

Jay-lin Jane

List of Publications by Year in descending order

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91
papers

6,278
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92079

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77
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docs citations

91
times ranked

5655
citing authors

#	ARTICLE	IF	CITATIONS
1	Resistant Starch: Promise for Improving Human Health. <i>Advances in Nutrition</i> , 2013, 4, 587-601.	6.6	622
2	Anthology of Starch Granule Morphology by Scanning Electron Microscopy. <i>Starch/Staerke</i> , 1994, 46, 121-129.	2.2	534
3	Gelatinization and rheological properties of starch. <i>Starch/Staerke</i> , 2015, 67, 213-224.	2.2	344
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. <i>Carbohydrate Polymers</i> , 2002, 49, 307-314.	10.5	307
5	Characterization and modeling of the A- and B-granule starches of wheat, triticale, and barley. <i>Carbohydrate Polymers</i> , 2007, 67, 46-55.	10.5	275
6	Structural and physical characteristics of waxy and other wheat starches. <i>Carbohydrate Polymers</i> , 2002, 49, 297-305.	10.5	274
7	Characterization of maize amylose-extender (ae) mutant starches. Part I: Relationship between resistant starch contents and molecular structures. <i>Carbohydrate Polymers</i> , 2008, 74, 396-404.	10.5	255
8	Characterization of a Novel Resistant Starch and Its Effects on Postprandial Plasma Glucose and Insulin Responses. <i>Cereal Chemistry</i> , 2010, 87, 257-262.	2.2	238
9	Effect and mechanism of ultrahigh hydrostatic pressure on the structure and properties of starches. <i>Carbohydrate Polymers</i> , 2002, 47, 233-244.	10.5	226
10	Current Understanding on Starch Granule Structures. <i>Journal of Applied Glycoscience</i> (1999), 2006, 53, 205-213.	0.7	174
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. <i>Carbohydrate Polymers</i> , 2010, 80, 1-12.	10.5	146
12	Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. <i>Starch/Staerke</i> , 2005, 57, 480-487.	2.2	126
13	Internal Structure of Normal Maize Starch Granules Revealed by Chemical Surface Gelatinization. <i>Biomacromolecules</i> , 2000, 1, 126-132.	5.6	122
14	Effect of starch granule size on physical properties of starch-filled polyethylene film. <i>Biotechnology Progress</i> , 1992, 8, 51-57.	2.6	120
15	Macronutrients in Corn and Human Nutrition. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 581-598.	12.2	112
16	Physicochemical properties of endosperm and pericarp starches during maize development. <i>Carbohydrate Polymers</i> , 2007, 67, 630-639.	10.5	100
17	Physicochemical properties and digestibility of common bean (<i>Phaseolus vulgaris</i> L.) starches. <i>Carbohydrate Polymers</i> , 2014, 108, 200-205.	10.5	94
18	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> , 2017, 104, 481-486.	7.7	89

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19	Maize starch fine structures affected by ear developmental temperature. <i>Carbohydrate Research</i> , 1996, 282, 157-170.	2.4	86
20	Production of Resistant Starch by Extrusion Cooking of Acid-Modified Normal-Maize Starch. <i>Journal of Food Science</i> , 2009, 74, C556-62.	3.2	85
21	Physicochemical Characteristics of Starches from Unripe Fruits of Mango and Banana. <i>Starch/Staerke</i> , 2009, 61, 291-299.	2.2	83
22	Folates in Fruits and Vegetables: Contents, Processing, and Stability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 506-528.	12.2	82
23	Effect of annealing on the semicrystalline structure of normal and waxy corn starches. <i>Food Hydrocolloids</i> , 2012, 29, 93-99.	10.9	81
24	Structures and functional properties of apple (<i>Malus domestica</i> Borkh) fruit starch. <i>Carbohydrate Polymers</i> , 2006, 63, 432-441.	10.5	78
25	Structure-Functionality Changes in Starch Following Rough Rice Storage. <i>Starch/Staerke</i> , 2005, 57, 197-207.	2.2	71
26	Structural and Functional Characteristics of Selected Soft Wheat Starches. <i>Cereal Chemistry</i> , 2002, 79, 243-248.	2.2	67
27	Effects of Cooking Methods and Starch Structures on Starch Hydrolysis Rates of Rice. <i>Journal of Food Science</i> , 2013, 78, H1076-81.	3.2	64
28	Structure of Starch Granules. <i>Journal of Applied Glycoscience</i> (1999), 2007, 54, 31-36.	0.7	62
29	¹³ C-n.m.r. study of the conformation of helical complexes of amylopectin and of amylose in solution. <i>Carbohydrate Research</i> , 1985, 140, 21-35.	2.4	61
30	Structures and Functional Properties of Starch From Seeds of Three Soybean (<i>Glycine max</i> (L.) Merr.) Varieties*. <i>Starch/Staerke</i> , 2006, 58, 509-519.	2.2	55
31	Characterization of Normal and Waxy Corn Starch for Bioethanol Production. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 379-386.	5.3	52
32	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> , 2011, 59, 4208-4216.	5.3	51
33	Physicochemical properties of Tibetan hull-less barley starch. <i>Carbohydrate Polymers</i> , 2016, 137, 525-531.	10.5	50
34	Structural and physicochemical characteristics of winter squash (<i>D.</i>) fruit starches at harvest. <i>Carbohydrate Polymers</i> , 2005, 59, 153-163.	10.5	49
35	Facile Route to Anionic Starches. Succinylation, Maleination and Phthalation of Corn Starch on Extrusion. <i>Starch/Staerke</i> , 1995, 47, 96-99.	2.2	47
36	Characterization of Nubet and Franubet barley starches. <i>Carbohydrate Polymers</i> , 2004, 56, 85-93.	10.5	47

