

Harold Corke

List of Publications by Year in descending order

Source: [//exaly.com/author-pdf/1297149/publications.pdf](https://exaly.com/author-pdf/1297149/publications.pdf)

Version: 2024-02-01

325
papers

22,836
citations

8910

75
h-index

12194

135
g-index

334
all docs

334
docs citations

334
times ranked

25782
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advancements in encapsulation of chitosan-based enzymes and their applications in food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11044-11062.	10.1	12
2	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
3	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
4	L-citrulline enriched fermented milk with <i>Lactobacillus helveticus</i> attenuates dextran sulfate sodium (DSS) induced colitis in mice. <i>Journal of Nutritional Biochemistry</i> , 2022, 99, 108858.	4.3	12
5	Removal of starch granule-associated proteins alters the physicochemical properties of diverse small granule starches. <i>Food Hydrocolloids</i> , 2022, 124, 107318.	10.9	15
6	Structure Design for Improving the Characteristic Attributes of Extruded Plant-Based Meat Analogues. <i>Food Biophysics</i> , 2022, 17, 137-149.	3.0	33
7	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
8	Architecture of outer shell and inner blocklets of rice starch granule is related to starch granule-associated proteins. <i>Food Hydrocolloids</i> , 2022, 127, 107551.	10.9	11
9	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
10	Chemical Characterization and In Vitro Anti-Cancer Activities of a Hot Water Soluble Polysaccharide from Hulless Barley Grass. <i>Foods</i> , 2022, 11, 677.	4.3	15
11	Natural biopolymer masks the bitterness of potassium chloride to achieve a highly efficient salt reduction for future foods. <i>Biomaterials</i> , 2022, 283, 121456.	11.8	17
12	Nanoprodruge ratiometrically integrating autophagy inhibitor and genotoxic agent for treatment of triple-negative breast cancer. <i>Biomaterials</i> , 2022, 283, 121458.	11.8	15
13	Rheological properties, structure and digestibility of starches isolated from common bean (<i>Phaseolus vulgaris</i> L.) varieties from Europe and Asia. <i>LWT - Food Science and Technology</i> , 2022, 161, 113352.	5.3	21
14	Reducing synthetic colorants release from alginate-based liquid-core beads with a zein shell. <i>Food Chemistry</i> , 2022, 384, 132493.	8.4	4
15	Removal of starch granule associated proteins affects annealing of normal and waxy maize starches. <i>Food Hydrocolloids</i> , 2022, 131, 107695.	10.9	9
16	Introducing panda bean (<i>Vigna umbellata</i> (Thunb.) Ohwi et Ohashi) protein isolate as an alternative source of legume protein: Physicochemical, functional and nutritional characteristics. <i>Food Chemistry</i> , 2022, 388, 133016.	8.4	10
17	Cellular signals converge at the NOX2-SHP-2 axis to induce reductive carboxylation in cancer cells. <i>Cell Chemical Biology</i> , 2022, 29, 1200-1208.e6.	5.2	3
18	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

#	ARTICLE	IF	CITATIONS
19	Rare embryonic tumor of the central nervous system – neuroblastoma with FOXR2-activation. Russian Journal of Pediatric Hematology and Oncology, 2022, 9, 11-21.	0.2	1
20	Planetary ball-mill as a versatile tool to controlled potato starch modification to broaden its industrial applications. Food Research International, 2021, 140, 109870.	6.4	24
21	Cellulose and cellulose derivatives: Different colloidal states and food-related applications. Carbohydrate Polymers, 2021, 255, 117334.	10.5	97
22	Starch properties of high and low amylose proso millet (<i>Panicum miliaceum</i> L.) genotypes are differentially affected by varying salt and pH. Food Chemistry, 2021, 337, 127784.	8.4	16
23	Methylglyoxal binds to amines in honey matrix and 2-methoxyacetophenone is released in gaseous form into the headspace on the heating of manuka honey. Food Chemistry, 2021, 337, 127789.	8.4	9
24	Global volatile signature and polyphenols patterns in Vespolina wines according to vintage. International Journal of Food Science and Technology, 2021, 56, 1551-1561.	2.7	4
25	Microencapsulation of probiotic lactobacilli with shellac as moisture barrier and to allow controlled release. Journal of the Science of Food and Agriculture, 2021, 101, 726-734.	3.6	30
26	Soybean lecithin-stabilized oil-in-water (O/W) emulsions increase the stability and in vitro bioaccessibility of bioactive nutrients. Food Chemistry, 2021, 338, 128071.	8.4	35
27	Gel texture and rheological properties of normal amylose and waxy potato starch blends with rice starches differing in amylose content. International Journal of Food Science and Technology, 2021, 56, 1946-1958.	2.7	16
28	Impact of sage seed gum and whey protein concentrate on the functional properties and retrogradation behavior of native wheat starch gel. Food Hydrocolloids, 2021, 111, 106261.	10.9	40
29	Transposable element-derived sequences in vertebrate development. Mobile DNA, 2021, 12, 1.	3.8	66
30	Interfacial and emulsion-stabilizing properties of zein nanoparticles: differences among zein fractions (I^1 , I^2 , and I^3 -zein). Food and Function, 2021, 12, 1361-1370.	4.6	23
31	Spineless cactus use management on microbiological quality, performance, and nutritional disorders in sheep. Tropical Animal Health and Production, 2021, 53, 168.	1.4	3
32	Prolamin-based complexes: Structure design and food-related applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1120-1149.	12.2	43
33	Use of heat-moisture treated maize starch to modify the properties of wheat flour and the quality of noodles. International Journal of Food Science and Technology, 2021, 56, 3607-3617.	2.7	7
34	The Role of Laparoscopic Surgery in Localized Pancreatic Neuroendocrine Tumours. Current Treatment Options in Oncology, 2021, 22, 27.	3.1	4
35	P4.011 – Community-level estimates of death due to injuries in Makwanpur district, Nepal. Injury Prevention, 2021, , .	2.2	0
36	Ions-induced gelation of alginate: Mechanisms and applications. International Journal of Biological Macromolecules, 2021, 177, 578-588.	7.7	244

