

Pham Van Hung

List of Publications by Year in descending order

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56
papers

2,950
citations

230014

27
h-index

190340

53
g-index

56
all docs

56
docs citations

56
times ranked

3122
citing authors

#	ARTICLE	IF	CITATIONS
1	Incorporation of germinated mung bean flour with rice flour to enhance physical, nutritional and sensory quality of gluten-free cookies. <i>International Journal of Food Science and Technology</i> , 2023, 58, 423-431.	1.3	4
2	Fabrication and Functional Properties of Curcuma Starch Nanoparticles as Affected by Different Degree of Polymerization of Debranched Curcuma Starch. <i>Starch/Staerke</i> , 2022, 74, 2100163.	1.1	3
3	Comparison in morphology, structure and functionality of curcumin-loaded starch nanoparticles fabricated from short, medium and long chain-length debranched cassava starches. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6913-6924.	1.3	3
4	Optimal soaking conditions and addition of exogenous substances improve accumulation of γ -aminobutyric acid (GABA) in germinated mung bean (<i>Vigna radiata</i>). <i>International Journal of Food Science and Technology</i> , 2022, 57, 3924-3933.	1.3	7
5	Morphology, crystalline structure and digestibility of debranched starch nanoparticles varying in average degree of polymerization and fabrication methods. <i>Carbohydrate Polymers</i> , 2021, 256, 117424.	5.1	23
6	Changes in nutritional composition, enzyme activities and bioactive compounds of germinated buckwheat (<i>Fagopyrum esculantum</i> M.) under unchanged air and humidity conditions. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3209-3217.	1.3	9
7	Extraction and characterization of high methoxyl pectin from <i>Citrus maxima</i> peels using different organic acids. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1541-1546.	1.6	12
8	Optimized Conditions for Flavonoid Extraction from Pomelo Peel Byproducts under Enzyme- and Ultrasound-Assisted Extraction Using Response Surface Methodology. <i>Journal of Food Quality</i> , 2021, 2021, 1-10.	1.4	11
9	Varying amylose contents affect the structural and physicochemical characteristics of starch in mung bean. <i>International Journal of Food Properties</i> , 2021, 24, 737-748.	1.3	12
10	Starch digestibility and quality of cookies made from acid and heat-moisture treated sweet potato starch and wheat flour composites. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3045-3051.	1.6	4
11	Effects of microwave treatments and retrogradation on molecular crystalline structure and in vitro digestibility of debranched mung-bean starches. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 904-910.	3.6	25
12	Valorization of Citrus Leaves: Chemical Composition, Antioxidant and Antibacterial Activities of Essential Oils. <i>Waste and Biomass Valorization</i> , 2020, 11, 4849-4857.	1.8	17
13	Nutritional composition, enzyme activities and bioactive compounds of mung bean (<i>Vigna radiata</i> L.) germinated under dark and light conditions. <i>LWT - Food Science and Technology</i> , 2020, 133, 110100.	2.5	31
14	Physicochemical properties and in vitro digestibility of mung-bean starches varying amylose contents under citric acid and hydrothermal treatments. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 651-658.	3.6	26
15	Effect of heat-moisture treatment of unpolished red rice on its starch properties and in vitro and in vivo digestibility. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1-8.	3.6	41
16	Chemical Composition and Biological Activities of Extracts from Pomelo Peel By-Products under Enzyme and Ultrasound-Assisted Extractions. <i>Journal of Chemistry</i> , 2020, 2020, 1-7.	0.9	25
17	Substitution of wheat flour with highly enzyme-resisted cassava starch and its effect on starch digestibility and quality of breads. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1004-1010.	1.6	7
18	Nutritional composition, bioactive compounds, and diabetic enzyme inhibition capacity of three varieties of buckwheat in Japan. <i>Cereal Chemistry</i> , 2018, 95, 615-624.	1.1	27