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37	Resistant Starch Alters the Microbiota-Gut Brain Axis: Implications for Dietary Modulation of Behavior. <i>PLoS ONE</i> , 2016, 11, e0146406.	2.5	45
38	Characterization of cyanobacterial glycogen isolated from the wild type and from a mutant lacking of branching enzyme. <i>Carbohydrate Research</i> , 2002, 337, 2195-2203.	2.4	39
39	Morphological Changes of Granules of Different Starches by Surface Gelatinization with Calcium Chloride. <i>Cereal Chemistry</i> , 2000, 77, 115-120.	2.2	37
40	Registration of Maize Germplasm Line GEMSâ€œ0067. <i>Journal of Plant Registrations</i> , 2007, 1, 60-61.	0.7	37
41	Preparation of gluten-free rice spaghetti with soy protein isolate using twin-screw extrusion. <i>Journal of Food Science and Technology</i> , 2016, 53, 3485-3494.	2.8	37
42	Physicochemical characterization of starches from dry beans cultivated in Brazil. <i>Food Hydrocolloids</i> , 2016, 61, 812-820.	10.9	37
43	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> , 2018, 118, 1346-1353.	7.7	37
44	Physicochemical Properties of Pin Oak (<i>Quercus palustris</i> Muenchh.) Acorn Starch. <i>Starch/Staerke</i> , 2006, 58, 553-560.	2.2	36
45	A fluoride bridged {Cr ^{III} }₄Dy^{III}₄} single molecule magnet. <i>Dalton Transactions</i> , 2015, 44, 912-915.	3.4	35
46	Comparison of Starch Pasting Properties at Various Cooking Conditions Using the Micro Visco-Amylo-Graph and the Rapid Visco Analyser. <i>Cereal Chemistry</i> , 2003, 80, 745-749.	2.2	34
47	Novel Applications of Amyloseâ€œLipid Complex as Resistant Starch Type 5. , 2013, , 79-94.		33
48	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. <i>Cereal Chemistry</i> , 2003, 80, 30-34.	2.2	30
49	Characterisation of JÃcama (Mexican Potato) (<i>Pachyrhizus erosus</i> L. Urban) Starch From Taproots Grown in USA and Mexico. <i>Starch/Staerke</i> , 2007, 59, 132-140.	2.2	30
50	Structure and Physicochemical Properties of Starches from Sieve Fractions of Oat Flour Compared with Whole and Pinâ€œMilled Flour. <i>Cereal Chemistry</i> , 2007, 84, 533-539.	2.2	29
51	Novel Applications of Amyloseâ€œLipid Complex as Resistant Starch Type 5. , 2013, , 79-94.		28
52	Effects of alpha-amylase reaction mechanisms on analysis of resistant-starch contents. <i>Carbohydrate Polymers</i> , 2015, 115, 465-471.	10.5	24
53	RS Content and eGI Value of Cooked Noodles (I): Effect of Cooking Methods. <i>Foods</i> , 2020, 9, 328.	4.3	23
54	Starch characterization and ethanol production of duckweed and corn kernel. <i>Starch/Staerke</i> , 2016, 68, 348-354.	2.2	22

