# Jinsong Bao

List of Publications by Year
in descending order



| 150 | 7,719 | 69737 41 | 59438 82 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 153 | 153 | 153 | 7890 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Anthocyanins, Flavonols, and Free Radical Scavenging Activity of Chinese Bayberry (Myrica rubra) Extracts and Their Color Properties and Stability. Journal of Agricultural and Food Chemistry, 2005, 53, 2327-2332. | 5.3 | 423 |
| 2 | Total phenolics, flavonoids, antioxidant capacity in rice grain and their relations to grain color, size and weight. Journal of Cereal Science, 2009, 49, 106-111. | 3.7 | 409 |
| 3 | Physicochemical properties of starches from diverse rice cultivars varying in apparent amylose content and gelatinisation temperature combinations. Food Chemistry, 2015, 172, 433-440. | 8.4 | 301 |
| 4 | Diversity of Global Rice Markets and the Science Required for Consumer-Targeted Rice Breeding. PLoS ONE, 2014, 9, e85106. | 2.5 | 243 |
| 5 | Bound phenolic compounds and antioxidant properties of whole grain and bran of white, red and black rice. Food Chemistry, 2018, 240, 212-221. | 8.4 | 230 |
| 6 | Identification and quantification of phenolic acids and anthocyanins as antioxidants in bran, embryo and endosperm of white, red and black rice kernels (Oryza sativa L.). Journal of Cereal Science, 2014, 59, 211-218. | 3.7 | 211 |
| 7 | Physical Properties of Octenyl Succinic Anhydride Modified Rice, Wheat, and Potato Starches. Journal of Agricultural and Food Chemistry, 2003, 51, 2283-2287. | 5.3 | 206 |
| 8 | Genetic diversity and population structure of a diverse set of rice germplasm for association mapping. Theoretical and Applied Genetics, 2010, 121, 475-487. | 3.7 | 173 |
| 9 | Polyphenols in whole rice grain: Genetic diversity and health benefits. Food Chemistry, 2015, 180, 86-97. | 8.4 | 148 |
| 10 | Analysis of Genotypic Diversity in the Starch Physicochemical Properties of Nonwaxy Rice: Apparent Amylose Content, Pasting Viscosity and Gel Texture. Starch/Staerke, 2006, 58, 259-267. | 2.2 | 147 |
| 11 | Phenolic acids, anthocyanins, and antioxidant capacity in rice (Oryza sativa L.) grains at four stages of development after flowering. Food Chemistry, 2014, 143, 90-96. | 8.4 | 135 |
| 12 | Characterization of Physical Properties of Flour and Starch Obtained from Gamma-Irradiated White Rice. Starch/Staerke, 2005, 57, 480-487. | 2.2 | 126 |
| 13 | Phenolic compounds and antioxidant properties of breeding lines between the white and black rice. Food Chemistry, 2015, 172, 630-639. | 8.4 | 121 |
| 14 | Phospholipids in rice: Significance in grain quality and health benefits: A review. Food Chemistry, 2013, 139, 1133-1145. | 8.4 | 116 |
| 15 | Association Mapping of Quantitative Trait Loci for Mineral Element Contents in Whole Grain Rice (Oryza sativa L.). Journal of Agricultural and Food Chemistry, 2015, 63, 10885-10892. | 5.3 | 112 |
| 16 | Physical properties of Amaranthus starch. Food Chemistry, 2009, 113, 371-376. | 8.4 | 107 |
| 17 | Analysis of Genotypic and Environmental Effects on Rice Starch. 1. Apparent Amylose Content, Pasting Viscosity, and Gel Texture. Journal of Agricultural and Food Chemistry, 2004, 52, 6010-6016. | 5.3 | 106 |
| 18 | Relationships among Genetic, Structural, and Functional Properties of Rice Starch. Journal of Agricultural and Food Chemistry, 2015, 63, 6241-6248. | 5.3 | 104 |

| # | Article | IF | Citations |
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| 19 | Molecular structure of amylopectin from amaranth starch and its effect on physicochemical properties. International Journal of Biological Macromolecules, 2008, 43, 377-382. | 7.7 | 100 |