#	ARTICLE	IF	CITATIONS
37	Addition of waxy, low- or high-amylose rice starch differentially affects microstructure, water migration, texture and cooking quality of dried potato starch noodles. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5619-5628.	2.7	10
38	<sc><i>GmST1</i></sc>, which encodes a sulfotransferase, confers resistance to soybean mosaic virus strains <sc>G2</sc> and <sc>G3</sc>. <i>Plant, Cell and Environment</i> , 2021, 44, 2777-2792.	6.0	12
39	Polishing conditions in rice milling differentially affect the physicochemical properties of waxy, low- and high-amylose rice starch. <i>Journal of Cereal Science</i> , 2021, 99, 103183.	3.7	18
40	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
41	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
42	Emulsions Stabilization and Lipid Digestion Profiles of Sodium Alginate Microgels: Effect of the Crosslink Density. <i>Food Biophysics</i> , 2021, 16, 346-354.	3.0	7
43	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
44	Modulating the in vitro gastric digestion of heat-induced beta-lactoglobulin aggregates: Incorporation with polysaccharide. <i>Food Chemistry</i> , 2021, 354, 129506.	8.4	18
45	Evolution of physicochemical and antioxidant properties of whey protein isolate during fibrillization process. <i>Food Chemistry</i> , 2021, 357, 129751.	8.4	21
46	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
47	Microwave irradiation alters the rheological properties and molecular structure of hull-less barley starch. <i>Food Hydrocolloids</i> , 2021, 120, 106821.	10.9	21
48	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
49	Surface microstructure of rice starch is altered by removal of granule-associated proteins. <i>Food Hydrocolloids</i> , 2021, 121, 107038.	10.9	27
50	Microwave treatment alters the fine molecular structure of waxy hull-less barley starch. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1086-1092.	7.7	12
51	Nerve growth factor promotes lysyl oxidase-dependent chondrosarcoma cell metastasis by suppressing miR-149-5p synthesis. <i>Cell Death and Disease</i> , 2021, 12, 1101.	6.4	12
52	Antibacterial Activity and Multi-Targeting Mechanism of Dehydrocorydaline From <i>Corydalis turtschaninovii</i> Bess. Against <i>Listeria monocytogenes</i> . <i>Frontiers in Microbiology</i> , 2021, 12, 799094.	3.6	12
53	IoT-based Formal Modelling of emergency message dissemination scheme for VANETs. , 2021, . .		2
54	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

#	ARTICLE	IF	CITATIONS
55	Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in length-width ratio in Sri Lanka. <i>International Journal of Food Science and Technology</i> , 2020, 55, 74-81.	2.7	7
56	Starch granule-associated proteins affect the physicochemical properties of rice starch. <i>Food Hydrocolloids</i> , 2020, 101, 105504.	10.9	77
57	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
58	Milling affects rheological and gel textural properties of rice flour. <i>Cereal Chemistry</i> , 2020, 97, 205-215.	2.2	11
59	Thermal processing of rice grains affects the physical properties of their pregelatinised rice flours. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1375-1385.	2.7	14
60	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
61	Putting adaptive planning into practice: A meta-analysis of current applications. <i>Cities</i> , 2020, 106, 102866.	5.8	10
62	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
63	Tannins as an alternative to antibiotics. <i>Food Bioscience</i> , 2020, 38, 100751.	4.5	155
64	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
65	Co-existent Epicardial Paraganglioma and Anterior Mediastinal Thymoma. <i>Journal of Radiology Case Reports</i> , 2020, 14, 16-30.	0.5	1
66	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (<i>Vigna Tj ETQq0 0 0 0</i>) /Overlock 10 Tft	4.5	23
67	Investigation of food microstructure and texture using atomic force microscopy: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2357-2379.	12.2	17
68	Effects of Anthocyanin Extracts from Bilberry (<i>Vaccinium myrtillus</i> L.) and Purple Potato (<i>Solanum tuberosum</i> L. var. 'Synke Sakari'™) 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
69	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
70	Green Extraction of Antioxidant Polyphenols from Green Tea (<i>Camellia sinensis</i>). <i>Antioxidants</i> , 2020, 9, 785.	5.2	85
71	pH-Induced structural transitions in whey protein isolate and ultrasonically solubilized Persian gum mixture. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105190.	8.3	3
72	Phenolic content and in vitro antioxidant activity in common beans (<i>Phaseolus vulgaris</i> L.) are not directly related to anti-proliferative activity. <i>Food Bioscience</i> , 2020, 36, 100662.	4.5	10

