

Sushil Dhital

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2109955/sushil-dhital-publications-by-year.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

95
papers

3,547
citations

37
h-index

57
g-index

97
ext. papers

4,475
ext. citations

8.4
avg, IF

6.08
L-index

#	Paper	IF	Citations
95	Intact cells: "Nutritional capsules" in plant foods.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	1
94	Starch structure and nutritional functionality - Past revelations and future prospects. <i>Carbohydrate Polymers</i> , 2022 , 277, 118837	10.3	5
93	High-amylose wheat bread with reduced in vitro digestion rate and enhanced resistant starch content. <i>Food Hydrocolloids</i> , 2022 , 123, 107181	10.6	8
92	Starch retrogradation in potato cells: Structure and in vitro digestion paradigm.. <i>Carbohydrate Polymers</i> , 2022 , 286, 119261	10.3	1
91	In vitro fermentation of human milk oligosaccharides by individual Bifidobacterium longum-dominant infant fecal inocula.. <i>Carbohydrate Polymers</i> , 2022 , 287, 119322	10.3	2
90	αAmylase interaction with soluble fibre: Insights from diffusion experiment using fluorescence recovery after photobleaching (FRAP) and permeation experiment using ultrafiltration membrane. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022 , 28, 100319	3.4	
89	Structural, gelatinization, and rheological properties of heat-moisture treated potato starch with added salt and its application in potato starch noodles. <i>Food Hydrocolloids</i> , 2022 , 107802	10.6	2
88	Pasting properties of high-amylose wheat in conventional and high-temperature Rapid Visco Analyzer: Molecular contribution of starch and gluten proteins. <i>Food Hydrocolloids</i> , 2022 , 131, 107840	10.6	0
87	Starch granule size: Does it matter?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-21	11.5	0
86	In vitro colonic fermentation profiles and microbial responses of propionylated high-amylose maize starch by individual Bacteroides-dominated enterotype inocula. <i>Food Research International</i> , 2021 , 144, 110317	7	8
85	Side-by-side and exo-pitting degradation mechanism revealed from in vitro human fecal fermentation of granular starches. <i>Carbohydrate Polymers</i> , 2021 , 263, 118003	10.3	10
84	Protein-starch matrix plays a key role in enzymic digestion of high-amylose wheat noodle. <i>Food Chemistry</i> , 2021 , 336, 127719	8.5	21
83	Dietary fiber-gluten protein interaction in wheat flour dough: Analysis, consequences and proposed mechanisms. <i>Food Hydrocolloids</i> , 2021 , 111, 106203	10.6	10
82	Biomolecule-based pickering food emulsions: Intrinsic components of food matrix, recent trends and prospects. <i>Food Hydrocolloids</i> , 2021 , 112, 106303	10.6	27
81	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. <i>Food Chemistry</i> , 2021 , 344, 128702	8.5	3
80	In vitro fermentation of legume cells and components: Effects of cell encapsulation and starch/protein interactions. <i>Food Hydrocolloids</i> , 2021 , 113, 106538	10.6	3
79	Cell wall permeability of pinto bean cotyledon cells regulate fecal fermentation and gut microbiota. <i>Food and Function</i> , 2021 , 12, 6070-6082	6.1	3

