Hanyu Yangcheng

List of Publications by Year
in descending order

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82 papers	5,865 citations	101496 36 h-index	76872 74 g-index
87 all docs	87 docs citations	87 times ranked	4673 citing authors

#	Article	IF	Citations
1	Resistant Starch: Promise for Improving Human Health. Advances in Nutrition, 2013, 4, 587-601.	2.9	588
2	Anthology of Starch Granule Morphology by Scanning Electron Microscopy. Starch/Staerke, 1994, 46, 121-129.	1.1	521
3	Gelatinization and rheological properties of starch. Starch/Staerke, 2015, 67, 213-224.	1.1	312
4	Molecular weights and gyration radii of amylopectins determined by high-performance size-exclusion chromatography equipped with multi-angle laser-light scattering and refractive index detectors. Carbohydrate Polymers, 2002, 49, 307-314.	5.1	298
5	Structural and physical characteristics of waxy and other wheat starches. Carbohydrate Polymers, 2002, 49, 297-305.	5.1	265
6	Characterization and modeling of the A- and B-granule starches of wheat, triticale, and barley. Carbohydrate Polymers, 2007, 67, 46-55.	5.1	262
7	Characterization of maize amylose-extender (ae) mutant starches. Part I: Relationship between resistant starch contents and molecular structures. Carbohydrate Polymers, 2008, 74, 396-404.	5.1	245
8	Characterization of a Novel Resistantâ€Starch and Its Effects on Postprandial Plasmaâ€Glucose and Insulin Responses. Cereal Chemistry, 2010, 87, 257-262.	1.1	226
9	Effect and mechanism of ultrahigh hydrostatic pressure on the structure and properties of starches. Carbohydrate Polymers, 2002, 47, 233-244.	5.1	220
10	Current Understanding on Starch Granule Structures. Journal of Applied Glycoscience (1999), 2006, 53, 205-213.	0.3	167
11	Characterization of maize amylose-extender (ae) mutant starches: Part II. Structures and properties of starch residues remaining after enzymatic hydrolysis at boiling-water temperature. Carbohydrate Polymers, 2010, 80, 1-12.	5.1	135
12	Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. Starch/Staerke, 2005, 57, 480-487.	1.1	124
13	Effect of starch granule size on physical properties of starch-filled polyethylene film. Biotechnology Progress, 1992, 8, 51-57.	1.3	120
14	Internal Structure of Normal Maize Starch Granules Revealed by Chemical Surface Gelatinizationâ€. Biomacromolecules, 2000, 1, 126-132.	2.6	119
15	Macronutrients in Corn and Human Nutrition. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 581-598.	5.9	100
16	Physicochemical properties of endosperm and pericarp starches during maize development. Carbohydrate Polymers, 2007, 67, 630-639.	5.1	98
17	Physicochemical properties and digestibility of common bean (Phaseolus vulgaris L.) starches. Carbohydrate Polymers, 2014, 108, 200-205.	5.1	89
18	Maize starch fine structures affected by ear developmental temperature. Carbohydrate Research, 1996, 282, 157-170.	1.1	86