#	ARTICLE	IF	CITATIONS
73	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
74	The health benefits, functional properties, modifications, and applications of pea (<i>Pisum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 T Science and Food Safety, 2020, 19, 1835-1876.	12.2	165
75	Removal of starch granule-associated proteins promotes α -amylase hydrolysis of rice starch granule. <i>Food Chemistry</i> , 2020, 330, 127313.	8.4	32
76	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
77	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
78	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
79	Removal of starch granule-associated proteins affects amyloglucosidase hydrolysis of rice starch granules. <i>Carbohydrate Polymers</i> , 2020, 247, 116674.	10.5	22
80	Critical factors for non-surgical artificial insemination in sheep. <i>Small Ruminant Research</i> , 2020, 191, 106179.	1.3	10
81	Environmental parameters-dependent self-assembling behaviors of α -zein in aqueous ethanol solution studied by atomic force microscopy. <i>Food Chemistry</i> , 2020, 331, 127349.	8.4	18
82	An introduction to the "Spicy Unit" for the pungency degree of spicy foods. <i>International Journal of Food Properties</i> , 2020, 23, 108-115.	3.0	2
83	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
84	Resveratrol alters texture and provides nutritional benefits in white salted noodles. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2740-2750.	2.7	0
85	Characterization of morphology and physicochemical properties of native starches isolated from 12 <i>Lycoris</i> species. <i>Food Chemistry</i> , 2020, 316, 126263.	8.4	14
86	Collagen fibrils of sea cucumber (<i>Apostichopus japonicus</i>) are heterotypic. <i>Food Chemistry</i> , 2020, 316, 126272.	8.4	32
87	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
88	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
89	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
90	Insoluble-bound polyphenols of adlay seed ameliorate H ₂ O ₂ -induced oxidative stress in HepG2 cells via Nrf2 signalling. <i>Food Chemistry</i> , 2020, 325, 126865.	8.4	40

#	ARTICLE	IF	CITATIONS
91	Local and landscape-scale environmental filters drive the functional diversity and taxonomic composition of spiders across urban greenspaces. <i>Journal of Applied Ecology</i> , 2020, 57, 1570-1580.	4.0	28
92	Novel strategy for enhancing the color intensity of β -Carotene: Enriching onto the oil-water interface. <i>Journal of Colloid and Interface Science</i> , 2020, 573, 215-222.	9.6	10
93	Phenolic profile, antioxidant and antiproliferative activities of diverse peanut cultivars. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2361-2369.	3.2	11
94	Phenolic profiles, antioxidant, and antiproliferative activities of turmeric (<i>Curcuma longa</i>). <i>Industrial Crops and Products</i> , 2020, 152, 112561.	5.4	41
95	Electrostatic complexation of β -lactoglobulin aggregates with κ -carrageenan and the resulting emulsifying and foaming properties. <i>Journal of Dairy Science</i> , 2020, 103, 8709-8720.	3.3	14
96	Do biological and management reasons for a short or long dry period induce the same effects on dairy cattle productivity?. <i>Journal of Dairy Science</i> , 2020, 103, 11857-11875.	3.3	8
97	Informed Consent for Surgery at Resumption of Elective Activity After the First Wave of COVID-19. <i>Cureus</i> , 2020, 12, e11642.	0.5	0
98	Bioactive Compounds and Biological Functions of Garlic (<i>Allium sativum</i> L.). <i>Foods</i> , 2019, 8, 246.	4.3	451
99	A Clinical Trial of the Intradermal TLR2 Agonist CADI-05 for BCG Recurrent and Unresponsive Non-Muscle Invasive Bladder Cancer. <i>Bladder Cancer</i> , 2019, 5, 171-180.	0.4	4
100	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
101	Effect of arabinogalactan protein complex content on emulsification performance of gum arabic. <i>Carbohydrate Polymers</i> , 2019, 224, 115170.	10.5	21
102	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
103	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
104	Discovery of Antibacterial Dietary Spices That Target Antibiotic-Resistant Bacteria. <i>Microorganisms</i> , 2019, 7, 157.	3.6	19
105	Bioactive Compounds and Bioactivities of Ginger (<i>Zingiber officinale</i> Roscoe). <i>Foods</i> , 2019, 8, 185.	4.3	622
106	Genetic variation in starch physicochemical properties of Chinese foxtail millet (<i>Setaria italica</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 142	7.7	23
107	Role of fluid cohesiveness in safe swallowing. <i>Npj Science of Food</i> , 2019, 3, 5.	5.6	106
108	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

