Ya-jane Wang

List of Publications by Year
in descending order

114	4,174	113904	124102
papers	citations	34 h-index	61 g-index

114	114	114	3720
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Characterization of Different Starches Oxidized by Hypochlorite. Starch/Staerke, 2001, 53, 211-218.	2.2	265
2	Structures and Physicochemical Properties of Acid-Thinned Corn, Potato and Rice Starches. Starch/Staerke, 2001, 53, 570.	2.2	214
3	Structural characteristics and physicochemical properties of oxidized corn starches varying in amylose content. Carbohydrate Research, 2006, 341, 1896-1915.	2.4	213
4	Structures and rheological properties of corn starch as affected by acid hydrolysis. Carbohydrate Polymers, 2003, 52, 327-333.	10.5	200
5	Rice starch isolation by neutral protease and high-intensity ultrasound. Journal of Cereal Science, 2004, 39, 291-296.	3.7	134
6	Characterization of Acetylated Waxy Maize Starches Prepared under Catalysis by Different Alkali and Alkaline-Earth Hydroxides. Starch/Staerke, 2002, 54, 25-30.	2.2	125
7	Structures and Properties of Commercial Maltodextrins from Corn, Potato, and Rice Starches. Starch/Staerke, 2000, 52, 296-304.	2.2	124
8	Fine Structures and Physicochemical Properties of Starches from Chalky and Translucent Rice Kernels. Journal of Agricultural and Food Chemistry, 2003, 51, 2777-2784.	5.3	113
9	Susceptibility of annealed starches to hydrolysis by Î±-amylase and glucoamylase. Carbohydrate Polymers, 2008, 72, 597-607.	10.5	109
10	Impact of environmental factors on rice starch structure: A review. Starch/Staerke, 2015, 67, 42-54.	2.2	104
11	Acid hydrolysis of native and annealed starches and branch-structure of their Naegeli dextrins. Carbohydrate Research, 2003, 338, 2871-2882.	2.4	102
12	A Better Understanding of Factors That Affect the Hardness and Stickiness of Long-Grain Rice. Cereal Chemistry, 2005, 82, 113-119.	2.2	92
13	Locations of hypochlorite oxidation in corn starches varying in amylose content. Carbohydrate Research, 2008, 343, 90-100.	2.4	91
14	Changes in chemical composition during soybean seed development. Food Chemistry, 2011, 124, 1369-1375.	8.4	89
15	Physicochemical properties of common and waxy corn starches oxidized by different levels of sodium hypochlorite. Carbohydrate Polymers, 2003, 52, 207-217.	10.5	84
16	Morphological, Physicochemical and Structural Characteristics of Oxidized Barley and Corn Starches. Starch/Staerke, 2008, 60, 634-645.	2.2	77
17	Structure-Functionality Changes in Starch Following Rough Rice Storage. Starch/Staerke, 2005, 57, 197-207.	2.2	71
18	Chemometric analysis of cooked rice texture in relation to starch fine structure and leaching characteristics. Starch/Staerke, 2010, 62, 188-197.	2.2	71

