

# Ya-jane Wang

## List of Publications by Year in descending order

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114  
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times ranked

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#	ARTICLE	IF	CITATIONS
1	Effects of cooking temperature on technological properties and in vitro digestibility of quick-cooking black and brown rice. <i>Cereal Chemistry</i> , 2024, 101, 654-667.	2.2	0
2	Elucidating the effect of polyphenol-protein interactions on rheological properties of purple waxy rice. <i>Journal of Cereal Science</i> , 2024, 116, 103877.	3.7	2
3	Polyphenol-mediated covalent bonds on glutelin structural changes in rice with different bran colors. <i>Journal of Cereal Science</i> , 2024, 120, 104023.	3.7	0
4	Polyphenol-Induced Protein Structural Modifications in Sorghum on Pasting Properties. <i>LWT - Food Science and Technology</i> , 2024, , 116881.	5.3	0
5	Effects of bran pigmentation and parboiling on rheological properties of waxy rice in neutral and acidic environments. <i>Cereal Chemistry</i> , 2023, 100, 1001-1014.	2.2	2
6	Effects of suspension media on high pressure processing of starches with different crystalline structures. <i>Food Chemistry</i> , 2023, 429, 136933.	8.4	0
7	Effects of acid hydrolysis level prior to heat-moisture treatment on properties of starches with different crystalline polymorphs. <i>LWT - Food Science and Technology</i> , 2023, 187, 115302.	5.3	3
8	Genomic Association Mapping of Apparent Amylose and Protein Concentration in Milled Rice. <i>Agronomy</i> , 2022, 12, 857.	3.1	7
9	Thermal exposure values for predicting changes in rice end-use properties during drying. <i>Cereal Chemistry</i> , 2021, 98, 693-700.	2.2	0
10	Surface Removal Enhances the Formation of a Porous Structure in Potato Starch. <i>Starch/Staerke</i> , 2021, 73, 2000261.	2.2	5
11	Porosity and hardness of long-grain Brown rice kernels in relation to their chemical compositions. <i>LWT - Food Science and Technology</i> , 2021, 144, 111243.	5.3	5
12	Effect of protein denaturation and lipid removal on rice physicochemical properties. <i>LWT - Food Science and Technology</i> , 2021, 150, 112015.	5.3	9
13	Simultaneous fortification of rice with folic acid and $\beta$ -carotene or vitamin A by limited-water parboiling. <i>Journal of Cereal Science</i> , 2020, 96, 103096.	3.7	7
14	Effect of conventional and microwave heating on physical and chemical properties of Jasmine brown rice in various forms. <i>Journal of Food Process Engineering</i> , 2020, 43, e13506.	3.0	11
15	Physicochemical and milling properties of rice kernels from upper, middle, and basal spikelets of hybrid and inbred lines at early and ideal harvesting stages. <i>Cereal Chemistry</i> , 2020, 97, 809-817.	2.2	0
16	Impact of kernel thickness on parboiled rice properties. <i>Cereal Chemistry</i> , 2020, 97, 755-761.	2.2	3
17	Enhancing the Formation of Porous Potato Starch by Combining $\alpha$ -Amylase or Glucoamylase Digestion with Acid Hydrolysis. <i>Starch/Staerke</i> , 2020, 72, 1900269.	2.2	12
18	Physicochemical and cooking quality characteristics of South American rice cultivars parboiled at different steaming pressures. <i>Cereal Chemistry</i> , 2020, 97, 472-482.	2.2	6