#	ARTICLE	IF	CITATIONS
109	All-Natural Food-Grade Hydrophilicâ€“Hydrophobic Coreâ€“Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 11936-11946.	8.3	37
110	Ultrasonic Treatment Increases Extraction Rate of Common Bean (<i>Phaseolus vulgaris</i> L.) Antioxidants. <i>Antioxidants</i> , 2019, 8, 83.	5.2	30
111	Management and 1â€“Year Outcomes of Patients With Newly Diagnosed Atrial Fibrillation and Chronic Kidney Disease: Results From the Prospective GARFIELDâ€“AF Registry. <i>Journal of the American Heart Association</i> , 2019, 8, e010510.	3.9	47
112	Modular Design of Nobleâ€“Metalâ€“Free Mixed Metal Oxide Electrocatalysts for Complete Water Splitting. <i>Angewandte Chemie</i> , 2019, 131, 4692-4696.	2.1	20
113	Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. <i>Antioxidants</i> , 2019, 8, 47.	5.2	21
114	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
115	Bioactive compounds and beneficial functions of sprouted grains. , 2019, , 191-246.		55
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	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
118	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
119	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. <i>Carbohydrate Polymers</i> , 2018, 188, 260-267.	10.5	46
120	Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. <i>Starch/Staerke</i> , 2018, 70, 1700167.	2.2	20
121	Longitudinal associations of temperament and character with paranoid ideation: A population-based study. <i>Psychiatry Research</i> , 2018, 261, 137-142.	3.4	14
122	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
123	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
124	Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. <i>Starch/Staerke</i> , 2018, 70, 1700129.	2.2	14
125	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
126	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

#	ARTICLE	IF	CITATIONS
127	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
128	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
129	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
130	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
131	Doxorubicin-Eluting Intra-Arterial Therapy for Pediatric Extra-Abdominal Desmoid Fibromatoses: A Promising Approach for a Perplexing Disease. <i>Journal of Vascular and Interventional Radiology</i> , 2018, 29, 1376-1382.	0.5	18
132	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean (<i>Canavalia</i>)	3.7	32
133	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
134	<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
135	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
136	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
137	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
138	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
139	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
140	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
141	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
142	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
143	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
144	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

#	ARTICLE	IF	CITATIONS
145	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
146	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
147	Physical stability and rheological properties of konjac glucomannan-ethyl cellulose mixed emulsions. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 423-430.	7.7	24
148	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
149	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
150	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
151	Physicochemical and functional properties of <i>Caryota urens</i> flour as compared to wheat flour. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2647-2653.	2.7	12
152	Physicochemical and structural characteristics of starches from Chinese hullless barley cultivars. <i>International Journal of Food Science and Technology</i> , 2016, 51, 509-518.	2.7	40
153	Thermal treatments affect the polyphenol profile and increase antioxidant capacity in five varieties of edible bean milks. <i>International Journal of Food Science and Technology</i> , 2016, 51, 954-961.	2.7	7
154	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
155	Characterization of konjac glucomannan-ethyl cellulose film formation via microscopy. <i>International Journal of Biological Macromolecules</i> , 2016, 85, 434-441.	7.7	42
156	Self- and parental assessment of quality of life in child cochlear implant bearers. <i>European Annals of Otorhinolaryngology, Head and Neck Diseases</i> , 2016, 133, 31-35.	1.1	14
157	Polymer Capsules as a Theranostic Tool for a Universal In Vitro Screening Assay-The Case of Lysosomal Storage Diseases. <i>Particle and Particle Systems Characterization</i> , 2015, 32, 991-998.	2.5	15
158	Carboxymethyl modification of konjac glucomannan affects water binding properties. <i>Carbohydrate Polymers</i> , 2015, 130, 1-8.	10.5	58
159	Adhesion, Cohesion, and Friction Estimated from Combining Cutting and Peeling Test Results for Thin Noodle Sheets. <i>Journal of Food Science</i> , 2015, 80, E370-6.	3.2	12
160	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
161	Preparation and characterization of konjac glucomannan and ethyl cellulose blend films. <i>Food Hydrocolloids</i> , 2015, 44, 229-236.	10.9	88
162	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

