Ya-Jane Wang

List of Publications by Year
in descending order

107	4,050	126708 33	133063 59
papers	citations	h-index	g-index

107	107	107	3311
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Genomic Association Mapping of Apparent Amylose and Protein Concentration in Milled Rice. Agronomy, 2022, 12, 857.	1.3	7
2	Thermal exposure values for predicting changes in rice endâ€use properties during drying. Cereal Chemistry, 2021, 98, 693-700.	1.1	0
3	Surface Removal Enhances the Formation of a Porous Structure in Potato Starch. Starch/Staerke, 2021, 73, 2000261.	1.1	3
4	Porosity and hardness of long-grain Brown rice kernels in relation to their chemical compositions. LWT - Food Science and Technology, 2021, 144, 111243.	2.5	5
5	Effect of protein denaturation and lipid removal on rice physicochemical properties. LWT - Food Science and Technology, 2021, 150, 112015.	2.5	8
6	Simultaneous fortification of rice with folic acid and Î²-carotene or vitamin A by limited-water parboiling. Journal of Cereal Science, 2020, 96, 103096.	1.8	6
7	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.	1.5	10
8	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.	1.1	0
9	Impact of kernel thickness on parboiled rice properties. Cereal Chemistry, 2020, 97, 755-761.	1.1	3
10	Enhancing the Formation of Porous Potato Starch by Combining Î±â€Amylase or Glucoamylase Digestion with Acid Hydrolysis. Starch/Staerke, 2020, 72, 1900269.	1.1	11
11	Physicochemical and cooking quality characteristics of South American rice cultivars parboiled at different steaming pressures. Cereal Chemistry, 2020, 97, 472-482.	1.1	6
12	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.	1.5	22
13	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.	1.8	12
14	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.	1.5	2
15	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.	2.0	23
16	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.	1.7	16
17	Understanding the causes of calcium carbonate crystal growth and inhibition during the carbonatation refining of raw sugars. Food Chemistry, 2019, 275, 24-31.	4.2	13
18	Effect of Hydroxypropylation and Betaâ€Amylase Treatment on Complexation of Debranched Starch With Naringenin. Starch/Staerke, 2018, 70, 1700263.	1.1	3

#	Article	IF	Citations
19	Effect of Acetylation and Betaâ€Amylase Treatment on Complexation of Debranched Starch with Naringenin. Starch/Staerke, 2018, 70, 1700262.	1.1	1
20	Effects of cultivar and aging on parboiled rice properties. Cereal Chemistry, 2018, 95, 689-698.	1.1	3
21	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.	1.8	37
22	Impact of Soaking Temperature and Duration on Fissure Incidence of Rough Rice Kernels. Cereal Chemistry, 2017, 94, 798-800.	1.1	1
23	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.	1.1	7
24	Effects of chemical and enzymatic modifications on starch-linoleic acid complex formation. Food Chemistry, 2017, 217, 9-17.	4.2	25
25	Effects of enzymatic modifications and botanical source on starchâ€“stearic acid complex formation. Starch/Staerke, 2016, 68, 700-708.	1.1	39
26	Impacts of parboiling conditions on quality characteristics of parboiled commingled rice. Journal of Cereal Science, 2016, 69, 283-289.	1.8	21
27	Effect of soaking temperature on commingled rice properties. Journal of Cereal Science, 2016, 69, 267-274.	1.8	14
28	Impact of Soaking and Drying Conditions on Rice Chalkiness as Revealed by Scanning Electron Microscopy. Cereal Chemistry, 2016, 93, 478-481.	1.1	9
29	Kernel and Starch Properties of U.S. and Imported Mediumâ€•and Shortâ€Grain Rice Cultivars. Cereal Chemistry, 2016, 93, 529-535.	1.1	4
30	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.	1.8	33
31	Effects of Germination Duration on Milling, Physicochemical, and Textural Properties of Mediumâ€•and Longâ€Grain Rice. Cereal Chemistry, 2016, 93, 39-46.	1.1	15
32	Effect of Parboiling on Milling, Physicochemical, and Textural Properties of Mediumâ€•and Longâ€Grain Germinated Brown Rice. Cereal Chemistry, 2016, 93, 47-52.	1.1	13
33	Functional Properties of Commingled Riceâ€Cultivar Lots. Cereal Chemistry, 2015, 92, 114-119.	1.1	6
34	Linear starch and hexanoic acid complexation evaluated by isothermal titration calorimetry. Starch/Staerke, 2015, 67, 729-736.	1.1	6
35	Impact of environmental factors on rice starch structure: A review. Starch/Staerke, 2015, 67, 42-54.	1.1	96
36	Effects of Chemical and Enzymatic Modifications on Starchâ€“Oleic Acid Complex Formation. Journal of Agricultural and Food Chemistry, 2015, 63, 4202-4210.	2.4	13

