

# James N Bemiller

## List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	The Architecture, Nature, and Mystery of Starch Granules. Part 2. <i>Starch/Staerke</i> , 2022, 74, .	2.2	4
2	The Architecture, Nature, and Mystery of Starch Granules. Part 1: A Concise History of Early Investigations and Certain Granule Parts. <i>Starch/Staerke</i> , 2022, 74, .	2.2	3
3	Effect of hydrocolloids on waxy maize starch and its distarch phosphates. <i>Food Hydrocolloids</i> , 2020, 100, 105325.	10.9	4
4	Developments in Hydroxypropylation of Starch: A Review. <i>Starch/Staerke</i> , 2019, 71, 1800167.	2.2	50
5	Impact of reagent infiltration time on reaction patterns and pasting properties of modified maize and wheat starches. <i>Carbohydrate Polymers</i> , 2016, 151, 851-861.	10.5	7
6	Influence of high-speed jet on solubility, rheological properties, morphology and crystalline structure of rice starch. <i>Starch/Staerke</i> , 2015, 67, 595-603.	2.2	27
7	Effect of high-speed jet on flow behavior, retrogradation, and molecular weight of rice starch. <i>Carbohydrate Polymers</i> , 2015, 133, 61-66.	10.5	29
8	Effects of the order of addition of reagents and alkali on modification of wheat starches. <i>Carbohydrate Polymers</i> , 2015, 125, 180-188.	10.5	5
9	Physical Modification of Food Starch Functionalities. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 19-69.	10.3	224
10	Preparation and characterization of octenylsuccinylated plantain starch. <i>International Journal of Biological Macromolecules</i> , 2014, 70, 334-339.	7.7	61
11	Effects of the amyloseâ€“amylopectin ratio on starchâ€“hydrocolloid interactions. <i>Carbohydrate Polymers</i> , 2013, 98, 1438-1448.	10.5	54
12	Relationship of the channels of normal maize starch to the properties of its modified products. <i>Carbohydrate Polymers</i> , 2013, 92, 894-904.	10.5	17
13	Extraction of polysaccharides from a species of <i>Chlorella</i> . <i>Carbohydrate Polymers</i> , 2012, 90, 1-7.	10.5	41
14	Effects of hydrocolloids on the pasting and paste properties of commercial pea starch. <i>Carbohydrate Polymers</i> , 2012, 88, 1164-1171.	10.5	52
15	Crosslinked and stabilized in-kernel heat-moisture-treated and temperature-cycled normal maize starch and effects of reaction conditions on starch properties. <i>Carbohydrate Polymers</i> , 2011, 86, 1461-1467.	10.5	28
16	Pasting, paste, and gel properties of starchâ€“hydrocolloid combinations. <i>Carbohydrate Polymers</i> , 2011, 86, 386-423.	10.5	474
17	Elucidation of maize endosperm starch granule channel proteins and evidence for plastoskeletal structures in maize endosperm amyloplasts. <i>Journal of Cereal Science</i> , 2010, 52, 22-29.	3.7	49
18	Methods for Determining Relative Average Number of Channels per Maize Starch Granule and Digestion of Raw Granules of Mutant Maize Cultivars by Amyloglucosidase. <i>Cereal Chemistry</i> , 2010, 87, 194-203.	2.2	10