#	ARTICLE	IF	CITATIONS
163	Interactions between carboxymethyl konjac glucomannan and soy protein isolate in blended films. <i>Carbohydrate Polymers</i> , 2014, 101, 136-145.	10.5	108
164	Antioxidant activity and nutritional quality of traditional red-grained rice varieties containing proanthocyanidins. <i>Food Chemistry</i> , 2013, 138, 1153-1161.	8.4	182
165	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
166	Effect of parboiling on the formation of resistant starch, digestibility and functional properties of rice flour from different varieties grown in Sri Lanka. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2723-2729.	3.6	22
167	Lower Limb Mechanical Properties. <i>Sports Medicine</i> , 2012, 42, 929-940.	6.7	36
168	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
169	Improved linear response for stochastically driven systems. <i>Frontiers of Mathematics in China</i> , 2012, 7, 199-216.	0.7	5
170	Structures of building blocks in clusters of sweetpotato amylopectin. <i>Carbohydrate Research</i> , 2011, 346, 2913-2925.	2.4	21
171	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
172	Political Legitimacy: A Theoretical Approach Between Facts and Norms. <i>Constellations</i> , 2011, 18, 135-169.	0.4	32
173	Gelatinization, Pasting, and Gelling Properties of Sweetpotato and Wheat Starch Blends. <i>Cereal Chemistry</i> , 2011, 88, 302-309.	2.2	32
174	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
175	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
176	Physicochemical properties of sweetpotato starch. <i>Starch/Staerke</i> , 2011, 63, 249-259.	2.2	86
177	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
178	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
179	Amylopectin internal molecular structure in relation to physical properties of sweetpotato starch. <i>Carbohydrate Polymers</i> , 2011, 84, 907-918.	10.5	92
180	Structures of clusters in sweetpotato amylopectin. <i>Carbohydrate Research</i> , 2011, 346, 1112-1121.	2.4	32

#	ARTICLE	IF	CITATIONS
181	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
182	Gluten Enhances Cooking, Textural, and Sensory Properties of Oat Noodles. <i>Cereal Chemistry</i> , 2011, 88, 228-233.	2.2	20
183	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
184	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
185	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
186	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
187	Effect of γ -irradiation on phenolic compounds in rice grain. <i>Food Chemistry</i> , 2010, 120, 74-77.	8.4	91
188	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
189	Functional Properties and Retrogradation of Heat-Moisture Treated Wheat and Potato Starches in the Presence of Hydroxypropyl β -cyclodextrin. <i>Starch/Staerke</i> , 2010, 62, 69-77.	2.2	18
190	Rheological properties of starches from grain amaranth and their relationship to starch structure. <i>Starch/Staerke</i> , 2010, 62, 302-308.	2.2	55
191	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
192	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
193	SOME OBSERVATIONS CONCERNING METAL CRACKING IN NAVAL BOILERS. <i>Journal of the American Society of Naval Engineers</i> , 2009, 51, 348-366.	0.0	0
194	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
195	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
196	Fine structure characterization of amylopectins from grain amaranth starch. <i>Carbohydrate Research</i> , 2009, 344, 1701-1708.	2.4	67
197	Rapid identification of gallotannins from Chinese galls by matrix-assisted laser desorption/ionization time-of-flight quadrupole ion trap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009, 23, 1678-1682.	1.5	25
198	Physical properties of <i>Amaranthus</i> starch. <i>Food Chemistry</i> , 2009, 113, 371-376.	8.4	107

#	ARTICLE	IF	CITATIONS
199	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
200	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
201	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
202	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
203	Improvement in Right Ventricular Function Following 1 Year of Deferasirox Therapy in Patients with β^2 -Thalassemia. <i>Blood</i> , 2009, 114, 5106-5106.	1.4	1
204	Effect of Phenolic Compounds on the Pasting and Textural Properties of Wheat Starch. <i>Starch/Staerke</i> , 2008, 60, 609-616.	2.2	51
205	Antibacterial properties of <i>Polygonum cuspidatum</i> roots and their major bioactive constituents. <i>Food Chemistry</i> , 2008, 109, 530-537.	8.4	150
206	Effect of hydroxypropyl β -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
207	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
208	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
209	Starch Physicochemical Properties and Their Associations with Microsatellite Alleles of Starch-Synthesizing Genes in a Rice RIL Population. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1589-1594.	5.3	26
210	Comparative Analysis of Bioactivities of Four <i>Polygonum</i> Species. <i>Planta Medica</i> , 2008, 74, 43-49.	1.8	52
211	Identification of the Proteinase K-resistant Antigen of <i>Orientia tsutsugamushi</i> by Monoclonal Antibodies. <i>Journal of Bacteriology and Virology</i> , 2008, 38, 11.	0.1	1
212	Gelatinizing, Pasting, and Gelling Properties of Potato and Amaranth Starch Mixtures. <i>Cereal Chemistry</i> , 2007, 84, 22-29.	2.2	30
213	Reduction of mitral valve regurgitation caused by acute papillary muscle ischemia. <i>Nature Clinical Practice Cardiovascular Medicine</i> , 2007, 4, 51-54.	1.9	9
214	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
215	Antibacterial Properties and Major Bioactive Components of Cinnamon Stick (<i>Cinnamomum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 FT <i>Chemistry</i> , 2007, 55, 5484-5490.	5.3	300
216	Analysis of genotypic diversity in starch thermal and retrogradation properties in nonwaxy rice. <i>Carbohydrate Polymers</i> , 2007, 67, 174-181.	10.5	37