| 20 | Association mapping of grain color, phenolic content, flavonoid content and antioxidant capacity in dehulled rice. Theoretical and Applied Genetics, 2011, 122, 1005-1016. | 3.7 | 99 |
| 21 | Pasting Properties of Î³-Irradiated Rice Starches as Affected by pH. Journal of Agricultural and Food Chemistry, 2002, 50, 336-341. | 5.3 | 92 |
| 22 | Effect of Î³-irradiation on phenolic compounds in rice grain. Food Chemistry, 2010, 120, 74-77. | 8.4 | 91 |
| 23 | Nondestructive Prediction of Total Phenolics, Flavonoid Contents, and Antioxidant Capacity of Rice Grain Using Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2008, 56, 8268-8272. | 5.3 | 85 |
| 24 | Impact of Postharvest Operations on Rice Grain Quality: A Review. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 626-640. | 12.2 | 79 |
| 25 | Starch granule-associated proteins affect the physicochemical properties of rice starch. Food Hydrocolloids, 2020, 101, 105504. | 10.9 | 77 |
| 26 | Analysis of quantitative trait loci for some starch properties of rice (Oryza sativa L.): thermal properties, gel texture and swelling volume. Journal of Cereal Science, 2004, 39, 379-385. | 3.7 | 74 |
| 27 | Molecular marker assisted selection for improvement of the eating, cooking and sensory quality of rice (Oryza sativa L.). Journal of Cereal Science, 2010, 51, 159-164. | 3.7 | 73 |
| 28 | Genetic diversity of amylose content and RVA pasting parameters in 20 rice accessions grown in Hainan, China. Food Chemistry, 2014, 161, 239-245. | 8.4 | 70 |
| 29 | Association mapping of starch physicochemical properties with starch synthesis-related gene markers in nonwaxy rice (Oryza sativa L.). Molecular Breeding, 2014, 34, 1747-1763. | 2.1 | 61 |
| 30 | Variation in mineral elements in grains of 20 brown rice accessions in two environments. Food Chemistry, 2016, 192, 873-878. | 8.4 | 61 |
| 31 | Rapid Identification of Major QTLs Associated with Rice Grain Weight and Their Utilization. PLoS ONE, 2015, 10, e0122206. | 2.5 | 59 |
| 32 | Effect of gamma irradiation on the thermal and rheological properties of grain amaranth starch. Radiation Physics and Chemistry, 2009, 78, 954-960. | 2.8 | 58 |
| 33 | Granuleâ€bound SSIIa Protein Content and its Relationship with Amylopectin Structure and Gelatinization Temperature of Rice Starch. Starch/Staerke, 2009, 61, 431-437. | 2.2 | 56 |
| 34 | Determination of Starch Lysophospholipids in Rice Using Liquid Chromatographyâ€“Mass Spectrometry (LC-MS). Journal of Agricultural and Food Chemistry, 2014, 62, 6600-6607. | 5.3 | 56 |
| 35 | The effect of anaerobic treatment on polyphenols, antioxidant properties, tocols and free amino acids in white, red, and black germinated rice (Oryza sativa L.). Journal of Functional Foods, 2015, 19, 641-648. | 3.5 | 50 |
| 36 | Genomeâ€wide association study of the resistant starch content in rice grains. Starch/Staerke, 2017, 69, 1600343. | 2.2 | 47 |

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| 37 | Recent understanding of starch biosynthesis in cassava for quality improvement: A review. Trends in Food Science and Technology, 2019, 83, 167-180. | 15.7 | 47 |
| 38 | Genetic diversity in the physicochemical properties of waxy rice(Oryza sativa L) starch. Journal of the Science of Food and Agriculture, 2004, 84, 1299-1306. | 3.6 | 45 |
| 39 | Physicochemical properties and digestibility of endosperm starches in four indica rice mutants. Carbohydrate Polymers, 2018, 195, 1-8. | 10.5 | 45 |
| 40 | Genetic diversity of potato genotypes estimated by starch physicochemical properties and microsatellite markers. Food Chemistry, 2018, 257, 368-375. | 8.4 | 44 |
| 41 | Identification and quantification of polyphenols in hull, bran and endosperm of common buckwheat () Tj ETQq1 1 0.784314 rgBT /Ov | 3.5 | 42 |