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19	Preparation of Nonfragmented, Completely Amorphous, Pregelatinized Maize Starches and Determination of the Effects of Fragmentation on the Adhesiveness of Their Pastes. <i>Starch/Staerke</i> , 2009, 61, 696-701.	2.2	10
20	One Hundred Years of Commercial Food Carbohydrates in the United States. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8125-8129.	5.3	58
21	An SEC-MALLS Study of Molecular Features of Water-soluble Amylopectin and Amylose of Tef [ <i>Eragrostis tef</i> (Zucc.) Trotter] Starches. <i>Starch/Staerke</i> , 2008, 60, 8-22.	2.2	40
22	Effects of cellulose derivatives and carrageenans on the pasting, paste, and gel properties of rice starches. <i>Carbohydrate Polymers</i> , 2008, 73, 417-426.	10.5	86
23	Effects of protein on crosslinking of normal maize, waxy maize, and potato starches. <i>Carbohydrate Polymers</i> , 2008, 73, 532-540.	10.5	28
24	Increasing Slowly Digestible Starch Content of Normal and Waxy Maize Starches and Properties of Starch Products. <i>Cereal Chemistry</i> , 2008, 85, 738-745.	2.2	57
25	Lysophosphatidylcholine Identified as Channel-associated Phospholipid of Maize Starch Granules. <i>Cereal Chemistry</i> , 2008, 85, 776-779.	2.2	14
26	Preparation and physical characteristics of slowly digesting modified food starches. <i>Carbohydrate Polymers</i> , 2007, 67, 366-374.	10.5	232
27	The Ruff degradation: a review of previously proposed mechanisms with evidence that the reaction proceeds by a Hofer-Moest-type reaction. <i>Carbohydrate Research</i> , 2007, 342, 407-418.	2.4	31
28	Derivatization of Starch Granules as Influenced by the Presence of Channels and Reaction Conditions. <i>ACS Symposium Series</i> , 2006, , 165-184.	0.0	3
29	Influence of reaction conditions on MS values and physical properties of waxy maize starch derivatized by reaction with propylene oxide. <i>Carbohydrate Polymers</i> , 2006, 64, 158-162.	10.5	25
30	Effects of Salts on the Reaction of Normal Corn Starch with Propylene Oxide. <i>Starch/Staerke</i> , 2005, 57, 281-290.	2.2	43
31	Rate of Hydroxypropylation of Starches as a Function of Reaction Time. <i>Starch/Staerke</i> , 2005, 57, 395-404.	2.2	12
32	Detection of Proteins in Starch Granule Channels. <i>Cereal Chemistry</i> , 2005, 82, 351-355.	2.2	87
33	Development and Utilization of Reflectance Confocal Laser Scanning Microscopy to Locate Reaction Sites in Modified Starch Granules. <i>Cereal Chemistry</i> , 2004, 81, 278-286.	2.2	59
34	Heterogeneity of starch granules and the effect of granule channelization on starch modification*. <i>Cellulose</i> , 2004, 11, 247-254.	5.1	73
35	Improved synthesis of 1,4-dideoxy-1,4-imino-d-galactitol, an inhibitor of E. coli K12 UDP-Gal mutase and mycobacterial galactan biosynthesis. <i>Tetrahedron</i> , 2003, 59, 9413-9417.	2.0	7
36	Hydroxypropylated Starch: Granule Subpopulation Reactivity. <i>Cereal Chemistry</i> , 2003, 80, 550-552.	2.2	24

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37	Aqueous Leaching of Derivatized Amylose from Hydroxypropylated Common Corn Starch Granules. <i>Starch/Staerke</i> , 2002, 54, 16-19.	2.2	25
38	Effects of food gums on viscosities of starch suspensions during pasting. <i>Carbohydrate Polymers</i> , 2002, 50, 7-18.	10.5	329
39	Location of Sites of Reaction Within Starch Granules. <i>Cereal Chemistry</i> , 2001, 78, 173-180.	2.2	141
40	Accessibility of Starch Granules to Fatty Acyl Amides. <i>Cereal Chemistry</i> , 2001, 78, 236-242.	2.2	7
41	Starch-Lipid Interactions in Common, Waxy, $\alpha$ -D-glucan, and $\alpha$ -D-glucan-2 Maize Starches Examined by Differential Scanning Calorimetry. <i>Cereal Chemistry</i> , 1999, 76, 292-298.	2.2	66
42	Properties of Some Starch Blends. <i>Cereal Chemistry</i> , 1997, 74, 431-436.	2.2	75
43	<i>O</i> -(Hydroxypropyl)Sucrose. <i>Journal of Carbohydrate Chemistry</i> , 1994, 13, 991-1001.	0.9	3
44	Aldonamides as Potential Bulking Agents. <i>Journal of Carbohydrate Chemistry</i> , 1993, 12, 881-891.	0.9	0