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19	Comparison of Protease Digestion at Neutral pH with Alkaline Steeping Method for Rice Starch Isolation. Cereal Chemistry, 2001, 78, 690-692.	2.2	68
20	Effect of annealing on starch?palmitic acid interaction. Carbohydrate Polymers, 2004, 57, 327-335.	10.5	66
21	Fine Structures of Starches from Long-Grain Rice Cultivars with Different Functionality. Cereal Chemistry, 2002, 79, 465-469.	2.2	61
22	Starch phosphates prepared by reactive extrusion as a sustained release agent. Carbohydrate Polymers, 2009, 76, 557-566.	10.5	59
23	Effects of Solvent, Temperature, Time, Solventâ€toâ€Sample Ratio, Sample Size, and Defatting on the Extraction of Soluble Sugars in Soybean. Journal of Food Science, 2006, 71, C59.	3.2	57
24	Internal structure and physicochemical properties of corn starches as revealed by chemical surface gelatinization. Carbohydrate Research, 2007, 342, 2253-2263.	2.4	57
25	Comparison of two HPLC systems and an enzymatic method for quantification of soybean sugars. Food Chemistry, 2008, 106, 324-330.	8.4	56
26	Structures of Four Waxy Rice Starches in Relation to Thermal, Pasting, and Textural Properties. Cereal Chemistry, 2002, 79, 252-256.	2.2	53
27	Preparation and Properties of Starch Phosphates Using Waxy, Common, and High-Amylose Corn Starches. II. Reactive Extrusion Method. Cereal Chemistry, 2005, 82, 271-276.	2.2	52
28	Effects of structure and modification on sustained release properties of starches. Carbohydrate Polymers, 2009, 76, 541-547.	10.5	51
29	Structures and Physicochemical Properties of Six Wild Rice Starches. Journal of Agricultural and Food Chemistry, 2002, 50, 2695-2699.	5.3	49
30	Application of High-Intensity Ultrasound and Surfactants in Rice Starch Isolation. Cereal Chemistry, 2004, 81, 140-144.	2.2	46
31	Starch fine structure and physicochemical properties of specialty rice for canning. Journal of Cereal Science, 2007, 45, 209-218.	3.7	42
32	Effects of enzymatic modifications and botanical source on starchâ€“stearic acid complex formation. Starch/Staerke, 2016, 68, 700-708.	2.2	41
33	Impact of pre-germination on amylopectin molecular structures, crystallinity, and thermal properties of pre-germinated brown rice starches. Journal of Cereal Science, 2017, 73, 151-157.	3.7	39
34	Comparison of Physicochemical Properties and Starch Structure of Red Rice and Cultivated Rice. Journal of Agricultural and Food Chemistry, 2006, 54, 2712-2718.	5.3	36
35	Effects of Chemical and Enzymatic Modifications on Starchâ€“Stearic Acid Complex Formation. Journal of Agricultural and Food Chemistry, 2014, 62, 2963-2972.	5.3	36
36	Properties and Structures of Flours and Starches from Whole, Broken, and Yellowed Rice Kernels in a Model Study. Cereal Chemistry, 2002, 79, 383-386.	2.2	34

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37	Lipase-Catalyzed Cellulose Acetylation in Aqueous and Organic Media. Biotechnology Progress, 2003, 19, 1664-1671.	2.6	34
38	Isolated rice starch fine structures and pasting properties changes during pre-germination of three Thai paddy (Oryza sativa L.) cultivars. Journal of Cereal Science, 2016, 70, 116-122.	3.7	34
39	Effects of Modification Sequence on Structures and Properties of Hydroxypropylated and Crosslinked Waxy Maize Starch. Starch/Staerke, 2000, 52, 406-412.	2.2	31
40	Effects of shear and pH on starch phosphates prepared by reactive extrusion as a sustained release agent. Carbohydrate Polymers, 2009, 77, 464-471.	10.5	31
41	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. Cereal Chemistry, 2003, 80, 30-34.	2.2	30
42	Physicochemical, Textural, and Nutritional Characterization of Mexican Rice Cultivars. Cereal Chemistry, 2011, 88, 245-252.	2.2	30
43	Chemometric Analysis of the Gelatinization and Pasting Properties of Longâ€grain Rice Starches in Relation to Fine Structure. Starch/Staerke, 2009, 61, 3-11.	2.2	29
44	Preparation and Properties of Starch Phosphates Using Waxy, Common, and High-Amylose Corn Starches. I. Oven-Heating Method. Cereal Chemistry, 2005, 82, 264-270.	2.2	28
45	Rheological and thermal properties of masa as related to changes in corn protein during nixtamalization. Journal of Cereal Science, 2011, 53, 139-147.	3.7	28
46	Effects of chemical and enzymatic modifications on starch-linoleic acid complex formation. Food Chemistry, 2017, 217, 9-17.	8.4	26
47	The Production Possibility of the Antimicrobial Filaments by Co-Extrusion of the PLA Pellet with Chitosan Powder for FDM 3D Printing Technology. Polymers, 2019, 11, 1893.	4.6	25
48	Effects of germination conditions on enzyme activities and starch hydrolysis of longâ€grain brown rice in relation to flour properties and bread qualities. Journal of Food Science, 2020, 85, 349-357.	3.2	25
49	Effects of substrate pretreatment and water activity on lipase-catalyzed cellulose acetylation in organic media. Biotechnology Progress, 2004, 20, 1053-1061.	2.6	23
50	Lipase-catalyzed transesterification in aqueous medium under thermodynamic and kinetic control using carboxymethyl cellulose acetylation as the model reaction. Enzyme and Microbial Technology, 2004, 35, 223-231.	3.3	23
51	Thermal and rheological properties of granular waxy maize mutant starches after Î²-amylase modification. Carbohydrate Polymers, 2011, 83, 1106-1111.	10.5	22
52	Physicochemical Properties of Banana Starch Oxidized under Different Conditions. Starch/Staerke, 2009, 61, 206-213.	2.2	21
53	Physicochemical and structural characteristics of crossâ€linked banana starch using three crossâ€linking reagents. Starch/Staerke, 2010, 62, 530-537.	2.2	21
54	Characterization of modified high-amylose maize starch-Î±-naphthol complexes and their influence on rheological properties of wheat starch. Food Chemistry, 2013, 138, 256-262.	8.4	21