78	Natural capsules in food plants: Cell wall porosity controls starch digestion and fermentation. <i>Food Hydrocolloids</i> , 2021 , 117, 106657	10.6	12
77	Lupin proteins: Structure, isolation and application. <i>Trends in Food Science and Technology</i> , 2021 , 116, 928-939	15.3	7
76	Ordered structural changes of retrograded starch gel over long-term storage in wet starch noodles. <i>Carbohydrate Polymers</i> , 2021 , 270, 118367	10.3	5
75	In vitro fecal fermentation outcomes of starch-lipid complexes depend on starch assembles more than lipid type. <i>Food Hydrocolloids</i> , 2021 , 120, 106941	10.6	4
74	Multiple length scale structure-property relationships of wheat starch oxidized by sodium hypochlorite or hydrogen peroxide. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100147-7	11.7	0
73	Dietary Fibers: Structural Aspects and Nutritional Implications 2021 , 505-524		
72	Mashing performance as a function of malt particle size in beer production.. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	0
71	High-amylose wheat starch: Structural basis for water absorption and pasting properties. <i>Carbohydrate Polymers</i> , 2020 , 245, 116557	10.3	26
70	Starch granular protein of high-amylose wheat gives innate resistance to amylolysis. <i>Food Chemistry</i> , 2020 , 330, 127328	8.5	10
69	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. <i>Foods</i> , 2020 , 9,	4.9	7
68	High-amylose wheat and maize starches have distinctly different granule organization and annealing behaviour: A key role for chain mobility. <i>Food Hydrocolloids</i> , 2020 , 105, 105820	10.6	16
67	Starch digestion in intact pulse cotyledon cells depends on the extent of thermal treatment. <i>Food Chemistry</i> , 2020 , 315, 126268	8.5	21
66	Texture and digestion of noodles with varied gluten contents and cooking time: The view from protein matrix and inner structure. <i>Food Chemistry</i> , 2020 , 315, 126230	8.5	22
65	In Vitro Digestion of Apple Tissue Using a Dynamic Stomach Model: Grinding and Crushing Effects on Polyphenol Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 574-583	5.7	9
64	Wood hemicelluloses exert distinct biomechanical contributions to cellulose fibrillar networks. <i>Nature Communications</i> , 2020 , 11, 4692	17.4	43
63	Starch digestion in intact pulse cells depends on the processing induced permeability of cell walls. <i>Carbohydrate Polymers</i> , 2019 , 225, 115204	10.3	12
62	Starch branching enzymes contributing to amylose and amylopectin fine structure in wheat. <i>Carbohydrate Polymers</i> , 2019 , 224, 115185	10.3	20
61	A more general approach to fitting digestion kinetics of starch in food. <i>Carbohydrate Polymers</i> , 2019 , 225, 115244	10.3	29

60	Location and interactions of starches in planta: Effects on food and nutritional functionality. <i>Trends in Food Science and Technology</i> , 2019 , 93, 158-166	15.3	42
59	Altering starch branching enzymes in wheat generates high-amylose starch with novel molecular structure and functional properties. <i>Food Hydrocolloids</i> , 2019 , 92, 51-59	10.6	53
58	High-Amylose Starches to Bridge the "Fiber Gap": Development, Structure, and Nutritional Functionality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 362-379	16.4	99
57	Ring Shear Tester as an in-vitro testing tool to study oral processing of comminuted potato chips. <i>Food Research International</i> , 2019 , 123, 208-216	7	4
56	Manipulating raw noodle crystallinity to control the hardness of cooked noodle. <i>LWT - Food Science and Technology</i> , 2019 , 109, 305-312	5.4	12
55	Long glucan chains reduce in vitro starch digestibility of freshly cooked and retrograded milled rice. <i>Journal of Cereal Science</i> , 2019 , 86, 108-116	3.8	15
54	Structural features and starch digestion properties of intact pulse cotyledon cells modified by heat-moisture treatment. <i>Journal of Functional Foods</i> , 2019 , 61, 103500	5.1	12
53	Bioactives from Millet: Properties and Effects of Processing on Bioavailability 2019 , 171-183		3
52	Wall porosity in isolated cells from food plants: Implications for nutritional functionality. <i>Food Chemistry</i> , 2019 , 279, 416-425	8.5	32
51	Quantifying Grain Digestibility of Starch Fractions in Milled Rice. <i>Methods in Molecular Biology</i> , 2019 , 1892, 241-252	1.4	2
50	Rheological characterisation of cell walls from wheat flour and endosperm: Effects of diferulate crosslink hydrolysis. <i>Food Hydrocolloids</i> , 2019 , 88, 265-271	10.6	3
49	Intact cellular structure in cereal endosperm limits starch digestion in vitro. <i>Food Hydrocolloids</i> , 2018 , 81, 139-148	10.6	46
48	Microstructural properties of potato chips. <i>Food Structure</i> , 2018 , 16, 17-26	4.3	13
47	Effects of palm oil on structural and in vitro digestion properties of cooked rice starches. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1080-1085	7.9	40
46	The adsorption of Amylase on barley proteins affects the in vitro digestion of starch in barley flour. <i>Food Chemistry</i> , 2018 , 241, 493-501	8.5	72
45	Surface structural features control in vitro digestion kinetics of bean starches. <i>Food Hydrocolloids</i> , 2018 , 85, 343-351	10.6	22
44	Evaluation of Modified Sorghum Starches and Biodegradable Films. <i>Journal of Food Science and Technology Nepal</i> , 2018 , 10, 11-17	0.2	1
43	Quantitative structural organisation model for wheat endosperm cell walls: Cellulose as an important constituent. <i>Carbohydrate Polymers</i> , 2018 , 196, 199-208	10.3	41