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19	Effects of germination conditions on enzyme activities and starch hydrolysis of long-grain brown rice in relation to flour properties and bread qualities. <i>Journal of Food Science</i> , 2020, 85, 349-357.	3.2	25
20	Development of a limited-water soaking method on the fortification of rice with calcium and iron by parboiling. <i>Journal of Cereal Science</i> , 2020, 94, 103014.	3.7	13
21	Effect of Germination Conditions and Mashing Temperature on the Amylolytic Enzyme Activity and Degree of Starch Saccharification of Brown Rice Cultivars During Syrup Production. <i>Journal of Food Science</i> , 2019, 84, 2785-2794.	3.2	4
22	The Production Possibility of the Antimicrobial Filaments by Co-Extrusion of the PLA Pellet with Chitosan Powder for FDM 3D Printing Technology. <i>Polymers</i> , 2019, 11, 1893.	4.6	25
23	Obtaining and Characterization of the PLA/Chitosan Foams with Antimicrobial Properties Achieved by the Emulsification Combined with the Dissolution of Chitosan by CO <sub>2</sub> Saturation. <i>Molecules</i> , 2019, 24, 4532.	3.9	17
24	Understanding the causes of calcium carbonate crystal growth and inhibition during the carbonatation refining of raw sugars. <i>Food Chemistry</i> , 2019, 275, 24-31.	8.4	14
25	Effect of Hydroxypropylation and Beta-Amylase Treatment on Complexation of Debranched Starch With Naringenin. <i>Starch/Staerke</i> , 2018, 70, 1700263.	2.2	3
26	Effect of Acetylation and Beta-Amylase Treatment on Complexation of Debranched Starch with Naringenin. <i>Starch/Staerke</i> , 2018, 70, 1700262.	2.2	1
27	Effects of cultivar and aging on parboiled rice properties. <i>Cereal Chemistry</i> , 2018, 95, 689-698.	2.2	3
28	Impact of pre-germination on amylopectin molecular structures, crystallinity, and thermal properties of pre-germinated brown rice starches. <i>Journal of Cereal Science</i> , 2017, 73, 151-157.	3.7	39
29	Impact of Soaking Temperature and Duration on Fissure Incidence of Rough Rice Kernels. <i>Cereal Chemistry</i> , 2017, 94, 798-800.	2.2	1
30	Impact of Feedstock, Parboiling Condition, and Nutrient Concentration on Simultaneous Fortification of Two U.S. Long-Grain Rice Cultivars with Iron and Zinc. <i>Cereal Chemistry</i> , 2017, 94, 984-990.	2.2	9
31	Effects of chemical and enzymatic modifications on starch-linoleic acid complex formation. <i>Food Chemistry</i> , 2017, 217, 9-17.	8.4	26
32	Effects of enzymatic modifications and botanical source on starch-stearic acid complex formation. <i>Starch/Staerke</i> , 2016, 68, 700-708.	2.2	41
33	Impacts of parboiling conditions on quality characteristics of parboiled commingled rice. <i>Journal of Cereal Science</i> , 2016, 69, 283-289.	3.7	21
34	Effect of soaking temperature on commingled rice properties. <i>Journal of Cereal Science</i> , 2016, 69, 267-274.	3.7	15
35	Impact of Soaking and Drying Conditions on Rice Chalkiness as Revealed by Scanning Electron Microscopy. <i>Cereal Chemistry</i> , 2016, 93, 478-481.	2.2	9
36	Kernel and Starch Properties of U.S. and Imported Medium- and Short-Grain Rice Cultivars. <i>Cereal Chemistry</i> , 2016, 93, 529-535.	2.2	4

