

Cunxu Wei

List of Publications by Year in descending order

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115
papers

4,708
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74677

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all docs

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times ranked

3900
citing authors

#	ARTICLE	IF	CITATIONS
1	G1 Interacts with OsMADS1 to Regulate the Development of the Sterile Lemma in Rice. <i>Plants</i> , 2024, 13, 505.	3.6	0
2	Structural, Thermal, Pasting and Digestion Properties of Starches from Developing Root Tubers of Sweet Potato. <i>Foods</i> , 2024, 13, 1103.	4.3	2
3	Regulatory loops between rice transcription factors OsNAC25 and OsNAC20/26 balance starch synthesis. <i>Plant Physiology</i> , 2024, 195, 1365-1381.	5.1	1
4	Identification and analysis of nine new flo2 allelic mutants in rice. <i>Journal of Plant Physiology</i> , 2024, 301, 154300.	3.8	0
5	A New SNP in AGPL2, Associated with Floury Endosperm in Rice, Is Identified Using a Modified MutMap Method. <i>Agronomy</i> , 2023, 13, 1381.	3.1	1
6	Relationships between starch molecular components and eating and cooking qualities of rice using single-segment substitution lines with different Wx loci. <i>Journal of Cereal Science</i> , 2023, 114, 103765.	3.7	4
7	The CBM48 domain-containing protein FLO6 regulates starch synthesis by interacting with SSIVb and GBSS in rice. <i>Plant Molecular Biology</i> , 2022, 108, 343-361.	4.0	23
8	Structural properties of starch from single kernel of high-amylose maize. <i>Food Hydrocolloids</i> , 2022, 124, 107349.	10.9	15
9	Screening and identification of rice non-floury endosperm mutants with different starch components. <i>Journal of Cereal Science</i> , 2022, 103, 103397.	3.7	2
10	Application of Allele Specific PCR in Identifying Offspring Genotypes of Bi-Allelic Sbellb Mutant Lines in Rice. <i>Plants</i> , 2022, 11, 524.	3.6	6
11	Sizes, Components, Crystalline Structure, and Thermal Properties of Starches from Sweet Potato Varieties Originating from Different Countries. <i>Molecules</i> , 2022, 27, 1905.	3.9	11
12	Relationships between X-ray Diffraction Peaks, Molecular Components, and Heat Properties of C-Type Starches from Different Sweet Potato Varieties. <i>Molecules</i> , 2022, 27, 3385.	3.9	6
13	Screening methods for cereal grains with different starch components: A mini review. <i>Journal of Cereal Science</i> , 2022, 108, 103557.	3.7	1
14	Effects of growth temperature on multi-scale structure of root tuber starch in sweet potato. <i>Carbohydrate Polymers</i> , 2022, 298, 120136.	10.5	8
15	A Simple Dry Sectioning Method for Obtaining Whole-Seed-Sized Resin Section and Its Applications. <i>Journal of Visualized Experiments</i> , 2021, , .	0.3	0
16	Physicochemical properties of a new starch from ramie (<i>Boehmeria nivea</i>) root. <i>International Journal of Biological Macromolecules</i> , 2021, 174, 392-401.	7.7	15
17	Characterization of underutilized root starches from eight varieties of ramie (<i>Boehmeria nivea</i>) grown in China. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1475-1485.	7.7	6
18	Effects of Variety and Growing Location on Physicochemical Properties of Starch from Sweet Potato Root Tuber. <i>Molecules</i> , 2021, 26, 7137.	3.9	7