42	Anti-staling of high-moisture starchy food: Effect of hydrocolloids, emulsifiers and enzymes on mechanics of steamed-rice cakes. <i>Food Hydrocolloids</i> , 2018 , 83, 454-464	10.6	28
41	Mechanisms of starch digestion by α -amylase-Structural basis for kinetic properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 875-892	11.5	210
40	In vitro digestion of pectin- and mango-enriched diets using a dynamic rat stomach-duodenum model. <i>Journal of Food Engineering</i> , 2017 , 202, 65-78	6	41
39	Isolation of wheat endosperm cell walls: Effects of non-endosperm flour components on structural analyses. <i>Journal of Cereal Science</i> , 2017 , 74, 165-173	3.8	18
38	Structural and physicochemical properties of granular starches after treatment with debranching enzyme. <i>Carbohydrate Polymers</i> , 2017 , 169, 351-356	10.3	21
37	In vitro gastric digestion of cooked white and brown rice using a dynamic rat stomach model. <i>Food Chemistry</i> , 2017 , 237, 1065-1072	8.5	43
36	Digestion of isolated legume cells in a stomach-duodenum model: three mechanisms limit starch and protein hydrolysis. <i>Food and Function</i> , 2017 , 8, 2573-2582	6.1	81
35	In vivo digestibility of cross-linked phosphorylated (RS4) wheat starch in ileostomy subjects. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2017 , 12, 25-36	3.4	10
34	Multilevel Structure of Wheat Starch and Its Relationship to Noodle Eating Qualities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 1042-1055	16.4	72
33	Dietary polyphenols bind to potato cells and cellular components. <i>Journal of Functional Foods</i> , 2017 , 37, 283-292	5.1	20
32	Tribology of swollen starch granule suspensions from maize and potato. <i>Carbohydrate Polymers</i> , 2017 , 155, 128-135	10.3	34
31	Interactions among macronutrients in wheat flour determine their enzymic susceptibility. <i>Food Hydrocolloids</i> , 2016 , 61, 415-425	10.6	62
30	Intactness of cell wall structure controls the in vitro digestion of starch in legumes. <i>Food and Function</i> , 2016 , 7, 1367-79	6.1	135
29	Structural properties and digestion of green banana flour as a functional ingredient in pasta. <i>Food and Function</i> , 2016 , 7, 771-80	6.1	21
28	Rheological and microstructural properties of porcine gastric digesta and diets containing pectin or mango powder. <i>Carbohydrate Polymers</i> , 2016 , 148, 216-26	10.3	32
27	Encapsulation of <i>Lactobacillus plantarum</i> in porous maize starch. <i>LWT - Food Science and Technology</i> , 2016 , 74, 542-549	5.4	46
26	Densely packed matrices as rate determining features in starch hydrolysis. <i>Trends in Food Science and Technology</i> , 2015 , 43, 18-31	15.3	94
25	Extrusion induced low-order starch matrices: Enzymic hydrolysis and structure. <i>Carbohydrate Polymers</i> , 2015 , 134, 485-96	10.3	43