| 42 | Physicochemical and structural characteristics of starches from Chinese hullâ€less barley cultivars. International Journal of Food Science and Technology, 2016, 51, 509-518. | 2.7 | 40 |
| 43 | Fine structure and gelatinization and pasting properties relationships among starches from pigmented potatoes. Food Hydrocolloids, 2018, 83, 45-52. | 10.9 | 40 |
| 44 | Phytochemical compositions, and antioxidant and anti-inflammatory properties of twenty-two red rice samples grown in Zhejiang. LWT - Food Science and Technology, 2013, 54, 521-527. | 5.3 | 39 |
| 45 | Cross-Linked Amylose Bio-Plastic: A Transgenic-Based Compostable Plastic Alternative. International Journal of Molecular Sciences, 2017, 18, 2075. | 4.2 | 39 |
| 46 | Phenolic Compounds and Antioxidant Activities of Potato Cultivars with White, Yellow, Red and Purple Flesh. Antioxidants, 2019, 8, 419. | 5.2 | 39 |
| 47 | Relationships among starch biosynthesizing protein content, fine structure and functionality in rice. Carbohydrate Polymers, 2020, 237, 116118. | 10.5 | 39 |
| 48 | Association Mapping of Starch Physicochemical Properties with Starch Biosynthesizing Genes in Waxy Rice (Oryza sativa L.). Journal of Agricultural and Food Chemistry, 2013, 61, 10110-10117. | 5.3 | 38 |
| 49 | Analysis of genotypic diversity in starch thermal and retrogradation properties in nonwaxy rice. Carbohydrate Polymers, 2007, 67, 174-181. | 10.5 | 37 |
| 50 | Effects of gamma irradiation on physicochemical properties of native and acetylated wheat starches. International Journal of Biological Macromolecules, 2016, 91, 1141-1150. | 7.7 | 37 |
| 51 | Quantitative Trait Loci for Brown Rice Color, Phenolics, Flavonoid Contents, and Antioxidant Capacity in Rice Grain. Cereal Chemistry, 2009, 86, 609-615. | 2.2 | 36 |
| 52 | Genotypic variation in phenolic acids, vitamin E and fatty acids in whole grain rice. Food Chemistry, 2016, 197, 776-782. | 8.4 | 36 |
| 53 | Exportin-4 coordinates nuclear shuttling of TOPLESS family transcription corepressors to regulate plant immunity. Plant Cell, 2021, 33, 697-713. | 6.7 | 36 |
| 54 | Influence of acid hydrolysis on thermal and rheological properties of amaranth starches varying in amylose content. Journal of the Science of Food and Agriculture, 2012, 92, 1800-1807. | 3.6 | 35 |

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| 55 | Determination of apparent amylose content, pasting properties and gel texture of rice starch by near-infrared spectroscopy. Journal of the Science of Food and Agriculture, 2007, 87, 2040-2048. | 3.6 | 34 |
| 56 | Genes and QTLs for Rice Grain Quality Improvement. , 0, , . | | 34 |
| 57 | Viscoelastic properties of starches and flours from two novel rice mutants induced by gamma irradiation. LWT - Food Science and Technology, 2015, 60, 578-582. | 5.3 | 34 |
| 58 | Determination of thermal and retrogradation properties of rice starch using near-infrared spectroscopy. Journal of Cereal Science, 2007, 46, 75-81. | 3.7 | 33 |
| 59 | Genome-wide association study of eating and cooking qualities in different subpopulations of rice (Oryza sativa L.). BMC Genomics, 2016, 17, 663. | 2.9 | 32 |
| 60 | The texture of fresh rice noodles as affected by the physicochemical properties and starch fine structure of aged paddy. LWT - Food Science and Technology, 2020, 130, 109610. | 5.3 | 32 |
| 61 | Rapid Prediction of Acid Detergent Fiber, Neutral Detergent Fiber, and Acid Detergent Lignin of Rice Materials by Near-Infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2005, 53, 2843-2848. | 5.3 | 31 |
| 62 | Effects of Î³-irradiation on phenolics content, antioxidant activity and physicochemical properties of whole grainrice. Radiation Physics and Chemistry, 2013, 85, 227-233. | 2.8 | 31 |