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37	Isolated rice starch fine structures and pasting properties changes during pre-germination of three Thai paddy ( <i>Oryza sativa</i> L.) cultivars. <i>Journal of Cereal Science</i> , 2016, 70, 116-122.	3.7	34
38	Effects of Germination Duration on Milling, Physicochemical, and Textural Properties of Medium- and Long-Grain Rice. <i>Cereal Chemistry</i> , 2016, 93, 39-46.	2.2	16
39	Effect of Parboiling on Milling, Physicochemical, and Textural Properties of Medium- and Long-Grain Germinated Brown Rice. <i>Cereal Chemistry</i> , 2016, 93, 47-52.	2.2	14
40	Functional Properties of Commingled Rice-Cultivar Lots. <i>Cereal Chemistry</i> , 2015, 92, 114-119.	2.2	6
41	Linear starch and hexanoic acid complexation evaluated by isothermal titration calorimetry. <i>Starch/Staerke</i> , 2015, 67, 729-736.	2.2	6
42	Impact of environmental factors on rice starch structure: A review. <i>Starch/Staerke</i> , 2015, 67, 42-54.	2.2	104
43	Effects of Chemical and Enzymatic Modifications on Starch-Oleic Acid Complex Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4202-4210.	5.3	13
44	Effects of Heat Treatments on the Milling, Physicochemical, and Cooking Properties of Two Long-Grain Rice Cultivars During Storage. <i>Cereal Chemistry</i> , 2014, 91, 56-64.	2.2	4
45	Production of a high-protein meal and fermentable sugars from defatted soybean meal, a co-product of the soybean oil industry. <i>International Journal of Food Science and Technology</i> , 2014, 49, 904-910.	2.7	4
46	Thermal and rheological properties of masa from nixtamalized corn subjected to a sequential protein extraction. <i>Journal of Cereal Science</i> , 2014, 60, 490-496.	3.7	10
47	Enzyme-Modified Starch as an Oil Delivery System for Bake-Only Chicken Nuggets. <i>Journal of Food Science</i> , 2014, 79, C802-9.	3.2	8
48	Application of Oxidized Starch in Bake-Only Chicken Nuggets. <i>Journal of Food Science</i> , 2014, 79, C810-5.	3.2	9
49	Effects of Chemical and Enzymatic Modifications on Starch-Stearic Acid Complex Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2963-2972.	5.3	36
50	Impact of Elevated Nighttime Air Temperatures During Kernel Development on Starch Properties of Field-Grown Rice. <i>Cereal Chemistry</i> , 2014, 91, 350-357.	2.2	17
51	Characterization of modified high-amylose maize starch- $\beta$ -naphthol complexes and their influence on rheological properties of wheat starch. <i>Food Chemistry</i> , 2013, 138, 256-262.	8.4	21
52	Plant Maturity Effects on the Physicochemical Properties and Dilute Acid Hydrolysis of Switchgrass ( <i>Panicum virgatum</i> L.) Hemicelluloses. <i>ACS Sustainable Chemistry and Engineering</i> , 2013, 1, 649-654.	6.9	13
53	Starch properties of malted barley in relation to real degree of fermentation. <i>Starch/Staerke</i> , 2012, 64, 517-523.	2.2	18
54	Starch of diverse Mexican rice cultivars: physicochemical, structural, and nutritional features. <i>Starch/Staerke</i> , 2012, 64, 745-756.	2.2	19

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55	Postprandial effect of a novel rice product on blood glucose in healthy men. <i>FASEB Journal</i> , 2012, 26, 638.6.	0.5	0
56	Rheological and thermal properties of masa as related to changes in corn protein during nixtamalization. <i>Journal of Cereal Science</i> , 2011, 53, 139-147.	3.7	28
57	Thermal and rheological properties of granular waxy maize mutant starches after isoamylase modification. <i>Carbohydrate Polymers</i> , 2011, 83, 2011-2015.	10.5	9
58	Thermal and rheological properties of granular waxy maize mutant starches after $\alpha$ -amylase modification. <i>Carbohydrate Polymers</i> , 2011, 83, 1106-1111.	10.5	22
59	Changes in chemical composition during soybean seed development. <i>Food Chemistry</i> , 2011, 124, 1369-1375.	8.4	89
60	Effects of Cultivar and Processing Condition on Physicochemical Properties and Starch Fractions in Parboiled Rice. <i>Cereal Chemistry</i> , 2011, 88, 414-420.	2.2	17
61	Physicochemical, Textural, and Nutritional Characterization of Mexican Rice Cultivars. <i>Cereal Chemistry</i> , 2011, 88, 245-252.	2.2	30
62	Effects of polymerization changes in maize proteins during nixtamalization on the thermal and viscoelastic properties of masa in model systems. <i>Journal of Cereal Science</i> , 2010, 52, 152-160.	3.7	17
63	Sustained release properties of crosslinked and substituted starches. <i>Journal of Applied Polymer Science</i> , 2010, 117, 1558-1565.	2.7	12
64	Chemometric analysis of cooked rice texture in relation to starch fine structure and leaching characteristics. <i>Starch/Staerke</i> , 2010, 62, 188-197.	2.2	71
65	Sustained release properties of crosslinked corn starches with varying amylose contents in monolithic tablets. <i>Starch/Staerke</i> , 2010, 62, 165-172.	2.2	14
66	Physicochemical and structural characteristics of crosslinked banana starch using three crosslinking reagents. <i>Starch/Staerke</i> , 2010, 62, 530-537.	2.2	21
67	Chemometric Analysis of the Gelatinization and Pasting Properties of Long-grain Rice Starches in Relation to Fine Structure. <i>Starch/Staerke</i> , 2009, 61, 3-11.	2.2	29
68	Physicochemical Properties of Banana Starch Oxidized under Different Conditions. <i>Starch/Staerke</i> , 2009, 61, 206-213.	2.2	21
69	Starch phosphates prepared by reactive extrusion as a sustained release agent. <i>Carbohydrate Polymers</i> , 2009, 76, 557-566.	10.5	59
70	Effects of structure and modification on sustained release properties of starches. <i>Carbohydrate Polymers</i> , 2009, 76, 541-547.	10.5	51
71	Effects of shear and pH on starch phosphates prepared by reactive extrusion as a sustained release agent. <i>Carbohydrate Polymers</i> , 2009, 77, 464-471.	10.5	31
72	Morphological, Physicochemical and Structural Characteristics of Oxidized Barley and Corn Starches. <i>Starch/Staerke</i> , 2008, 60, 634-645.	2.2	77

