Harold Corke

List of Publications by Year
in descending order

287	20,937	12597	14386
papers	citations	71 h-index	132 g-index

292	292	292	20652
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent advancements in encapsulation of chitosan-based enzymes and their applications in food industry. Critical Reviews in Food Science and Nutrition, 2023, 63, 11044-11062.	5.4	3
2	The anticancer potential of the dietary polyphenol rutin: Current status, challenges, and perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 832-859.	5.4	68
3	Recent advances in the structure, synthesis, and applications of natural polymeric hydrogels. Critical Reviews in Food Science and Nutrition, 2022, 62, 3817-3832.	5.4	36
4	L-citrulline enriched fermented milk with Lactobacillus helveticus attenuates dextran sulfate sodium (DSS) induced colitis in mice. Journal of Nutritional Biochemistry, 2022, 99, 108858.	1.9	6
5	Removal of starch granule-associated proteins alters the physicochemical properties of diverse small granule starches. Food Hydrocolloids, 2022, 124, 107318.	5.6	11
6	Structure Design for Improving the Characteristic Attributes of Extruded Plant-Based Meat Analogues. Food Biophysics, 2022, 17, 137-149.	1.4	24
7	Multi-scale structure of A- and B-type granules of normal and waxy hull-less barley starch. International Journal of Biological Macromolecules, 2022, 200, 42-49.	3.6	8
8	Architecture of outer shell and inner blocklets of rice starch granule is related to starch granule-associated proteins. Food Hydrocolloids, 2022, 127, 107551.	5.6	8
9	Chemical Characterization and In Vitro Anti-Cancer Activities of a Hot Water Soluble Polysaccharide from Hulless Barley Grass. Foods, 2022, 11, 677.	1.9	12
10	Natural biopolymer masks the bitterness of potassium chloride to achieve a highly efficient salt reduction for future foods. Biomaterials, 2022, 283, 121456.	5.7	7
11	Rheological properties, structure and digestibility of starches isolated from common bean (Phaseolus vulgaris L.) varieties from Europe and Asia. LWT - Food Science and Technology, 2022, 161, 113352.	2.5	16
12	Reducing synthetic colorants release from alginate-based liquid-core beads with a zein shell. Food Chemistry, 2022, 384, 132493.	4.2	3
13	Removal of starch granule associated proteins affects annealing of normal and waxy maize starches. Food Hydrocolloids, 2022, 131, 107695.	5.6	3
14	Introducing panda bean (Vigna umbellata (Thunb.) Ohwi et Ohashi) protein isolate as an alternative source of legume protein: Physicochemical, functional and nutritional characteristics. Food Chemistry, 2022, 388, 133016.	4.2	7
15	Advances in Bioactivity of MicroRNAs of Plant-Derived Exosome-Like Nanoparticles and Milk-Derived Extracellular Vesicles. Journal of Agricultural and Food Chemistry, 2022, 70, 6285-6299.	2.4	30
16	Physicochemical properties of A- and B-type granules isolated from waxy and normal hull-less barley starch. International Journal of Biological Macromolecules, 2022, 213, 456-464.	3.6	4
17	The role of amyloid fibrils in the modification of whey protein isolate gels with the form of stranded and particulate microstructures. Food Research International, 2021, 140, 109856.	2.9	28
18	Cellulose and cellulose derivatives: Different colloidal states and food-related applications. Carbohydrate Polymers, 2021, 255, 117334.	5.1	85

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19	Starch properties of high and low amylose proso millet (Panicum miliaceum L.) genotypes are differentially affected by varying salt and pH. Food Chemistry, 2021, 337, 127784.	4.2	14
20	Global volatile signature and polyphenols patterns in Vespolina wines according to vintage. International Journal of Food Science and Technology, 2021, 56, 1551-1561.	1.3	4
21	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.	1.7	27
22	Soybean lecithin-stabilized oil-in-water (O/W) emulsions increase the stability and in vitro bioaccessibility of bioactive nutrients. Food Chemistry, 2021, 338, 128071.	4.2	27
