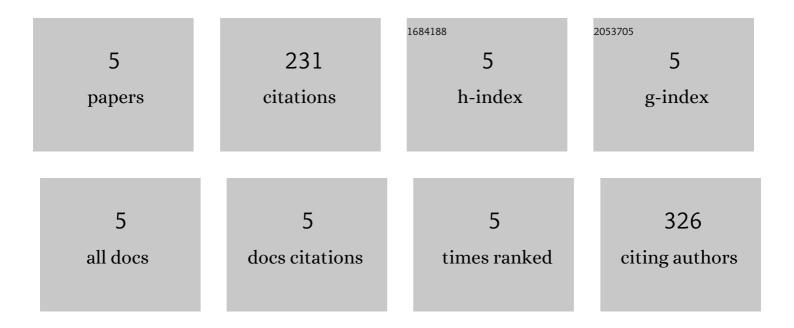
## Daris Kuakpetoon

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3114214/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Locations of hypochlorite oxidation in corn starches varying in amylose content. Carbohydrate Research, 2008, 343, 90-100.	2.3	89
2	Internal structure and physicochemical properties of corn starches as revealed by chemical surface gelatinization. Carbohydrate Research, 2007, 342, 2253-2263.	2.3	56
3	Comparative studies on physicochemical properties, starch hydrolysis, predicted glycemic index of Hom Mali rice and Riceberry rice flour and their applications in bread. Food Chemistry, 2019, 283, 224-231.	8.2	45
4	Physicochemical Properties of Hom Nil (Oryza sativa) Rice Flour as Gluten Free Ingredient in Bread. Foods, 2018, 7, 159.	4.3	22
5	A comparative study of mango seed kernel starches and other commercial starches: the contribution of chemical fine structure to granule crystallinity, gelatinization, retrogradation, and pasting properties. Journal of Food Measurement and Characterization, 2018, 12, 2444-2452.	3.2	19