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73	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. <i>Starch/Staerke</i> , 2008, 60, 601-608.	2.2	7
74	Locations of hypochlorite oxidation in corn starches varying in amylose content. <i>Carbohydrate Research</i> , 2008, 343, 90-100.	2.4	91
75	Comparison of two HPLC systems and an enzymatic method for quantification of soybean sugars. <i>Food Chemistry</i> , 2008, 106, 324-330.	8.4	56
76	Susceptibility of annealed starches to hydrolysis by $\alpha$ -amylase and glucoamylase. <i>Carbohydrate Polymers</i> , 2008, 72, 597-607.	10.5	109
77	Internal structure and physicochemical properties of corn starches as revealed by chemical surface gelatinization. <i>Carbohydrate Research</i> , 2007, 342, 2253-2263.	2.4	57
78	Chemical Composition and Structure of Granule Periphery and Envelope Remnant of Rice Starches as Revealed by Chemical Surface Gelatinization. <i>Starch/Staerke</i> , 2007, 59, 445-453.	2.2	12
79	Comparison of Starch Physicochemical Properties from Medium-Grain Rice Cultivars Grown in California and Arkansas. <i>Starch/Staerke</i> , 2007, 59, 600-608.	2.2	15
80	Starch fine structure and physicochemical properties of specialty rice for canning. <i>Journal of Cereal Science</i> , 2007, 45, 209-218.	3.7	42
81	Comparison of Physicochemical Properties and Starch Structure of Red Rice and Cultivated Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2712-2718.	5.3	36
82	Effects of Solvent, Temperature, Time, Solvent-to-Sample Ratio, Sample Size, and Defatting on the Extraction of Soluble Sugars in Soybean. <i>Journal of Food Science</i> , 2006, 71, C59.	3.2	57
83	Structural characteristics and physicochemical properties of oxidized corn starches varying in amylose content. <i>Carbohydrate Research</i> , 2006, 341, 1896-1915.	2.4	213
84	Effect of Pericarp Removal on Properties of Wet-Milled Corn Starch. <i>Cereal Chemistry</i> , 2006, 83, 25-27.	2.2	4
85	Effects of Urea Concentration on Thermal and Rheological Properties of Rice Starches. <i>Cereal Chemistry</i> , 2006, 83, 478-481.	2.2	11
86	Application of Protease and High-Intensity Ultrasound in Corn Starch Isolation from Degermed Corn Flour. <i>Cereal Chemistry</i> , 2006, 83, 505-509.	2.2	19
87	Structure-Functionality Changes in Starch Following Rough Rice Storage. <i>Starch/Staerke</i> , 2005, 57, 197-207.	2.2	71
88	Preparation and Properties of Starch Phosphates Using Waxy, Common, and High-Amylose Corn Starches. I. Oven-Heating Method. <i>Cereal Chemistry</i> , 2005, 82, 264-270.	2.2	28
89	A Better Understanding of Factors That Affect the Hardness and Stickiness of Long-Grain Rice. <i>Cereal Chemistry</i> , 2005, 82, 113-119.	2.2	92
90	Preparation and Properties of Starch Phosphates Using Waxy, Common, and High-Amylose Corn Starches. II. Reactive Extrusion Method. <i>Cereal Chemistry</i> , 2005, 82, 271-276.	2.2	52