23	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.	1.3	15
24	Molar mass effect in food and health. Food Hydrocolloids, 2021, 112, 106110.	5.6	19
25	Interfacial and emulsion-stabilizing properties of zein nanoparticles: differences among zein fractions (Î±-, Î²-, and Î³-zein). Food and Function, 2021, 12, 1361-1370.	2.1	17
26	Prolaminâ€based complexes: Structure design and foodâ€related applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1120-1149.	5.9	35
27	Use of heatâ€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.	1.3	6
28	Ions-induced gelation of alginate: Mechanisms and applications. International Journal of Biological Macromolecules, 2021, 177, 578-588.	3.6	176
29	Addition of waxy, lowâ€or highâ€amylose rice starch differentially affects microstructure, water migration, texture and cooking quality of dried potato starch noodles. International Journal of Food Science and Technology, 2021, 56, 5619-5628.	1.3	8
30	Material Perspective on the Structural Design of Artificial Meat. Advanced Sustainable Systems, 2021, 5, 2100017.	2.7	7
31	Polishing conditions in rice milling differentially affect the physicochemical properties of waxy, low- and high-amylose rice starch. Journal of Cereal Science, 2021, 99, 103183.	1.8	16
32	Prevalence, Characterization, and Control ofCampylobacter jejuniIsolated from Raw Milk, Cheese, and Human Stool Samples in Beni-Suef Governorate, Egypt. Foodborne Pathogens and Disease, 2021, 18, 322-330.	0.8	4
33	Prevalence and Survival ofStenotrophomonasSpecies in Milk and Dairy Products in Egypt. Foodborne Pathogens and Disease, 2021, 18, 337-345.	0.8	3
34	Emulsions Stabilization and Lipid Digestion Profiles of Sodium Alginate Microgels: Effect of the Crosslink Density. Food Biophysics, 2021, 16, 346-354.	1.4	6
35	Removal of starch granule associated proteins alters the physicochemical properties of annealed rice starches. International Journal of Biological Macromolecules, 2021, 185, 412-418.	3.6	16
36	Modulating the in vitro gastric digestion of heat-induced beta-lactoglobulin aggregates: Incorporation with polysaccharide. Food Chemistry, 2021, 354, 129506.	4.2	15

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37	Electrostatic Interaction-Based Fabrication of Calcium Alginateâ€“Zein Coreâ€“Shell Microcapsules of Regulable Shapes and Sizes. Langmuir, 2021, 37, 10424-10432.	1.6	12
38	Evolution of physicochemical and antioxidant properties of whey protein isolate during fibrillization process. Food Chemistry, 2021, 357, 129751.	4.2	17
39	Microwave irradiation alters the rheological properties and molecular structure of hull-less barley starch. Food Hydrocolloids, 2021, 120, 106821.	5.6	17
40	Octenyl succinic anhydride modification alters blending effects of waxy potato and waxy rice starches. International Journal of Biological Macromolecules, 2021, 190, 1-10.	3.6	21
41	Surface microstructure of rice starch is altered by removal of granule-associated proteins. Food Hydrocolloids, 2021, 121, 107038.	5.6	21
42	Fundamentals of composites containing fibrous materials and hydrogels: A review on design and development for food applications. Food Chemistry, 2021, 364, 130329.	4.2	21
43	Microwave treatment alters the fine molecular structure of waxy hull-less barley starch. International Journal of Biological Macromolecules, 2021, 193, 1086-1092.	3.6	10
44	Antibacterial Activity and Multi-Targeting Mechanism of Dehydrocorydaline From Corydalis turtschaninovii Bess. Against Listeria monocytogenes. Frontiers in Microbiology, 2021, 12, 799094.	1.5	8
45	Nanochemoprevention with therapeutic benefits: An updated review focused on epigallocatechin gallate delivery. Critical Reviews in Food Science and Nutrition, 2020, 60, 1243-1264.	5.4	38
46	Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in lengthâ€width ratio in Sri Lanka. International Journal of Food Science and Technology, 2020, 55, 74-81.	1.3	6