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19	Production of Resistant Starch by Extrusion Cooking of Acidâ€Modified Normalâ€Maize Starch. Journal of Food Science, 2009, 74, C556-62.	1.5	82
20	Effects of adding corn oil and soy protein to corn starch on the physicochemical and digestive properties of the starch. International Journal of Biological Macromolecules, 2017, 104, 481-486.	3.6	82
21	Effect of annealing on the semicrystalline structure of normal and waxy corn starches. Food Hydrocolloids, 2012, 29, 93-99.	5.6	77
22	Physicochemical Characteristics of Starches from Unripe Fruits of Mango and Banana. Starch/Staerke, 2009, 61, 291-299.	1.1	76
23	Structures and functional properties of apple (Malus domestica Borkh) fruit starch. Carbohydrate Polymers, 2006, 63, 432-441.	5.1	74
24	Structure-Functionality Changes in Starch Following Rough Rice Storage. Starch/Staerke, 2005, 57, 197-207.	1.1	69
25	Structural and Functional Characteristics of Selected Soft Wheat Starches. Cereal Chemistry, 2002, 79, 243-248.	1.1	64
26	Effects of Cooking Methods and Starch Structures on Starch Hydrolysis Rates of Rice. Journal of Food Science, 2013, 78, H1076-81.	1.5	63
27	Structure of Starch Granules. Journal of Applied Glycoscience (1999), 2007, 54, 31-36.	0.3	59
28	Structures and Functional Properties of Starch From Seeds of Three Soybean (Glycine max (L.) Merr.) Varieties*. Starch/Staerke, 2006, 58, 509-519.	1.1	52
29	Structural Characterization of Peruvian Carrot (Arracacia xanthorrhiza) Starch and the Effect of Annealing on Its Semicrystalline Structure. Journal of Agricultural and Food Chemistry, 2011, 59, 4208-4216.	2.4	49
30	Characterization of Normal and Waxy Corn Starch for Bioethanol Production. Journal of Agricultural and Food Chemistry, 2013, 61, 379-386.	2.4	48
31	Facile Route to Anionic Starches. Succinylation, Maleination and Phthalation of Corn Starch on Extrusion. Starch/Staerke, 1995, 47, 96-99.	1.1	47
32	Pysicochemical properties of Tibetan hull-less barley starch. Carbohydrate Polymers, 2016, 137, 525-531.	5.1	47
33	Characterization of Nubet and Franubet barley starches. Carbohydrate Polymers, 2004, 56, 85-93.	5.1	46
34	Structural and physicochemical characteristics of winter squash (D.) fruit starches at harvest. Carbohydrate Polymers, 2005, 59, 153-163.	5.1	45
35	Resistant Starch Alters the Microbiota-Gut Brain Axis: Implications for Dietary Modulation of Behavior. PLoS ONE, 2016, 11, e0146406.	1.1	45
36	Characterization of cyanobacterial glycogen isolated from the wild type and from a mutant lacking of branching enzyme. Carbohydrate Research, 2002, 337, 2195-2203.	1.1	38

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37	Morphological Changes of Granules of Different Starches by Surface Gelatinization with Calcium Chloride. Cereal Chemistry, 2000, 77, 115-120.	1.1	37
38	Registration of Maize Germplasm Line GEMSâ€0067. Journal of Plant Registrations, 2007, 1, 60-61.	0.4	37
39	Physicochemical Properties of Pin Oak (Quercus palustris Muenchh.) Acorn Starch. Starch/Staerke, 2006, 58, 553-560.	1.1	36
40	Physicochemical characterization of starches from dry beans cultivated in Brazil. Food Hydrocolloids, 2016, 61, 812-820.	5.6	35
41	Spray-drying and extrusion processes: Effects on morphology and physicochemical characteristics of starches isolated from Peruvian carrot and cassava. International Journal of Biological Macromolecules, 2018, 118, 1346-1353.	3.6	34
42	Preparation of gluten-free rice spaghetti with soy protein isolate using twin-screw extrusion. Journal of Food Science and Technology, 2016, 53, 3485-3494.	1.4	33
43	Comparison of Starch Pasting Properties at Various Cooking Conditions Using the Micro Visco-Amylo-Graph and the Rapid Visco Analyser. Cereal Chemistry, 2003, 80, 745-749.	1.1	32
44	Understanding Starch Structure and Functionality. , 2018, , 151-178.		32
45	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. Cereal Chemistry, 2003, 80, 30-34.	1.1	30
46	Characterisation of JÃcama (Mexican Potato) (Pachyrhizus erosus L. Urban) Starch From Taproots Grown in USA and Mexico. Starch/Staerke, 2007, 59, 132-140.	1.1	29
47	Glycogen Synthase Isoforms in Synechocystis sp. PCC6803: Identification of Different Roles to Produce Glycogen by Targeted Mutagenesis. PLoS ONE, 2014, 9, e91524.	1.1	29
48	Structure and Physicochemical Properties of Starches from Sieve Fractions of Oat Flour Compared with Whole and Pinâ€Milled Flour. Cereal Chemistry, 2007, 84, 533-539.	1.1	28
49	Effects of alpha-amylase reaction mechanisms on analysis of resistant-starch contents. Carbohydrate Polymers, 2015, 115, 465-471.	5.1	22
50	Starch characterization and ethanol production of duckweed and corn kernel. Starch/Staerke, 2016, 68, 348-354.	1.1	22
51	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. Foods, 2020, 9, 328.	1.9	21
52	Molecular cloning and characterization of a thermostable Î±-amylase exhibiting an unusually high activity. Food Science and Biotechnology, 2014, 23, 125-132.	1.2	19
53	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. Journal of Food Science and Technology, 2019, 56, 376-383.	1.4	19
54	13C-NMR Study of Interactions between Amylodextrin and Neutral Salts. Starch/Staerke, 1993, 45, 172-175.	1.1	17

