

Cunxu Wei

List of Publications by Year in descending order

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106
papers

4,331
citations

87723

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107
docs citations

107
times ranked

2685
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	2.0	20
2	Structural properties of starch from single kernel of high-amylose maize. <i>Food Hydrocolloids</i> , 2022, 124, 107349.	5.6	10
3	Screening and identification of rice non-floury endosperm mutants with different starch components. <i>Journal of Cereal Science</i> , 2022, 103, 103397.	1.8	1
4	Application of Allele Specific PCR in Identifying Offspring Genotypes of Bi-Allelic Sbellb Mutant Lines in Rice. <i>Plants</i> , 2022, 11, 524.	1.6	4
5	Sizes, Components, Crystalline Structure, and Thermal Properties of Starches from Sweet Potato Varieties Originating from Different Countries. <i>Molecules</i> , 2022, 27, 1905.	1.7	8
6	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.	1.7	3
7	A Simple Dry Sectioning Method for Obtaining Whole-Seed-Sized Resin Section and Its Applications. <i>Journal of Visualized Experiments</i> , 2021, , .	0.2	0
8	Physicochemical properties of a new starch from ramie (<i>Boehmeria nivea</i>) root. <i>International Journal of Biological Macromolecules</i> , 2021, 174, 392-401.	3.6	10
9	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.	3.6	5
10	Effects of Variety and Growing Location on Physicochemical Properties of Starch from Sweet Potato Root Tuber. <i>Molecules</i> , 2021, 26, 7137.	1.7	7
11	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.	5.6	19
12	A-, B- and C-type starch granules coexist in root tuber of sweet potato. <i>Food Hydrocolloids</i> , 2020, 98, 105279.	5.6	32
13	Effects of inhibition of starch branching enzymes on starch ordered structure and component accumulation in developing kernels of rice. <i>Journal of Cereal Science</i> , 2020, 91, 102884.	1.8	8
14	An image processing method for investigating the morphology of cereal endosperm cells. <i>Biotechnic and Histochemistry</i> , 2020, 95, 249-261.	0.7	2
15	Morphology, structure, properties and applications of starch ghost: A review. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 2084-2096.	3.6	24
16	The NAC Transcription Factors OsNAC20 and OsNAC26 Regulate Starch and Storage Protein Synthesis. <i>Plant Physiology</i> , 2020, 184, 1775-1791.	2.3	70
17	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.	3.6	14
18	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.	2.3	29

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19	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.	2.0	12
20	Comprehensive comparison and applications of different sections in investigating the microstructure and histochemistry of cereal kernels. <i>Plant Methods</i> , 2020, 16, 8.	1.9	9
21	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.	3.6	24
22	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.	4.2	8
23	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.	3.6	21
24	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.	3.6	13
25	Morphological characteristics of endosperm in different regions of maize kernels with different vitreousness. <i>Journal of Cereal Science</i> , 2019, 87, 273-279.	1.8	14
26	Changes in kernel properties, in-situ 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.	1.3	9
27	Physicochemical properties of starches from vitreous and floury endosperms from the same maize kernels. <i>Food Chemistry</i> , 2019, 291, 149-156.	4.2	24
28	Starch Components, Starch Properties and Appearance Quality of Opaque Kernels from Rice Mutants. <i>Molecules</i> , 2019, 24, 4580.	1.7	11
29	Relationships between transparency, amylose content, starch cavity, and moisture of brown rice kernels. <i>Journal of Cereal Science</i> , 2019, 90, 102854.	1.8	25
30	Structural and functional properties of starches from root tubers of white, yellow, and purple sweet potatoes. <i>Food Hydrocolloids</i> , 2019, 89, 829-836.	5.6	71
31	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.	5.6	31
32	Comparison of structural and functional properties of starches from five fruit kernels. <i>Food Chemistry</i> , 2018, 257, 75-82.	4.2	85
33	Characterization and comparative study of starches from seven purple sweet potatoes. <i>Food Hydrocolloids</i> , 2018, 80, 168-176.	5.6	104
34	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.	1.9	15
35	Gradually Decreasing Starch Branching Enzyme Expression Is Responsible for the Formation of Heterogeneous Starch Granules. <i>Plant Physiology</i> , 2018, 176, 582-595.	2.3	57
36	Seed Plumpness of Rice with Inhibition Expression of Starch Branching Enzymes and Starch Properties, Grain Position on Panicle. <i>Agronomy</i> , 2018, 8, 252.	1.3	2

