

# Hanyu Yangcheng

## List of Publications by Year in Descending Order

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

86  
papers

4,575  
citations

34  
h-index

67  
g-index

87  
ext. papers

5,138  
ext. citations

4.7  
avg, IF

5.71  
L-index

#	Paper	IF	Citations
86	Contributions of Dexter French (1918-1981) to cycloamylose/cyclodextrin and starch science. <i>Carbohydrate Polymers</i> , <b>2021</b> , 257, 117620	10.3	9
85	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. <i>Food Chemistry</i> , <b>2021</b> , 344, 128702	8.5	3
84	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
83	Sheet-extruded films from blends of hydroxypropylated and native corn starches, and their characterization. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13216	2.4	2
82	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 376-383	3.3	13
81	Understanding Starch Structure and Functionality <b>2018</b> , 151-178		25
80	Spray-drying and extrusion processes: Effects on morphology and physicochemical characteristics of starches isolated from Peruvian carrot and cassava. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1346-1353	7.9	22
79	Effects of adding corn oil and soy protein to corn starch on the physicochemical and digestive properties of the starch. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 104, 481-486	7.9	46
78	Effects of Different Mill Types on Ethanol Production Using Uncooked Dry-Grind Fermentation and Characteristics of Residual Starch in Distiller's Dried Grains (DDG). <i>Cereal Chemistry</i> , <b>2017</b> , 94, 645-653	2.4	2
77	Physicochemical characterization of starches from dry beans cultivated in Brazil. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 812-820	10.6	23
76	Starch characterization and ethanol production of duckweed and corn kernel. <i>Starch/Staerke</i> , <b>2016</b> , 68, 348-354	2.3	17
75	Dosage effects of Waxy gene on the structures and properties of corn starch. <i>Carbohydrate Polymers</i> , <b>2016</b> , 149, 282-8	10.3	11
74	Resistant Starch Alters the Microbiota-Gut Brain Axis: Implications for Dietary Modulation of Behavior. <i>PLoS ONE</i> , <b>2016</b> , 11, e0146406	3.7	32
73	Effect of planting date on maize starch structure, properties, and ethanol production. <i>Starch/Staerke</i> , <b>2016</b> , 68, 476-487	2.3	3
72	Characterization and development mechanism of <i>Apios americana</i> tuber starch. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 198-205	10.3	11
71	Characterization of starch from bamboo seeds. <i>Starch/Staerke</i> , <b>2016</b> , 68, 131-139	2.3	8
70	Physicochemical properties of Tibetan hull-less barley starch. <i>Carbohydrate Polymers</i> , <b>2016</b> , 137, 525-531	10.3	34

69	Preparation of gluten-free rice spaghetti with soy protein isolate using twin-screw extrusion. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 3485-3494	3.3	17
68	Macronutrients in Corn and Human Nutrition. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2016</b> , 15, 581-598	16.4	49
67	Physicochemical and morphological properties of starch from fresh waxy corn kernels. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 6529-37	3.3	10
66	Biocatalytic role of potato starch synthase III for $\alpha$ -glucan biosynthesis in <i>Synechocystis</i> sp. PCC6803 mutants. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 710-7	7.9	5
65	Gelatinization and rheological properties of starch. <i>Starch/Staerke</i> , <b>2015</b> , 67, 213-224	2.3	198
64	Effects of alpha-amylase reaction mechanisms on analysis of resistant-starch contents. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 465-71	10.3	17
63	Increased Butyrate Production During Long-Term Fermentation of In Vitro-Digested High Amylose Cornstarch Residues with Human Feces. <i>Journal of Food Science</i> , <b>2015</b> , 80, M1997-2004	3.4	4
62	Do Resistant Starches Have Long-Term Protective Effects Against Colorectal Cancer?. <i>FASEB Journal</i> , <b>2015</b> , 29, 753.3	0.9	
61	Physicochemical properties and digestibility of common bean ( <i>Phaseolus vulgaris</i> L.) starches. <i>Carbohydrate Polymers</i> , <b>2014</b> , 108, 200-5	10.3	68
60	Molecular cloning and characterization of a thermostable $\alpha$ -amylase exhibiting an unusually high activity. <i>Food Science and Biotechnology</i> , <b>2014</b> , 23, 125-132	3	16
59	Characterization and In Vivo Hydrolysis of Amylose-Stearic Acid Complex. <i>Cereal Chemistry</i> , <b>2014</b> , 91, 466-472	2.4	14
58	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. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 499-512	5.1	7
57	Glycogen synthase isoforms in <i>Synechocystis</i> sp. PCC6803: identification of different roles to produce glycogen by targeted mutagenesis. <i>PLoS ONE</i> , <b>2014</b> , 9, e91524	3.7	21
56	Effects of cooking methods and starch structures on starch hydrolysis rates of rice. <i>Journal of Food Science</i> , <b>2013</b> , 78, H1076-81	3.4	48
55	Novel Applications of Amylose-Lipid Complex as Resistant Starch Type 5 <b>2013</b> , 79-94		21
54	Type 2 Resistant Starch in High-Amylose Maize Starch and its Development <b>2013</b> , 23-42		2
53	Real-Time Monitoring of the Mechanical Properties of a Soy Protein and Rubber Polymer during its Production Using Transient Infrared Spectroscopy. <i>International Journal of Polymer Analysis and Characterization</i> , <b>2013</b> , 18, 464-468	1.7	
52	Characterization of normal and waxy corn starch for bioethanol production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 379-86	5.7	40