| 63 | EFFECTS OF GAMMA IRRADIATION ON ASPECTS OF MILLED RICE (ORYZA SATIVA) END-USE QUALITY. Journal of Food Quality, 2001, 24, 327-336. | 2.7 | 30 |
| 64 | Analysis of Genotype Ã— Environment Interactions for Polyphenols and Antioxidant Capacity of Rice by Association Mapping. Journal of Agricultural and Food Chemistry, 2014, 62, 5361-5368. | 5.3 | 28 |
| 65 | Highly phosphorylated functionalized rice starch produced by transgenic rice expressing the potato GWD1 gene. Scientific Reports, 2017, 7, 3339. | 3.4 | 28 |
| 66 | Underlying Mechanisms of Zymographic Diversity in Starch Synthase I and Pullulanase in Rice-Developing Endosperm. Journal of Agricultural and Food Chemistry, 2016, 64, 2030-2037. | 5.3 | 27 |
| 67 | Genetic Diversity and Health Properties of Polyphenols in Potato. Antioxidants, 2022, 11, 603. | 5.2 | 27 |
| 68 | The decontamination effects of gamma irradiation on the edible gelatin. Radiation Physics and Chemistry, 2000, 57, 345-348. | 2.8 | 26 |
| 69 | Starch Physicochemical Properties and Their Associations with Microsatellite Alleles of Starch-Synthesizing Genes in a Rice RIL Population. Journal of Agricultural and Food Chemistry, 2008, 56, 1589-1594. | 5.3 | 26 |
| 70 | Quantitative Trait Loci for Panicle Layer Uniformity Identified in Doubled Haploid Lines of Rice in Two Environments. Journal of Integrative Plant Biology, 2009, 51, 818-824. | 9.2 | 26 |
| 71 | The effects of internal endosperm lipids on starch properties: Evidence from rice mutant starches. Journal of Cereal Science, 2019, 89, 102804. | 3.7 | 26 |
| 72 | Fine structure and relationships with functional properties of pigmented sweet potato starches. Food Chemistry, 2020, 311, 126011. | 8.4 | 26 |

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| 73 | Effects of cassava variety and growth location on starch fine structure and physicochemical properties. Food Hydrocolloids, 2020, 108, 106074. | 10.9 | 26 |
| 74 | Analysis of Genetic Diversity and Relationships in Waxy Rice (Oryza sativa L.) using AFLP and ISSR Markers. Genetic Resources and Crop Evolution, 2006, 53, 323-330. | 1.6 | 25 |
| 75 | Analysis of Genotype, Environment, and Their Interaction Effects on the Phytochemicals and Antioxidant Capacities of Red Rice (Oryza sativa L.). Cereal Chemistry, 2015, 92, 204-210. | 2.2 | 25 |
| 76 | QTL mapping for rice grain quality: a strategy to detect more QTLs within sub-populations. Molecular Breeding, 2015, 35, 1. | 2.1 | 25 |
| 77 | Starch RVA profile parameters of rice are mainly controlled byWx gene. Science Bulletin, 1999, 44, 2047-2051. | 1.6 | 24 |
| 78 | Analysis of Genotypic and Environmental Effects on Rice Starch. 2. Thermal and Retrogradation Properties. Journal of Agricultural and Food Chemistry, 2004, 52, 6017-6022. | 5.3 | 24 |
| 79 | Fine molecular structure and its effects on physicochemical properties of starches in potatoes grown in two locations. Food Hydrocolloids, 2019, 97, 105172. | 10.9 | 24 |
| 80 | Links between microbial compositions and volatile profiles of rice noodle fermentation liquid evaluated by 16S rRNA sequencing and GC-MS. LWT - Food Science and Technology, 2020, 118, 108774. | 5.3 | 24 |
| 81 | Gelatinization, pasting and retrogradation properties and molecular fine structure of starches from seven cassava cultivars. International Journal of Biological Macromolecules, 2020, 150, 831-838. | 7.7 | 24 |
| 82 | Responses of Rice Genotypes Carrying Different Dwarf Genes toFusarium moniliformeand Gibberellic Acid. Plant Production Science, 2008, 11, 134-138. | 2.2 | 23 |
| 83 | Morphological and physicochemical properties of two starch mutants induced from a high amylose indica rice by gamma irradiation. Starch/Staerke, 2014, 66, 157-165. | 2.2 | 23 |