47	Starch granule-associated proteins affect the physicochemical properties of rice starch. Food Hydrocolloids, 2020, 101, 105504.	5.6	67
48	Phytochemicals, essential oils, and bioactivities of an underutilized wild fruit Cili (Rosa roxburghii). Industrial Crops and Products, 2020, 143, 111928.	2.5	37
49	Milling affects rheological and gel textural properties of rice flour. Cereal Chemistry, 2020, 97, 205-215.	1.1	9
50	Thermal processing of rice grains affects the physical properties of their pregelatinised rice flours. International Journal of Food Science and Technology, 2020, 55, 1375-1385.	1.3	11
51	Octenylsuccinylation differentially modifies the physicochemical properties and digestibility of small granule starches. International Journal of Biological Macromolecules, 2020, 144, 705-714.	3.6	29
52	New insights into food hydrogels with reinforced mechanical properties: A review on innovative strategies. Advances in Colloid and Interface Science, 2020, 285, 102278.	7.0	73
53	Modulation of oligoguluronate on the microstructure and properties of Ca-dependent soy protein gels. Carbohydrate Polymers, 2020, 250, 116920.	5.1	18
54	Tannins as an alternative to antibiotics. Food Bioscience, 2020, 38, 100751.	2.0	114

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55	Thermal and pasting properties and digestibility of blends of potato and rice starches differing in amylose content. International Journal of Biological Macromolecules, 2020, 165, 321-332.	3.6	23
56	Fabrication of Composite Structures of Lysozyme Fibrilâ€“Zein using Antisolvent Precipitation: Effects of Blending and pH Adjustment Sequences. Journal of Agricultural and Food Chemistry, 2020, 68, 11802-11809.	2.4	12
57	Phenolic profiles, antioxidant activities, and antiproliferative activities of different mung bean (Vigna) Tj ETQq1 1 0.784314 rgBT /Ove	2.0	19
58	Investigation of food microstructure and texture using atomic force microscopy: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2357-2379.	5.9	12
59	Microwave irradiation differentially affect the physicochemical properties of waxy and non-waxy hull-less barley starch. Journal of Cereal Science, 2020, 95, 103072.	1.8	41
60	Emulsion structure design for improving the oxidative stability of polyunsaturated fatty acids. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2955-2971.	5.9	46
61	Green Extraction of Antioxidant Polyphenols from Green Tea (Camellia sinensis). Antioxidants, 2020, 9, 785.	2.2	73
62	pH-Induced structural transitions in whey protein isolate and ultrasonically solubilized Persian gum mixture. Ultrasonics Sonochemistry, 2020, 68, 105190.	3.8	3
63	Egg-box model-based gelation of alginate and pectin: A review. Carbohydrate Polymers, 2020, 242, 116389.	5.1	357
64	Phenolic content and in vitro antioxidant activity in common beans (Phaseolus vulgaris L.) are not directly related to anti-proliferative activity. Food Bioscience, 2020, 36, 100662.	2.0	8
65	Pasting, thermal and rheological properties of octenylsuccinylate modified starches from diverse small granule starches differing in amylose content. Journal of Cereal Science, 2020, 95, 103030.	1.8	31
66	The health benefits, functional properties, modifications, and applications of pea (<i>Pisum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 T Science and Food Safety, 2020, 19, 1835-1876.	5.9	137
67	Removal of starch granule-associated proteins promotes Î±-amylase hydrolysis of rice starch granule. Food Chemistry, 2020, 330, 127313.	4.2	24
68	Antivirulence properties and related mechanisms of spice essential oils: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1018-1055.	5.9	43
69	Large-Scale Screening of 239 Traditional Chinese Medicinal Plant Extracts for Their Antibacterial Activities against Multidrug-Resistant Staphylococcus aureus and Cytotoxic Activities. Pathogens, 2020, 9, 185.	1.2	25