#	ARTICLE	IF	CITATIONS
217	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
218	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
219	Thermal, pasting, and gelling properties of wheat and potato starches in the presence of sucrose, glucose, glycerol, and hydroxypropyl β -cyclodextrin. <i>Carbohydrate Polymers</i> , 2007, 70, 112-122.	10.5	127
220	Systematic evaluation of natural phenolic antioxidants from 133 Indian medicinal plants. <i>Food Chemistry</i> , 2007, 102, 938-953.	8.4	488
221	Anthocyanin characterization and bioactivity assessment of a dark blue grained wheat (<i>Triticum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 11	8.4	69
222	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
223	A Potential Antioxidant Resource: Endophytic Fungi from Medicinal Plants. <i>Economic Botany</i> , 2007, 61, 14-30.	1.8	207
224	Endophytic fungi from <i>Nerium oleander</i> L (Apocynaceae): main constituents and antioxidant activity. <i>World Journal of Microbiology and Biotechnology</i> , 2007, 23, 1253-1263.	3.7	117
225	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
226	Structure-activity relationships of phenolic compounds from traditional Chinese medicinal plants. <i>Life Sciences</i> , 2006, 78, 2872-2888.	4.4	689
227	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
228	OPTIMAL COOKING TIME OF NOODLES RELATED TO THEIR NOTCH SENSITIVITY*. <i>Journal of Texture Studies</i> , 2006, 37, 428-441.	2.6	25
229	Protein characteristics of Chinese black-grained wheat. <i>Food Chemistry</i> , 2006, 98, 463-472.	8.4	41
230	Analysis of Genetic Diversity and Relationships in Waxy Rice (<i>Oryza sativa</i> L.) using AFLP and ISSR Markers. <i>Genetic Resources and Crop Evolution</i> , 2006, 53, 323-330.	1.6	25
231	Biting efficiency in relation to incisal angulation. <i>Archives of Oral Biology</i> , 2006, 51, 491-497.	1.9	13
232	Model for end-stage liver disease (MELD) exception for unusual metabolic liver diseases. <i>Liver Transplantation</i> , 2006, 12, S124-S127.	2.8	7
233	Turn up the heat on health professions education. <i>Quality and Safety in Health Care</i> , 2006, 15, 78-79.	2.8	1
234	Fracture and Energy Partitioning in Uncooked and Cooked Noodles. <i>Materials Research Society Symposia Proceedings</i> , 2006, 975, 1.	0.1	0

#	ARTICLE	IF	CITATIONS
235	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
236	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
237	AFLP and RFLP linkage map in Coix. <i>Genetic Resources and Crop Evolution</i> , 2005, 52, 209-214.	1.6	16
238	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
239	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
240	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
241	HPLC Characterization of Betalains from Plants in the Amaranthaceae. <i>Journal of Chromatographic Science</i> , 2005, 43, 454-460.	1.5	68
242	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
243	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
244	Production of Bihon-type Noodles from Maize Starch Differing in Amylose Content. <i>Cereal Chemistry</i> , 2004, 81, 475-480.	2.2	41
245	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
246	Correlation between valsalva leak point pressure and maximal urethral closure pressure in women with stress urinary incontinence. <i>International Urogynecology Journal</i> , 2004, 15, 194-197.	1.4	17
247	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
248	Antioxidant Phenolic Constituents in Roots of <i>Rheum officinale</i> and <i>Rubia cordifolia</i> : Structure-Activity Relationships. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7884-7890.	5.3	147
249	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
250	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
251	Effect of Ferulic Acid and Catechin on Sorghum and Maize Starch Pasting Properties. <i>Cereal Chemistry</i> , 2004, 81, 418-422.	2.2	88
252	Effects of Soybean β -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