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55	Molecular cloning and characterization of a thermostable α -amylase exhibiting an unusually high activity. <i>Food Science and Biotechnology</i> , 2014, 23, 125-132.	2.6	20
56	Chemical and Physical Properties of Kiwifruit (<i>Actinidia deliciosa</i>) Starch. <i>Starch/Staerke</i> , 2006, 58, 323-329.	2.2	19
57	Characterization and In Vivo Hydrolysis of Amylose α -Stearic Acid Complex. <i>Cereal Chemistry</i> , 2014, 91, 466-472.	2.2	19
58	Effect of spray-drying and extrusion on physicochemical characteristics of sweet potato starch. <i>Journal of Food Science and Technology</i> , 2019, 56, 376-383.	2.8	19
59	¹³ C-NMR Study of Interactions between Amylodextrin and Neutral Salts. <i>Starch/Staerke</i> , 1993, 45, 172-175.	2.2	18
60	Contributions of Dexter French (1918 α -1981) to cycloamylose/cyclodextrin and starch science. <i>Carbohydrate Polymers</i> , 2021, 257, 117620.	10.5	17
61	Starch Ferrates. <i>Starch/Staerke</i> , 1995, 47, 68-72.	2.2	16
62	Dosage effects of Waxy gene on the structures and properties of corn starch. <i>Carbohydrate Polymers</i> , 2016, 149, 282-288.	10.5	16
63	Structure and physicochemical properties of defatted and pin α -milled oat bran concentrate fractions separated by air α -classification ⁴ . <i>International Journal of Food Science and Technology</i> , 2008, 43, 995-1003.	2.7	15
64	Physicochemical and morphological properties of starch from fresh waxy corn kernels. <i>Journal of Food Science and Technology</i> , 2015, 52, 6529-6537.	2.8	15
65	Storage temperature and time affect the enzyme resistance starch and glycemic response of cooked noodles. <i>Food Chemistry</i> , 2021, 344, 128702.	8.4	15
66	Structural Properties of Starch Fractions Isolated from Normal and Mutant Corn Genotypes Using Different Methods. <i>Cereal Chemistry</i> , 2004, 81, 611-620.	2.2	14
67	Reaction of Starch and Cellulose with Products of Thermal Decomposition of Mono- and Disaccharides. <i>Starch/Staerke</i> , 1995, 47, 24-29.	2.2	13
68	Complexes of Starch with Dioic Acids. <i>Starch/Staerke</i> , 1995, 47, 91-95.	2.2	13
69	Characterization and development mechanism of <i>Apios americana</i> tuber starch. <i>Carbohydrate Polymers</i> , 2016, 151, 198-205.	10.5	13
70	Characterization of starch from bamboo seeds. <i>Starch/Staerke</i> , 2016, 68, 131-139.	2.2	12
71	Carboxyl-Terminal Receptor Domains Control the Differential Dephosphorylation of Somatostatin Receptors by Protein Phosphatase 1 Isoforms. <i>PLoS ONE</i> , 2014, 9, e91526.	2.5	12
72	Methods for Characterization of Residual Starch in Distiller's Dried Grains with Solubles (DDGS). <i>Cereal Chemistry</i> , 2011, 88, 278-282.	2.2	11

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73	Characterisation of oat bran products with and without supercritical carbon dioxide extraction. <i>International Journal of Food Science and Technology</i> , 2007, 42, 1489-1496.	2.7	10
74	Evaluating Sodium Salts as Pushing Agents on High-Performance Anion-Exchange Chromatography with Pulsed Amperometric Detection for Maltodextrin Analysis. <i>Starch/Staerke</i> , 1997, 49, 505-511.	2.2	8
75	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> , 2014, 6, 499-512.	3.5	8
76	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. <i>Starch/Staerke</i> , 2008, 60, 601-608.	2.2	7
77	Comprehensive Geriatric Assessment Reveals Sleep Disturbances in Community-Dwelling Elderly Adults Associated with Even Slight Cognitive Decline. <i>Journal of the American Geriatrics Society</i> , 2014, 62, 571-573.	2.9	6
78	Increased Butyrate Production During Long-Term Fermentation of <i>In Vitro</i> Digested High Amylose Cornstarch Residues with Human Feces. <i>Journal of Food Science</i> , 2015, 80, M1997-2004.	3.2	6
79	Type 2 Resistant Starch in High-Amylose Maize Starch and its Development. , 2013, , 23-42.		5
80	Biocatalytic role of potato starch synthase III for Î±-glucan biosynthesis in <i>Synechocystis</i> sp. PCC6803 mutants. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 710-717.	7.7	5
81	Sheet-extruded films from blends of hydroxypropylated and native corn starches, and their characterization. <i>Journal of Food Process Engineering</i> , 2020, 43, e13216.	3.0	5
82	Characterization of Starch Recovered from Wet-Milled Corn Fiber. <i>Cereal Chemistry</i> , 1999, 76, 3-5.	2.2	4
83	Effect of planting date on maize starch structure, properties, and ethanol production. <i>Starch/Staerke</i> , 2016, 68, 476-487.	2.2	4
84	Effects of Amylopectin Structure on the Organization and Properties of Starch Granules. <i>ACS Symposium Series</i> , 2006, , 146-164.	0.0	3
85	Type 2 Resistant Starch in High-Amylose Maize Starch and its Development. , 2013, , 23-42.		3
86	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> , 2017, 94, 645-653.	2.2	3
87	A New Parameter of Hip Instability in Developmental Dysplasia of the Hip (DDH): Teardrop Distance. <i>Frontiers in Surgery</i> , 0, 9, .	1.5	2
88	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> , 2013, 18, 464-468.	1.9	0
89	High Amylose and Stearic Acid-Modified Resistant Starch: Human Post-Prandial Gut Fermentation and Blood Glucose Response. <i>FASEB Journal</i> , 2013, 27, 125.8.	0.5	0
90	Effect of dietary resistant starch on the inhibition of preneoplasia in azoxymethane-induced A/J mouse model (123.5). <i>FASEB Journal</i> , 2014, 28, .	0.5	0

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91	Do Resistant Starches Have Long-Term Protective Effects Against Colorectal Cancer?. FASEB Journal, 2015, 29, 753.3.	0.5	0