| 84 | Physicochemical properties and starch digestibility of inâ€kernel heatâ€moistureâ€treated waxy, lowâ€, and highâ€amylose rice starch. Starch/Staerke, 2017, 69, 1600164. | 2.2 | 23 |
| 85 | Rice lipids and rice bran oil. , 2019, , 131-168. | | 23 |
| 86 | The contribution of lysophospholipids to pasting and thermal properties of nonwaxy rice starch. Carbohydrate Polymers, 2015, 133, 187-193. | 10.5 | 22 |
| 87 | Genome-wide Association Mapping of Polyphenol Contents and Antioxidant Capacity in Whole-Grain Rice. Journal of Agricultural and Food Chemistry, 2016, 64, 4695-4703. | 5.3 | 22 |
| 88 | Development of new markers to genotype the functional SNPs of SSIIa, a gene responsible for gelatinization temperature of rice starch. Journal of Cereal Science, 2010, 52, 438-443. | 3.7 | 20 |
| 89 | Association Analysis of Markers Derived from Starch Biosynthesis Related Genes with Starch Physicochemical Properties in the USDA Rice Mini-Core Collection. Frontiers in Plant Science, 2017, 8, 424. | 3.8 | 20 |
| 90 | Improving Starchâ€Related Traits in Potato Crops: Achievements and Future Challenges. Starch/Staerke, 2018, 70, 1700113. | 2.2 | 20 |

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| 91 | Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. Starch/Staerke, 2018, 70, 1700167. | 2.2 | 20 |
| 92 | The role of different Wx and BEIIb allele combinations on fine structures and functional properties of indica rice starches. Carbohydrate Polymers, 2022, 278, 118972. | 10.5 | 20 |
| 93 | Resistant starch content and physicochemical properties of non-waxy rice starches modified by pullulanase, heat-moisture treatment, and citric acid. Journal of Cereal Science, 2022, 105, 103472. | 3.7 | 20 |
| 94 | Genotypic Variation in Lysophospholipids of Milled Rice. Journal of Agricultural and Food Chemistry, 2014, 62, 9353-9361. | 5.3 | 19 |
| 95 | Physicochemical and crystalline properties of heatâ€“moistureâ€treated rice starch: combined effects of moisture and duration of heating. Journal of the Science of Food and Agriculture, 2015, 95, 2874-2879. | 3.6 | 19 |
| 96 | Mapping QTLs for heading synchrony in a doubled haploid population of rice in two environments. Journal of Genetics and Genomics, 2009, 36, 297-304. | 3.9 | 17 |
| 97 | Comparative Phosphoproteomic Analysis of the Developing Seeds in Two Indica Rice (<i>Oryza) Tj ETQq1 1 0.784314 rgBT /Overlock 1 2018, 66, 3030-3037. | 5.3 | 17 |
| 98 | Rice Flour and Starch Functionality. , 2018, , 373-419. | | 17 |
| 99 | Three Major Nucleotide Polymorphisms in the <i>Waxy</i> Gene Correlated with the Amounts of Extra-long Chains of Amylopectin in Rice Cultivars with S or L-type Amylopectin. Journal of Applied Glycoscience (1999), 2019, 66, 37-46. | 0.7 | 17 |
| 100 | Proteomics and Post-Translational Modifications of Starch Biosynthesis-Related Proteins in Developing Seeds of Rice. International Journal of Molecular Sciences, 2021, 22, 5901. | 4.2 | 17 |
| 101 | Pasting, gelatinization, and retrogradation characteristics related to structural properties of tea seed starches. Food Hydrocolloids, 2021, 117, 106701. | 10.9 | 17 |
| 102 | OPTIMIZATION OF EXTRACTION OF PHENOLIC ANTIOXIDANTS FROM TEA (CAMELLIA SINENSIS L.) FRUIT PEEL BIOMASS USING RESPONSE SURFACE METHODOLOGY. BioResources, 2012, 7, . | 1.1 | 16 |
| 103 | Comparative Phosphoproteomic Analysis Reveals the Response of Starch Metabolism to High-Temperature Stress in Rice Endosperm. International Journal of Molecular Sciences, 2021, 22, 10546. | 4.2 | 16 |
| 104 | Nucleotide polymorphisms in OsAGP genes and their possible association with grain weight of rice. Journal of Cereal Science, 2012, 55, 312-317. | 3.7 | 15 |