70	In situ nanomechanical properties of natural oil bodies studied using atomic force microscopy. Journal of Colloid and Interface Science, 2020, 570, 362-374.	5.0	29
71	Fabrication, Characterization, and Formation Mechanism of Zeinâ€“Gum Arabic Nanocomposites in Aqueous Ethanol Solution with a High Ethanol Content. Journal of Agricultural and Food Chemistry, 2020, 68, 13138-13145.	2.4	19
72	Removal of starch granule-associated proteins affects amyloglucosidase hydrolysis of rice starch granules. Carbohydrate Polymers, 2020, 247, 116674.	5.1	16

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73	Environmental parameters-dependent self-assembling behaviors of Î±-zein in aqueous ethanol solution studied by atomic force microscopy. Food Chemistry, 2020, 331, 127349.	4.2	17
74	An introduction to the â€œLi Spicy Unitâ€•for the pungency degree of spicy foods. International Journal of Food Properties, 2020, 23, 108-115.	1.3	2
75	Screening and Spontaneous Mutation of Pickle-Derived Lactobacillus plantarum with Overproduction of Riboflavin, Related Mechanism, and Food Application. Foods, 2020, 9, 88.	1.9	35
76	Resveratrol alters texture and provides nutritional benefits in whiteâ€salted noodles. International Journal of Food Science and Technology, 2020, 55, 2740-2750.	1.3	0
77	Characterization of morphology and physicochemical properties of native starches isolated from 12 Lycoris species. Food Chemistry, 2020, 316, 126263.	4.2	11
78	Antimicrobial and anticancer applications and related mechanisms of curcumin-mediated photodynamic treatments. Trends in Food Science and Technology, 2020, 97, 341-354.	7.8	73
79	Diversity analysis of starch physicochemical properties in 95 proso millet (Panicum miliaceum L.) accessions. Food Chemistry, 2020, 324, 126863.	4.2	24
80	Novel strategy for enhancing the color intensity of Î²-Carotene: Enriching onto the oil-water interface. Journal of Colloid and Interface Science, 2020, 573, 215-222.	5.0	9
81	Phenolic profile, antioxidant and antiproliferative activities of diverse peanut cultivars. Journal of Food Measurement and Characterization, 2020, 14, 2361-2369.	1.6	9
82	Phenolic profiles, antioxidant, and antiproliferative activities of turmeric (Curcuma longa). Industrial Crops and Products, 2020, 152, 112561.	2.5	37
83	Electrostatic complexation of Î²-lactoglobulin aggregates with Îº-carrageenan and the resulting emulsifying and foaming properties. Journal of Dairy Science, 2020, 103, 8709-8720.	1.4	13
84	Optimization of kidney bean antioxidants using RSM & ANN and characterization of antioxidant profile by UPLC-QTOF-MS. LWT - Food Science and Technology, 2019, 114, 108321.	2.5	30
85	Bioactive Compounds and Biological Functions of Garlic (Allium sativum L.). Foods, 2019, 8, 246.	1.9	399
86	Effect of arabinogalactan protein complex content on emulsification performance of gum arabic. Carbohydrate Polymers, 2019, 224, 115170.	5.1	20
87	Comparative study on foaming and emulsifying properties of different beta-lactoglobulin aggregates. Food and Function, 2019, 10, 5922-5930.	2.1	28
88	Effects of Tannase and Ultrasound Treatment on the Bioactive Compounds and Antioxidant Activity of Green Tea Extract. Antioxidants, 2019, 8, 362.	2.2	33
89	Effects and Mechanisms of Tea and Its Bioactive Compounds for the Prevention and Treatment of Cardiovascular Diseases: An Updated Review. Antioxidants, 2019, 8, 166.	2.2	79
90	Discovery of Antibacterial Dietary Spices That Target Antibiotic-Resistant Bacteria. Microorganisms, 2019, 7, 157.	1.6	19

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91	Bioactive Compounds and Bioactivities of Ginger (Zingiber officinale Roscoe). Foods, 2019, 8, 185.	1.9	542
92	Genetic variation in starch physicochemical properties of Chinese foxtail millet (Setaria italica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	3.6	19
93	Role of fluid cohesiveness in safe swallowing. Npj Science of Food, 2019, 3, 5.	2.5	94