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37	Comparison of Physicochemical Properties of Starches from Nine Chinese Chestnut Varieties. <i>Molecules</i> , 2018, 23, 3248.	1.7	22
38	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.	1.7	13
39	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.	0.8	43
40	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.	1.8	2
41	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.	1.7	25
42	Comparison of Physicochemical Properties of Starches from Flesh and Peel of Green Banana Fruit. <i>Molecules</i> , 2018, 23, 2312.	1.7	32
43	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.	1.7	30
44	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.	5.6	46
45	Spatiotemporal accumulation and characteristics of starch in developing maize caryopses. <i>Plant Physiology and Biochemistry</i> , 2018, 130, 493-500.	2.8	15
46	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.	1.8	22
47	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.	1.7	21
48	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.	1.6	19
49	Characterization and Starch Properties of a Waxy Mutant in Japonica Rice Kitaake. <i>Journal of Agriculture and Crops</i> , 2018, , 117-124.	0.0	1
50	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.	4.2	24
51	Changes in kernel morphology and starch properties of high-amylose brown rice during the cooking process. <i>Food Hydrocolloids</i> , 2017, 66, 227-236.	5.6	36
52	A new allomorph distribution of C-type starch from root tuber of <i>Apios fortunei</i> . <i>Food Hydrocolloids</i> , 2017, 66, 334-342.	5.6	10
53	Comparison of Structural and Functional Properties of Wheat Starch Under Different Soil Drought Conditions. <i>Scientific Reports</i> , 2017, 7, 12312.	1.6	34
54	Progress in C-type starches from different plant sources. <i>Food Hydrocolloids</i> , 2017, 73, 162-175.	5.6	111

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55	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.	1.3	10
56	Physicochemical properties of indica-japonica hybrid rice starch from Chinese varieties. <i>Food Hydrocolloids</i> , 2017, 63, 356-363.	5.6	74
57	Effects of nitrogen level on structure and physicochemical properties of rice starch. <i>Food Hydrocolloids</i> , 2017, 63, 525-532.	5.6	81
58	Progress in High-Amylose Cereal Crops through Inactivation of Starch Branching Enzymes. <i>Frontiers in Plant Science</i> , 2017, 8, 469.	1.7	48
59	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.	1.7	36
60	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.	5.6	40
61	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.	1.8	37
62	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.	2.4	61
63	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.	5.6	71
64	In vitro digestion properties of heterogeneous starch granules from high-amylose rice. <i>Food Hydrocolloids</i> , 2016, 54, 10-22.	5.6	32
65	Comparative structure of starches from high-amylose maize inbred lines and their hybrids. <i>Food Hydrocolloids</i> , 2016, 52, 19-28.	5.6	123
66	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.	5.6	105
67	Physicochemical Properties of <i>Euryale ferox</i> Kernel Starches from Two Different Regions. <i>International Journal of Food Properties</i> , 2016, 19, 289-299.	1.3	14
68	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.	5.6	74
69	Structural and functional properties of starches from wild <i>Trapa quadrispinosa</i> , <i>japonica</i> , <i>mammillifera</i> and <i>incisa</i> . <i>Food Hydrocolloids</i> , 2015, 48, 117-126.	5.6	13
70	Structural and functional properties of endosperm starch and flour from dicotyledon <i>Mirabilis jalapa</i> . <i>Starch/Staerke</i> , 2015, 67, 328-337.	1.1	8
71	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.	1.0	3
72	Comparison of physicochemical properties of B-type nontraditional starches from different sources. <i>International Journal of Biological Macromolecules</i> , 2015, 78, 165-172.	3.6	53