51	Resistant starch: promise for improving human health. <i>Advances in Nutrition</i> , <b>2013</b> , 4, 587-601	10	425
50	Type 2 Resistant Starch in High-Amylose Maize Starch and its Development <b>2013</b> , 23-42		2
49	Novel Applications of Amylose-Lipid Complex as Resistant Starch Type 5 <b>2013</b> , 79-94		20
48	High Amylose and Stearic Acid-Modified Resistant Starch: Human Post-Prandial Gut Fermentation and Blood Glucose Response. <i>FASEB Journal</i> , <b>2013</b> , 27, 125.8	0.9	
47	Effect of annealing on the semicrystalline structure of normal and waxy corn starches. <i>Food Hydrocolloids</i> , <b>2012</b> , 29, 93-99	10.6	53
46	Structural characterization of Peruvian carrot ( <i>Arracacia xanthorrhiza</i> ) starch and the effect of annealing on its semicrystalline structure. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 4208-16	5.7	41
45	Methods for Characterization of Residual Starch in Distiller's Dried Grains with Solubles (DDGS). <i>Cereal Chemistry</i> , <b>2011</b> , 88, 278-282	2.4	8
44	Characterization of a Novel Resistant-Starch and Its Effects on Postprandial Plasma-Glucose and Insulin Responses. <i>Cereal Chemistry</i> , <b>2010</b> , 87, 257-262	2.4	172
43	Characterization of maize amylose-extender (ae) mutant starches: Part II. Structures and properties of starch residues remaining after enzymatic hydrolysis at boiling-water temperature. <i>Carbohydrate Polymers</i> , <b>2010</b> , 80, 1-12	10.3	115
42	Physicochemical Characteristics of Starches from Unripe Fruits of Mango and Banana. <i>Starch/Staerke</i> , <b>2009</b> , 61, 291-299	2.3	64
41	Production of resistant starch by extrusion cooking of acid-modified normal-maize starch. <i>Journal of Food Science</i> , <b>2009</b> , 74, C556-62	3.4	67
40	Structure and physicochemical properties of defatted and pin-milled oat bran concentrate fractions separated by air-classification <sup>4</sup> . <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 995-1003 <sup>3,8</sup>		15
39	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. <i>Starch/Staerke</i> , <b>2008</b> , 60, 601-608	2.3	6
38	Characterization of maize amylose-extender (ae) mutant starches. Part I: Relationship between resistant starch contents and molecular structures. <i>Carbohydrate Polymers</i> , <b>2008</b> , 74, 396-404	10.3	196
37	Structure of Starch Granules. <i>Journal of Applied Glycoscience (1999)</i> , <b>2007</b> , 54, 31-36	1	43
36	Characterization and modeling of the A- and B-granule starches of wheat, triticale, and barley. <i>Carbohydrate Polymers</i> , <b>2007</b> , 67, 46-55	10.3	223
35	Physicochemical properties of endosperm and pericarp starches during maize development. <i>Carbohydrate Polymers</i> , <b>2007</b> , 67, 630-639	10.3	83
34	Characterisation of Jñama (Mexican Potato) ( <i>Pachyrhizus erosus</i> L. Urban) Starch From Taproots Grown in USA and Mexico. <i>Starch/Staerke</i> , <b>2007</b> , 59, 132-140	2.3	22