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19	A critical review on structural properties and formation mechanism of heterogeneous starch granules in cereal endosperm lacking starch branching enzyme. <i>Food Hydrocolloids</i> , 2020, 100, 105434.	10.9	19
20	A-, B- and C-type starch granules coexist in root tuber of sweet potato. <i>Food Hydrocolloids</i> , 2020, 98, 105279.	10.9	39
21	An image processing method for investigating the morphology of cereal endosperm cells. <i>Biotechnic and Histochemistry</i> , 2020, 95, 249-261.	1.4	2
22	Morphology, structure, properties and applications of starch ghost: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 2084-2096.	7.7	31
23	The NAC Transcription Factors OsNAC20 and OsNAC26 Regulate Starch and Storage Protein Synthesis. <i>Plant Physiology</i> , 2020, 184, 1775-1791.	5.1	80
24	Effects of nitrogen level on structural and functional properties of starches from different colored-fleshed root tubers of sweet potato. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3235-3242.	7.7	14
25	The Kernel Size-Related Quantitative Trait Locus <i>qKW9</i> Encodes a Pentatricopeptide Repeat Protein That Affects Photosynthesis and Grain Filling. <i>Plant Physiology</i> , 2020, 183, 1696-1709.	5.1	32
26	Robotic surgery vs laparoscopic surgery in patients with diagnosis of endometriosis: a systematic review and meta-analysis. <i>Journal of Robotic Surgery</i> , 2020, 14, 687-694.	2.0	47
27	The defective effect of starch branching enzyme IIb from weak to strong induces the formation of biphasic starch granules in amylose-extender maize endosperm. <i>Plant Molecular Biology</i> , 2020, 103, 355-371.	4.0	13
28	Comprehensive comparison and applications of different sections in investigating the microstructure and histochemistry of cereal kernels. <i>Plant Methods</i> , 2020, 16, 8.	4.5	10
29	Comparison of physicochemical properties of very small granule starches from endosperms of dicotyledon plants. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 818-825.	7.7	25
30	Effects of inhibiting starch branching enzymes on molecular and crystalline structures of starches from endosperm different regions in rice. <i>Food Chemistry</i> , 2019, 301, 125271.	8.4	9
31	Cooking, morphological, mechanical and digestion properties of cooked rice with suppression of starch branching enzymes. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 187-196.	7.7	21
32	Structural, thermal, and hydrolysis properties of large and small granules from C-type starches of four Chinese chestnut varieties. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 712-720.	7.7	14
33	Morphological characteristics of endosperm in different regions of maize kernels with different vitreousness. <i>Journal of Cereal Science</i> , 2019, 87, 273-279.	3.7	14
34	Changes in kernel properties, <i>in situ</i> gelatinization, and physicochemical properties of waxy rice with inhibition of starch branching enzyme during cooking. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2780-2791.	2.7	9
35	Physicochemical properties of starches from vitreous and floury endosperms from the same maize kernels. <i>Food Chemistry</i> , 2019, 291, 149-156.	8.4	28
36	Starch Components, Starch Properties and Appearance Quality of Opaque Kernels from Rice Mutants. <i>Molecules</i> , 2019, 24, 4580.	3.9	14

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37	Structural and functional properties of starches from root tubers of white, yellow, and purple sweet potatoes. <i>Food Hydrocolloids</i> , 2019, 89, 829-836.	10.9	84
38	Effects of molecular compositions on crystalline structure and functional properties of rice starches with different amylopectin extra-long chains. <i>Food Hydrocolloids</i> , 2019, 88, 137-145.	10.9	31
39	Comparison of structural and functional properties of starches from five fruit kernels. <i>Food Chemistry</i> , 2018, 257, 75-82.	8.4	89
40	Characterization and comparative study of starches from seven purple sweet potatoes. <i>Food Hydrocolloids</i> , 2018, 80, 168-176.	10.9	115
41	A simple and rapid method for preparing the whole section of starchy seed to investigate the morphology and distribution of starch in different regions of seed. <i>Plant Methods</i> , 2018, 14, 16.	4.5	15
42	Gradually Decreasing Starch Branching Enzyme Expression Is Responsible for the Formation of Heterogeneous Starch Granules. <i>Plant Physiology</i> , 2018, 176, 582-595.	5.1	62
43	Seed Plumpness of Rice with Inhibition Expression of Starch Branching Enzymes and Starch Properties, Grain Position on Panicle. <i>Agronomy</i> , 2018, 8, 252.	3.1	2
44	Comparison of Physicochemical Properties of Starches from Nine Chinese Chestnut Varieties. <i>Molecules</i> , 2018, 23, 3248.	3.9	24
45	Inhibition of starch branching enzymes in waxy rice increases the proportion of long branch-chains of amylopectin resulting in the comb-like profiles of starch granules. <i>Plant Science</i> , 2018, 277, 177-187.	3.8	14
46	Effects of surface proteins and lipids on molecular structure, thermal properties, and enzymatic hydrolysis of rice starch. <i>Food Science and Technology</i> , 2018, 38, 84-90.	1.7	45
47	In situ Degradation and Characterization of Endosperm Starch in Waxy Rice with the Inhibition of Starch Branching Enzymes during Seedling Growth. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3397.	4.2	2
48	Physicochemical Properties of C-Type Starch from Root Tuber of <i>Apios fortunei</i> in Comparison with Maize, Potato, and Pea Starches. <i>Molecules</i> , 2018, 23, 2132.	3.9	28
49	Comparison of Physicochemical Properties of Starches from Flesh and Peel of Green Banana Fruit. <i>Molecules</i> , 2018, 23, 2312.	3.9	38
50	Effects of Different Isolation Media on Structural and Functional Properties of Starches from Root Tubers of Purple, Yellow and White Sweet Potatoes. <i>Molecules</i> , 2018, 23, 2135.	3.9	31
51	The relationship between enzyme hydrolysis and the components of rice starches with the same genetic background and amylopectin structure but different amylose contents. <i>Food Hydrocolloids</i> , 2018, 84, 406-413.	10.9	52
52	Spatiotemporal accumulation and characteristics of starch in developing maize caryopses. <i>Plant Physiology and Biochemistry</i> , 2018, 130, 493-500.	5.9	15
53	A Novel Mutation of OsPPDKB, Encoding Pyruvate Orthophosphate Dikinase, Affects Metabolism and Structure of Starch in the Rice Endosperm. <i>International Journal of Molecular Sciences</i> , 2018, 19, 2268.	4.2	23
54	Comparison of Structural and Functional Properties of Starches from the Rhizome and Bulbil of Chinese Yam (<i>Dioscorea opposita</i> Thunb.). <i>Molecules</i> , 2018, 23, 427.	3.9	23