| 105 | Genotypic diversity and environmental stability of starch physicochemical properties in the USDA rice mini-core collection. Food Chemistry, 2017, 221, 1186-1196. | 8.4 | 15 |
| 106 | Rice starch. , 2019, , 55-108. | | 14 |
| 107 | Rice milling quality. , 2019, , 339-369. | | 14 |
| 108 | Analysis of Lysophospholipid Content in Low Phytate Rice Mutants. Journal of Agricultural and Food Chemistry, 2017, 65, 5435-5441. | 5.3 | 12 |

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| 109 | Rapid prediction of head rice yield and grain shape for genome-wide association study in indica rice. Journal of Cereal Science, 2020, 96, 103091. | 3.7 | 12 |
| 110 | Mutations of OsPLDa1 Increase Lysophospholipid Content and Enhance Cooking and Eating Quality in Rice. Plants, 2020, 9, 390. | 3.6 | 12 |
| 111 | Characterization of gluten proteins in different parts of wheat grain and their effects on the textural quality of steamed bread. Journal of Cereal Science, 2021, 102, 103368. | 3.7 | 12 |
| 112 | Relative importance of branching enzyme isoforms in determining starch fine structure and physicochemical properties of indica rice. Plant Molecular Biology, 2022, 108, 399-412. | 4.0 | 12 |
| 113 | Recent Advances in Molecular Improvement for Potato Tuber Traits. International Journal of Molecular Sciences, 2022, 23, 9982. | 4.2 | 12 |
| 114 | Variation in physicochemical properties and nutritional quality in chalky mutants derived from an indica rice. Journal of Cereal Science, 2020, 91, 102899. | 3.7 | 11 |
| 115 | Variation in Polyphenols, Tocols, Î³â€Aminobutyric Acid, and Antioxidant Properties in Whole Grain Rice (Oryza sativa L.) as Affected by Different Germination Time. Cereal Chemistry, 2016, 93, 268-274. | 2.2 | 10 |
| 116 | The role of indica starch in the mechanism of formation of fresh rice noodles. Journal of Cereal Science, 2021, 99, 103212. | 3.7 | 10 |
| 117 | Recent Advances in Modification Approaches, Health Benefits, and Food Applications of Resistant Starch. Starch/Staerke, 2023, 75, 2100141. | 2.2 | 9 |
| 118 | Analysis of the relationship between Wx alleles and some starch quality parameters of rice (Oryza) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 1.5 | 8 |
| 119 | Variation in starch physicochemical properties of rice with different genic allele combinations in two environments. Journal of Cereal Science, 2022, 108, 103575. | 3.7 | 8 |
| 120 | Identification of Simple Sequence Repeat (SSR) Markers for Acid Detergent Fiber in Rice Straw by Bulked Segregant Analysis. Journal of Agricultural and Food Chemistry, 2006, 54, 7616-7620. | 5.3 | 7 |
| 121 | Identification of QTLs for agronomic traits in indica rice using an RIL population. Genes and Genomics, 2015, 37, 809-817. | 1.4 | 6 |
| 122 | Genetic diversity and stability in starch physicochemical property traits of potato breeding lines. Food Chemistry, 2019, 290, 201-207. | 8.4 | 6 |
| 123 | Biotechnology for rice grain quality improvement. , 2019, , 443-471. | | 6 |
| 124 | Functional Interactions between Enzymes Involved in Amylose and Amylopectin Biosynthesis in Rice Based on Mathematical Models. Biomacromolecules, 2022, 23, 1443-1452. | 5.6 | 6 |
| 125 | Carbohydrate Repartitioning in the Rice Starch Branching Enzyme IIb Mutant Stimulates Higher Resistant Starch Content and Lower Seed Weight Revealed by Multiomics Analysis. Journal of Agricultural and Food Chemistry, 2022, 70, 9802-9816. | 5.3 | 6 |
| 126 | Starch in health and disease. Starch/Staerke, 2017, 69, 1770076. | 2.2 | 5 |

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| 127 | Transcriptomic Analysis of Root Restriction Effects on the Primary Metabolites during Grape Berry Development and Ripening. Genes, 2022, 13, 281. | 2.4 | 5 |