#	Article	IF	Citations
37	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.	1.1	4
38	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.	1.3	4
39	Thermal and rheological properties of masa from nixtamalized corn subjected to a sequential protein extraction. Journal of Cereal Science, 2014, 60, 490-496.	1.8	10
40	Enzymeâ€Modified Starch as an Oil Delivery System for Bakeâ€Only Chicken Nuggets. Journal of Food Science, 2014, 79, C802-9.	1.5	7
41	Application of Oxidized Starch in Bakeâ€Only Chicken Nuggets. Journal of Food Science, 2014, 79, C810-5.	1.5	8
42	Effects of Chemical and Enzymatic Modifications on Starchâ€“Stearic Acid Complex Formation. Journal of Agricultural and Food Chemistry, 2014, 62, 2963-2972.	2.4	33
43	Impact of Elevated Nighttime Air Temperatures During Kernel Development on Starch Properties of Fieldâ€Grown Rice. Cereal Chemistry, 2014, 91, 350-357.	1.1	16
44	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.	4.2	19
45	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.	3.2	13
46	Starch properties of malted barley in relation to real degree of fermentation. Starch/Staerke, 2012, 64, 517-523.	1.1	17
47	Starch of diverse Mexican rice cultivars: physicochemical, structural, and nutritional features. Starch/Staerke, 2012, 64, 745-756.	1.1	17
48	Postprandial effect of a novel rice product on blood glucose in healthy men. FASEB Journal, 2012, 26, 638.6.	0.2	0
49	Rheological and thermal properties of masa as related to changes in corn protein during nixtamalization. Journal of Cereal Science, 2011, 53, 139-147.	1.8	28
50	Thermal and rheological properties of granular waxy maize mutant starches after isoamylase modification. Carbohydrate Polymers, 2011, 83, 2011-2015.	5.1	9
51	Thermal and rheological properties of granular waxy maize mutant starches after Î²-amylase modification. Carbohydrate Polymers, 2011, 83, 1106-1111.	5.1	22
52	Changes in chemical composition during soybean seed development. Food Chemistry, 2011, 124, 1369-1375.	4.2	83
53	Effects of Cultivar and Processing Condition on Physicochemical Properties and Starch Fractions in Parboiled Rice. Cereal Chemistry, 2011, 88, 414-420.	1.1	16
54	Physicochemical, Textural, and Nutritional Characterization of Mexican Rice Cultivars. Cereal Chemistry, 2011, 88, 245-252.	1.1	21