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55	Long branch-chains of amylopectin with B-type crystallinity in rice seed with inhibition of starch branching enzyme I and IIb resist in situ degradation and inhibit plant growth during seedling development. <i>BMC Plant Biology</i> , 2018, 18, 9.	3.7	21
56	Characterization and Starch Properties of a Waxy Mutant in Japonica Rice Kitaake. <i>Journal of Agriculture and Crops</i> , 2018, , 117-124.	0.2	1
57	The effects of chilling stress after anthesis on the physicochemical properties of rice (<i>Oryza sativa</i> L) starch. <i>Food Chemistry</i> , 2017, 237, 936-941.	8.4	27
58	Changes in kernel morphology and starch properties of high-amylose brown rice during the cooking process. <i>Food Hydrocolloids</i> , 2017, 66, 227-236.	10.9	37
59	A new allomorph distribution of C-type starch from root tuber of <i>Apios fortunei</i> . <i>Food Hydrocolloids</i> , 2017, 66, 334-342.	10.9	13
60	Comparison of Structural and Functional Properties of Wheat Starch Under Different Soil Drought Conditions. <i>Scientific Reports</i> , 2017, 7, 12312.	3.4	37
61	Progress in C-type starches from different plant sources. <i>Food Hydrocolloids</i> , 2017, 73, 162-175.	10.9	133
62	Properties of starch from root tuber of <i>Stephania epigaea</i> in comparison with potato and maize starches. <i>International Journal of Food Properties</i> , 2017, 20, 1740-1750.	3.0	11
63	Physicochemical properties of indica-japonica hybrid rice starch from Chinese varieties. <i>Food Hydrocolloids</i> , 2017, 63, 356-363.	10.9	76
64	Effects of nitrogen level on structure and physicochemical properties of rice starch. <i>Food Hydrocolloids</i> , 2017, 63, 525-532.	10.9	91
65	Progress in High-Amylose Cereal Crops through Inactivation of Starch Branching Enzymes. <i>Frontiers in Plant Science</i> , 2017, 8, 469.	3.8	48
66	Evaluation of the Molecular Structural Parameters of Normal Rice Starch and Their Relationships with Its Thermal and Digestion Properties. <i>Molecules</i> , 2017, 22, 1526.	3.9	40
67	Properties of new starches from tubers of <i>Arisaema elephas</i> , <i>yunnanense</i> and <i>erubescens</i> . <i>Food Hydrocolloids</i> , 2016, 61, 183-190.	10.9	44
68	Application of whole sections of mature cereal seeds to visualize the morphology of endosperm cell and starch and the distribution of storage protein. <i>Journal of Cereal Science</i> , 2016, 71, 19-27.	3.7	39
69	Effect of Nitrogen Management on the Structure and Physicochemical Properties of Rice Starch. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8019-8025.	5.3	67
70	Molecular structure and enzymatic hydrolysis properties of starches from high-amylose maize inbred lines and their hybrids. <i>Food Hydrocolloids</i> , 2016, 58, 246-254.	10.9	77
71	In vitro digestion properties of heterogeneous starch granules from high-amylose rice. <i>Food Hydrocolloids</i> , 2016, 54, 10-22.	10.9	33
72	Comparative structure of starches from high-amylose maize inbred lines and their hybrids. <i>Food Hydrocolloids</i> , 2016, 52, 19-28.	10.9	135