#	ARTICLE	IF	CITATIONS
253	Nutritional Enhancement of Asian Wheat Products by Starch and Protein Supplementation. , 2004, , 284-290.		0
254	Femoral Neck Response to Exercise and Subsequent Deconditioning in Young and Adult Rats. Journal of Bone and Mineral Research, 2003, 18, 1292-1299.	3.0	67
255	Oil and Squalene in Amaranthus Grain and Leaf. Journal of Agricultural and Food Chemistry, 2003, 51, 7913-7920.	5.3	107
256	Supercritical Carbon Dioxide Extraction of Oil and Squalene from Amaranthus Grain. Journal of Agricultural and Food Chemistry, 2003, 51, 7921-7925.	5.3	67
257	Antioxidant Activity of Betalains from Plants of the Amaranthaceae. Journal of Agricultural and Food Chemistry, 2003, 51, 2288-2294.	5.3	511
258	Physical Properties of Octenyl Succinic Anhydride Modified Rice, Wheat, and Potato Starches. Journal of Agricultural and Food Chemistry, 2003, 51, 2283-2287.	5.3	206
259	Starch Properties and Functionalities. , 2003, , 473-506.		8
260	Diversity of Protein Quality Traits in Iranian Hexaploid Wheat Landraces. Cereal Research Communications, 2003, 31, 193-200.	1.5	1
261	Starch Properties and Functionalities. , 2003, , .		2
262	Pasting Properties of γ -Irradiated Rice Starches as Affected by pH. Journal of Agricultural and Food Chemistry, 2002, 50, 336-341.	5.3	92
263	Extraction and Purification of Squalene from Amaranthus Grain. Journal of Agricultural and Food Chemistry, 2002, 50, 368-372.	5.3	154
264	Biochemical changes during storage of sweet potato roots differing in dry matter content. Postharvest Biology and Technology, 2002, 24, 317-325.	6.1	107
265	Factor analysis of physicochemical properties of 63 rice varieties. Journal of the Science of Food and Agriculture, 2002, 82, 745-752.	3.6	106
266	Physicochemical properties of an elite rice hybrid. Journal of the Science of Food and Agriculture, 2002, 82, 1628-1636.	3.6	7
267	Geochemistry and Sr ⁸⁷ /Nd isotopic compositions of mantle xenoliths from the Monte Vulture carbonate melilitite volcano, central southern Italy. Contributions To Mineralogy and Petrology, 2002, 144, 78-92.	3.1	71
268	Fluorinated surfactants: synthesis, properties, effluent treatment. Journal of Fluorine Chemistry, 2002, 114, 149-156.	1.7	129
269	Title is missing!. Genetic Resources and Crop Evolution, 2002, 49, 541-550.	1.6	22
270	Chemical Stability and Colorant Properties of Betaxanthin Pigments from Celosia argentea. Journal of Agricultural and Food Chemistry, 2001, 49, 4429-4435.	5.3	81

#	ARTICLE	IF	CITATIONS
271	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
272	Identification and Distribution of Simple and Acylated Betacyanins in the Amaranthaceae. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1971-1978.	5.3	124
273	Genetic Diversity in Properties of Starch from Zimbabwean Sorghum Landraces. <i>Cereal Chemistry</i> , 2001, 78, 583-589.	2.2	31
274	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
275	Quantitative Genetic Basis of Gelatinization Temperature of Rice. <i>Cereal Chemistry</i> , 2001, 78, 666-674.	2.2	6
276	Who graduates from drug courts? Correlates of client success. <i>American Journal of Criminal Justice</i> , 2001, 26, 107-119.	2.1	50
277	Betalains of <i>Celosia argentea</i> . <i>Phytochemistry</i> , 2001, 58, 159-165.	3.0	101
278	Trypsin inhibitor activity in vegetative tissue of sweet potato plants and its response to heat treatment. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1358-1363.	3.6	16
279	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
280	Genetic and Environmental Variation in Sorghum Starch Properties. <i>Journal of Cereal Science</i> , 2001, 34, 261-268.	3.7	63
281	Male hybrid sterility of mice with the genomic region of the KitW mutation and the KitS allele from <i>Mus spretus</i> . <i>Biochemical Genetics</i> , 2001, 39, 127-137.	1.8	2
282	Title is missing!. <i>Genetic Resources and Crop Evolution</i> , 2001, 48, 189-194.	1.6	16
283	Noodle Quality as Related to Sorghum Starch Properties. <i>Cereal Chemistry</i> , 2001, 78, 417-420.	2.2	46
284	Effect of Steeping Treatment on Pasting and Thermal Properties of Sorghum Starches. <i>Cereal Chemistry</i> , 2001, 78, 303-306.	2.2	20
285	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
286	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
287	Determination of the Degree of Succinylation in Diverse Modified Starches by Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5105-5108.	5.3	25
288	Raman Spectroscopic Determination of the Degree of Succinate in Modified Waxy Maize Starches. <i>Analytical Letters</i> , 1999, 32, 2703-2711.	1.8	8