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55	Impacts of parboiling conditions on quality characteristics of parboiled commingled rice. Journal of Cereal Science, 2016, 69, 283-289.	3.7	21
56	Application of Protease and High-Intensity Ultrasound in Corn Starch Isolation from Degermed Corn Flour. Cereal Chemistry, 2006, 83, 505-509.	2.2	19
57	Starch of diverse Mexican rice cultivars: physicochemical, structural, and nutritional features. Starch/Staerke, 2012, 64, 745-756.	2.2	19
58	Starch properties of malted barley in relation to real degree of fermentation. Starch/Staerke, 2012, 64, 517-523.	2.2	18
59	Effects of polymerization changes in maize proteins during nixtamalization on the thermal and viscoelastic properties of masa in model systems. Journal of Cereal Science, 2010, 52, 152-160.	3.7	17
60	Effects of Cultivar and Processing Condition on Physicochemical Properties and Starch Fractions in Parboiled Rice. Cereal Chemistry, 2011, 88, 414-420.	2.2	17
61	Impact of Elevated Nighttime Air Temperatures During Kernel Development on Starch Properties of Fieldâ€Grown Rice. Cereal Chemistry, 2014, 91, 350-357.	2.2	17
62	Obtaining and Characterization of the PLA/Chitosan Foams with Antimicrobial Properties Achieved by the Emulsification Combined with the Dissolution of Chitosan by CO2 Saturation. Molecules, 2019, 24, 4532.	3.9	17
63	Effects of granule size and shape on morphology and tensile properties of LDPE and starch blends. Journal of Materials Science Letters, 2003, 22, 57-59.	0.5	16
64	Effects of Germination Duration on Milling, Physicochemical, and Textural Properties of Mediumâ€and Longâ€Grain Rice. Cereal Chemistry, 2016, 93, 39-46.	2.2	16
65	Comparison of Starch Physicochemical Properties from Mediumâ€Grain Rice Cultivars Grown in California and Arkansas. Starch/Staerke, 2007, 59, 600-608.	2.2	15
66	Effect of soaking temperature on commingled rice properties. Journal of Cereal Science, 2016, 69, 267-274.	3.7	15
67	Crystallization behavior of starch-filled polypropylene. Journal of Applied Polymer Science, 2004, 92, 484-492.	2.7	14
68	Sustained release properties of crossâ€linked corn starches with varying amylose contents in monolithic tablets. Starch/Staerke, 2010, 62, 165-172.	2.2	14
69	Effect of Parboiling on Milling, Physicochemical, and Textural Properties of Mediumâ€and Longâ€Grain Germinated Brown Rice. Cereal Chemistry, 2016, 93, 47-52.	2.2	14
70	Understanding the causes of calcium carbonate crystal growth and inhibition during the carbonatation refining of raw sugars. Food Chemistry, 2019, 275, 24-31.	8.4	14
71	Plant Maturity Effects on the Physicochemical Properties and Dilute Acid Hydrolysis of Switchgrass (Panicum virgatum, L.) Hemicelluloses. ACS Sustainable Chemistry and Engineering, 2013, 1, 649-654.	6.9	13
72	Effects of Chemical and Enzymatic Modifications on Starchâ€“Oleic Acid Complex Formation. Journal of Agricultural and Food Chemistry, 2015, 63, 4202-4210.	5.3	13