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73	Relationships between amylopectin molecular structures and functional properties of different-sized fractions of normal and high-amylose maize starches. <i>Food Hydrocolloids</i> , 2016, 52, 359-368.	10.9	114
74	Physicochemical Properties of Euryale ferox Kernel Starches from Two Different Regions. <i>International Journal of Food Properties</i> , 2016, 19, 289-299.	3.0	14
75	Comparison of molecular structures and functional properties of high-amylose starches from rice transgenic line and commercial maize. <i>Food Hydrocolloids</i> , 2015, 46, 172-179.	10.9	78
76	Structural and functional properties of starches from wild <i>Trapa quadrispinosa</i> , japonica, mammillifera and incisa. <i>Food Hydrocolloids</i> , 2015, 48, 117-126.	10.9	13
77	Structural and functional properties of endosperm starch and flour from dicotyledon <i>Mirabilis jalapa</i> . <i>Starch/Staerke</i> , 2015, 67, 328-337.	2.2	8
78	Genetic dissection of hybrid breakdown in an indica/japonica cross and fine mapping of a quantitative trait locus qSF-12 in rice (<i>Oryza sativa</i> L.). <i>Molecular Breeding</i> , 2015, 35, 1.	2.1	3
79	Comparison of physicochemical properties of B-type nontraditional starches from different sources. <i>International Journal of Biological Macromolecules</i> , 2015, 78, 165-172.	7.7	54
80	Relationship between structure and functional properties of normal rice starches with different amylose contents. <i>Carbohydrate Polymers</i> , 2015, 125, 35-44.	10.5	203
81	Effect of granule size on the properties of lotus rhizome C-type starch. <i>Carbohydrate Polymers</i> , 2015, 134, 448-457.	10.5	74
82	Physicochemical Properties of Ginkgo Kernal Starch. <i>International Journal of Food Properties</i> , 2015, 18, 380-391.	3.0	17
83	Different Structures of Heterogeneous Starch Granules from High-Amylose Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11254-11263.	5.3	69
84	Different Structural Properties of High-Amylose Maize Starch Fractions Varying in Granule Size. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11711-11721.	5.3	80
85	Crystalline and structural properties of acid-modified lotus rhizome C-type starch. <i>Carbohydrate Polymers</i> , 2014, 102, 799-807.	10.5	42
86	In situ gelatinization of starch using hot stage microscopy. <i>Food Science and Biotechnology</i> , 2014, 23, 15-22.	2.6	25
87	Structural and functional properties of C-type starches. <i>Carbohydrate Polymers</i> , 2014, 101, 289-300.	10.5	129
88	Structural and functional properties of alkali-treated high-amylose rice starch. <i>Food Chemistry</i> , 2014, 145, 245-253.	8.4	62
89	Morphology, structure and gelatinization properties of heterogeneous starch granules from high-amylose maize. <i>Carbohydrate Polymers</i> , 2014, 102, 606-614.	10.5	80
90	Heterogeneous Structure and Spatial Distribution in Endosperm of High-Amylose Rice Starch Granules with Different Morphologies. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10143-10152.	5.3	35

