade Hydrophilicâ€“Hydrophobic Coreâ€“Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 11936-11946.	8.3	37
149	Effects of Anthocyanin Extracts from Bilberry ( <i>Vaccinium myrtillus</i> L.) and Purple Potato ( <i>Solanum tuberosum</i> L. var. â€“SynkeÅ Sakariâ€™) on the Plasma Metabolomic Profile of Zucker Diabetic Fatty Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9436-9450.	5.3	37
150	Lower Limb Mechanical Properties. <i>Sports Medicine</i> , 2012, 42, 929-940.	6.7	36
151	In situ nanomechanical properties of natural oil bodies studied using atomic force microscopy. <i>Journal of Colloid and Interface Science</i> , 2020, 570, 362-374.	9.6	36
152	Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1800-1807.	3.6	35
153	Mineral Deposits in <i>Ficus</i> Leaves: Morphologies and Locations in Relation to Function. <i>Plant Physiology</i> , 2018, 176, 1751-1763.	5.1	35
154	Molecular characterization of human group A rotavirus genotypes circulating in Rawalpindi, Islamabad, Pakistan during 2015-2016. <i>PLoS ONE</i> , 2019, 14, e0220387.	2.5	35
155	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. <i>Antioxidants</i> , 2019, 8, 362.	5.2	35
156	Pasting, thermal and rheological properties of octenylsuccinylate modified starches from diverse small granule starches differing in amylose content. <i>Journal of Cereal Science</i> , 2020, 95, 103030.	3.7	35
157	Soybean lecithin-stabilized oil-in-water (O/W) emulsions increase the stability and in vitro bioaccessibility of bioactive nutrients. <i>Food Chemistry</i> , 2021, 338, 128071.	8.4	35
158	Development of NMR and Raman Spectroscopic Methods for the Determination of the Degree of Substitution of Maleate in Modified Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2702-2708.	5.3	33
159	Dietary plant materials reduce acrylamide formation in cookie and starch-based model systems. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2477-2483.	3.6	33
160	Octenylsuccinylation differentially modifies the physicochemical properties and digestibility of small granule starches. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 705-714.	7.7	33
161	Structure Design for Improving the Characteristic Attributes of Extruded Plant-Based Meat Analogues. <i>Food Biophysics</i> , 2022, 17, 137-149.	3.0	33
162	Physical Properties of Starch from Two Genotypes of <i>Amaranthus cruentus</i> of Agricultural Significance in China. <i>Starch/Staerke</i> , 1995, 47, 295-297.	2.2	32

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164	Gelatinization, Pasting, and Gelling Properties of Sweetpotato and Wheat Starch Blends. <i>Cereal Chemistry</i> , 2011, 88, 302-309.	2.2	32
165	Structures of clusters in sweetpotato amylopectin. <i>Carbohydrate Research</i> , 2011, 346, 1112-1121.	2.4	32
166	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean ( <i>Canavalia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.7	32
167	Removal of starch granule-associated proteins promotes $\alpha$ -amylase hydrolysis of rice starch granule. <i>Food Chemistry</i> , 2020, 330, 127313.	8.4	32
168	Collagen fibrils of sea cucumber ( <i>Apostichopus japonicus</i> ) are heterotypic. <i>Food Chemistry</i> , 2020, 316, 126272.	8.4	32
169	Genetic Diversity in Properties of Starch from Zimbabwean Sorghum Landraces. <i>Cereal Chemistry</i> , 2001, 78, 583-589.	2.2	31
170	Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. <i>Food and Bioprocess Technology</i> , 2016, 9, 1408-1421.	4.9	31
171	Gelatinizing, Pasting, and Gelling Properties of Potato and Amaranth Starch Mixtures. <i>Cereal Chemistry</i> , 2007, 84, 22-29.	2.2	30
172	Ultrasonic Treatment Increases Extraction Rate of Common Bean ( <i>Phaseolus vulgaris</i> L.) Antioxidants. <i>Antioxidants</i> , 2019, 8, 83.	5.2	30
173	Microencapsulation of probiotic lactobacilli with shellac as moisture barrier and to allow controlled release. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 726-734.	3.6	30
174	Functional Properties and Enzymatic Digestibility of Cationic and Cross-Linked Cationicae, wx, and Normal Maize Starch. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2523-2528.	5.3	29
175	Time-Dependent Changes in Dough Color in Hexaploid Wheat Landraces Differing in Polyphenol Oxidase Activity. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3579-3585.	5.3	28
176	Genetic Diversity in Physical Properties of Starch from a World Collection of <i>Amaranthus</i> . <i>Cereal Chemistry</i> , 1999, 76, 877-883.	2.2	28
177	Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. <i>Journal of Food Science</i> , 2016, 81, E627-36.	3.2	28
178	Large-Scale Screening of 239 Traditional Chinese Medicinal Plant Extracts for Their Antibacterial Activities against Multidrug-Resistant <i>Staphylococcus aureus</i> and Cytotoxic Activities. <i>Pathogens</i> , 2020, 9, 185.	2.9	28
179	Diversity analysis of starch physicochemical properties in 95 proso millet ( <i>Panicum miliaceum</i> L.) accessions. <i>Food Chemistry</i> , 2020, 324, 126863.	8.4	28