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91	Application of High-Intensity Ultrasound and Surfactants in Rice Starch Isolation. <i>Cereal Chemistry</i> , 2004, 81, 140-144.	2.2	46
92	Effects of substrate pretreatment and water activity on lipase-catalyzed cellulose acetylation in organic media. <i>Biotechnology Progress</i> , 2004, 20, 1053-1061.	2.6	23
93	Rice starch isolation by neutral protease and high-intensity ultrasound. <i>Journal of Cereal Science</i> , 2004, 39, 291-296.	3.7	134
94	Crystallization behavior of starch-filled polypropylene. <i>Journal of Applied Polymer Science</i> , 2004, 92, 484-492.	2.7	14
95	Lipase-catalyzed transesterification in aqueous medium under thermodynamic and kinetic control using carboxymethyl cellulose acetylation as the model reaction. <i>Enzyme and Microbial Technology</i> , 2004, 35, 223-231.	3.3	23
96	Effect of annealing on starch?palmitic acid interaction. <i>Carbohydrate Polymers</i> , 2004, 57, 327-335.	10.5	66
97	Effects of granule size and shape on morphology and tensile properties of LDPE and starch blends. <i>Journal of Materials Science Letters</i> , 2003, 22, 57-59.	0.5	16
98	Acid hydrolysis of native and annealed starches and branch-structure of their Naegeli dextrins. <i>Carbohydrate Research</i> , 2003, 338, 2871-2882.	2.4	102
99	Structures and rheological properties of corn starch as affected by acid hydrolysis. <i>Carbohydrate Polymers</i> , 2003, 52, 327-333.	10.5	200
100	Lipase-Catalyzed Cellulose Acetylation in Aqueous and Organic Media. <i>Biotechnology Progress</i> , 2003, 19, 1664-1671.	2.6	34
101	Fine Structures and Physicochemical Properties of Starches from Chalky and Translucent Rice Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2777-2784.	5.3	113
102	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. <i>Cereal Chemistry</i> , 2003, 80, 30-34.	2.2	30
103	Physicochemical properties of common and waxy corn starches oxidized by different levels of sodium hypochlorite. <i>Carbohydrate Polymers</i> , 2003, 52, 207-217.	10.5	84
104	Properties and Structures of Flours and Starches from Whole, Broken, and Yellowed Rice Kernels in a Model Study. <i>Cereal Chemistry</i> , 2002, 79, 383-386.	2.2	34
105	Fine Structures of Starches from Long-Grain Rice Cultivars with Different Functionality. <i>Cereal Chemistry</i> , 2002, 79, 465-469.	2.2	61
106	Structures of Four Waxy Rice Starches in Relation to Thermal, Pasting, and Textural Properties. <i>Cereal Chemistry</i> , 2002, 79, 252-256.	2.2	53
107	Structures and Physicochemical Properties of Six Wild Rice Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2695-2699.	5.3	49
108	Characterization of Acetylated Waxy Maize Starches Prepared under Catalysis by Different Alkali and Alkaline-Earth Hydroxides. <i>Starch/Staerke</i> , 2002, 54, 25-30.	2.2	125

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109	Comparison of Protease Digestion at Neutral pH with Alkaline Steeping Method for Rice Starch Isolation. <i>Cereal Chemistry</i> , 2001, 78, 690-692.	2.2	68
110	Characterization of Different Starches Oxidized by Hypochlorite. <i>Starch/Staerke</i> , 2001, 53, 211-218.	2.2	265
111	Structures and Physicochemical Properties of Acid-Thinned Corn, Potato and Rice Starches. <i>Starch/Staerke</i> , 2001, 53, 570.	2.2	214
112	Effects of Modification Sequence on Structures and Properties of Hydroxypropylated and Crosslinked Waxy Maize Starch. <i>Starch/Staerke</i> , 2000, 52, 406-412.	2.2	31
113	Structures and Properties of Commercial Maltodextrins from Corn, Potato, and Rice Starches. <i>Starch/Staerke</i> , 2000, 52, 296-304.	2.2	124
114	Influence of bran layer on rice milling quality. <i>Cereal Chemistry</i> , 0, , .	2.2	1