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91	Allomorph distribution and granule structure of lotus rhizome C-type starch during gelatinization. Food Chemistry, 2014, 142, 408-415.	8.4	60
92	Comparison of starches isolated from three different <i>Trapa</i> species. Food Hydrocolloids, 2014, 37, 174-181.	10.9	83
93	Analysis of Flavonoids and Hydroxycinnamic Acid Derivatives in Rapeseeds (<i>Brassica napus</i> L.) Tj ETQq1 1 0.784314 rgBT /Over Chemistry, 2014, 62, 2935-2945.	5.3	41
94	^{13}C and ^1H NMR study of seed coat dissected from different colored progenies of <i>Brassica napus</i> "Sinapis alba" hybrids. Journal of the Science of Food and Agriculture, 2013, 93, 1898-1902.	3.6	12
95	Morphology and structural characterization of high-amylose rice starch residues hydrolyzed by porcine pancreatic α -amylase. Food Hydrocolloids, 2013, 31, 195-203.	10.9	52
96	In situ observation of crystallinity disruption patterns during starch gelatinization. Carbohydrate Polymers, 2013, 92, 469-478.	10.5	89
97	Effect of Simultaneous Inhibition of Starch Branching Enzymes I and IIb on the Crystalline Structure of Rice Starches with Different Amylose Contents. Journal of Agricultural and Food Chemistry, 2013, 61, 9930-9937.	5.3	46
98	Morphology and structural properties of high-amylose rice starch residues hydrolysed by amyloglucosidase. Food Chemistry, 2013, 138, 2089-2098.	8.4	24
99	Structural Changes of High-Amylose Rice Starch Residues following in Vitro and in Vivo Digestion. Journal of Agricultural and Food Chemistry, 2012, 60, 9332-9341.	5.3	97
100	Physicochemical properties of high-amylose rice starches during kernel development. Carbohydrate Polymers, 2012, 88, 690-698.	10.5	31
101	Comparison of physicochemical properties of starches from seed and rhizome of lotus. Carbohydrate Polymers, 2012, 88, 676-683.	10.5	95
102	Physicochemical properties of rhizome starch from a traditional Chinese medicinal plant of <i>Anemone altaica</i> . Carbohydrate Polymers, 2012, 89, 571-577.	10.5	26
103	Ordered structure and thermal property of acid-modified high-amylose rice starch. Food Chemistry, 2012, 134, 2242-2248.	8.4	20
104	Structural Properties of Hydrolyzed High-Amylose Rice Starch by α -Amylase from <i>Bacillus licheniformis</i> . Journal of Agricultural and Food Chemistry, 2011, 59, 12667-12673.	5.3	20
105	Comparison of the crystalline properties and structural changes of starches from high-amylose transgenic rice and its wild type during heating. Food Chemistry, 2011, 128, 645-652.	8.4	107
106	Physicochemical properties and development of wheat large and small starch granules during endosperm development. Acta Physiologiae Plantarum, 2010, 32, 905-916.	2.2	55
107	The Central Element Protein ZEP1 of the Synaptonemal Complex Regulates the Number of Crossovers during Meiosis in Rice. Plant Cell, 2010, 22, 417-430.	6.7	176
108	C-Type Starch from High-Amylose Rice Resistant Starch Granules Modified by Antisense RNA Inhibition of Starch Branching Enzyme. Journal of Agricultural and Food Chemistry, 2010, 58, 7383-7388.	5.3	96

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109	Microstructure and Ultrastructure of High-Amylose Rice Resistant Starch Granules Modified by Antisense RNA Inhibition of Starch Branching Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1224-1232.	5.3	124
110	Granule Structure and Distribution of Allomorphs in C-Type High-Amylose Rice Starch Granule Modified by Antisense RNA Inhibition of Starch Branching Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11946-11954.	5.3	98
111	Formation of Semi-compound C-Type Starch Granule in High-Amylose Rice Developed by Antisense RNA Inhibition of Starch-Branching Enzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11097-11104.	5.3	38
112	Phenotypic variation in progenies from somatic hybrids between <i>Brassica napus</i> and <i>Sinapis alba</i> . <i>Euphytica</i> , 2009, 170, 289-296.	1.2	41
113	Liquid state machine built of Hodgkin-Huxley neurons and pattern recognition. <i>Neurocomputing</i> , 2004, 58-60, 245-251.	6.2	19
114	Beobachtungen zum Auftreten von <i>Tetrastichus turionum</i> Htg. (Hym. Euloph.), einem Parasiten von <i>Rhyacionia buoliana</i> Schiff. (Lep. Tortric.) ¹ . <i>Zeitschrift für Angewandte Entomologie</i> , 1962, 50, 455-462.	0.0	3
115	A mutant allele of the <i>Wx</i> gene encoding granule-bound starch synthase I results in extremely low amylose content in rice. <i>Plant Physiology</i> , 0, , .	5.1	0