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182	Effect of hydroxypropyl $\beta$ -cyclodextrin on physical properties and transition parameters of amylose-lipid complexes of native and acetylated starches. <i>Food Chemistry</i> , 2008, 108, 14-22.	8.4	27
183	Functional, digestibility, and antioxidant properties of brown and polished rice flour from traditional and new-improved varieties grown in Sri Lanka. <i>Starch/Staerke</i> , 2011, 63, 485-492.	2.2	27
184	Effect of fertiliser on functional properties of flour from four rice varieties grown in Sri Lanka. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1271-1276.	3.6	27
185	Thermal and pasting properties and digestibility of blends of potato and rice starches differing in amylose content. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 321-332.	7.7	27
186	Surface microstructure of rice starch is altered by removal of granule-associated proteins. <i>Food Hydrocolloids</i> , 2021, 121, 107038.	10.9	27
187	Effect of Amaranthus and Buckwheat Proteins on Wheat Dough Properties and Noodle Quality. <i>Cereal Chemistry</i> , 1998, 75, 171-176.	2.2	26
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189	Sword bean ( <i>Canavalia gladiata</i> ) as a source of antioxidant phenolics. <i>International Journal of Food Science and Technology</i> , 2016, 51, 156-162.	2.7	26
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195	Octenyl succinic anhydride modification alters blending effects of waxy potato and waxy rice starches. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 1-10.	7.7	25
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198	Hot Air Drying Induces Browning and Enhances Phenolic Content and Antioxidant Capacity in Mung Bean ( <i>Vigna radiata</i> L.) Sprouts. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12846.	1.9	24

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200	Physicochemical Properties of Normal and Waxy Job's Tears ( <i>Coix lachryma-jobi</i> L.) <i>Starch. Cereal Chemistry</i> , 1999, 76, 413-416.	2.2	23
201	Influence of <i>Amaranthus</i> Betacyanin Pigments on the Physical Properties and Color of Wheat Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8212-8217.	5.3	23
202	Genetic variation in starch physicochemical properties of Chinese foxtail millet ( <i>Setaria italica</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622</i>	7.7	23
203	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean ( <i>Vigna</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlo</i>	4.5	23
204	Interfacial and emulsion-stabilizing properties of zein nanoparticles: differences among zein fractions ( $I^{\pm}$ , $I^2$ , and $I^3$ -zein). <i>Food and Function</i> , 2021, 12, 1361-1370.	4.6	23
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218	Effects of Soybean $\beta$ -Conglycinin on Body Fat Ratio and Serum Lipid Levels in Healthy Volunteers of Female University Students. <i>Journal of Nutritional Science and Vitaminology</i> , 2004, 50, 26-31.	0.6	20
219	Gluten Enhances Cooking, Textural, and Sensory Properties of Oat Noodles. <i>Cereal Chemistry</i> , 2011, 88, 228-233.	2.2	20
220	Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. <i>Cereal Chemistry</i> , 2017, 94, 291-297.	2.2	20
221	Association Analysis of Markers Derived from Starch Biosynthesis Related Genes with Starch Physicochemical Properties in the USDA Rice Mini-Core Collection. <i>Frontiers in Plant Science</i> , 2017, 8, 424.	3.8	20
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223	Modular Design of Noble-Metal-Free Mixed Metal Oxide Electrocatalysts for Complete Water Splitting. <i>Angewandte Chemie</i> , 2019, 131, 4692-4696.	2.1	20
224	Removal of starch granule associated proteins alters the physicochemical properties of annealed rice starches. <i>International Journal of Biological Macromolecules</i> , 2021, 185, 412-418.	7.7	20
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228	Effect of soil moisture stress from flowering to grain maturity on functional properties of Sri Lankan rice flour. <i>Starch/Staerke</i> , 2011, 63, 283-290.	2.2	18
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236	Effect of Water-soluble Non-Starch Polysaccharides from Taro on Pasting Properties of Starch. <i>Starch/Staerke</i> , 1997, 49, 259-261.	2.2	16
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238	Title is missing!. <i>Genetic Resources and Crop Evolution</i> , 2001, 48, 189-194.	1.6	16
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240	Starch properties of high and low amylose proso millet ( <i>Panicum miliaceum</i> L.) genotypes are differentially affected by varying salt and pH. <i>Food Chemistry</i> , 2021, 337, 127784.	8.4	16
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242	Effect of Nitrogen Nutrition on Endosperm Protein Synthesis in Wild and Cultivated Barley Grown in Spike Culture. <i>Plant Physiology</i> , 1988, 87, 523-528.	5.1	15