#	Article	IF	Citations
55	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.	1.8	17
56	Sustained release properties of crosslinked and substituted starches. Journal of Applied Polymer Science, 2010, 117, 1558-1565.	1.3	6
57	Hydroxypropylated starches of varying amylose contents as sustained release matrices in tablets. International Journal of Pharmaceutics, 2010, 385, 104-112.	2.6	35
58	Chemometric analysis of cooked rice texture in relation to starch fine structure and leaching characteristics. Starch/Staerke, 2010, 62, 188-197.	1.1	71
59	Sustained release properties of crossâ€linked corn starches with varying amylose contents in monolithic tablets. Starch/Staerke, 2010, 62, 165-172.	1.1	14
60	Physicochemical and structural characteristics of crossâ€linked banana starch using three crossâ€linking reagents. Starch/Staerke, 2010, 62, 530-537.	1.1	21
61	Chemometric Analysis of the Gelatinization and Pasting Properties of Longâ€grain Rice Starches in Relation to Fine Structure. Starch/Staerke, 2009, 61, 3-11.	1.1	29
62	Physicochemical Properties of Banana Starch Oxidized under Different Conditions. Starch/Staerke, 2009, 61, 206-213.	1.1	19
63	Starch phosphates prepared by reactive extrusion as a sustained release agent. Carbohydrate Polymers, 2009, 76, 557-566.	5.1	58
64	Effects of structure and modification on sustained release properties of starches. Carbohydrate Polymers, 2009, 76, 541-547.	5.1	48
65	Effects of shear and pH on starch phosphates prepared by reactive extrusion as a sustained release agent. Carbohydrate Polymers, 2009, 77, 464-471.	5.1	31
66	Morphological, Physicochemical and Structural Characteristics of Oxidized Barley and Corn Starches. Starch/Staerke, 2008, 60, 634-645.	1.1	72
67	A Simplified Isolation of High-Amylose Maize Starch Using Neutral Proteases. Starch/Staerke, 2008, 60, 601-608.	1.1	7
68	Locations of hypochlorite oxidation in corn starches varying in amylose content. Carbohydrate Research, 2008, 343, 90-100.	1.1	89
69	Comparison of two HPLC systems and an enzymatic method for quantification of soybean sugars. Food Chemistry, 2008, 106, 324-330.	4.2	55
70	Susceptibility of annealed starches to hydrolysis by Î±-amylase and glucoamylase. Carbohydrate Polymers, 2008, 72, 597-607.	5.1	107
71	Internal structure and physicochemical properties of corn starches as revealed by chemical surface gelatinization. Carbohydrate Research, 2007, 342, 2253-2263.	1.1	56
72	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.	1.1	12

#	Article	IF	Citations
73	Comparison of Starch Physicochemical Properties from Mediumâ€Grain Rice Cultivars Grown in California and Arkansas. Starch/Staerke, 2007, 59, 600-608.	1.1	14
74	Starch fine structure and physicochemical properties of specialty rice for canning. Journal of Cereal Science, 2007, 45, 209-218.	1.8	41
75	Comparison of Physicochemical Properties and Starch Structure of Red Rice and Cultivated Rice. Journal of Agricultural and Food Chemistry, 2006, 54, 2712-2718.	2.4	36
76	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.	1.5	54
77	Structural characteristics and physicochemical properties of oxidized corn starches varying in amylose content. Carbohydrate Research, 2006, 341, 1896-1915.	1.1	202
78	Effect of Pericarp Removal on Properties of Wet-Milled Corn Starch. Cereal Chemistry, 2006, 83, 25-27.	1.1	4
79	Effects of Urea Concentration on Thermal and Rheological Properties of Rice Starches. Cereal Chemistry, 2006, 83, 478-481.	1.1	10
80	Application of Protease and High-Intensity Ultrasound in Corn Starch Isolation from Degermed Corn Flour. Cereal Chemistry, 2006, 83, 505-509.	1.1	19
81	Structure-Functionality Changes in Starch Following Rough Rice Storage. Starch/Staerke, 2005, 57, 197-207.	1.1	69
82	Preparation and Properties of Starch Phosphates Using Waxy, Common, and High-Amylose Corn Starches. I. Oven-Heating Method. Cereal Chemistry, 2005, 82, 264-270.	1.1	27
83	A Better Understanding of Factors That Affect the Hardness and Stickiness of Long-Grain Rice. Cereal Chemistry, 2005, 82, 113-119.	1.1	91
84	Preparation and Properties of Starch Phosphates Using Waxy, Common, and High-Amylose Corn Starches. II. Reactive Extrusion Method. Cereal Chemistry, 2005, 82, 271-276.	1.1	52
85	Application of High-Intensity Ultrasound and Surfactants in Rice Starch Isolation. Cereal Chemistry, 2004, 81, 140-144.	1.1	45
86	Effects of substrate pretreatment and water activity on lipase-catalyzed cellulose acetylation in organic media. Biotechnology Progress, 2004, 20, 1053-1061.	1.3	23
87	Rice starch isolation by neutral protease and high-intensity ultrasound. Journal of Cereal Science, 2004, 39, 291-296.	1.8	129
88	Crystallization behavior of starch-filled polypropylene. Journal of Applied Polymer Science, 2004, 92, 484-492.	1.3	14
89	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.	1.6	22
90	Effect of annealing on starch?palmitic acid interaction. Carbohydrate Polymers, 2004, 57, 327-335.	5.1	66