94	Human oral processing and texture profile analysis parameters: Bridging the gap between the sensory evaluation and the instrumental measurements. Journal of Texture Studies, 2019, 50, 369-380.	1.1	103
95	All-Natural Food-Grade Hydrophilicâ€“Hydrophobic Coreâ€“Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. ACS Applied Materials & Interfaces, 2019, 11, 11936-11946.	4.0	35
96	Ultrasonic Treatment Increases Extraction Rate of Common Bean (Phaseolus vulgaris L.) Antioxidants. Antioxidants, 2019, 8, 83.	2.2	25
97	Comparison of the Phenolic Profiles of Soaked and Germinated Peanut Cultivars via UPLC-QTOF-MS. Antioxidants, 2019, 8, 47.	2.2	21
98	Functional and pizza bake properties of Mozzarella cheese made with konjac glucomannan as a fat replacer. Food Hydrocolloids, 2019, 92, 125-134.	5.6	32
99	Health Functions and Related Molecular Mechanisms of Tea Components: An Update Review. International Journal of Molecular Sciences, 2019, 20, 6196.	1.8	190
100	Bioactive compounds and beneficial functions of sprouted grains. , 2019, , 191-246.		46
101	Combined speed and duration of milling affect the physicochemical properties of rice flour. Food Hydrocolloids, 2019, 89, 188-195.	5.6	19
102	Extraction and characterization of starch granule-associated proteins from rice that affect in vitro starch digestibility. Food Chemistry, 2019, 276, 754-760.	4.2	43
103	Effect of Persian gum on whey protein concentrate cold-set emulsion gel: Structure and rheology study. International Journal of Biological Macromolecules, 2019, 125, 17-26.	3.6	53
104	Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. Food Research International, 2018, 107, 691-699.	2.9	45
105	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. Carbohydrate Polymers, 2018, 188, 260-267.	5.1	42
106	Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. Starch/Staerke, 2018, 70, 1700167.	1.1	19
107	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. Food Hydrocolloids, 2018, 79, 301-309.	5.6	64
108	Absorption, metabolism, anti-cancer effect and molecular targets of epigallocatechin gallate (EGCG): An updated review. Critical Reviews in Food Science and Nutrition, 2018, 58, 924-941.	5.4	308

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109	Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. Starch/Staerke, 2018, 70, 1700129.	1.1	13
110	Health Benefits of Bioactive Compounds from the Genus Ilex, a Source of Traditional Caffeinated Beverages. Nutrients, 2018, 10, 1682.	1.7	59
111	Polyphenols in Common Beans (Phaseolus vulgaris L.): Chemistry, Analysis, and Factors Affecting Composition. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1518-1539.	5.9	101
112	Enhancing antioxidant capacity of Lactobacillus acidophilus-fermented milk fortified with pomegranate peel extracts. Food Bioscience, 2018, 26, 185-192.	2.0	44
113	Impact of cooking conditions on the properties of rice: Combined temperature and cooking time. International Journal of Biological Macromolecules, 2018, 117, 87-94.	3.6	50
114	Polyphenols from selected dietary spices and medicinal herbs differentially affect common food-borne pathogenic bacteria and lactic acid bacteria. Food Control, 2018, 92, 437-443.	2.8	77
115	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean (Canavalia) Tj ETQq1 1 0.784314 rgBT /Overl	1.8	32
116	Hot Air Drying Induces Browning and Enhances Phenolic Content and Antioxidant Capacity in Mung Bean (Vigna radiataL.) Sprouts. Journal of Food Processing and Preservation, 2017, 41, e12846.	0.9	23
117	Lactobacillus plantarumWCFS1 Fermentation Differentially Affects Antioxidant Capacity and Polyphenol Content in Mung bean (Vigna radiata) and Soya Bean (Glycine max) Milks. Journal of Food Processing and Preservation, 2017, 41, e12944.	0.9	40
118	Stability and phase behavior of konjac glucomannan-milk systems. Food Hydrocolloids, 2017, 73, 30-40.	5.6	33
119	Effects of Fermented Edible Seeds and Their Products on Human Health: Bioactive Components and Bioactivities. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 489-531.	5.9	60