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19	In Vitro and In Vivo Starch Digestibility and Quality of Bread Substituted with Acid and Heat-Moisture Treated Sweet Potato Starch. <i>Starch/Staerke</i> , 2018, 70, 1800069.	1.1	5
20	Impact of heat-moisture and annealing treatments on physicochemical properties and digestibility of starches from different colored sweet potato varieties. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1071-1078.	3.6	111
21	Structure, physicochemical characteristics, and functional properties of starches isolated from yellow (<i>Curcuma longa</i>) and black (<i>Curcuma caesia</i>) turmeric rhizomes. <i>Starch/Staerke</i> , 2017, 69, 1600285.	1.1	9
22	Physicochemical characteristics and in vitro digestibility of potato and cassava starches under organic acid and heat-moisture treatments. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 299-305.	3.6	81
23	Phenolic Compounds of Cereals and Their Antioxidant Capacity. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 25-35.	5.4	294
24	Resistant starch improvement of rice starches under a combination of acid and heat-moisture treatments. <i>Food Chemistry</i> , 2016, 191, 67-73.	4.2	155
25	In vitro digestibility and in vivo glucose response of native and physically modified rice starches varying amylose contents. <i>Food Chemistry</i> , 2016, 191, 74-80.	4.2	104
26	Isolation and Optimization of Growth Condition of <i>Bacillus</i> sp. from Fermented Shrimp Paste for High Fibrinolytic Enzyme Production. <i>Arabian Journal for Science and Engineering</i> , 2015, 40, 23-28.	1.1	20
27	Improvement of nutritional composition and antioxidant capacity of high-amylose wheat during germination. <i>Journal of Food Science and Technology</i> , 2015, 52, 6756-6762.	1.4	29
28	Impact of Extraction Methods on Antioxidant and Antimicrobial Activities of Citrus Essential Oils. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015, 18, 806-817.	0.7	7
29	Impact of Growth Locations and Genotypes on Antioxidant and Antimicrobial Activities of Citrus Essential Oils in Vietnam. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015, 18, 1421-1432.	0.7	12
30	Impact of acid and heat-moisture treatment combination on physicochemical characteristics and resistant starch contents of sweet potato and yam starches. <i>Starch/Staerke</i> , 2014, 66, 1013-1021.	1.1	54
31	Physicochemical properties and antioxidant capacity of debranched starch-ferulic acid complexes. <i>Starch/Staerke</i> , 2013, 65, 382-389.	1.1	45
32	Comparison of antifungal activities of Vietnamese citrus essential oils. <i>Natural Product Research</i> , 2013, 27, 506-508.	1.0	30
33	Effect of debranching and storage condition on crystallinity and functional properties of cassava and potato starches. <i>Starch/Staerke</i> , 2012, 64, 964-971.	1.1	28
34	Effects of germination on nutritional composition of waxy wheat. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 667-672.	1.7	80
35	Ultra-performance liquid chromatography (UPLC) quantification of carotenoids in durum wheat: Influence of genotype and environment in relation to the colour of yellow alkaline noodles (YAN). <i>Food Chemistry</i> , 2011, 125, 1510-1516.	4.2	42
36	Phenolic acid composition of sprouted wheats by ultra-performance liquid chromatography (UPLC) and their antioxidant activities. <i>Food Chemistry</i> , 2011, 126, 1896-1901.	4.2	129

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37	Using a Short Wavelength Infrared (SWIR) hyperspectral imaging system to predict alpha amylase activity in individual Canadian western wheat kernels. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2009, 3, 211-218.	1.5	43
38	Total phenolic compounds and antioxidant capacity of wheat graded flours by polishing method. <i>Food Research International</i> , 2009, 42, 185-190.	2.9	108
39	Physicochemical Characteristics of Starches of Two Sets of Near-Isogenic Wheat Lines with Different Amylose Content. <i>Starch/Staerke</i> , 2008, 60, 34-40.	1.1	5
40	Distribution of phenolic compounds in the graded flours milled from whole buckwheat grains and their antioxidant capacities. <i>Food Chemistry</i> , 2008, 109, 325-331.	4.2	120
41	Physicochemical characteristics and fine structure of high-amylose wheat starches isolated from Australian wheat cultivars. <i>Carbohydrate Polymers</i> , 2008, 71, 656-663.	5.1	45
42	Dough and bread qualities of flours with whole waxy wheat flour substitution. <i>Food Research International</i> , 2007, 40, 273-279.	2.9	101
43	Characteristics of fractionated flours from whole buckwheat grain using a gradual milling system and their application for noodle making. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2823-2829.	1.7	12
44	Dough properties and breadmaking qualities of whole waxy wheat flour and effects of additional enzymes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2538-2543.	1.7	20
45	Chemical compositions, fine structure and physicochemical properties of kudzu (<i>Pueraria lobata</i>) starches from different regions. <i>Food Chemistry</i> , 2007, 105, 749-755.	4.2	72
46	Study on Physicochemical Characteristics of Waxy and High-amylose Wheat Starches in Comparison with Normal Wheat Starch. <i>Starch/Staerke</i> , 2007, 59, 125-131.	1.1	86
47	Waxy and high-amylose wheat starches and flours' characteristics, functionality and application. <i>Trends in Food Science and Technology</i> , 2006, 17, 448-456.	7.8	196
48	Recent advances in application of modified starches for breadmaking. <i>Trends in Food Science and Technology</i> , 2006, 17, 591-599.	7.8	167
49	Physicochemical properties of hydroxypropylated and cross-linked starches from A-type and B-type wheat starch granules. <i>Carbohydrate Polymers</i> , 2005, 59, 239-246.	5.1	137
50	Physicochemical properties and enzymatic digestibility of starch from edible canna (<i>Canna edulis</i>) grown in Vietnam. <i>Carbohydrate Polymers</i> , 2005, 61, 314-321.	5.1	93
51	Thermal and Rheological Properties of Dough and Bread as Affected by Various Cross-linked Cornstarch Substitutions. <i>Starch/Staerke</i> , 2005, 57, 540-546.	1.1	11
52	Effects of Granule Sizes on Physicochemical Properties of Cross-linked and Acetylated Wheat Starches. <i>Starch/Staerke</i> , 2005, 57, 413-420.	1.1	59
53	Dough and Breadmaking Properties of Various Strong Wheat Grains Cultivated in Japan. <i>Journal of Applied Glycoscience</i> (1999), 2005, 52, 15-21.	0.3	5
54	Formation of Enzyme-Resistant Starch in Bread as Affected by High-Amylose Wheat Flour Substitutions. <i>Cereal Chemistry</i> , 2005, 82, 690-694.	1.1	88

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55	Dough properties and bread quality of flours supplemented with cross-linked cornstarches. Food Research International, 2004, 37, 461-467.	2.9	52
56	Dough Properties and Baking Quality of Several Domestic Wheat Flours as Compared with Commercial Foreign Wheat Flour. Food Science and Technology Research, 2004, 10, 389-395.	0.3	8