| 128 | Molecular regulation of starch metabolism. Plant Molecular Biology, 2022, 108, 289-290. | 4.0 | 5 |
| 129 | Starch fine structure and functional properties during seed development in BEIIb active and deficient rice. Carbohydrate Polymers, 2022, 292, 119640. | 10.5 | 5 |
| 130 | Dynamic Change in Starch Biosynthetic Enzymes Complexes during Grain-Filling Stages in BEIIb Active and Deficient Rice. International Journal of Molecular Sciences, 2022, 23, 10714. | 4.2 | 5 |
| 131 | Nutraceutical Properties and Health Benefits of Rice. , 2012, , 37-64. | | 4 |
| 132 | Identification of QTLs for rice flower opening time in two environments. Euphytica, 2017, 213, 1. | 1.2 | 4 |
| 133 | Combined Effects of Different Alleles of FLO2, Wx and SSIIa on the Cooking and Eating Quality of Rice. Plants, 2022, 11, 2249. | 3.6 | 4 |
| 134 | Molecular and genetic bases of rice cooking and eating quality: An updated review. Cereal Chemistry, 2023, 100, 1220-1233. | 2.2 | 4 |
| 135 | Rice phenolics and other natural products. , 2019, , 221-271. | | 3 |
| 136 | The origin of the A/G single nucleotide polymorphism of starch synthase IIa in rice and its relation to gelatinization temperature. Cereal Chemistry, 2022, 99, 275-285. | 2.2 | 3 |
| 137 | Fractionation and Extraction of Crude Nuclear Proteins From Arabidopsis Seedlings. Bio-protocol, 2022, 12, e4296. | 0.4 | 3 |
| 138 | Combined Effects of BEIIb and SSIIa Alleles on Amylose Contents, Starch Fine Structures and Physicochemical Properties of Indica Rice. Foods, 2023, 12, 119. | 4.3 | 3 |
| 139 | The relationship between the fine structure of amylopectin and the type of crystalline allomorph of starch granules in rice endosperm. Cereal Chemistry, 2023, 100, 721-733. | 2.2 | 3 |
| 140 | Starch structural reasons for the effects of SSIIIa deficiency on the textural and digestive properties of cooked rice. Journal of Cereal Science, 2023, 111, 103671. | 3.7 | 3 |
| 141 | Editorial: Compositional Diversity in Cereals in Relation to Their Nutritional Quality and Health Benefits. Frontiers in Nutrition, 2021, 8, 819923. | 3.8 | 2 |
| 142 | Cloning and analysis of the molecularly characterized chitinase genes of Daphnia carinata and Simocephalus vetulus. Genes and Genomics, 2017, 39, 1395-1406. | 1.4 | 1 |
| 143 | Diurnal changes in starch molecular structures and expression profiles of starch biosynthesis enzymes in rice developing seeds. International Journal of Biological Macromolecules, 2022, 209, 2165-2174. | 7.7 | 1 |
| 144 | Physicochemical, Nutritional, and Antioxidant Properties in Seven Sweet Potato Flours. Frontiers in Nutrition, 0, 9, . | 3.8 | 1 |

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| 145 | The identification of foods treated with Î³ irradiation by the use of a luminescence technique: a case study of milk powder. International Journal of Food Science and Technology, 2005, 40, 783-788. | 2.7 | 0 |
| 146 | Agronomic and environmental factors affecting rice grain quality. Burleigh Dodds Series in Agricultural Science, 2017, , 253-270. | 0.0 | 0 |
| 147 | Molecular Research for Cereal Grain Quality. International Journal of Molecular Sciences, 2023, 24, 13687. | 4.2 | 0 |
| 148 | Population Structure and Genetic Diversity of Shanlan Landrace Rice for GWAS of Cooking and Eating Quality Traits. International Journal of Molecular Sciences, 2024, 25, 3469. | 4.2 | 0 |
| 149 | Cooked Rice Textural Properties and Starch Physicochemical Properties from New Hybrid Rice and Their Parents. Foods, 2024, 13, 1035. | 4.3 | 0 |
| 150 | Effects of Artificial Aging on Rice Lysophospholipids. Journal of Agricultural and Food Chemistry, 0, , . | 5.3 | 0 |