120	Structural characterization and properties of konjac glucomannan and zein blend films. International Journal of Biological Macromolecules, 2017, 105, 1096-1104.	3.6	131
121	Genotypic diversity and environmental stability of starch physicochemical properties in the USDA rice mini-core collection. Food Chemistry, 2017, 221, 1186-1196.	4.2	14
122	Bioactive compounds and bioactivities of germinated edible seeds and sprouts: An updated review. Trends in Food Science and Technology, 2017, 59, 1-14.	7.8	238
123	Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. Cereal Chemistry, 2017, 94, 291-297.	1.1	19
124	Association Analysis of Markers Derived from Starch Biosynthesis Related Genes with Starch Physicochemical Properties in the USDA Rice Mini-Core Collection. Frontiers in Plant Science, 2017, 8, 424.	1.7	19
125	Utilization of konjac glucomannan as a fat replacer in low-fat and skimmed yogurt. Journal of Dairy Science, 2016, 99, 7063-7074.	1.4	38
126	Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. Journal of Food Science, 2016, 81, E627-36.	1.5	27

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127	The phenolic composition and antioxidant capacity of soluble and bound extracts in selected dietary spices and medicinal herbs. International Journal of Food Science and Technology, 2016, 51, 565-573.	1.3	47
128	Fermentation alters antioxidant capacity and polyphenol distribution in selected edible legumes. International Journal of Food Science and Technology, 2016, 51, 875-884.	1.3	64
129	Physical stability and rheological properties of konjac glucomannan-ethyl cellulose mixed emulsions. International Journal of Biological Macromolecules, 2016, 92, 423-430.	3.6	23
130	Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. Food and Bioprocess Technology, 2016, 9, 1408-1421.	2.6	29
131	Sword bean (Canavalia gladiata) as a source of antioxidant phenolics. International Journal of Food Science and Technology, 2016, 51, 156-162.	1.3	25
132	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (Vigna radiata) sprouts. International Journal of Food Science and Technology, 2016, 51, 2090-2098.	1.3	64
133	Physicochemical and functional properties of Caryota urens flour as compared to wheat flour. International Journal of Food Science and Technology, 2016, 51, 2647-2653.	1.3	11
134	Physicochemical and structural characteristics of starches from Chinese hullâ€less barley cultivars. International Journal of Food Science and Technology, 2016, 51, 509-518.	1.3	37
135	Thermal treatments affect the polyphenol profile and increase antioxidant capacity in five varieties of edible bean milks. International Journal of Food Science and Technology, 2016, 51, 954-961.	1.3	7
136	Pigmented edible bean coats as natural sources of polyphenols with antioxidant and antibacterial effects. LWT - Food Science and Technology, 2016, 73, 168-177.	2.5	76
137	Characterization of konjac glucomannan-ethyl cellulose film formation via microscopy. International Journal of Biological Macromolecules, 2016, 85, 434-441.	3.6	41
138	Carboxymethyl modification of konjac glucomannan affects water binding properties. Carbohydrate Polymers, 2015, 130, 1-8.	5.1	54
139	Adhesion, Cohesion, and Friction Estimated from Combining Cutting and Peeling Test Results for Thin Noodle Sheets. Journal of Food Science, 2015, 80, E370-6.	1.5	12
140	Relationships among Genetic, Structural, and Functional Properties of Rice Starch. Journal of Agricultural and Food Chemistry, 2015, 63, 6241-6248.	2.4	98
141	Preparation and characterization of konjac glucomannan and ethyl cellulose blend films. Food Hydrocolloids, 2015, 44, 229-236.	5.6	83
142	Association mapping of starch physicochemical properties with starch synthesis-related gene markers in nonwaxy rice (Oryza sativa L.). Molecular Breeding, 2014, 34, 1747-1763.	1.0	60