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73	Development of a limited-water soaking method on the fortification of rice with calcium and iron by parboiling. Journal of Cereal Science, 2020, 94, 103014.	3.7	13
74	Chemical Composition and Structure of Granule Periphery and Envelope Remnant of Rice Starches as Revealed by Chemical Surface Gelatinization. Starch/Staerke, 2007, 59, 445-453.	2.2	12
75	Sustained release properties of crosslinked and substituted starches. Journal of Applied Polymer Science, 2010, 117, 1558-1565.	2.7	12
76	Enhancing the Formation of Porous Potato Starch by Combining Î±â€Amylase or Glucoamylase Digestion with Acid Hydrolysis. Starch/Staerke, 2020, 72, 1900269.	2.2	12
77	Effects of Urea Concentration on Thermal and Rheological Properties of Rice Starches. Cereal Chemistry, 2006, 83, 478-481.	2.2	11
78	Effect of conventional and microwave heating on physical and chemical properties of Jasmine brown rice in various forms. Journal of Food Process Engineering, 2020, 43, e13506.	3.0	11
79	Thermal and rheological properties of masa from nixtamalized corn subjected to a sequential protein extraction. Journal of Cereal Science, 2014, 60, 490-496.	3.7	10
80	Thermal and rheological properties of granular waxy maize mutant starches after isoamylase modification. Carbohydrate Polymers, 2011, 83, 2011-2015.	10.5	9
81	Application of Oxidized Starch in Bakeâ€Only Chicken Nuggets. Journal of Food Science, 2014, 79, C810-5.	3.2	9
82	Impact of Soaking and Drying Conditions on Rice Chalkiness as Revealed by Scanning Electron Microscopy. Cereal Chemistry, 2016, 93, 478-481.	2.2	9
83	Impact of Feedstock, Parboiling Condition, and Nutrient Concentration on Simultaneous Fortification of Two U.S. Longâ€Grain Rice Cultivars with Iron and Zinc. Cereal Chemistry, 2017, 94, 984-990.	2.2	9
84	Effect of protein denaturation and lipid removal on rice physicochemical properties. LWT - Food Science and Technology, 2021, 150, 112015.	5.3	9
85	Enzymeâ€Modified Starch as an Oil Delivery System for Bakeâ€Only Chicken Nuggets. Journal of Food Science, 2014, 79, C802-9.	3.2	8
86	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. Starch/Staerke, 2008, 60, 601-608.	2.2	7
87	Simultaneous fortification of rice with folic acid and Î²-carotene or vitamin A by limited-water parboiling. Journal of Cereal Science, 2020, 96, 103096.	3.7	7
88	Genomic Association Mapping of Apparent Amylose and Protein Concentration in Milled Rice. Agronomy, 2022, 12, 857.	3.1	7
89	Functional Properties of Commingled Riceâ€Cultivar Lots. Cereal Chemistry, 2015, 92, 114-119.	2.2	6
90	Linear starch and hexanoic acid complexation evaluated by isothermal titration calorimetry. Starch/Staerke, 2015, 67, 729-736.	2.2	6