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73	Relationship between structure and functional properties of normal rice starches with different amylose contents. <i>Carbohydrate Polymers</i> , 2015, 125, 35-44.	5.1	185
74	Effect of granule size on the properties of lotus rhizome C-type starch. <i>Carbohydrate Polymers</i> , 2015, 134, 448-457.	5.1	68
75	Physicochemical Properties of Ginkgo Kernel Starch. <i>International Journal of Food Properties</i> , 2015, 18, 380-391.	1.3	16
76	Different Structures of Heterogeneous Starch Granules from High-Amylose Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11254-11263.	2.4	66
77	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.	2.4	75
78	Crystalline and structural properties of acid-modified lotus rhizome C-type starch. <i>Carbohydrate Polymers</i> , 2014, 102, 799-807.	5.1	39
79	In situ gelatinization of starch using hot stage microscopy. <i>Food Science and Biotechnology</i> , 2014, 23, 15-22.	1.2	25
80	Structural and functional properties of C-type starches. <i>Carbohydrate Polymers</i> , 2014, 101, 289-300.	5.1	119
81	Structural and functional properties of alkali-treated high-amylose rice starch. <i>Food Chemistry</i> , 2014, 145, 245-253.	4.2	58
82	Morphology, structure and gelatinization properties of heterogeneous starch granules from high-amylose maize. <i>Carbohydrate Polymers</i> , 2014, 102, 606-614.	5.1	74
83	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.	2.4	35
84	Allomorph distribution and granule structure of lotus rhizome C-type starch during gelatinization. <i>Food Chemistry</i> , 2014, 142, 408-415.	4.2	55
85	Comparison of starches isolated from three different <i>Trapa</i> species. <i>Food Hydrocolloids</i> , 2014, 37, 174-181.	5.6	80
86	Analysis of Flavonoids and Hydroxycinnamic Acid Derivatives in Rapeseeds (<i>Brassica napus</i> L.) <i>Journal of Food Chemistry</i> , 2014, 62, 2935-2945.	2.4	40
87	FTIR and NMR study of seed coat dissected from different colored progenies of <i>Brassica napus</i> "Sinapis alba" hybrids. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1898-1902.	1.7	11
88	Morphology and structural characterization of high-amylose rice starch residues hydrolyzed by porcine pancreatic α -amylase. <i>Food Hydrocolloids</i> , 2013, 31, 195-203.	5.6	50
89	In situ observation of crystallinity disruption patterns during starch gelatinization. <i>Carbohydrate Polymers</i> , 2013, 92, 469-478.	5.1	80
90	Effect of Simultaneous Inhibition of Starch Branching Enzymes I and IIb on the Crystalline Structure of Rice Starches with Different Amylose Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 9930-9937.	2.4	46

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91	Morphology and structural properties of high-amylose rice starch residues hydrolysed by amyloglucosidase. <i>Food Chemistry</i> , 2013, 138, 2089-2098.	4.2	24
92	Structural Changes of High-Amylose Rice Starch Residues following in Vitro and in Vivo Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9332-9341.	2.4	94
93	Physicochemical properties of high-amylose rice starches during kernel development. <i>Carbohydrate Polymers</i> , 2012, 88, 690-698.	5.1	28
94	Comparison of physicochemical properties of starches from seed and rhizome of lotus. <i>Carbohydrate Polymers</i> , 2012, 88, 676-683.	5.1	90
95	Physicochemical properties of rhizome starch from a traditional Chinese medicinal plant of <i>Anemone altaica</i> . <i>Carbohydrate Polymers</i> , 2012, 89, 571-577.	5.1	24
96	Ordered structure and thermal property of acid-modified high-amylose rice starch. <i>Food Chemistry</i> , 2012, 134, 2242-2248.	4.2	20
97	Anatomical and chemical characteristics of culm of rice brittle mutant bc7(t). <i>Functional Plant Biology</i> , 2011, 38, 227.	1.1	2
98	Structural Properties of Hydrolyzed High-Amylose Rice Starch by α -Amylase from <i>Bacillus licheniformis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12667-12673.	2.4	19
99	Comparison of the crystalline properties and structural changes of starches from high-amylose transgenic rice and its wild type during heating. <i>Food Chemistry</i> , 2011, 128, 645-652.	4.2	104
100	Physicochemical properties and development of wheat large and small starch granules during endosperm development. <i>Acta Physiologiae Plantarum</i> , 2010, 32, 905-916.	1.0	51
101	The Central Element Protein ZEP1 of the Synaptonemal Complex Regulates the Number of Crossovers during Meiosis in Rice. <i>Plant Cell</i> , 2010, 22, 417-430.	3.1	173
102	C-Type Starch from 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, 7383-7388.	2.4	96
103	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.	2.4	123
104	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.	2.4	93
105	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.	2.4	38
106	Phenotypic variation in progenies from somatic hybrids between <i>Brassica napus</i> and <i>Sinapis alba</i> . <i>Euphytica</i> , 2009, 170, 289-296.	0.6	39