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55	Chemical and Physical Properties of Kiwifruit (Actinidia deliciosa) Starch. Starch/Staerke, 2006, 58, 323-329.	1.1	17
56	Characterization and In Vivo Hydrolysis of Amyloseâ€“Stearic Acid Complex. Cereal Chemistry, 2014, 91, 466-472.	1.1	17
57	Starch Ferrates. Starch/Staerke, 1995, 47, 68-72.	1.1	16
58	Contributions of Dexter French (1918â€“1981) to cycloamylose/cyclodextrin and starch science. Carbohydrate Polymers, 2021, 257, 117620.	5.1	16
59	Structure and physicochemical properties of defatted and pinâ€milled oat bran concentrate fractions separated by airâ€classification⁴. International Journal of Food Science and Technology, 2008, 43, 995-1003.	1.3	15
60	Dosage effects of Waxy gene on the structures and properties of corn starch. Carbohydrate Polymers, 2016, 149, 282-288.	5.1	15
61	Structural Properties of Starch Fractions Isolated from Normal and Mutant Corn Genotypes Using Different Methods. Cereal Chemistry, 2004, 81, 611-620.	1.1	14
62	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. Food Chemistry, 2021, 344, 128702.	4.2	14
63	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. Starch/Staerke, 1995, 47, 24-29.	1.1	13
64	Complexes of Starch with Dioic Acids. Starch/Staerke, 1995, 47, 91-95.	1.1	13
65	Physicochemical and morphological properties of starch from fresh waxy corn kernels. Journal of Food Science and Technology, 2015, 52, 6529-6537.	1.4	13
66	Characterization and development mechanism of Apios americana tuber starch. Carbohydrate Polymers, 2016, 151, 198-205.	5.1	12
67	Characterisation of oat bran products with and without supercritical carbon dioxide extraction. International Journal of Food Science and Technology, 2007, 42, 1489-1496.	1.3	10
68	Methods for Characterization of Residual Starch in Distiller's Dried Grains with Solubles (DDGS). Cereal Chemistry, 2011, 88, 278-282.	1.1	10
69	Characterization of starch from bamboo seeds. Starch/Staerke, 2016, 68, 131-139.	1.1	10
70	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. Starch/Staerke, 2008, 60, 601-608.	1.1	7
71	Inhibition of azoxymethane-induced preneoplastic lesions in the rat colon by a stearic acid complexed high-amylose cornstarch using different cooking methods and assessing potential gene targets. Journal of Functional Foods, 2014, 6, 499-512.	1.6	7
72	Increased Butyrate Production During Longâ€Term Fermentation of In Vitroâ€Digested High Amylose Cornstarch Residues with Human Feces. Journal of Food Science, 2015, 80, M1997-2004.	1.5	5

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73	Biocatalytic role of potato starch synthase III for Î±-glucan biosynthesis in Synechocystis sp. PCC6803 mutants. International Journal of Biological Macromolecules, 2015, 81, 710-717.	3.6	5
74	Sheetâ€extruded films from blends of hydroxypropylated and native corn starches, and their characterization. Journal of Food Process Engineering, 2020, 43, e13216.	1.5	5
75	Characterization of Starch Recovered from Wet-Milled Corn Fiber. Cereal Chemistry, 1999, 76, 3-5.	1.1	4
76	Effect of planting date on maize starch structure, properties, and ethanol production. Starch/Staerke, 2016, 68, 476-487.	1.1	4
77	Effects of Different Mill Types on Ethanol Production Using Uncooked Dry-Grind Fermentation and Characteristics of Residual Starch in Distillerâ€™s Dried Grains (DDG). Cereal Chemistry, 2017, 94, 645-653.	1.1	3
78	Effects of Amylopectin Structure on the Organization and Properties of Starch Granules. ACS Symposium Series, 2006, , 146-164.	0.5	2
79	Real-Time Monitoring of the Mechanical Properties of a Soy Protein and Rubber Polymer during its Production Using Transient Infrared Spectroscopy. International Journal of Polymer Analysis and Characterization, 2013, 18, 464-468.	0.9	0
80	High Amylose and Stearic Acidâ€Modified Resistant Starch: Human Postâ€Prandial Gut Fermentation and Blood Glucose Response. FASEB Journal, 2013, 27, 125.8.	0.2	0
81	Effect of dietary resistant starch on the inhibition of preneoplasia in azoxymethaneâ€induced A/J mouse model (123.5). FASEB Journal, 2014, 28, .	0.2	0
82	Do Resistant Starches Have Longâ€Term Protective Effects Against Colorectal Cancer?. FASEB Journal, 2015, 29, 753.3.	0.2	0