#	ARTICLE	IF	CITATIONS
289	Physical Properties and Enzymatic Digestibility of Phosphorylated, wx, and Normal Maize Starch Prepared at Different pH Levels. <i>Cereal Chemistry</i> , 1999, 76, 938-943.	2.2	25
290	Potential Use of Raman Spectroscopy for Determination of Amylose Content in Maize Starch. <i>Cereal Chemistry</i> , 1999, 76, 821-823.	2.2	22
291	Physicochemical Properties of Normal and Waxy Job's Tears (<i>Coix lachryma-jobi</i> L.) Starch. <i>Cereal Chemistry</i> , 1999, 76, 413-416.	2.2	23
292	Effect of Amaranthus and buckwheat proteins on the rheological properties of maize starch. <i>Food Chemistry</i> , 1999, 65, 493-501.	8.4	19
293	Heat-moisture treatment effects on sweetpotato starches differing in amylose content. <i>Food Chemistry</i> , 1999, 65, 339-346.	8.4	125
294	Properties of protein concentrates and hydrolysates from Amaranthus and Buckwheat. <i>Industrial Crops and Products</i> , 1999, 10, 175-183.	5.4	46
295	Physical properties of starch of Asian-adapted potato varieties. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1642-1646.	3.6	24
296	Physical Properties of Cross-linked and Acetylated Normal and Waxy Rice Starch. <i>Starch/Staerke</i> , 1999, 51, 249-252.	2.2	152
297	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
298	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
299	Functional Properties and Enzymatic Digestibility of Cationic and Cross-Linked Cationic, wx, and Normal Maize Starch. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2523-2528.	5.3	29
300	Physicochemical Properties of Maize Starches Expressing Dull and Sugary-2 Mutants in Different Genetic Backgrounds. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4939-4943.	5.3	22
301	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
302	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
303	Genetic Diversity in Physical Properties of Starch from a World Collection of Amaranthus. <i>Cereal Chemistry</i> , 1999, 76, 877-883.	2.2	28
304	Raman Spectroscopic Determination of the Degree of Cationic Modification in Waxy Maize Starches. <i>Analytical Letters</i> , 1999, 32, 3049-3058.	1.8	7
305	Protein quality evaluation of Amaranthus wholemeal flours and protein concentrates. <i>Journal of the Science of Food and Agriculture</i> , 1998, 76, 100-106.	3.6	48
306	Pasting properties of commercial and experimental starch pearls. <i>Carbohydrate Polymers</i> , 1998, 35, 89-96.	10.5	11

#	ARTICLE	IF	CITATIONS
307	Characterization and Quantification of Betacyanin Pigments from Diverse Amaranthus Species. Journal of Agricultural and Food Chemistry, 1998, 46, 2063-2070.	5.3	126
308	Colorant Properties and Stability of Amaranthus Betacyanin Pigments. Journal of Agricultural and Food Chemistry, 1998, 46, 4491-4495.	5.3	109
309	Raman Spectroscopic Determination of the Percent of Acetylation in Modified Wheat Starch. Analytical Letters, 1998, 31, 2105-2114.	1.8	22
310	Effect of Amaranthus and Buckwheat Proteins on Wheat Dough Properties and Noodle Quality. Cereal Chemistry, 1998, 75, 171-176.	2.2	26
311	Diversity of Starch Pasting Properties in Iranian Hexaploid Wheat Landraces. Cereal Chemistry, 1997, 74, 417-423.	2.2	45
312	Porosity Modeling of Brush Seals. Journal of Tribology, 1997, 119, 769-775.	2.0	41
313	Physicochemical Properties of Common and Tartary Buckwheat Starch. Cereal Chemistry, 1997, 74, 79-82.	2.2	60
314	Characterization and Analysis of North American Triticale Genetic Resources. Crop Science, 1997, 37, 1951-1959.	1.9	27
315	Effect of Water-soluble Non-Starch Polysaccharides from Taro on Pasting Properties of Starch. Starch/Staerke, 1997, 49, 259-261.	2.2	16
316	Physical properties and enzymatic digestibility of acetylated ae, wx, and normal maize starch. Carbohydrate Polymers, 1997, 34, 283-289.	10.5	118
317	Factors Affecting the Determination of $\hat{\Gamma}^2$ -Cyclodextrin by Phenolphthalein Spectrophotometry. Analytical Letters, 1996, 29, 1201-1213.	1.8	12
318	Efficiency of Recrystallization Methods for the Purification of $\hat{\Gamma}^2$ -Cyclodextrin. Starch/Staerke, 1996, 48, 382-385.	2.2	4
319	Field evaluation of tolerance to salinity stress in Iranian hexaploid wheat landrace accessions. Genetic Resources and Crop Evolution, 1995, 42, 147-156.	1.6	60
320	Physical Properties of Starch from Two Genotypes of Amaranthus cruentus of Agricultural Significance in China. Starch/Staerke, 1995, 47, 295-297.	2.2	32
321	International symposium and exhibition on new approaches in the production of food stuffs and intermediate products from cereal grains and oil seeds. Trends in Food Science and Technology, 1995, 6, 94-97.	15.7	1
322	American Association of Cereal Chemists' annual meeting. Trends in Food Science and Technology, 1994, 5, 399-401.	15.7	1
323	Effect of Nitrogen Nutrition on Endosperm Protein Synthesis in Wild and Cultivated Barley Grown in Spike Culture. Plant Physiology, 1988, 87, 523-528.	5.1	15
324	Genetic diversity and interrelationships of common bean (Phaseolus vulgaris L.) starch traits. Starch/Staerke, 0, , 2100189.	2.2	3

#	ARTICLE	IF	CITATIONS
325	Optimization of soluble dietary fiber extraction from hullless barley grass. Cereal Chemistry, 0, , .	2.2	4