#	Article	IF	Citations
91	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
92	Acid hydrolysis of native and annealed starches and branch-structure of their Naegeli dextrins. Carbohydrate Research, 2003, 338, 2871-2882.	1.1	100
93	Structures and rheological properties of corn starch as affected by acid hydrolysis. Carbohydrate Polymers, 2003, 52, 327-333.	5.1	196
94	Lipase-Catalyzed Cellulose Acetylation in Aqueous and Organic Media. Biotechnology Progress, 2003, 19, 1664-1671.	1.3	33
95	Fine Structures and Physicochemical Properties of Starches from Chalky and Translucent Rice Kernels. Journal of Agricultural and Food Chemistry, 2003, 51, 2777-2784.	2.4	111
96	Properties of Flours and Starches as Affected by Rough Rice Drying Regime. Cereal Chemistry, 2003, 80, 30-34.	1.1	30
97	Physicochemical properties of common and waxy corn starches oxidized by different levels of sodium hypochlorite. , 2003, 52, 207-207.		83
98	Properties and Structures of Flours and Starches from Whole, Broken, and Yellowed Rice Kernels in a Model Study. Cereal Chemistry, 2002, 79, 383-386.	1.1	33
99	Fine Structures of Starches from Long-Grain Rice Cultivars with Different Functionality. Cereal Chemistry, 2002, 79, 465-469.	1.1	61
100	Structures of Four Waxy Rice Starches in Relation to Thermal, Pasting, and Textural Properties. Cereal Chemistry, 2002, 79, 252-256.	1.1	52
101	Structures and Physicochemical Properties of Six Wild Rice Starches. Journal of Agricultural and Food Chemistry, 2002, 50, 2695-2699.	2.4	49
102	Characterization of Acetylated Waxy Maize Starches Prepared under Catalysis by Different Alkali and Alkaline-Earth Hydroxides. Starch/Staerke, 2002, 54, 25-30.	1.1	122
103	Comparison of Protease Digestion at Neutral pH with Alkaline Steeping Method for Rice Starch Isolation. Cereal Chemistry, 2001, 78, 690-692.	1.1	65
104	Characterization of Different Starches Oxidized by Hypochlorite. Starch/Staerke, 2001, 53, 211-218.	1.1	253
105	Structures and Physicochemical Properties of Acid-Thinned Corn, Potato and Rice Starches. Starch/Staerke, 2001, 53, 570.	1.1	208
106	Effects of Modification Sequence on Structures and Properties of Hydroxypropylated and Crosslinked Waxy Maize Starch. Starch/Staerke, 2000, 52, 406-412.	1.1	31
107	Structures and Properties of Commercial Maltodextrins from Corn, Potato, and Rice Starches. Starch/Staerke, 2000, 52, 296-304.	1.1	122