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91	Physicochemical and cooking quality characteristics of South American rice cultivars parboiled at different steaming pressures. Cereal Chemistry, 2020, 97, 472-482.	2.2	6
92	Surface Removal Enhances the Formation of a Porous Structure in Potato Starch. Starch/Staerke, 2021, 73, 2000261.	2.2	5
93	Porosity and hardness of long-grain Brown rice kernels in relation to their chemical compositions. LWT - Food Science and Technology, 2021, 144, 111243.	5.3	5
94	Effect of Pericarp Removal on Properties of Wet-Milled Corn Starch. Cereal Chemistry, 2006, 83, 25-27.	2.2	4
95	Effects of Heat Treatments on the Milling, Physicochemical, and Cooking Properties of Two Longâ€Grain Rice Cultivars During Storage. Cereal Chemistry, 2014, 91, 56-64.	2.2	4
96	Production of a highâ€protein meal and fermentable sugars from defatted soybean meal, a coâ€product of the soybean oil industry. International Journal of Food Science and Technology, 2014, 49, 904-910.	2.7	4
97	Kernel and Starch Properties of U.S. and Imported Mediumâ€and Shortâ€Grain Rice Cultivars. Cereal Chemistry, 2016, 93, 529-535.	2.2	4
98	Effect of Germination Conditions and Mashing Temperature on the Amylolytic Enzyme Activity and Degree of Starch Saccharification of Brown Rice Cultivars During Syrup Production. Journal of Food Science, 2019, 84, 2785-2794.	3.2	4
99	Effect of Hydroxypropylation and Betaâ€Amylase Treatment on Complexation of Debranched Starch With Naringenin. Starch/Staerke, 2018, 70, 1700263.	2.2	3
100	Effects of cultivar and aging on parboiled rice properties. Cereal Chemistry, 2018, 95, 689-698.	2.2	3
101	Impact of kernel thickness on parboiled rice properties. Cereal Chemistry, 2020, 97, 755-761.	2.2	3
102	Effects of acid hydrolysis level prior to heat-moisture treatment on properties of starches with different crystalline polymorphs. LWT - Food Science and Technology, 2023, 187, 115302.	5.3	3
103	Effects of bran pigmentation and parboiling on rheological properties of waxy rice in neutral and acidic environments. Cereal Chemistry, 2023, 100, 1001-1014.	2.2	2
104	Elucidating the effect of polyphenol-protein interactions on rheological properties of purple waxy rice. Journal of Cereal Science, 2024, 116, 103877.	3.7	2
105	Impact of Soaking Temperature and Duration on Fissure Incidence of Rough Rice Kernels. Cereal Chemistry, 2017, 94, 798-800.	2.2	1
106	Effect of Acetylation and Betaâ€Amylase Treatment on Complexation of Debranched Starch with Naringenin. Starch/Staerke, 2018, 70, 1700262.	2.2	1
107	Influence of bran layer on rice milling quality. Cereal Chemistry, 0, , .	2.2	1
108	Physicochemical and milling properties of rice kernels from upper, middle, and basal spikelets of hybrid and inbred lines at early and ideal harvesting stages. Cereal Chemistry, 2020, 97, 809-817.	2.2	0

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109	Thermal exposure values for predicting changes in rice endâ€use properties during drying. Cereal Chemistry, 2021, 98, 693-700.	2.2	0
110	Postprandial effect of a novel rice product on blood glucose in healthy men. FASEB Journal, 2012, 26, 638.6.	0.5	0
111	Effects of suspension media on high pressure processing of starches with different crystalline structures. Food Chemistry, 2023, 429, 136933.	8.4	0
112	Effects of cooking temperature on technological properties and in vitro digestibility of quickâ€cooking black and brown rice. Cereal Chemistry, 2024, 101, 654-667.	2.2	0
113	Polyphenol-mediated covalent bonds on glutelin structural changes in rice with different bran colors. Journal of Cereal Science, 2024, 120, 104023.	3.7	0
114	Polyphenol-Induced Protein Structural Modifications in Sorghum on Pasting Properties. LWT - Food Science and Technology, 2024, , 116881.	5.3	0