24	Rice starch granule amylolysis--differentiating effects of particle size, morphology, thermal properties and crystalline polymorph. <i>Carbohydrate Polymers</i> , 2015 , 115, 305-16	10.3	76
23	The interplay of α -amylase and amyloglucosidase activities on the digestion of starch in in vitro enzymic systems. <i>Carbohydrate Polymers</i> , 2015 , 117, 192-200	10.3	82
22	In vitro digestibility and physicochemical properties of milled rice. <i>Food Chemistry</i> , 2015 , 172, 757-65	8.5	38
21	Molecular, mesoscopic and microscopic structure evolution during amylase digestion of extruded maize and high amylose maize starches. <i>Carbohydrate Polymers</i> , 2015 , 118, 224-34	10.3	29
20	Inhibition of α -amylase activity by cellulose: Kinetic analysis and nutritional implications. <i>Carbohydrate Polymers</i> , 2015 , 123, 305-12	10.3	137
19	Mechanism for starch granule ghost formation deduced from structural and enzyme digestion properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 760-71	5.7	87
18	Enzymatic hydrolysis of starch in the presence of cereal soluble fibre polysaccharides. <i>Food and Function</i> , 2014 , 5, 579-86	6.1	52
17	Amylase binding to starch granules under hydrolysing and non-hydrolysing conditions. <i>Carbohydrate Polymers</i> , 2014 , 113, 97-107	10.3	41
16	Freeze-drying changes the structure and digestibility of B-polymorphic starches. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1482-91	5.7	82
15	Effects of grain milling on starch structures and flour/starch properties. <i>Starch/Staerke</i> , 2014 , 66, 15-27	2.3	85
14	Heterogeneity in maize starch granule internal architecture deduced from diffusion of fluorescent dextran probes. <i>Carbohydrate Polymers</i> , 2013 , 93, 365-73	10.3	21
13	Milling of rice grains: effects of starch/flour structures on gelatinization and pasting properties. <i>Carbohydrate Polymers</i> , 2013 , 92, 682-90	10.3	95
12	Synergistic and antagonistic effects of α -amylase and amyloglucosidase on starch digestion. <i>Biomacromolecules</i> , 2013 , 14, 1945-54	6.9	119
11	Mammalian mucosal α -glucosidases coordinate with α -amylase in the initial starch hydrolysis stage to have a role in starch digestion beyond glucogenesis. <i>PLoS ONE</i> , 2013 , 8, e62546	3.7	27
10	Molecular, mesoscopic and microscopic structure evolution during amylase digestion of maize starch granules. <i>Carbohydrate Polymers</i> , 2012 , 90, 23-33	10.3	94
9	Preparation and characterization of gelatinized granular starches from aqueous ethanol treatments. <i>Carbohydrate Polymers</i> , 2012 , 90, 1587-94	10.3	49
8	Milling of rice grains: The roles of starch structures in the solubility and swelling properties of rice flour. <i>Starch/Staerke</i> , 2012 , 64, 631-645	2.3	43
7	Effect of Biscuit Baking Conditions on the Stability of Microencapsulated 5-Methyltetrahydrofolic Acid and Their Physical Properties. <i>Food and Nutrition Sciences (Print)</i> , 2012 , 03, 1445-1452	0.4	6

6	Physicochemical and structural properties of maize and potato starches as a function of granule size. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 10151-61	5.7	101
5	Effect of a gibberellin-biosynthesis inhibitor treatment on the physicochemical properties of sorghum starch. <i>Journal of Cereal Science</i> , 2011 , 53, 328-334	3.8	44
4	Cryo-milling of starch granules leads to differential effects on molecular size and conformation. <i>Carbohydrate Polymers</i> , 2011 , 84, 1133-1140	10.3	52
3	Formation of Resistant Starch During Processing and Storage of Instant Noodles. <i>International Journal of Food Properties</i> , 2010 , 13, 454-463	3	13
2	Effect of cryo-milling on starches: Functionality and digestibility. <i>Food Hydrocolloids</i> , 2010 , 24, 152-163	10.6	90
1	Relationship between granule size and in vitro digestibility of maize and potato starches. <i>Carbohydrate Polymers</i> , 2010 , 82, 480-488	10.3	213