143	Interactions between carboxymethyl konjac glucomannan and soy protein isolate in blended films. Carbohydrate Polymers, 2014, 101, 136-145.	5.1	102
144	Antioxidant activity and nutritional quality of traditional red-grained rice varieties containing proanthocyanidins. Food Chemistry, 2013, 138, 1153-1161.	4.2	177

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145	Association Mapping of Starch Physicochemical Properties with Starch Biosynthesizing Genes in Waxy Rice (Oryza sativa L.). Journal of Agricultural and Food Chemistry, 2013, 61, 10110-10117.	2.4	37
146	Effect of parboiling on the formation of resistant starch, digestibility and functional properties of rice flour from different varieties grown in Sri Lanka. Journal of the Science of Food and Agriculture, 2013, 93, 2723-2729.	1.7	22
147	Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. Journal of the Science of Food and Agriculture, 2012, 92, 1800-1807.	1.7	33
148	Structures of building blocks in clusters of sweetpotato amylopectin. Carbohydrate Research, 2011, 346, 2913-2925.	1.1	19
149	Potential Application of Spice and Herb Extracts as Natural Preservatives in Cheese. Journal of Medicinal Food, 2011, 14, 284-290.	0.8	103
150	Gelatinization, Pasting, and Gelling Properties of Sweetpotato and Wheat Starch Blends. Cereal Chemistry, 2011, 88, 302-309.	1.1	32
151	Functional, digestibility, and antioxidant properties of brown and polished rice flour from traditional and newâ€improved varieties grown in Sri Lanka. Starch/Staerke, 2011, 63, 485-492.	1.1	25
152	Effect of soil moisture stress from flowering to grain maturity on functional properties of Sri Lankan rice flour. Starch/Staerke, 2011, 63, 283-290.	1.1	16
153	Physicochemical properties of sweetpotato starch. Starch/Staerke, 2011, 63, 249-259.	1.1	80
154	Effect of fertiliser on functional properties of flour from four rice varieties grown in Sri Lanka. Journal of the Science of Food and Agriculture, 2011, 91, 1271-1276.	1.7	27
155	Dietary plant materials reduce acrylamide formation in cookie and starch-based model systems. Journal of the Science of Food and Agriculture, 2011, 91, 2477-2483.	1.7	32
156	Amylopectin internal molecular structure in relation to physical properties of sweetpotato starch. Carbohydrate Polymers, 2011, 84, 907-918.	5.1	87
157	Structures of clusters in sweetpotato amylopectin. Carbohydrate Research, 2011, 346, 1112-1121.	1.1	29
158	Gluten Enhances Cooking, Textural, and Sensory Properties of Oat Noodles. Cereal Chemistry, 2011, 88, 228-233.	1.1	20
159	Genetic diversity and population structure of a diverse set of rice germplasm for association mapping. Theoretical and Applied Genetics, 2010, 121, 475-487.	1.8	172
160	Molecular marker assisted selection for improvement of the eating, cooking and sensory quality of rice (Oryza sativa L.). Journal of Cereal Science, 2010, 51, 159-164.	1.8	72
161	Compositions of phenolic compounds, amino acids and reducing sugars in commercial potato varieties and their effects on acrylamide formation. Journal of the Science of Food and Agriculture, 2010, 90, 2254-2262.	1.7	73
162	Survey of antioxidant capacity and nutritional quality of selected edible and medicinal fruit plants in Hong Kong. Journal of Food Composition and Analysis, 2010, 23, 510-517.	1.9	50

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163	Effect of Î³-irradiation on phenolic compounds in rice grain. Food Chemistry, 2010, 120, 74-77.	4.2	87
164	Evaluation of Asian salted noodles in the presence of Amaranthus betacyanin pigments. Food Chemistry, 2010, 118, 663-669.	4.2	38
165	Functional Properties and Retrogradation of Heatâ€Moisture Treated Wheat and Potato Starches in the Presence of Hydroxypropyl Î²â€cyclodextrin. Starch/Staerke, 2010, 62, 69-77.	1.1	18
166	Rheological properties of starches from grain amaranth and their relationship to starch structure. Starch/Staerke, 2010, 62, 302-308.	1.1	53
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