33	Characterisation of oat bran products with and without supercritical carbon dioxide extraction. <i>International Journal of Food Science and Technology</i> , <b>2007</b> , 42, 1489-1496	3.8	9
32	Structure and Physicochemical Properties of Starches from Sieve Fractions of Oat Flour Compared with Whole and Pin-Milled Flour. <i>Cereal Chemistry</i> , <b>2007</b> , 84, 533-539	2.4	14
31	Registration of Maize Germplasm Line GEMS-0067. <i>Journal of Plant Registrations</i> , <b>2007</b> , 1, 60-61	0.7	28
30	Effects of Amylopectin Structure on the Organization and Properties of Starch Granules. <i>ACS Symposium Series</i> , <b>2006</b> , 146-164	0.4	2
29	Current Understanding on Starch Granule Structures. <i>Journal of Applied Glycoscience (1999)</i> , <b>2006</b> , 53, 205-213	1	132
28	Chemical and Physical Properties of Kiwifruit ( <i>Actinidia deliciosa</i> ) Starch. <i>Starch/Staerke</i> , <b>2006</b> , 58, 323-329		11
27	Physicochemical Properties of Pin Oak ( <i>Quercus palustris</i> Muenchh.) Acorn Starch. <i>Starch/Staerke</i> , <b>2006</b> , 58, 553-560	2.3	27
26	Structures and Functional Properties of Starch From Seeds of Three Soybean ( <i>Glycine max</i> (L.) Merr.) Varieties*. <i>Starch/Staerke</i> , <b>2006</b> , 58, 509-519	2.3	37
25	Structures and functional properties of apple ( <i>Malus domestica</i> Borkh) fruit starch. <i>Carbohydrate Polymers</i> , <b>2006</b> , 63, 432-441	10.3	64
24	Structural and physicochemical characteristics of winter squash (D.) fruit starches at harvest. <i>Carbohydrate Polymers</i> , <b>2005</b> , 59, 153-163	10.3	40
23	Structure-Functionality Changes in Starch Following Rough Rice Storage. <i>Starch/Staerke</i> , <b>2005</b> , 57, 197-203		48
22	Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. <i>Starch/Staerke</i> , <b>2005</b> , 57, 480-487	2.3	98
21	Characterization of Nubet and Franubet barley starches. <i>Carbohydrate Polymers</i> , <b>2004</b> , 56, 85-93	10.3	34
20	Structural Properties of Starch Fractions Isolated from Normal and Mutant Corn Genotypes Using Different Methods. <i>Cereal Chemistry</i> , <b>2004</b> , 81, 611-620	2.4	14
19	Comparison of Starch Pasting Properties at Various Cooking Conditions Using the Micro Visco-Amylo-Graph and the Rapid Visco Analyser. <i>Cereal Chemistry</i> , <b>2003</b> , 80, 745-749	2.4	26
18	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. <i>Cereal Chemistry</i> , <b>2003</b> , 80, 30-34	2.4	23
17	Structural and physical characteristics of waxy and other wheat starches. <i>Carbohydrate Polymers</i> , <b>2002</b> , 49, 297-305	10.3	228
16	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. <i>Carbohydrate Polymers</i> , <b>2002</b> , 49, 307-314	10.3	255

15	Characterization of cyanobacterial glycogen isolated from the wild type and from a mutant lacking of branching enzyme. <i>Carbohydrate Research</i> , <b>2002</b> , 337, 2195-203	2.9	35
14	Effect and mechanism of ultrahigh hydrostatic pressure on the structure and properties of starches. <i>Carbohydrate Polymers</i> , <b>2002</b> , 47, 233-244	10.3	187
13	Structural and Functional Characteristics of Selected Soft Wheat Starches. <i>Cereal Chemistry</i> , <b>2002</b> , 79, 243-248	2.4	53
12	Internal structure of normal maize starch granules revealed by chemical surface gelatinization. <i>Biomacromolecules</i> , <b>2000</b> , 1, 126-32	6.9	105
11	Morphological Changes of Granules of Different Starches by Surface Gelatinization with Calcium Chloride. <i>Cereal Chemistry</i> , <b>2000</b> , 77, 115-120	2.4	30
10	Characterization of Starch Recovered from Wet-Milled Corn Fiber. <i>Cereal Chemistry</i> , <b>1999</b> , 76, 3-5	2.4	4
9	Evaluating Sodium Salts as Pushing Agents on High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection for Maltodextrin Analysis. <i>Starch/Staerke</i> , <b>1997</b> , 49, 505-511	2.3	7
8	Maize starch fine structures affected by ear developmental temperature. <i>Carbohydrate Research</i> , <b>1996</b> , 282, 157-170	2.9	69
7	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. <i>Starch/Staerke</i> , <b>1995</b> , 47, 24-29	2.3	11
6	Starch Ferrates. <i>Starch/Staerke</i> , <b>1995</b> , 47, 68-72	2.3	13
5	Complexes of Starch with Dioic Acids. <i>Starch/Staerke</i> , <b>1995</b> , 47, 91-95	2.3	11
4	Facile Route to Anionic Starches. Succinylation, Maleination and Phthalation of Corn Starch on Extrusion. <i>Starch/Staerke</i> , <b>1995</b> , 47, 96-99	2.3	43
3	Anthology of Starch Granule Morphology by Scanning Electron Microscopy. <i>Starch/Staerke</i> , <b>1994</b> , 46, 121-129	2.3	439
2	<sup>13</sup> C-NMR Study of Interactions between Amylodextrin and Neutral Salts. <i>Starch/Staerke</i> , <b>1993</b> , 45, 172-175	2.3	14
1	Effect of Starch Granule Size on Physical Properties of Starch-Filled Polyethylene Film. <i>Biotechnology Progress</i> , <b>1992</b> , 8, 51-57	2.8	104