243	Starch Properties of Barnard Red, a South African Red Sorghum Variety of Significance in Traditional African Brewing. <i>Starch/Staerke</i> , 2000, 52, 467-470.	2.2	15
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245	Genotypic diversity and environmental stability of starch physicochemical properties in the USDA rice mini-core collection. <i>Food Chemistry</i> , 2017, 221, 1186-1196.	8.4	15
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251	Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. <i>Starch/Staerke</i> , 2018, 70, 1700129.	2.2	14
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268	Multi-scale structure of A- and B-type granules of normal and waxy hull-less barley starch. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 42-49.	7.7	11
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278	Removal of starch granule associated proteins affects annealing of normal and waxy maize starches. <i>Food Hydrocolloids</i> , 2022, 131, 107695.	10.9	9
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289	Whole genome sequencing data of native isolates of <i>Bacillus</i> and <i>Trichoderma</i> having potential biocontrol and plant growth promotion activities in rice. <i>Data in Brief</i> , 2022, 41, 107923.	1.1	7
290	Quantitative Genetic Basis of Gelatinization Temperature of Rice. <i>Cereal Chemistry</i> , 2001, 78, 666-674.	2.2	6
291	Prevalence, Characterization, and Control of <i>Campylobacter jejuni</i> Isolated from Raw Milk, Cheese, and Human Stool Samples in Beni-Suef Governorate, Egypt. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 322-330.	1.9	6
292	Prevalence and Survival of <i>Stenotrophomonas</i> Species in Milk and Dairy Products in Egypt. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 337-345.	1.9	6
293	Physicochemical properties of A- and B-type granules isolated from waxy and normal hull-less barley starch. <i>International Journal of Biological Macromolecules</i> , 2022, 213, 456-464.	7.7	6
294	Quantitative Analysis of Benzyl Modification in Waxy Maize Starch by Fourier Transform (FT) Raman Spectroscopy. <i>Cereal Chemistry</i> , 2001, 78, 629-631.	2.2	5
295	Improved linear response for stochastically driven systems. <i>Frontiers of Mathematics in China</i> , 2012, 7, 199-216.	0.7	5
296	Regular physical activity reduces the proinflammatory response in older women with diabetes and hypertension in the postmenopausal phase. <i>Experimental Gerontology</i> , 2021, 152, 111449.	2.9	5
297	Efficiency of Recrystallization Methods for the Purification of $\beta$ -Cyclodextrin. <i>Starch/Staerke</i> , 1996, 48, 382-385.	2.2	4
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299	Global volatile signature and polyphenols patterns in Vespolina wines according to vintage. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1551-1561.	2.7	4
300	The Role of Laparoscopic Surgery in Localized Pancreatic Neuroendocrine Tumours. <i>Current Treatment Options in Oncology</i> , 2021, 22, 27.	3.1	4
301	Optimization of soluble dietary fiber extraction from hullless barley grass. <i>Cereal Chemistry</i> , 0, , .	2.2	4
302	Reducing synthetic colorants release from alginate-based liquid-core beads with a zein shell. <i>Food Chemistry</i> , 2022, 384, 132493.	8.4	4
303	A preliminary assessment of landscape factors affecting habitat use by Przewalski horses and habitat evaluation in Hustai National Park, Mongolia. <i>Mammalian Biology</i> , 2016, 81, 340-344.	1.5	3
304	pH-Induced structural transitions in whey protein isolate and ultrasonically solubilized Persian gum mixture. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105190.	8.3	3
305	Spineless cactus use management on microbiological quality, performance, and nutritional disorders in sheep. <i>Tropical Animal Health and Production</i> , 2021, 53, 168.	1.4	3
306	Genetic diversity and interrelationships of common bean ( <i>Phaseolus vulgaris</i> L.) starch traits. <i>Starch/Staerke</i> , 0, , 2100189.	2.2	3

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308	Male hybrid sterility of mice with the genomic region of the Kit <sup>W</sup> mutation and the Kit <sup>S</sup> allele from <i>Mus spretus</i> . <i>Biochemical Genetics</i> , 2001, 39, 127-137.	1.8	2
309	An introduction to the "Li Spicy Unit" for the pungency degree of spicy foods. <i>International Journal of Food Properties</i> , 2020, 23, 108-115.	3.0	2
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312	American Association of Cereal Chemists' annual meeting. <i>Trends in Food Science and Technology</i> , 1994, 5, 399-401.	15.7	1
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318	Improvement in Right Ventricular Function Following 1 Year of Deferasirox Therapy in Patients with $\beta^2$ -Thalassemia.. <i>Blood</i> , 2009, 114, 5106-5106.	1.4	1
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323	P4.011"Community-level estimates of death due to injuries in Makwanpur district, Nepal. <i>Injury Prevention</i> , 2021, , .	2.2	0
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